FRESH GOAT CHEESE

This creamy superstar is made from milk sourced from local farms. Always. Processed within 24 hours. Always. (Yes, we’re that fresh-obsessed.) No “goaty-funky-ness.” Just a clean, mild flavor with a bright, citrus-y personality. Always.

Fresh is an understatement. Delicious is, too.

When, at our founding, our first goat farmer solemnly shook hands with Pablo, one of our founders and first cheesemaker, over a pint of warm foamy goat milk (served up in a sturdy clay pitcher), we made a promise: one thing, and one thing only. “Keep it fresh.” And we have, ever since.

HOW TO ENJOY

• Toss with pasta or blend with herbs
• Try pairing with a Chardonnay or Rosé, charcuterie, and fig spread
• Endless uses in Food Service — pizza, salads, sandwiches, and more