



# Green Hill

*from Sweet Grass Dairy*

Green Hill is Sweet Grass Dairy’s flagship double-cream, soft-ripened cow’s milk cheese uniquely developed in the grassy American South in the style of Camembert. It has an exuberant buttery flavor, a thin white bloomy rind and a silky paste. The interior is a delightful yellow colour derived from Sweet Grass’s signature grass-fed milk. The cows graze outdoors year-round, so some say you can actually taste the season of each cheese! Each wheel is hand ladled, aged two weeks and then wrapped individually before shipping out.

Distributed by  
**THE FINE CHEESE CO.**  
BATH ENGLAND



## Food Pairings

Drizzle honey over a slightly warm wheel and serve with French bread. Arrange on a seasonal cheese board with jams and crisp apples.



## Beer Pairings

Belgian Trippel Ale, Cider.



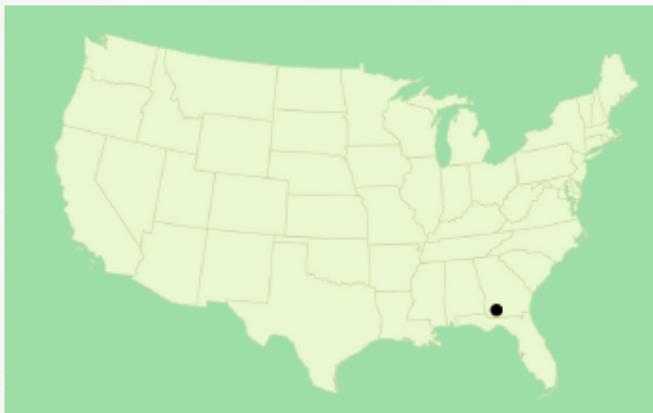
## Wine Pairings

Champagne, Prosecco, Albarino, Gamay.

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## Location

Sweet Grass Dairy is nestled in the lush green pasturelands of Southern Georgia. Moderate winters and warm, humid summers ensure the Sweet Grass herd can graze on bountiful fresh grass year-round, producing cheeses that are a true expression of the vibrant terroir of the American South.



## The Dairy

Founded by Al and Desiree Wehner in 2000, Sweet Grass Dairy is the creamery still family-run by the Wehners' daughter, Jessica and their son-in-law, expert cheesemaker Jeremy Little. The Wehners began farming sustainably using New Zealand rotational grazing methods in 1993 and wanted to show people the difference in the high-quality milk from their grass-fed cows. The Sweet Grass Dairy mission: to uphold the highest level of humane animal husbandry while constantly pursuing perfection through the science of cheese and the terroir of Georgia.

## The Name

Green Hill is the name of the Wehner Family's original dairy.

## Awards

2015 1<sup>st</sup> Place in Soft-Ripened Cheeses:  
American Cheese Society Annual  
Conference.

2010 Silver Medal: World Cheese Awards.

\*An eight-time winner at the ACS Awards.

## Cheese Care

Cheese should be kept between 0.5°–1.5°C and is best when eaten within seven days after being cut. Any uneaten portion of Green Hill should be wrapped with wax paper or plastic and stored in a cool place. Remove your Green Hill from the refrigerator 45 minutes before serving.

## Ingredients

Pasteurized Grass-Based Cow Milk, Cultures, Atlantic Sea Salt, Rennet. Hormone-Free and Antibiotic-Free.

## Rennet Type

Traditional (Animal).

## Optimal Shelf Life

70 days.

## Size

0.21-kg. wheel. 8 pieces per case.

## Product Details

UPC: 855632006070

Pack Size: 8/0.21 kg.

Product Dimensions: 8.9 x 8.9 x 2.5 cm.

Box Dimensions: 20.3 x 20.3 x 11.4 cm.

Net Case Weight: 1.68 kg.

Gross Case Weight: 1.75 kg.

## Nutrition Facts

Nutrition Facts	
7.5 servings per container	
Serving size	1 ounce (28g)
Amount Per Serving	
<b>Calories</b>	<b>120</b>
% Daily Values*	
Total Fat 11g	14%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.