



*Quality*

*Consistency*

*Balance*

*Precision*



## GISELE

**Boston Post Dairy  
Enosburg Falls, Vermont**

“Named after our Mother, made with a blend of pasteurized cow & goat's milk, aged minimum of 3 months. The flavor intensifies as it ages. Alpine style semi-hard cheese finished with a spiced apple cider wash. Melts well.”

- Pasteurized Cow and Goat's Milk
- Rubbed with Spiced Cider
- 3-4 Months Aged
- 8 Pound Wheel