



Buche



Farm/Company: Juniper Grove

Cheesemaker: Pierre Kolisch

Proprietor: Pierre Kolisch

City, State: Redmond, OR

Region: Pacific Northwest

Country: U.S.A.

Milk: Raw Goat

Rennet: Traditional

Rind: Mold-ripened

Texture: Soft

Aging: 2 weeks

Size: 6 ounces

On the eastern edge of the intensely beautiful and awesome Cascade Mountain Range, Pierre Kolisch – lawyer turned cheesemaker – uses European methods to create traditional farmstead goat milk cheeses for Juniper Grove Farm. The high-energy goats are allowed to cavort freely in the fresh air, drink clear mountain water, and sup on shrubs and alfalfa that grow lushly in the rich volcanic soil.

Elegant and smooth, this sixty-day-old log of pure white, soft and tangy goat cheese pays homage to an ancient French cheese known as Sainte Maure. Hailing from Touraine, Sainte Maure is a cheese Balzac reputedly referred to in his notes and it a history reaching as far back as the Eighth or Ninth Centuries. Just like Sainte Maure, Juniper Grove's Buche has a long straw slipped through its center that serves to hold the delicate cheese together as well as ventilate the creamy interior.

Tomales Bay Foods | Cowgirl Creamery
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Information from the Library of Cheese
www.cowgirlcreamery.com

