



WASHED RINDS FROM THE ADIRONDACKS

NETTLE MEADOW'S Washed Rinds are created from a wide range of milk types, infusions and washes. Each originates in the foothills of the Southern Adirondacks and has its own distinctive character.

STINKY EWE is a manchego-like wheel mixed with truffles (from NYC's Truffleist) for a buttery and powerful flavored cheese that is delicious at all stages throughout the aging process (photo to the right)

PASCO'S RATION is an earthy washed rind made from pasteurized goat milk infused with rye whiskey and rubbed with sage and sea salt, then washed with rye to create a coppery rind. Pasco is a flavorful combination of subtle rye and herb flavors coupled with the earthy elements of our subterranean cheese cave. The cheese is named for a famous local outlaw who hid at the farm in the early 1900's. It is made using organic vegetarian rennet and aged 3 to 6 months. It pairs well with Oktoberfest-style beers or wine varietals from cabernet sauvignon to Picpoul de Pinet.

CHEESEMAKER'S FOLLY is a pasteurized cow's milk wheel of three to four pounds infused with Irish whiskey and washed in whiskey and stout over a three month period. It develops a sweet buttery flavor that becomes more complex as time goes by. It pairs well with most any beverage. It is also made from a vegetarian rennet and is aged at least 60 days.

PEPPERED EWE is a unique cheese in a small size wheel of approximately 8 to 9 ounces. Peppered Ewe is a combination of sheep and cow milk with tellicherry pepper added and washed with Scottish Ale. A gold medal winner at the New York State Fair.



NO. 26 is a simple cow's milk tomme made special by its time in our historic aging cellar receiving alternative washes with New York hard apple cider and apple whiskey. No. 26's complexity grows from the sweet grassy notes of cow's milk coupled with the subtle flavors of fruity cider and whiskey.

PARTRIDGE MOUNTAIN is a brine washed triple crème, luxurious, velvety and slightly pungent. Infused and washed with juniper notes for a unique and spicy Adirondack flavor. A stunning taste of place! (photo to the left)

AMBER KUNIK is our famous kunik washed in Adirondack beer and bourbon. A super stinky cheese and a Silver Sofi Winner!

Awards:

2022 - (Pasco's Ration) 1st Place, American Dairy Goat Awards | (Cheesemaker's Folly) Silver Medal, New York State Fair