



SIMPLY SHEEP

FROM THE ADIRONDACKS

SIMPLY SHEEP is as it sounds – an all sheep’s milk wheel of semi-aged cheese with a delicate bloomy rind. Simply Sheep has a lactic vegetal flavor in its youth and develops into a stronger complex tart flavor with a mushroomy undertone as it ages. Simply Sheep was the recipient of a Bronze medal at the 2018 World Cheese Championships. 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.

Recent Awards:

2022 - Bronze Medal at the World Cheese Championship
2021 - Silver Award at the New York International Cheese Competition
2019 - 2nd place at the US Cheese Championships & New York State Fair Award of Excellence



- Average weight 8 ounces, six to a case
- Mini size also available, weight 3.5 oz, nine to a case
- Pasteurized sheep milk
- Thistle rennet
- Aged 3 to 4 weeks (best by 14 weeks)
- Most available during Spring, Summer and Fall
- Pairs wonderfully with merlot or amber ales
- Pairs well with cured meats, apples and dried fruits
- Ingredients: Sheep milk, sea salt, lactic cultures, thistle rennet, penicillium candidum