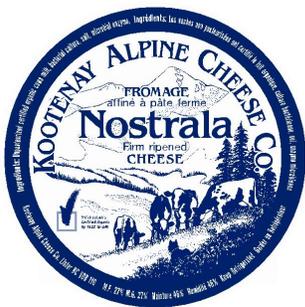


Kootenay alpine Cheese Company

Hand-crafted Mountain Cheese



NOSTRALA: “*Of this place.*” A firm cheese with mild earthy notes, a subtle creamy texture, and a pale golden interior. Resembles a firm Italian *Fontina*, often referred to as the Italian cousin of French *Gruyere*.

Family: Whole raw organic cow’s milk, cave-aged, washed natural rind cheese.

Type: Farmstead. Made on-farm, from the milk of our single organic herd.

Ripened: Cave-aged for a minimum of 60 days

Culture: Proprietary blend **Coagulant:** Microbial (Vegetarian)

Serving tips: Well suited as a table cheese, cooking cheese, thinly sliced in a sandwich, or as an appetizer or dessert course.

Ingredients: Unpasteurized organic cow’s milk, bacterial culture, salt, microbial enzyme

Whole Wheel Diameter: 28.6 cm/11 ¼” Height: approx. 10cm/4” Weight: approx. 5.5 kg/12lb

Shipping carton: 30.5x30.5x15.25cm/ 12x12x6”



MOUNTAIN GRANA: A hard cheese modeled after an Italian *Piave* with a dense grainy texture and a sweet flavour, with hints of nuts and fruit. With extra aging, a full-bodied flavour develops, resembling a young *Parmigiano Reggiano*.

Family: Whole raw organic cow’s milk, cave aged, washed natural rind cheese.

Type: Farmstead. Made on-farm, from the milk of our own single organic herd.

Ripened: Cave-aged for a minimum of 120 days

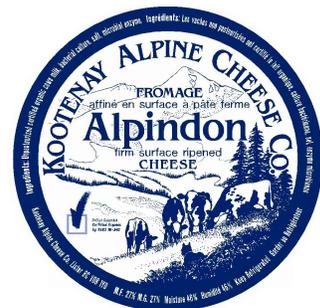
Culture: Proprietary blend **Coagulant:** Microbial

Serving tips: Well suited as a table cheese in tasty chunks, shred or grated on pasta dishes and salads, and excellent with fresh fruit or dessert.

Ingredients: Unpasteurized organic cow’s milk, bacterial culture, salt, microbial enzyme, lipase.

Whole Wheel Diameter: 28.6 cm/11 ¼” Height: approx. 19cm/7.5” Weight: approx. 10 kg/22lb

Shipping carton: 30.5x30.5x15.25cm/ 12x12x6”



ALPINDON: “*Gift of the Alpine,*” our premium cheese, is a firm cheese carefully modeled after French *Beaufort d’Alpage*. Following centuries old tradition this cheese is hand-rubbed and made only with milk from summer pastures. It exhibits a smooth nut flavour, a complex finish, a rich golden interior and a dark textured rind. Additional aging concentrates its flavours, deepens its complexity, and increases the sweet crystals that develop throughout the body of the cheese.

Family: Whole raw organic cow’s milk, cave aged, hand-rubbed natural rind cheese.

Type: Farmstead. Made on-farm, from the milk of our own single organic herd.

Ripened: Cave-aged and hand-rubbed for a min. of 90 days

Culture: Proprietary blend **Coagulant:** Microbial (Vegetarian)

Serving tips: Ideal as a table cheese, as an appetizer or dessert course, or in traditional French dishes such as *Fondue*. Best enjoyed slowly and deliberately with pleasure!

Ingredients: Unpasteurized organic cow’s milk, bacterial culture, salt, microbial enzyme.

Whole Wheel Diameter: 28.6 cm/11 ¼” Height: approx. 10cm/4” Weight: approx. 5.5kg /12lb

Shipping carton: 30.5x30.5x15.25cm/ 12x12x6”

We recommend that the cheese is brought to room temperature for one half hour before cutting and serving. For the most complex and representative flavour, cut the top rind of a wedge and cut slices from tip to rind.

To order: phone 250 482 9655, fax 250 428 9642, or email info@kootenayalpinecheese.com
3071 16th St Creston BC Canada V0B 1G2/ www.kootenayalpinecheese.com