



# Capricious

**Farm/Company:** Achadinha Cheese Co.

**Cheesemaker:** Donna Pacheco

**Proprietors:** Donna & Jim Pacheco

**City, State:** Petaluma, California

**Region:** West

**Country:** USA

**Milk:** Pasteurized Goat

**Rennet:** Vegetarian

**Rind:** Natural

**Texture:** Semi-hard

**Aging:** 4 - 10 months

**Size:** 7 pound wheel



Our neighbors, Donna and Jim Pacheco operate a family farm on the outskirts of Petaluma where they raise the goats that produce this aged cheese. The family farm provides the goats plenty of land to forage. The cool environment lends a rich and unique character to the cheese. Hand made, the rustic wheels are aged until firm with a complex and well rounded flavor.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

