NICKAJACK
Sequatchie Cove
Sequatchie, Tennessee

“Nickajack is named for Nickajack Cave, a local cavern with a storied past. In addition to housing a large colony of endangered grey bats, Civil War era saltpeter mining, tourism, and an intentional dam flood, the cave is the supposed site of Johnny Cash’s attempted suicide-turned-spiritual enlightenment. Nickajack is a toothsome sliceable cheese with a meaty savory paste. Washed for its entire aging with hard cider, its aromatic edible rind varies from golden brown to orange-red. Pairs nicely with a sweeter hard cider, brown and amber ales, maple bacon, and mustards. Melts wonderfully in mac and cheese or atop a pizza.”

-Raw Cow’s Milk
-Washed in Hard Cider
-60-90 Days Aged
-1 Pound Each, 4 Per Case