



Artisan Cheeses of Central Oregon

# Rimrocker™



This rich, sharp, semi-hard cheese has a hearty character with a hint of natural sweet grass. This highly pleasing cheese matures well while having a tangy, mild to sharp flavor as it ages. Rimrocker is made with organic cows' milk from a neighboring farm mixed with our farmstead goats' milk. It is named after the rocky cliffs that surround the farm.

**Ingredients:** Certified organic cows' milk, pasteurized farmstead goats' milk, cultures, rennet and salt.

**Type & Texture:** Cave aged; semi-hard; cooked; pressed.  
Natural white pate, slightly yellow in color.

**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: 895149000116 (10 lbs wheel)

**Wine Pairings:** Cabernet Sauvignon, Merlot

**Suggestions & Recipes:** Pairing with wine, cured meats, fresh fruit  
For specific recipes please see [www.tumalofarms.com/recipes](http://www.tumalofarms.com/recipes)

**General Handling:** To maintain original condition refrigerate at 34°-38° F.  
Bring cheeses to room temperature before serving.

**Awards:** 2<sup>nd</sup> Place – American Cheese Society 2011  
2<sup>nd</sup> Place – World Dairy Expo 2011

		<b>Amounts Per Serving</b>	<b>%DV*</b>	
<b>Nutritional Facts:</b>	<b>Serving Size:</b>	1 oz (30g)	<b>Total Fat</b>	10g 15%
	<b>Calories:</b>	120	Saturated Fat	6g 32%
	<b>Calories from Fat:</b>	90	Trans Fat	0g 0%
			<b>Cholesterol</b>	30mg 10%
			<b>Sodium</b>	170mg 7%
			<b>Total Carbohydrate</b>	1g 0%
			Dietary Fiber	0g 0%
			Sugars	0g 0%
			<b>Protein</b>	8g
			Vitamin A 4%	* Vitamin C 0%
		Calcium 35%	* Iron 0%	

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