



Seasonal Cheeses

Seasonal **Pre-Order** Form

..... Deadline Friday, July 17, 2026.

.....

Featuring





Winnimere

RAW WASHED RIND WINTER MILK CHEESE

WRAPPED IN SPRUCE

CAVE AGED

a taste of place

FARMER OWNED

ABOUT WINNIMERE

Winnimere is a take on Jura Mountain classics like Vacherin Mont d'Or or Försterkäse. In keeping with tradition, this decadent cheese is made only during winter months when Jasper Hill's Ayrshire cows are giving rich, hay-fed raw milk. Winnimere is named for the corner of Caspian Lake where the Kehlers' grandfather had an ice fishing shack.

Young cheeses are wrapped in strips of spruce cambium, the tree's flexible inner bark layer, harvested from Jasper Hill Farm's woodlands. During aging, the cheese is washed in a cultured salt brine to help even rind development. At 60 days, this cheese is spoonably soft and tastes of bacon, sweet cream, and spruce.

Pair with a smoky, meaty red wine or porter-style beer and alongside some Vermont whey-fed bacon.



ABOUT MOSES REAPER

Meet Moses Sleeper's evil twin. Moses Reaper is a festive October version of classic Moses Sleeper cheese. It's a bloomy soft-ripened brie-like cheese with natural annatto-dyed jack o'lantern orange paste. The outside of the cheese is rubbed with vegetable ash, which gives a layer of black ash under the bloomy rind.

Like it's twin, Moses Sleeper, this delightful cheese is inspired by classic French Brie, and features a gooey, milky core with savory notes of cauliflower, crème fraîche, and toasted nuts. Perfect for entertaining or as a snack with apple wedges or crispy wafers. Add some extra zip with a drizzle of hot honey.



*Ash-Ripened
Bloomy Rind*

SCARES WELL WITH



ECTOPLASH



HOT HONEY



CANDY CORN



EXISTENTIAL DREAD



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 Pre-Order Form

Jasper Hill Farm only produces these highly sought after seasonal cheeses to order. To ensure you receive the quantities you need, please submit your pre-orders by the July 17, deadline.

For Delivery the week of

	Sept 7	Sept 21	Oct 5	Total Cases			
APT08 Moses Reaper 4 / 1 Lb							
TBD Moses Reaper 9/8 Oz							
	Oct 5	Oct 19	Nov 2	Nov 16	Nov 30	Dec 14	Total Cases
AGV70 Withersbrook Blue 2/4lb							
	Nov 2	Nov 16	Nov 30	Dec 14	Dec 28	Total Cases	
GR472 Winnimere 5/13 Oz							

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 Friday, July 17, 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.

