



Goat Tomme



Farm/Company: Twig Farm

Cheesemaker: Michael Lee

Proprietor: Michael Lee & Emily Sunderman

Affineur: Michael Lee

City, State: West Cornwall, Vermont

Region: Northeast

Country: USA

Milk: Raw Goat

Rind: Natural

Texture: Semi-hard

Aging: 80 days

Size: 2 pound wheel

With thirty-two goats cavorting around twenty acres of luscious Vermont farmland in West Cornwall, Twig Farm is idyllically situated to produce delicious cheese. Once the cheese manager of South End Formaggio in Boston, Michael Lee apprenticed with other Vermont cheese makers before he and Emily Sunderman started Twig Farm. Michael and Emily love and respect their herd of Nubians, Alpines, and Saaens and say that they “treat [their goats] as valued employees.”

A soft grey-brown rind covers this dainty drum of firm aged goat cheese. Twig Farm Goat Tomme is earthy and grassy with the classic, seductive tang of a robust goat milk.

Tomales Bay Foods | Cowgirl Creamery
Wholesale | Mail Order
707.789.9433 | 866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

