

# SMALL BATCH SERIES

Under our Euclid's finest label, we are extremely excited to bring you our current line up of Small Batch Cheeses.

These cheeses are all available in house until they are sold out! Once they are sold, we will not be bringing them back as we will be making room for our next small batch focus.

Our goal of the small batch cheese series is to keep both your product line up fresh and ever changing, as well as continue our mission to partner with and support our country's small farmers and cheese makers. They put their heart and soul into their product and we want as many people as possible to try their unique items.

\*\* Don't forget to check out our Artisan Cheese Line Up that is available daily as well\*\*



**CZ4446— Jasper Hill Alpha Tolman— Greensboro, VT (Cows Milk)**

Alpha Tolman is aged for 90 days and has a butter, fruit and nut flavor when young, developing bold meaty, caramelized onion flavors as it matures.

The texture is dense and pliant, easily portioned and ideal for melting. The texture, aesthetic, and flavor make this an ideal choice for cheese fondue or melted onto a plate of fingerling potatoes, cured meat and pickles. Try pairing with a robust ale, plummy red wine, or onion jam.



**CZ4449— Consider Bardwell Farm's Manchester—W.Pawlet, VT (Goats Milk)**

An aged, raw goat peasant tome that is a rustic mountain cheese named for Manchester VT, the gateway to the Green Mountains. This cheese has a nutty and

earthy bite. Due to rotational grazing on their pastures and the aging process itself, each batch has a distinct note. A bold addition to any cheese board, goes well with fresh fruit, melts wonderfully for grilled cheese and pairs well with fresh and hard ciders.



**CZ4448— Grey Barn Prufrock— Martha's Vineyard, MA (Cows Milk)**

The delicate yet pungent paste of this washed-rind cheese has a beautiful, thick, soft yielding texture. Toasty and nutty with hints of tropical fruit and sour

cream: when ripe this cheese has a slightly salty and savory flavor. Its delectable texture melts on your tongue. Prufrock is made with grass fed pasteurized organic cow's milk, and has a wash rind that is washed with organic hard cider. The rustic orange rind that has developed in the cave encases a delectable soft paste that is golden in color. This is best when served at room temp with a warm baguette, when paired with fruits and goes well with hard ciders. Available in 8 oz. rounds.



**CZ4447— Grey Barn Bluebird— Martha's Vineyard, MA (Cows Milk)**

Briny and streaked with the colors of the sea, it's only natural that Bluebird comes from Martha's Vineyard. This organic, raw cow's milk cheese is most like a creamy

Gorgonzola before it goes full Dolce. The natural rind encases a yellow hued paste that acts like warm butter on your tongue. It is pleasantly salty and at times boasts strong yeast notes like a good sourdough or the grounded flavors of green veggies. The aroma of Bluebird brings thoughts of summer and pairs nicely with malty beer or melted atop a beautifully grilled steak. This cheese is best at room temp and goes great with crackers, port wine, grapes and roasted pairs as well.



**CZ4450— Blue Ledge Farm Middlebury Blue—Salisbury, VT (Cows Milk)**

A raw cow's milk blue made w/ Ayrshire milk and aged 60 days for both a creamy and crumbly texture. Get ready for a unique experience when earthy Vermont

grit meets smooth high brow academia with nothing short of poetic results. Middlebury Blue has a rustic, natural rind exterior, but an interior paste that is smooth, mild and creamy. Towards the rind, the pale paste takes on an amber hue, while deep blue veining cracks its way through. The blue adds a balance between earthy hay notes and sweet, caramel flavors, with a bite of pepper. This is a mellow cheese that pairs well w/ a glass of red wine or bourbon and goes well with fresh fruit.



**CZ4451— Woodcock Farm's Cloud Nine— Weston, VT (Cows Milk)**

Cloud Nine is a bloomy rind cheese that is made from pasteurized cow's milk and aged for only about a month. This has a soft and buttery taste profile and can be

compared to a camembert cheese. When ripe, Cloud Nine has a gooey center with flavors of earthy mushrooms. This cheese pairs well with crusty rustic bread or in a mushroom risotto.

Cloud Nine is available in 8 oz. rounds.



**CZ4452— Landaff Creamery's Landaff—Landaff, NH (Cows Milk)**

Landaff Creamery is a second generation creamery where they produce their handmade Landaff Cheese from raw Holstein cow's milk, the same day it is produced. Each handmade batch is completely unique and unrepeatable— depending solely on the cows diet, the season, and the weather. The cows diet is based largely on corn and grasses grown in their fields, the flavors of which change throughout the year causing the taste that comes through to be different in each batch. Once produced, Landaff is aged for 4-5 months at Jasper Hill. The end result is a clean, buttery texture with a tangy finish. Landaff pairs well with a rustic charcuterie and goes well with IPA's.

Call us at:

Mentor, OH 440-951-6448  
Pittsburgh, PA 412-434-6448  
euclidfish.com

**Euclid FISH Company**  
EST. 1944



Connect with us on Social Media

@euclidfishco

