



Artisan Cheeses of Central Oregon

Classico

Classico is our flagship and most decorated cheese. This semi-hard, farmstead cheese has a flavor of brown butter and roasted nuts. A hint of honeysuckle lingers on the palate. It is a cheese that you just can't get tired of. It quickly becomes a "must have" and is a great choice for any culinary occasion. You don't have to take our word for it. The cheese aficionados of the world think it's pretty darn tasty!



Ingredients:	Pasteurized farmstead goats' milk, cultures, rennet and salt.
Type & Texture:	Cave aged; semi-hard; cooked; pressed. Natural white pate.
Affinage:	Farm cave aged – optimized at 58F and 85% RH 3-6 months, wiped and turned daily
Facts:	Size: 10 lbs wheel (approximately) Wholesale: Packaged in boxes of 4 wheels – available all year Shelf Life: 3 months UPC: 895149000017 (10 lbs wheel)
Awards:	1 st Place: 2011, American Cheese Society 3 rd Place: 2010, World Championships 1 st Runner up for Best in Show: 2009, US Championships 1 st Place: 2009, US Championships 1 st Place: 2008, American Cheese Society 1 st Place: 2007, American Cheese Society
Wine Pairings:	Pinot Gris, Chardonnay
Suggestions & Recipes:	Pairing with wine, cured meats, fresh fruit For specific recipes please see www.tumalofarms.com/recipes
General Handling:	To maintain original condition refrigerate at 34°-38° F. Bring cheeses to room temperature before serving.

Nutritional Facts:	Serving Size: 1 oz (30g)	Calories: 120	Calories from Fat: 90	Amounts Per Serving		%DV*
				Total Fat	10g	15%
		Saturated Fat	6g	32%		
		Trans Fat	0g	0%		
		Cholesterol	30mg	10%		
		Sodium	170mg	7%		
		Total Carbohydrate	1g	0%		
		Dietary Fiber	0g	0%		
		Sugars	0g	0%		
		Protein	9g			
		Vitamin A	4%	* Vitamin C	0%	
		Calcium	35%	* Iron	0%	

* Percent Daily Values (%DV) are based on 2,000 calorie diet.

