



Artisan Cheeses of Central Oregon





The Tumalo Farms Story

Tucked in the Central Oregon triangle between Bend, Sisters, and Redmond, Tumalo Farms is 84 acres of lush land surrounded by beautiful views of the Cascade Mountains. Prior to founding Tumalo Farms in 2004, Flavio DeCastilhos spent 20 years in Silicon Valley's fast-paced, high-tech industry. Flavio co-founded Healtheon/WebMD, introducing online healthcare to the market. During a family vacation to southern Brazil's wine country, a region rich with Italian ancestry, he became fascinated by the local cheese industry and enthralled with the wonderful tastes and textures of artisan cheeses. He decided to research the potential for building a business centered on what he considers "food for the soul." Flavio studied throughout the mid-west, northwest and Europe to learn the craft of cheese-making.

Today, Tumalo Farms makes 12 artisan cheeses that combined have won over 20 national awards in just five years. Ten of our cheeses are farmstead goat cheeses. Two are mixed-milk cheeses using the farm's goats' milk combined with organic cows' milk from a neighboring Central Oregon farm. Tumalo Farms' delicious, artisan cheeses represent the finest "Central Oregon terroir" and are sold throughout the country.

Please join us for a unique gastronomical experience.

Flavio DeCastilhos





Blending Art, Science and Passion

Ingredients: Our products are exceptional versions of classic Dutch and Italian cheeses. The production of safe, high-quality cheese is the primary goal of Tumalo Farms. We start by using superior ingredients. These include our own Grade-A milk that is screened daily to ensure the highest quality. We raise our own goats, a combined herd of Saanen and Alpine breeds that thrive in our French Alpine-like climate. We milk the goats daily for “fresh from the farm” quality. We offer an all natural product, practice sustainable farming, and do not treat our animals with hormones or use any additives in our milk.

Flavor: We make cheese for the cheese purists. Our philosophy is that the flavor of cheese should reflect the clean and distinctive taste of the milk from which it is created. From this starting point we get creative with a variety of mostly native ingredients that flavor many of our cheeses. We strive for balance and clarity with each of our unique offerings. This commitment has resulted in unparalleled flavors we call the “Central Oregon terrior” that have garnered top national recognition.

Affinage: It is the science of aging that is critical to achieving exceptional taste, texture and appearance. At Tumalo Farms, we have a keen understanding of the subtle microbiological and chemical reaction taking place throughout the cheese-making and aging processes. Our diligently maintained cellars provide the perfect balance of temperature, humidity, air flow, and air exchange. We turn our cheeses daily and carefully manage each wheel to achieve an outstanding level of quality.

Tumalo Farms is committed to excellence. Scientific understanding of cheese-making combined with the best available ingredients and most talented cheese makers, result in cheeses that our customers say are unforgettable and leave them wanting more.





Antigo

Aromatic cumin seeds lend an herbaceous flavor with a luscious quality carrying through the finish. This cheese is based on an ancient Leyden-style recipe. It provides a burst of flavor when placed on the tongue. We age it to perfection so the strength of cumin is properly balanced. It is an absolute standout on any cheese tray.

FACTS

Type: Farmstead goats' milk
Texture: Semi-hard, cooked, pressed
Affinage: 3-6 months, wiped and turned daily
Availability: All year
Pairings: Sangiovese / Nebbiolo

AWARDS

2nd Place: 2009, American Cheese Society
1st Place: 2007, American Cheese Society
2nd Place: 2007, US Championships



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.

FACTS

Type: Farmstead goats' milk
Texture: Semi-hard, cooked, pressed
Affinage: 2-3 months, wiped and turned daily
Availability: All year
Pairings: Syrah / Riesling

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

"Tumalo Farms is working miracles with their cheesees."

-Gavin McMichael, executive Chef/Owner Blacksmith Restaurant



Chevita

Classico

This fresh and mild, soft cheese has a gentle, tangy finish. We often have customers tell us of their fear of “goatie” chevre. Our belief is that chevre should taste nothing like a barn, and while many do, we can guarantee Chevita is not one of them! This farmstead cheese is delicious, light and complements, rather than dominates, your accompanying food. It is super for an appetizer tray and works well when serving large groups.

FACTS

Type: Farmstead goats' milk
Texture: Soft, uncooked, drained creamy
Affinage: 3 days
Availability: All year
Pairing: Chardonnay / Young Pinot Gris

Classico is our flagship and most decorated cheese. This semi-hard, farmstead cheese has a flavor of brown butter and roasted nuts. A hint of honeysuckle lingers on the palate. It is a cheese that you just can't get tired of. It quickly becomes a “must have” and is a great choice for any culinary occasion. You don't have to take our word for it. The cheese aficionados of the world think it's pretty darn tasty!

