



Quality

Consistency

Balance

Precision



FONTINA

**Ferndale Farmstead
Ferndale, Washington**

“A rich and creamy aged cheese with a smooth almost silky texture. Our whole milk version of this cheese has a natural rind as opposed to the washed-rind style produced in the valleys of northern Italy. It has a complex buttery and sweet flavor with butterscotch or brown sugar notes, and is less pungent than the washed rind versions of this cheese.”

- Pasteurized Cow's Milk
- Northern Italian Style
- 3-7 Months Aged
- 25 Pounds