



Isle of Mull



Farm/Company: Sgriob-ruadh Farm Dairy

Cheesemaker: Chris & Ian Reade

Affineur: Neal's Yard Dairy

City: Tobermory

Region: Isle of Mull

Country: Scotland

Milk: Raw cow (Friesian-Holstein)

Rennet: Traditional

Rind: Natural Cloth

Texture: Semi-hard

Aging: 12 months

Size: 48 pound wheel

Off the west coast of Scotland, the enchanting Isle of Mull floats in the group of islands known as the Inner Hebrides. Not too far from Tobermory, Isle of Mull cheddar is made on Sgriob-ruadh (Gaelic for “red furrow” and pronounced “ski-brooah”) farm by Chris and Ian Reade and their sons.

Isle of Mull is a quite literally a cheddar of a different color. Unlike other cheddars from the British Isles, which can be pale or rich yellows, Mull is almost always quite ivory in color. This is a result of Sgriob-ruadh's cows having their feed supplemented by leftover fermented grain supplied by the nearby Tobermory malt whisky distillery. Wrapped in a natural cloth rind and aged over a year, Mull has a clean, mouth-tingling acidity that is balanced by a texture softer than most cheddars.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