FACTS

Type: Farmstead goats' milk
Texture: Semi-hard, cooked, pressed
Affinage: 3-6 months
Availability: All year
Pairings: Chardonnay / Pinot Gris

AWARDS

3rd Place: 2010, World Championships
1st Runner-up for Best in Show: 2009, US Championships
1st Place: 2009, US Championships
1st Place: 2009, American Cheese Society
1st Place: 2008, American Cheese Society
1st Place: 2007, American Cheese Society



Classico Reserve

Cave-aged for one year, our flagship and most decorated cheese only gets better with time. Its concentrated, slightly sweet brown butter, nutty flavor has a hint of honeysuckle in the finish. This cheese is really quite an indulgence. No need to spoil the experience with crackers or bread. Cut it into chunks, open your favorite pairing, and savor! For your true "foodie" friends or family, this is a thoughtful gift they will cherish.

FACTS

Type: Farmstead goats' milk
Texture: Semi-hard; cooked; pressed
Affinage: 12+ months
Availability: All year
Pairings: Cabernet Sauvignon / Pinot Noir



Fenacho

Exotic fenugreek seeds provide a nutty, sweet flavor to this semi-hard, farmstead cheese. Hints of butterscotch complete the finish. Many of our "Fenacho Fanatics" can hardly try any of our other cheeses because they don't think it can get better than this. While it makes a wonderful dessert cheese, don't feel bad if there isn't any left by the time dessert rolls around!

FACTS

Type: Farmstead goats' milk
Texture: Semi-hard, cooked, pressed
Affinage: 3-6 months
Availability: All year
Pairing: Pinot Noir / Merlot

AWARDS

2nd Place: 2009, American Cheese Society
1st Place: 2007, American Cheese Society
2nd Place: 2007, US Championships

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Jewell



Pondhopper

Our newest cheese is creamy and buttery. This delightful bloomy rind has a rich and savory finish. Jewell is made with certified organic cows' milk from a neighboring farm mixed with our farmstead goats' milk. It perfectly rounds out a cheese tray or makes a stunning appetizer. Its rich and creamy interior spreads beautifully on your favorite cracker, fruit or bread. Jewell also has a special story behind its name. Visit tumulofarms.com to read about it.

FACTS

Type:	Farmstead goats' milk and certified organic cows' milk
Texture:	Soft, creamy, bloomy
Affinage:	2-6 weeks
Availability:	All year
Pairings:	Sauvignon Blanc / Pinot Gris

Pondhopper is a semi-hard cheese delicately spiced with an echo of Cascade hops from a local microbrew. This is a firm, farmstead goats' milk cheese with a tangy, mild to sharp flavor. It is a very popular cheese in our collection. Anything made with beer turns heads and perhaps tastes a bit better. It also makes a delicious mac and cheese!

FACTS

Type:	Farmstead goats' milk
Texture:	Semi-hard, cooked, pressed
Affinage:	2-3 months, wiped and turned daily
Availability:	All year
Pairings:	Pinot Gris / Full body beer

AWARDS

2nd Place: 2009, American Cheese Society
3rd Place: 2008, American Cheese Society
1st Place: 2006, American Cheese Society



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.

FACTS

Type: Farmstead goats' milk
Texture: Semi-soft, cooked, pressed
Affinage: 2-3 months
Availability: All year
Pairing: Sauvignon Blanc / Viognier

AWARDS

2nd Place: 2010, American Cheese Society



Rimrocker

Our newest semi-hard cheese has a hearty character with a hint of natural sweet grass. We mature the cheese until it achieves a tangy bite and sharp flavor. Rimrocker is made with organic cows' milk from a neighboring farm mixed with our farmstead goats' milk. It is named after the rocky cliffs that are found throughout Central Oregon.

FACTS

Type: Farmstead goats' milk and certified organic cows' milk
Texture: Semi-hard, cooked, pressed
Affinage: 3-6 months
Availability: All year
Pairings: Pinot Gris / Grenache

"Their Classico, Pondhopper and Fenacho cheeses are proudly featured on our artisan cheese counter at the Ferry Building in San Francisco and at our new Cowgirl Creamery store in downtown Washington D.C."

- Sue Conley, Cowgirl Creamery



Nocciola

Oregon hazelnuts flavor this seasonal, semi-soft cheese enhancing its natural creaminess. This farmstead goat cheese is quickly becoming an Oregon tradition and should become yours too. It makes a great dessert cheese for the holidays or gift to friends near and far!

FACTS

Type:	Farmstead goats' milk
Texture:	Semi-soft; cooked; pressed
Affinage:	10 weeks, wiped and turned daily
Availability:	Fall and early winter only
Pairings:	Muskat / Gewurtzaminer



Truffleur

This farmstead goat cheese is infused with exquisite Oregon white truffles that are only available for a short amount of time (typically December through February). We make this cheese to celebrate the Oregon Truffle Festival that happens in late January. If you love truffles and are a gastronomic aficionado looking for an exquisite experience, this is the cheese for you.

FACTS

Type:	Farmstead goats' milk
Texture:	Semi-hard, cooked, pressed
Affinage:	2-3 months
Availability:	December-February
Pairings:	Pinot Gris / Pinot Noir

The Ultimate Gift

Send a taste of Central Oregon to your friends and family. Tumalo Farms offers a variety of collections sent from our farm to your table. Visit us at tumalofarms.com.





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tumalofarms.com

Wholesale Opportunity

If you are a cheese shop or restaurant interested in carrying Tumalo Farms cheese, we would love to work with you. Please email wholesale@tumalofarms.com or call 541-350-3718.