



Artisan Cheeses of Central Oregon

Capricorns™

Zesty rainbow peppercorns add a citrus touch to this semi-hard, farmstead cheese, followed by a spicy bite. Capricorns has a fresh, clean fragrance with each type of peppercorn contributing its own complex flavor to a pleasant finish. Don't be afraid of the peppercorns! It's a bite you'll love.



Ingredients: Pasteurized farmstead goats' milk, cultures, rainbow peppercorns, rennet and salt.

Type & Texture: Cave aged; semi-hard; cooked; pressed.
Natural white pate.

Affinage: Farm cave aged – optimized at 58F and 85% RH
2-3 months, wiped and turned daily

Facts:
 Size: 10 lbs wheel (approximately)
 Wholesale: Packaged in boxes of 4 wheels – available all year
 Shelf Life: 3 months
 UPC: 895149000031 (10 lbs wheel)

Awards:
 1st Place: 2010 American Cheese Society
 3rd Place: 2009, American Cheese Society
 3rd Place: 2008, American Cheese Society
 1st Place: 2006, American Cheese Society

Wine Pairings: Syrah, Riesling

Suggestions & Recipes: Pairing with wine, cured meats, fresh fruit
For specific recipes please see www.tumalofarms.com/recipes

General Handling: To maintain original condition refrigerate at 34°-38° F.
Bring cheeses to room temperature before serving.

		Amounts Per Serving		%DV*	
Nutritional Facts:	Serving Size:	1 oz (30g)	Total Fat	10g	15%
	Calories:	120	Saturated Fat	6g	32%
	Calories from Fat:	90	Trans Fat	0g	0%
			Cholesterol	30mg	10%
			Sodium	170mg	7%
			Total Carbohydrate	1g	0%
			Dietary Fiber	0g	0%
			Sugars	0g	0%
			Protein	9g	
			Vitamin A 4%	* Vitamin C	0%
		Calcium 35%	* Iron	0%	

* Percent Daily Values (%DV) are based on 2,000 calorie diet.