



Crottin

Farm/Company: Redwood Hill Farm

Cheesemaker: Jennifer Bice

Proprietor: Jennifer Bice

City, State: Sebastopol, CA

Region: West

Country: U.S.A.

Milk: Pasteurized Goat

Rennet: Vegetarian

Rind: Surfaced Ripened

Texture: Soft

Aging: 2 - 3 weeks

Size: 3 ounces



Since 1968, when her parents founded their goat dairy farm in Sonoma County, California Jennifer Bice has been intimately involved in raising goats, milking goats, and making Certified Humane goat cheese. Located in warm and verdant Sebastopol, Jennifer's Redwood Hill herds of Nubian, Alpine, Saanen, and LaMancha goats clamber around green pastures when the weather is fine but are kept snugly inside when the winds and rains buck up.

Redwood Hill's own version of the French Crottin Chavignol has a sharp and meaty flavor with a thick, pale yellow, corrugated rind. When cut, this cheese manages to be both dense and fluffy with an intense earthy aroma.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

