



vermont creamery



st. albans **Aged Cows' Milk Cheese**

Great cheese begins with great milk; Vermont Creamery's newest aged cheese exemplifies this cheesemaking adage. St. Albans, a uniquely American take on the French St. Marcellin, is a story of firsts. It is our first non-GMO Certified cheese and our first aged cheese made from 100 percent cows' milk. Taking its name from the town of St. Albans, Vermont, the cheese also recalls our longstanding partnership with St. Albans Cooperative — a group of over 400 dairy farmers and the long-time producers of our high-quality cows' milk.

With the release of this cheese, Vermont Creamery hopes to establish a model for transitioning Vermont dairy farms to non-GMO feed.

St. Albans is made from fresh, Vermont milk, sourced from the Paul-Lin Farm in Bakersfield. A multi-generational farming family, Paul, Lin, and their daughters milk a herd of just 30 Jersey cows on 36 acres of rolling Vermont pasture. In partnership with Vermont Creamery, the St. Albans Co-op selected the Paul-Lin Farm as

the proving ground for producing Non-GMO certified milk.

St. Albans begins with fresh, pasteurized milk; after 24 hours of maturation/coagulation, the fragile curd is transferred into cheesecloth bags to drain overnight. The next day, the cheeses are hand shaped and moved into the aging room. There they spend the next 11 days developing their unique, wrinkled rinds. At the right maturity, the delicate cheese disks are gently cooled and placed in their sturdy ceramic crocks and wrapped in a breathable perforated film.

Even after packaging, the living cultures continue to develop the rind and paste of the cheese. The interior of the cheese becomes soft and spreadable, while the flavor becomes more robust. Protection during the long journey from Vermont, the ceramic crock also serves as the perfect baking vessel, allowing the cheese to be warmed in the oven before serving with rustic bread.

PRODUCT DETAILS

MILK TYPE: Cow

WEIGHT: 2.82 oz.

SHELF LIFE: 80 days

INGREDIENTS: Pasteurized cows' milk, salt, cultures, enzymes

RENNET: Microbial (non-animal)

Key Features

- › A delicate disc-shaped cheese with a cream color interior and white, bloomy rind
- › Packaged in its own mini crock for protection and easy serving
- › Slight fresh sweet cream flavor, with nutty, yeasty notes
- › Satiny smooth, rich and creamy texture

Serving Suggestions

- › Warm St. Albans slightly in the toaster oven for silky fondue, serve with a crusty baguette
- › Serve at room temperature with crackers or dried fruit
- › Dip roasted root vegetables or fingerling potatoes in warmed St. Albans

Pairing Suggestions

- › Fresh, crisp fruit like granny smith apples, pears, persimmons or cantaloupe
- › Sauvignon Blanc or Un-Oaked Chardonnay
- › Fig Jam, raw honey or cranberry



2.82 oz.*

*Product photographs not to scale

A R T I S A N C H E E S E S F R O M F A R M T O T A B L E

P.O. Box 95, 20 Pitman Road • Websterville, VT 05678 • T: 802.479.9371 • 800.884.6287 • F: 802.479.3674 • vermontcreamery.com