



## Jasper Hill Creamery

# HARBISON

*Harbison* is a Jasper Hill original. The cheese gets its name from Anne Harbison, affectionately known as the grandmother of Greensboro. She's active in our community, runs a bed and breakfast, works in the public library, and is delighted that we're honoring her with a namesake cheese.

Harbison's thick but spoonable paste balances rich, sweet-cream flavors with vegetal complexity. Each wheel is cinched with a strip of spruce *cambium*, or interior bark layer, harvested from Jasper Hill's woodlot. This technique adds woody nuance to the ripening cheese, while providing structure as the interior softens to a gooey texture when fully ripe.

When a bit younger, the bark can be peeled away for sliced portioning. If the bark has fused with a more loosened paste, then its best to leave the bark intact and spoon out portions from the top. Pair with sparkling wine, apple cider, or a fresh IPA and serve, perhaps, with fruit mostarda and crusty bread.

*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.*



PASTEURIZED COW MILK

TRADITIONAL RENNET

BARK-WRAPPED BLOOMY

RIPE AT 7-13 WEEKS

8 X 10-OUNCE WHEELS