



Quality

Consistency

Balance

Precision



- Raw Cow's Milk
- Grassy and Toasty With Natural Rind
- 5-8 Months Aged
- 10 Pounds

TALLGRASS RESERVE

Landmark Creamery Albany, Wisconsin

“Tallgrass is an artisanal cheese hand-crafted from golden-hued, pasture-grazed milk from the heart of Green County. Tallgrass's rind is rubbed with smoked paprika and olive oil and aged six weeks to three months. Tallgrass Reserve has a natural, moldy rind and is aged a minimum of six months. The result is a buttery, creamy cheese with a mild tang and a cavey finish. Accessible enough to accompany a ham sandwich, but interesting enough to round out an elegant cheese board. It melts beautifully and can be grated.

Pair with honey, preserves, membrillo and cured meat. Try it with a fruity Beaujolais or a wheat beer. Tallgrass Reserve is outstanding paired with a good bourbon.”