



# Cave Aged Marisa



**Farm/Company:** Carr Valley Cheese Co

**Cheesemaker:** Sid Cook

**Proprietor:** Sid Cook

**City/State:** La Velle, Wisconsin

**Region:** Midwest

**Country:** USA

**Milk:** Pasteurized Sheep

**Rennet:** Traditional

**Rind:** Natural

**Texture:** Firm

**Aging:** 6 months

**Size:** 9 pound wheel

Snuggly situated among the softly flowing green hills and fertile pastures of central Wisconsin, the Carr Valley Cheese Company has been making cheese for over a century. Sid Cook, the current and fourth-generation owner, is one of a small group of certified Master Cheesemakers in the United States. He, along with the rest of the Carr Valley Cheese Company, makes a select variety of cheeses. From traditional and smoked Cheddars to Colbys and more unknown varieties like Benedictine, Carr Valley Cheese Company pairs old-world traditions with creativity to make each cheese.

This sheep milk cheese is aged for six months in an open-air cave where it is endowed with a complex sweet earthiness. A high butterfat content balances the cheese's inherent saltiness with a rich creaminess that deepens as Cave-Aged Marisa ages.

2nd Place Ribbon, American Cheese Society Competition in Burlington, Vermont, 2007.

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)

