

A celebration of tropical flavor and glittery texture.



2012 Flavor Profile

Bright citrusy notes mingle with warm toasty overtones of brown butter and and custard. A shower of crystals, more than a decade in the making, burst onto the palate with a zing! crunch! and celebratory pop! One taste of 2012 Maker's Reserve Extra Sharp Cheddar tells you we're serious about cheese. This one is ready for the spotlight.

SUGGESTED PAIRINGS:

- ◆ Beer/Cider: Sour Beers
- ◆ Wine: Barolo
- ◆ Spirit: Vodka Shrub Cocktails
- ◆ Non-Spirit: Kombucha
- ◆ Sweet: Wildflower Honey
- ◆ Savory: Pickled Vegetables



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

- ◆ Complex Richness
- ◆ Brown Butter
- ◆ Walnuts

Texture

- ◆ Creamy
- ◆ Shatters
- ◆ Snappy Finish

Ingredients

- ◆ Cultured, heat-shocked cows milk
- ◆ Salt
- ◆ Traditional (animal) 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
01012 2	NA	40LB	2012 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
11003 7	NA	10LB	2012 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
12523 9	02523 2	8 OZ	2012 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