



Capricorns



Farm/Company: Tumalo Farms

Cheesemaker: Flavio DeCastilhos

Proprietor: Flavio & Margie DeCastilhos

City, State: Bend, OR

Region: Northwest

Country: USA

Milk: Pasteurized Goat

Rennet: Traditional

Rind: Wax

Texture: Semi-firm

Aging: 8 - 12 weeks

Size: 9 pound wheel

For a few years now, the state of Oregon has been popping up in the food news for producing some very exceptional Pinot Noirs, so what would be more natural than them making their mark on the cheese world as well?

Tucked away in the cool shadows of the majestic Cascade mountain range near Bend in Central Oregon, Flavio DeCastilhos and his wife use traditional Dutch and Italian cheesemaking methods to produce unique goat cheeses at Tumalo Farms. Because the farm is situated about 3,500 feet above sea level, the Saanen and Alpine goats at Tumalo Farms frolic in clean alpine air and revel in the three hundred days of sunshine that saturates the area every year.

This creamy goat milk cheese is made with rainbow peppercorns, each with its own complex flavor. Aged for 2 to 3 months, the wheels are turned daily.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

