

Creamy, bright and untamed.



2017 Flavor Profile

Bright acidity wrapped up in a rich, custardy finish would be a good way to describe 2017 Maker's Reserve Extra Sharp Cheddar. Rustic and pleasantly sharp notes turn creamy on the palate, beginning with lemon and a short texture that shatters then melts.

SUGGESTED PAIRINGS:

- ◆ **Beer/Cider:** Raspberry Cider
- ◆ **Wine:** Pinot Gris
- ◆ **Sweet:** Raspberries
- ◆ **Savory:** Cured Chorizo
- ◆ **Cheeseboard:** Spicy Raspberry Jam



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

- ◆ Cheddar
- ◆ Citrus
- ◆ Custard

Texture

- ◆ Slight Crumble
- ◆ Slight Dry
- ◆ Creamy
- ◆ Light Crystals

Ingredients

- ◆ Cultured, heat-treated cows 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
01017 7	NA	40LB	2017 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
11008 2	NA	10LB	2017 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
12527 7	02527 0	8 OZ	2017 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