Vintage Willow Creek cheese is our version of a New Zealand-style cheddar, well-aged over two years. Complex and sweet with notes of browned butter. This original recipe, vegetarian cheese is made with milk from pasture-raised dairy cows and handcrafted in small batches by a Master Cheesemaker.

**Product Attributes**
- A true, raw milk cheese
- Ethically and sustainably produced on small family farms
- Handcrafted by a Master Cheesemaker
- rBGH free*
- Vegetarian
- American Humane Certified
- Gluten Free
- All Natural
- Domestic Fair Trade
- Pasture-Raised

**Culinary Applications**
Excellent in salads or cheese boards alongside apples, juicy pears, and pickled vegetables. Vintage Willow Creek Cheese pairs well with light to medium bodied wines like Chardonnay, Pinot Gris and Pinot Noir as well as Pale Ales.

**Ingredients**
Raw cow milk, salt, vegetarian rennet, cultures, enzymes

*No significant difference has been shown between milk derived from rBGH treated and non-rBGH treated cows

**Tasting Notes**
The perfect combination of sweet, salty and tangy with notes of browned butter. Firmer than your typical cheddar, it melts well for culinary applications.

**ABOUT RED BARN FAMILY FARMS**
Red Barn Family Farms started in 2008 with two small family farms and a mission to advocate for ethical, small-scale dairy farming. One farmer was a rotational grazer; the other used organic practices. We developed an innovative, above-market pay scale to fairly reward our family owned and operated farms for achieving standards of excellence. The result? Small family farms stay in business, and Red Barn gets top quality milk to produce delicious, award-winning cheeses.

As we grew, we didn’t make our farms bigger, we just added more producers who know and care for their cows as individuals and put their health and welfare first. Our farms milk an average of just 55 pasture raised cows, all known and cared for by name. Animals spend time outdoors daily, weather permitting and live longer lives. Learn more on our website redbarnfamilyfarms.com.
Meet Jon

Jon Metzig is the Master Cheesemaker behind our Edun raw milk cheese, Le Rouge Alpine Style Cheese and Caleb Soft Washed Rind Cheese, all hand-crafted at Willow Creek Creamery. Jon’s family has been making cheese for four generations. Red Barn’s business model celebrates and supports small family owned and operated farms and creameries.

Product Specifications

<table>
<thead>
<tr>
<th>Item</th>
<th>Item #</th>
<th>RW/EW</th>
<th>Net Wt</th>
<th>Gross Wt</th>
<th>Dimensions</th>
<th>Cube</th>
<th>Ti/Hi</th>
<th>Total</th>
<th>Length</th>
<th>Width</th>
<th>Height</th>
<th>Gross Wt</th>
<th>Net Wt</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/~40 lb block</td>
<td>820</td>
<td>RW</td>
<td>~40 lbs</td>
<td>~44 lbs</td>
<td>14.75” x 11.5” x 7”</td>
<td>0.69</td>
<td>10/5</td>
<td>50</td>
<td>11.5”</td>
<td>3.5”</td>
<td>3.5”</td>
<td>~5 lb</td>
<td>~5 lb</td>
</tr>
<tr>
<td>4/~5 lb loaf</td>
<td>820p</td>
<td>RW</td>
<td>~20 lbs</td>
<td>~22 lbs</td>
<td>14.25” x 11.5” x 4”</td>
<td>0.39</td>
<td>10/9</td>
<td>90</td>
<td>11.5”</td>
<td>3.5”</td>
<td>3.5”</td>
<td>~5 lb</td>
<td>~5 lb</td>
</tr>
<tr>
<td>2/~5 lb loaf</td>
<td>825</td>
<td>RW</td>
<td>~10 lbs</td>
<td>~11 lbs</td>
<td>11.75” x 7.5” x 4”</td>
<td>0.20</td>
<td>20/9</td>
<td>180</td>
<td>11.5”</td>
<td>3.5”</td>
<td>3.5”</td>
<td>~5 lb</td>
<td>~5 lb</td>
</tr>
<tr>
<td>16/6 oz pcs</td>
<td>826ew-6</td>
<td>EW</td>
<td>6 lbs</td>
<td>6.5 lbs</td>
<td>8” x 8” x 4”</td>
<td>0.15</td>
<td>30/6</td>
<td>180</td>
<td>3.25”</td>
<td>3.25”</td>
<td>0.75”</td>
<td>6 oz</td>
<td>6 oz</td>
</tr>
</tbody>
</table>

Date and Code Explanation:
Outer box for 40 lb blocks states manufacture date. For all other products listed, outer box & individual item are dated mm/dd/yyyy to indicate Sell By date. Outer box contains product lot #.

Shelf Life:
For 40# blocks 365 days from ship date. For converted product 14 months from conversion date.

Guaranteed Shelf Life:
Red Barn Family Farms will guarantee 6 months on all converted product.

Storage Instructions:
34-38 degrees F

Type of Packaging:
Cryovaced & boxed

Lead Time:
2 weeks

Min Order:
None

Pickup Location(s):
Holland Cold Storage, 3600 Electric City Blvd., Kaukauna, WI 54130  PICKUP APPTS: 920-766-9505

Country of Origin:
United States

State:
Wisconsin

Manufacturer:
Willow Creek Creamery, W1965 WI-21, Berlin, WI 54923

Plant ID:
55-1432

Return Policy:
Final sale unless product is picked up at Red Barn Family Farms in an unsellable condition.

Ingredients:
raw cow milk, salt, vegetable rennet, cultures, enzymes

Rennet Type:
Vegetarian

Minimum Age:
24 months

Product Allergens:
Milk

Say Hello to one of our Red Barn Farmers

Olivia Hennes
Seymour, Wisconsin

Olivia is a passionate, first generation dairy farmer who milks 40 pasture-raised cows, all known and cared for by name. As a Red Barn farmer, Olivia is able to earn more, helping to ensure a bright future as a small scale dairy farmer. She is currently revitalizing and upgrading a beautiful century old barn.