



Serena

Farm/Company: Three Sisters Farmstead

Cheesemaker: Marisa Hilarides

Proprietor: Marisa & Bob Hilarides

City, State: Lindsday, CA

Region: West

Country: U.S.A.

Milk: Cow, Jersey

Rennet: Vegetarian

Rind: Natural

Texture: Hard

Aging: 9 - 12 months

Size: 18 pound wheel



The fertile San Joaquin Valley rests peacefully in the long shadow of the vast Sierra Nevada mountain range. It is a land where the precise combination of sun, good soil, and water result in a variety of crops, including vast pasturelands. Tulare County, within the San Joaquin Valley and the largest dairy region in the nation, is where Three Sisters Farmstead Cheese has set up shop. Three Sisters hand wraps their cheeses in cheesecloth before allowing the cheese to air dry and age naturally.

If classic Italian Parmigiano-Reggiano and tulip-sniffing Gouda were to marry, Serena would be their delicious progeny. A rich, nutty, and bright flavor develops in the cow's milk cheese during the nine to twelve month aging process and the texture becomes dry and flakey.

3rd Place Ribbon, American Cheese Society Competition in Burlington, Vermont, 2007.

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

Information from the Library of Cheese
www.cowgirlcreamery.com

