



Quality

Consistency

Balance

Precision



- Raw Cow's Milk
- Wrapped in Bourbon Soaked Fig Leaves
- 3-5 Months Aged
- 6 Pound Wheel

SHAKERAG BLUE

Sequatchie Cove Sequatchie, Tennessee

“Shakerag Blue's colorful name is derived from both the beautiful Shakerag Hollow known for its wildflowers and rich moonshining past, as well as an old Prohibition era method of either alerting moonshiners to approaching revenue agents, or as a way to procure some white lightening of one's own. An ode to all things Southern, Shakerag is a crumbly yet dense blue-veined cheese cloaked in local fig leaves which have been soaked in Chattanooga Whiskey, the first legal whiskey being distilled in the city since Prohibition. Its sweet and fruity interior is reminiscent of root beer and lends itself to more savory notes of bacon and dark chocolate towards the rind. Pairs nicely with Chattanooga Whiskey, barley wine, root beer, dried fruits, and raisin toast. Crumbles well for salads and steaks, and deserves a prime spot on the cheese board.”