



Pleasant Ridge Reserve



Farm/Company: Uplands Cheese

Affineur: Mike & Carol Gingrich

City, State: Dodgeville, WI

Region: Midwest

Country: U.S.A.

Milk: Raw Cow

Rind: Natural

Texture: Hard

Aging: 2 - 6 months

Size: 10 pounds

North of Dodgeville, Wisconsin is an expanse of rolling hills and valleys that were left untouched by the Ice Age glaciers. These are the same glaciers that later helped to form Lake Superior, Lake Michigan, and the many lakes dotting the Wisconsin landscape. The untouched area is known as the Uplands and it is here where Mike and Carol Gingrich have their farm and Uplands Cheese Company.

Mike and Carol's cows are free to graze on three hundred acres of ridgetop land where the soil is ideally adapted to producing rich grasses and other grazing herbs. Because the Gingrich's make sure their cows graze in a rotational manner, they are certain to nosh fresh pasture every day.

Pleasant Ridge Reserve is the kind of cheese that shows how truly amazing artisinally-produced American cheese can be. It is rich and hearty with complex layers of caramel and an intriguing tart fruitiness. Winning Best in Show at the American Cheese Society's annual competition in both 2001 and 2005, Pleasant Ridge Reserve continues to delight and surprise all who are lucky enough to sample it.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

