



W3933 Highview Drive
Appleton, WI 54913
www.redbarnfamilyfarms.com

CUPOLA ARTISAN CHEESE

Cupola was named after the top or pinnacle of traditional Wisconsin barns. A pinnacle cheese, Cupola combines quality Red Barn milk, a world class cheesemaker and a recipe perfected with the help of experts at the Wisconsin Center for Dairy Research. Cupola is a raw milk cheese that is aged for a minimum of 6 months and is handcrafted in small batches.

Cupola is meticulously handcrafted with Red Barn milk by Master Cheesemaker Mike Brennenstuhl at Door Artisan Cheese Company.



Product Attributes

- Ethically and Sustainably produced on small family farms - Handcrafted by a Master Cheesemaker - rBGH free* - Raw Milk - American Humane Certified - Gluten Free - All Natural - 2019 ACS Best of Class Winner - Domestic Fair Trade - Pasture-Raised

Tasting Notes

Cupola is a semi-hard cheese and is firm but supple. It's flavor is fruity and nutty with hints of caramel and toasted pineapple.

Aged 3 Years: This vintage variety is packed with crystallization. It's creamy on the pallet and extremely fruit forward.

Culinary Applications

Enjoy as a snack or appetizer. Great for pastas, salads and risottos. Excellent melting qualities. Pairs especially well with tropical fruits or a bold red wine.

Aged 3 Years: The perfect dessert cheese, aged Cupola is delicious alongside handmade caramels, gourmet popcorn or Stroopwafels. Beverage pairings include everything from a celebratory champagne to smokey bourbon or even your favorite ale.

Ingredients

Raw cow milk, cultures, enzymes, salt

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

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.



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Product Specifications

Cupola Artisan Cheese (Aged > 6 Months)

Item	Item #	RW/ EW	Case Information						Item Information						
			Net Wt	Gross Wt	Dimensions	Cube	Tie /Hi	Total	Length	Width	Height	Diameter	Gross Wt	Net Wt	
1/~8 lb whole wheel	100	RW	~ 8 lbs	~9 lbs	10" X 10" X 4.25"	0.25	16/6	96				4"	9"		
Case Code 90892993002498															
16/~4.5 oz wedges	105	RW	~4.5 lbs	~5 lbs	10" X 10" X 3"	0.17	16/8	128	4.5"	2.25"	2"			~4.5oz	~4.5oz
Case Code 90892993002481															

3 YR Aged Cupola Artisan Cheese

Item	Item #	RW/ EW	Case Information						Item Information						
			Net Wt	Gross Wt	Dimensions	Cube	Tie /Hi	Total	Length	Width	Height	Diameter	Gross Wt	Net Wt	
1/~8 lb whole wheel	103	RW	~ 8 lbs	~9 lbs	10" X 10" X 4.25"	0.25	16/6	96				4"	9"		



Say Hello to one of our Red Barn Farmers

David Marcks
 Black Creek, Wisconsin

In 1994, David Marcks increased his herd from 28 to 150 cows. Like many, he believed expansion was necessary to keep his farm afloat. But David saw a negative impact on his cows' health and well-being. Now, as a Red Barn farmer, he earns fair pay to milk just 40 cows, cared for by name, with room to roam outdoors or rest in a deeply bedded barn.

