



Von Trapp Farmstead

OMA

Sebastian von Trapp is the third generation to farm his family's land in Waitsfield, VT beginning with his grandparents Erika (or 'Oma') and Werner ('Opa'). Each generation has called for a fresh approach to keep the family business viable: Sebastian's parents gained organic certification for the primarily Jersey herd, and his cheesehouse adds even more value to their quality raw material.

Oma is an American original – an approachable washed-rind cheese that balances pungent and sweet flavors. The paste is soft, buttery, and almost pudding-like, but never runny. The thin rind is an earthy foil to notes of roasted nuts and sweet cream.

The indulgent mouthfeel, tender rind, and meaty character recall Bavarian monastic traditions. Its manageable size makes Oma a great option for foodservice customers, while the sturdy texture works nicely for cut-to-order retailers. Enjoy on its own with a Belgian-style dubbel Ale, Gruner Veltliner (Austrian white wine) or serve with buttery crackers and dried fruit or fig jam.

The Cellars at Jasper Hill is an innovative 22,000 square foot underground facility located in Greensboro, VT. The Cellars were constructed for the purpose of providing affinage, or aging expertise, as well as distribution and marketing services for local cheesemakers so that they may access the burgeoning market for artisan cheese nationwide.



UNPASTEURIZED COW

TRADITIONAL RENNET

WASHED RIND TOMME

AGED 2-3 MONTHS

4 x 2-POUND WHEELS