



# Crater Lake Blue

**Farm/Company:** Rogue Creamery

**Cheesemaker:** Cary Bryant

**Proprietor:** David Gremmels & Cary Bryant

**City, State:** Central Point, OR

**Region:** Pacific Northwest

**Country:** USA

**Milk:** Raw Cow

**Rennet:** Vegetarian

**Rind:** None

**Texture:** Soft

**Aging:** 4 months

**Size:** 4 pound wheel



Rogue Creamery's cheesemaking roots go all the way back to the 1930s when Tom Vella (grandfather to renown cheesemaker Ig Vella) decided to open a southern Oregon creamery in the middle of the depression. Today, Rogue Creamery is run by David Gremmels and Cary Bryant, who continue to uphold the practices and principles of artisan cheesemaking as set out by the Vellas.

The most robust of all the blue cheeses from Rogue, Crater Lake Blue combines blue mold strains from around the world with Rogue Creamery's own molds. Stabbed with lustrous blue-green veins that mirror the intensity of Crater Lake, this silky cheese is rich and sweet with a deep buttery finish.

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)

