

Traditional cheddar meets custardy caramel.



2019 Flavor Profile

A nutty nose with brown butter and caramel aromas yields to dense, creamy textures and flavors of custard and sweet cream in the 2019 Maker's Reserve Extra Sharp Cheddar. Balanced with subtle salty, umami notes and a delicate smattering of crystals, this vintage is notable for its clean, nuanced palette, which we anticipate being imprinted with the unique flavors of the region as it ages to maturity.

SUGGESTED PAIRINGS:

- ◆ Beer: Sour Beer
- ◆ Wine: Oregon Pinot Noir
- ◆ Spirit: Bloody Mary
- ◆ Non Spirit: Sweet Tea
- ◆ Sweet: Dried Blueberries
- ◆ Savory: Salted Hazelnuts



Patience Makes Perfect

OUR AGING PROCESS

Take our high-quality milk and a recipe that's been delivering for decades. Add proprietary cultures, cheese making savvy and time. What you get will have been worth the wait.

Tillamook's team of tasting experts gather to grade every batch of cheese, measuring it against our signature flavor profile to choose the very best batches to become Maker's Reserve.

They don't all make the cut.



Aroma

- ◆ Sweet Cream
- ◆ Hazelnuts
- ◆ Custard

Texture

- ◆ Smooth
- ◆ Creamy
- ◆ Dense

Ingredients

- ◆ Cultured, heat-shocked cow's milk
- ◆ Salt
- ◆ Vegetarian rennet



CASE UPC# 00-72830-	ITEM UPC#	NET WT SIZE	PRODUCT DESCRIPTION	PRODUCT SIZE	CASE PACK	NET	GROSS	CASE DIMENSIONS L x W x H	CASE CUBE	STORAGE TEMP	CODE DATE	GUARANTEED SHELF LIFE	CASE PER LAYER	LAYERS PER PALLET	CASE PER PALLET
01019 1	NA	40LB	2019 EXTRA SHARP WHITE CHEDDAR	VARIES	1	VARIES	43	14.81 X 11.69 X 7.31	0.73	35-40	NA	6 MONTHS FROM DELIVERY DATE	12	5	60
11013 6	NA	10LB	2019 EXTRA SHARP WHITE CHEDDAR	11 X 7 X 3.5	1	10	10.75	11.69 X 7.69 X 4.25	0.22	35-40	20 MOS.	6 MOS.	20	10	200
12531 4	02531 7	8 OZ	2019 EXTRA SHARP WHITE CHEDDAR	2.81 X 2.81 X 1.75	12	6	6.5	9.75 X 6.75 X 4.38	0.17	35-40	20 MOS.	6 MOS.	25	9	225