



Seasonal Cheeses

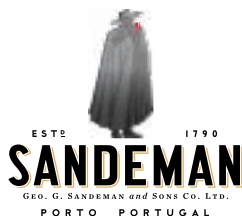
Seasonal **Pre-Order** Form

..... Deadline Tuesday, March 6, 2026.

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Featuring





HARBISON *Mini*

FOUNDER'S RESERVE RUBY PORT

CONCEPT

Jasper Hill Farm Harbison Mini is a petite, soft-ripened, bark-wrapped cheese with a spoonable, creamy texture. Typically, this cheese is aged with a bloomy white rind. However—for this special edition—we've worked with Sandeman Porto to produce a richly colored Port-washed Harbison Mini, just in time for fall festivities.

Jasper Hill and Sandeman are united by a shared mission to preserve the agricultural traditions of a working landscape. In Portugal, wine is a way of life. The difficult farming on the steep, terraced banks of the Douro River is mirrored by the rugged—often frigid—agriculture of Vermont's Northeast Kingdom.

This wash represents a desire to capture the elegance and finesse of an aged Port with intense ruby red color, and rich but balanced red fruit aromas.



COLLABORATION

Rooted in heritage but balanced with a strong pioneering spirit, Sandeman's iconic portfolio consists of an award-winning Port wines created in the heart of Porto. Sandeman Founder's Reserve Ruby Port is masterfully blended and aged for five years to give it powerful aromas of rich red fruit and fire. This process represents the very best qualities of Sandeman's Ruby Ports and the fruits of the Porto region and brings out flavors of smoke and sweetness in the cheese.

Harbison Mini is the pocket-sized version of Jasper Hill's signature spruce bark-wrapped bloomy rind cheese. As a woodsy, terroir-driven cheese, Harbison was the ideal choice for this place-driven collaboration, drawing a line across the sea connecting Vermont and Portugal.

The cheese has a beautiful aroma of vanilla, woodsy oak, and a hint of viande fumée. Digging into its supple paste, you'll discover rich tones of sweet cream with a lingering currant finish. Enjoy with a glass of Port, fresh berries, and a bite of dark chocolate.



DETAILS

PAIRS
WELL
WITH



PORTO



CHOCOLATE



RASPBERRIES

UPC 814836022064

CASE CT 10/cs

WEIGHT 5oz



Withersbrook Blue

RAW MILK BLUE IMMERSSED IN ICE CIDER

CAVE AGED *a taste of place* GRASS FED



Withersbrook Blue is an ice cider soaked, natural rind blue cheese made with raw milk from our own herd. The name comes from a winding forest brook that originates near our creamery in Greensboro and meanders through the sugar-bush alongside our pastures.

This curious cube spends 60 days maturing in the Cellars at Jasper Hill where it develops distinctive veins of blue flora. From there, we load the cheese into a pouch along with a hearty pour of Eden Ice Cider. This sweet libation is crafted from locally grown apple cider that has been stored outside for a freezing Vermont winter. A spring thaw releases the juice's sugars, leaving the water behind in order to concentrate the apple's essence. The fermented result yields a delicious dessert cider with a bright acidity that mingles elegantly with the cheese.

Withersbrook has a fruity,lactic profile with notes of honey and roasted hazelnuts followed by a lingering savory finish. The richly dense texture and elegant complexity would unfurl upon a thyme and pepper crusted ribeye. For an after-dinner treat, pour a glass of Vermont Ice Cider and enjoy another wedge with dulce de leche.



Best Served With



FORMAT
CUBE

CASE PACK
2 x 4 lbs

CASE GTIN
90814836022715

Ingredients: Raw Cow Milk, Salt, Rennet, Cultures, Ice Cider



MADE WITH
eden
VERMONT ICE CIDER





Seasonal Favorites from Vermont's
Northeast Kingdom.

Seasonal **Pre-Order** Form

For Delivery the week of

Item/Description	May 4	May 18	June 1	June 15	June 29	Total Cases
AGV70 Withersbrook Blue 2/4lb						
	May 4	May 18	May 25	Total Cases		
AGV64 Port Washed Mini Harbison 10/5oz						

Account Number: _____

Account Name: _____

Contact Name: _____

Contact Email: _____

Contact Phone: _____

Black River Produce Rep Name: _____

- Regular customer ship day and minimum order sizes apply.
- Supplies are limited. Pre-orders will be filled on a first-come, first served basis.

..... **Deadline Tuesday, March 6, 2026.**

1. Fill out this form.
 2. Snap a picture.
 3. Email to Jodi.Gintof@pfgc.com
AND John.Maciejewski@pfgc.com
AND please copy your sales representative.
- Or, call 800-228-5481.

