



Artisan Cheeses of Central Oregon

# Remembrance™



Vibrant high desert rosemary provides a pleasant floral aroma and flavor followed by a creamy and lengthy finish. Rosemary adds an elegant twist to an already great cheese. It is delicious by itself or with your favorite rustic bread.

<b>Ingredients:</b>	Pasteurized farmstead goats' milk, cultures, rennet, rosemary and salt.			
<b>Type &amp; Texture:</b>	Cave aged; semi-hard; cooked; pressed. Natural white pate.			
<b>Affinage:</b>	Farm cave aged – optimized at 58F and 85% RH 2-3 months, wiped and turned daily			
<b>Facts:</b>	Size:	10 lbs wheel (approximately)		
	Wholesale:	Packaged in boxes of 4 wheels – available all year		
	Shelf Life:	3 months		
	UPC:	895149000055 (10 lbs wheel)		
<b>Awards:</b>	2 <sup>nd</sup> Place: 2010, American Cheese Society			
<b>Wine Pairings:</b>	Sauvignon Blanc, Vionier			
<b>Suggestions &amp; Recipes:</b>	Pairing with wine, cured meats, fresh fruit For specific recipes please see <a href="http://www.tumalofarms.com/recipes">www.tumalofarms.com/recipes</a>			
<b>General Handling:</b>	To maintain original condition refrigerate at 34°-38° F. Bring cheeses to room temperature before serving.			
<b>Nutritional Facts:</b>	<b>Serving Size:</b>	1 oz (30g)	<b>Amounts Per Serving</b>	<b>%DV*</b>
	<b>Calories:</b>	120	<b>Total Fat</b>	10g 15%
	<b>Calories from Fat:</b>	90	Saturated Fat	6g 32%
			Trans Fat	0g 0%
			<b>Cholesterol</b>	30mg 10%
			<b>Sodium</b>	170mg 7%
			<b>Total Carbohydrate</b>	1g 0%
			Dietary Fiber	0g 0%
			Sugars	0g 0%
			<b>Protein</b>	9g
			Vitamin A 4%	* Vitamin C 0%
			Calcium 35%	* Iron 0%

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