



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

VINTAGE WILLOW CREEK CHEESE

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.

Vintage Willow Creek Cheese is meticulously handcrafted in small batches with Red Barn milk by Master Cheesemaker Jon Metzsig of Willow Creek Creamery in Berlin, WI.



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

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.

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

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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Meet Jon

Jon Metzger 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.



Willow Creek Creamery, Berlin, WI

Product Specifications

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

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.

