



Grayson

from Meadow Creek Dairy

With its renowned reddish-orange rind and creamy paste, Grayson is the gold standard of a washed-rind cheese. Grayson has a supple, fudgy texture, becoming silky as it warms. Its rich paste is slightly sweet, with grassy notes and a solid earthy undertone. Aged for 5 months, it has a soft, fine texture, a pungent aroma, and a big beefy flavor.

This award-winning cheese is made from rich swirls of Jersey-cross milk that are a distillation of the mountainous meadows of Virginia.

Food Pairings

Serve with crisped breads or dried fruits; adds a kick to any melted cheese recipe.



Beer Pairings

Belgian Trippel Ale.



Wine Pairings

Chardonnay, Rioja.

Distributed by

THE FINE CHEESE CO.
BATH ENGLAND



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Location

Meadow Creek Dairy is a family farm perched on the misty, cool reaches of hills at the foot of America's stunning Blue Ridge Mountains. At an elevation of 2,800 feet, the combination of pure water, clean air, and deep soils produce an ideal environment for growing mineral-rich pastures.



The Cheesemaker

Cheesemaker and affineur Helen Feete and her husband Rick have been dedicated to the craft of sustainable farming since 1980. Over the past 37 years, they've constantly improved the genetics and milk quality of their herd while practicing intensive grazing. Meadow Creek's cheese production is resolutely seasonal; the cheese is only made when the cows are on pasture. The animals graze freely on a diverse mixture of perennial grasses and legumes, supplemented with grains, salt and Norwegian kelp. By focusing on the quality of milk and lifestyle of their herd, Meadow Creek has proven that something simple can become truly magnificent.

The Name

Grayson is named after the county in which Meadow Creek Dairy is nestled in the rolling hills of Appalachia.

Awards

1st Place Farmstead Cheese and 2nd Best in Show, American Cheese Society Awards, 2008
3rd Place Farmstead Cheese, ACS Awards, 2015
3rd Place Washed Rinds, ACS Awards, 2013

Cheese Care

Store cheese under refrigeration wrapped in the original paper. Avoid prolonged storage in plastic wrap or other non-breathing material, as this will kill the rind. Always let your cheese come to room temperature before serving for its full flavour to develop.

Ingredients

Cultured Raw Cow's Milk, Salt, Rennet. Hormone-Free and Antibiotic-Free.

Rennet Type

Traditional (Animal).

Optimal Shelf Life

45 days.

Size

2.27-kg. square.

Product Details

UPC: 863208000100

Pack Size: 4/2.27 kg.

Product Dimensions: 20.25 x 20.25 x 5 cm.

Box Dimensions: 43.25 x 23 x 15.25 cm.

Net Case Weight: 9 kg.

Gross Case Weight: 10 kg.

Nutrition Facts

Nutrition Facts			
Serving Size:	30	30 g	
Servings per Container:			
Amount per serving			
Calories	110		
Calories from Fat	85		
% Daily Value*			
Total Fat	10 g	15%	
	Saturated Fat	7 g	35%
	Trans Fat	0 g	
Cholesterol	55 mg	18%	
Sodium	124 mg	5%	
Potassium	22 mg	1%	
Total Carbohydrate	0 g	0%	
	Dietary Fiber	1 g	4%
	Sugars	0 g	
Protein	5 g		
	Vitamin A	8%	Vitamin C 0%
	Calcium	11%	Iron 1%
*Percent daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Potassium	Less than	3500mg	3500mg
Total Carb.	Less than	300g	375g
Dietary Fiber	Less than	25g	30g
Calories per gram: Fat 9 *Carbohydrate 4* Protein 4			