

# Capriole

All of Capriole's cheeses are made from fresh, pasteurized, Indiana goat milk



## Fresh Goat Cheese



### Category: Fresh

91024—8oz log  
91025—5# bag

- ◆ Light fluffy chevre with tart fresh milk flavor, packaged for retail or wholesale
- ◆ Crumble on salads, fill pastries, top canapes
- ◆ Vacuum packed, BPA-free; shelf-life 120 days
- ◆ Both sizes available with Wasabi added for a slight kick
- ◆ 12/8 oz. or 1/5 lb. loaf

### Category: Fresh

91026 - 6oz piece

- ◆ Creamy disc of fresh, hand-ladled chevre, wrapped in chestnut leaves marinated in bourbon
- ◆ Surface leaf impressions and unwrapped leaf arrangement make this a perfect cheese plate addition
- ◆ Vacuum packed, BPA-Free; shelf-life 150 days
- ◆ 12/6 oz., 7-10 day lead time recommended



## O'Banon



## Wabash Cannonball



### Surface Ripened, 7-10days

91350 - 6x3oz.

- ◆ Hand-rolled boule of creamy ripened chevre with vegetable ash and a Geotrichum candidum rind
- ◆ Traditional ash (flavorless vegetable ash) under rind
- ◆ Shipped young, develops character over a 5-6 week shelf-life
- ◆ 3-4 oz. ea., 6 per wooden crate, not individually wrapped, 7-10 day lead time recommended

### Surface Ripened, 7-10days

91287 - 6 ct case

- ◆ Hand-molded disc of ripened chevre with vegetable ash and a wrinkled Geotrichum candidum rind
- ◆ Flora is the newest cheese in Capriole's collection and ideal for restaurant or retail
- ◆ Age increases her depth, flavor, and creaminess over a 5-6 week shelf-life
- ◆ 6 oz. ea., 6 per wooden crate, individually wrapped in cheese paper, 7-10 day lead time recommended

## Flora



# Capriole



## Sofia



### Surface Ripened, 7-10 days

91904 - 3# case

- ◆ Hand-ladled loaf of ripened chevre, with a light Geotrichum candidum rind, traditional vegetable ash under rind and marbled throughout
- ◆ Ships young and continues to ripen over a 5-6 week shelf-life
- ◆ 1 lb. ea., 3 per wooden crate, wrapped in cheese paper 7-10 day lead time recommended

### Surface Ripened, 7-10 days

91238 - case

- ◆ Truncated pyramid of hand-ladled ripened chevre, light Geotrichum candidum rind, Smoked Spanish Paprika under rind and marbled throughout for a hint of smoky depth
- ◆ Ships young, continues to ripen over a 5-6 week shelf-life
- ◆ 10 oz. ea., 6 per wooden crate, wrapped in cheese paper, 7-10 day lead time recommended

## Piper's Pyramid



## Old Kentucky Tomme



### Aged, 120+ days

96632 - 4# wheel

- ◆ An aged wheel of semi-soft goat cheese with a smooth Penicillium candidum and light Brevibacterium linens rind
- ◆ Buttery, smooth, and versatile—melts well
- ◆ Continues to age over a 60+ day shelf-life
- ◆ 1 4-5 lb. wheel, wrapped in cheese paper

### Aged, 120+ days

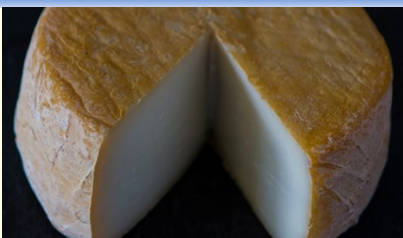
91905 - 1# wheel

- ◆ A small wheel of semi-soft aged goat cheese with a Penicillium candidum rind, crusted with Herbes de Provence and ground pink peppercorns
- ◆ Mushroomy, aromatic, and beautiful; continues to age over a 60+ day shelf-life
- ◆ 2/1 lb., wrapped in cheese paper

## Julianna



## Mont St Francis



### Aged, 120+ days

91113 - Pound

- ◆ A small wheel of semi-soft aged goat cheese with a Brevibacterium linens rind
- ◆ Finished with a Lagunitas Brewing Co. beer wash
- ◆ Beefy, salty, and pungent; continues to age over a 50+ day shelf-life
- ◆ 2/1 lb., wrapped in cheese paper