

Jasper Hill Withersbrook Blue (Special Order*)

Withersbrook Blue is an ice cider-soaked, natural rind blue cheese made with raw milk from Jasper Hill's own Andersonville herd. The name comes from a winding forest brook that originates near the creamery in Greensboro, VT and meanders through the sugarbush alongside the pastures.

This curious cube spends 60 days maturing in the Cellars at Jasper Hill where it develops distinctive veins of blue flora. From there, the cheese is loaded into a pouch along with a hearty pour of Eden Vermont Ice Cider. This sweet libation is crafted from locally grown apple cider that has been stored outside for a freezing Vermont winter. A spring thaw releases the juice's sugars, leaving the water behind to concentrate the apple's essence. The fermented result yields a delicious dessert cider with a bright acidity that mingles elegantly with the cheese.



Product Details

Item	031819
Brand	Cellars at Jasper Hill
Sold By	CS
Pack Qty	2
Pack Size	4 LB
Case GTIN/EAN/UPC	90814836022715
Country of Origin	USA
Storage	Refrigerated
Kosher	No
Gross Case Weight	8 LB (RW)
Ingredients	raw cow milk, salt, rennet, cultures, ice cider
Texture	Richly dense texture and elegant complexity
Flavor	Withersbrook has a fruity, lactic profile with notes of honey and roasted hazelnuts followed by a lingering savory finish.
Availability	Seasonal