



Silver Mountain



Farm/Company: Bravo Farms

Cheesemaker: Jonathan Van Ryn

Proprietor: Bill & Pat Boersma

City, State: Visalia, CA

Region: West

Country: U.S.A.

Milk: Raw Cow

Rennet: Vegetarian

Rind: Natural

Texture: Firm

Aging: 9 months

Size: 5 pound block

Opening Bravo Farms dairy in 1979, the Pat and Bill Boersma become one of the pioneers in California's burgeoning farmstead cheese movement. Up until February of 2006, Bravo Farms had their own herd of cows in Visalia but they sold it to a neighbor in order to focus solely on cheesemaking. Now, when they need milk, they just buy it back from their old herd.

Reviving traditional methods, Silver Mountain is a bandaged-wrapped Manchego/Contal cross that is aged for nine months. It is smooth and full-flavored with the sharpness of a cheddar.

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

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

