



NETTLE PEAKS

FROM THE ADIRONDACKS

NETTLE PEAKS is an all goat's milk pyramid infused with nettle tea and dusted with vegetable black ash as it ages.. An earthy herbal blend, this cheese is inspired by the fields of wild nettle covering the Farm's pastures in the Southern Adirondack Mountains. Nettle Peaks is a truly Artisan cheese, made in small batches and cared for by hand at every stage at Nettle Meadow. Nettle Meadow is first and foremost a farm and animal sanctuary, with a culture of caring from the herd to the curd.



- Average weight 9 ounces, six to a case
- Pasteurized goat milk infused with nettle tea
- Unique vegetarian Thistle rennet
- Aged 3 to 4 weeks (best by 15 weeks)
- Pairs wonderfully with Chardonnay, Riesling or Albarino
- Pairs well with fresh or charred berries, mustards, grilled peppers and onions
- Ingredients: goat milk, nettle tea, sea salt, vegetable black ash, lactic cultures, thistle rennet, penicillium candidium
- Available year round