



Pleasant Ridge Reserve

from Uplands Cheese

The world-renowned Pleasant Ridge Reserve is made in Wisconsin, the state fondly known as “America’s Dairyland.” Harkening back to the grand tradition of Alpine cheeses, this cheese is only crafted from May through October, while the farm’s cows are eating fresh pasture. Its deep, beeswax-yellow paste, savoury protein crystals, and slow, pineapple-sweet finish are unanimously beloved. Rich and hearty with complex layers of caramel and nuts, Pleasant Ridge Reserve is simply incomparable. It is the most awarded cheese in American history.



Food Pairings

Serve with salame, pears and nuts. A stellar garnish for soups, gratins and omelettes.



Beer Pairings

Belgian Witbier, Porter, Bock.



Wine Pairings

Aged Rioja, Dry Riesling, Shiraz.

Distributed by

THE FINE CHEESE Co.
BATH ENGLAND



Enquiries: Raymond Hook Specialty
raymond@raymondhookspecialty.com

Location

Uplands Cheese is a family-run dairy farm in southwestern Wisconsin, a state with a 200-year cheesemaking history. Resting on the Pleasant Ridge, surrounded by rolling hills and valleys that have been formed over tens of thousands of years by rivers and streams, the farm has been the home of rotationally grazed dairy cows for over 100 years.



The Cheesemaker

Each year, Uplands' master cheesemaker and world-renowned cheese luminary Andy Hatch ensures that the grass-fed raw milk and 12-month aging process produce the flavour complexity that Pleasant Ridge Reserve has long been known for.

The Name

Pleasant Ridge Reserve is named after the land formation upon which the Uplands Cheese farm sits. This is truly a cheese of the land; the wild grasses, legumes and herbs that the cows nosh on have distinct, nuanced effects on the seasonal raw milk produced by the Uplands herd.

Awards

- Pleasant Ridge Reserve is unrivaled in having won both major American cheese competitions.
- Best of Show: American Cheese Society Awards (2010, 2005 and 2001)
- Grand Champion: US Cheese Championships

Cheese Care

Store in the most humid part of the refrigerator, such as the vegetable crisper. Wrap in wax paper and then place in an unsealed plastic bag or container to prevent from drying. Before serving, bring to room temperature for at least 30 minutes.

Ingredients

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

Rennet Type

Traditional (Animal).

Optimal Shelf Life

60 Days.

Size

4.5-kg. wheel.

Product Details

Pack Size: 1/4.5 kg.

Product Dimensions: 24 x 24 x 8.9 cm.

Box Dimensions: 25.4 x 25.4 x 10.2 cm.

Net Case Weight: 4.5 kg.

Gross Case Weight: 4.65 kg.

Nutrition Facts

| Nutrition Facts | | | |
|---------------------------------|-------|----------------------|--------|
| Pleasant Ridge Reserve - Cheese | | | |
| Servings: 1 | | 1 ounce | |
| Calories | 130 | Sodium | 230 mg |
| Total Fat | 11 g | Potassium | 0 mg |
| Saturated | 8 g | Total Carbs | 0 g |
| Polyunsaturated | 0 g | Dietary Fiber | 0 g |
| Monounsaturated | 0 g | Sugars | 0 g |
| Trans | 0 g | Protein | 8 g |
| Cholesterol | 15 mg | | |
| Vitamin A | 10% | Calcium | 20% |
| Vitamin C | 0% | Iron | 0% |

*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.