



Sierra Mountain Tomme



Farm/Company: La Clarine Farm

Cheesemaker: Caroline Hoel

Proprietor: Caroline Hoel & Henry Beckmeyer

City, State: Somerset, California

Region: West

Country: USA

Milk: Raw Goat

Rennet: Traditional

Rind: Natural

Texture: Semi-firm

Aging: 3 months

Produced solely from the milk of the family closed herd of Alpine goat's, this is a truly farmstead cheese. Using raw milk and no chemicals, additives or flavor enhancers, the true flavor of the pristine milk is allowed to shine. The biodynamic farm has been naturally farmed since Spring 2001 when Caroline Hoel (French trained cheesemaker) and Henry Beckmeyer purchased it for the purpose of developing a farmstead cheese. This semi-firm cheese has a natural rind and white paste which is quite dry and crumbly. With bright flavors of grass, herbs and tart milk it is wonderful for grating, shaving or cheese plate presentation.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

