



Jasper Hill
32066 - Raw Milk Washed Rind Winnimere

Winnimere is a take on Jura Mountain classics like Vacherin Mont d'Or. In keeping with tradition, this decadent cheese is only made in the winter months.



* Benefits

Winnimere is a take on Jura Mountain classics like Vacherin Mont d'Or or Frsterkse. In keeping with tradition, this decadent cheese is made only during winter months when Jasper Hills Ayrshire cows are giving rich, hay-fed raw milk. Winnimere is named for the corner of Caspian Lake where the Kehlers grandfather had an ice fishing shack. Young cheeses are wrapped in strips of spruce cambium, the trees flexible inner bark layer, harvested from Jasper Hill Farms woodlands. During aging, the cheese is washed in a cultured salt brine to help even rind development. At 60 days, this cheese is spoonably soft and tastes of bacon, sweet cream, and spruce.

Ingredients

Raw Cow Milk, Salt, Rennet, Cultures

⚠ Allergens

Contains:

milk

Free From:

- crustaceans eggs fish peanuts
sesame soy tree nuts wheat

Nutrition Facts

Servings per Container 13
Serving size 28.0g (28g)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 140mg	6%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 160mg	10%
Iron 0mg	0%
Potassium 26mg	0%

* 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.

Handling Suggestions

Refrigerate 35-40 degrees UNIT
UPC: 814836020664

Serving Suggestions

Winnimere is best enjoyed by peeling a way a bit of the top rind and diving in with spoon and some friends. If portioning for retail, an effort should be made to sell the remainder of the wheel before days end. Pair with a smoky, meaty red wine or porter-style beer and alongside some Vermont whey-fed bacon.

Prep & Cooking Suggestions

Remove from chill 45min before eating, scoop paste onto warm crusty bread

Product Specifications

Brand			Manufacturer			
Jasper Hill			Cellars At Jasper Hill			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
814836020664	WNB205	32066	20814836020668		5/13 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
4.82lb	4.06lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13in	6.5in	2in	0.1ft3	18x18	39days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	90	Total Fat	7g	Sodium	140mg
Protein	5	Trans Fats	0g	Calcium	160mg
Total Carbohydrates...	1g	Saturated Fat	4.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	26mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

