Sofia

Capriole's wrinkly Sofia is a queen at any age!

Less than two weeks old--or as soon as this delicate cheese forms a rind--we wrap it up and ship it out!

Sofia is sweet and dense and represents everything you've ever wanted from a ripened goat cheese. The result of our love affair with Loire Valley cheeses, she has a light, delicate paté which becomes denser and creamier for 5-7 weeks from production.

Sofia received a 1st place award in 2014 and 2015 in the ACS Cheese competition, and is our most popular ripened cheese!
At 1 lb., Sofia ripens so beautifully in all its stages—from tart and silky to mellow, velvety, and runny.

- halve an apricot or peach, drizzle with bourbon and honey, top with a slice of warm Sofia, and scatter with toasted, crushed pistachios
- place a 1/2 inch slice of warm Sofia atop a salad of chopped roasted beets tossed with a sweet Dijon vinaigrette
- add a small slice of Sofia to your avocado toast
- dress a slivered asparagus and radish salad with a caper/parsley/honey vinaigrette and Sofia

Pair a young to medium ripe Sofia with: Albariño, Pouilly Fuissé, Vouvray, Rosé, Sancerre, Prosecco, Grüner Veltliner, light gin cocktails, Virtue Cider Sidra de Nava, Saisons, and Wheat Ales. Also enjoy with: berry and rhubarb compotes, quince jams, syrupy balsamic, and honey

Pair an older, very ripe, Sofia with: Sauternes and Moscato. Also enjoy with extremes on either the savory or sweet ends of the spectrum—olives, charcuterie, sweet fruits and compotes, chocolate, and honeycomb

PRODUCT SPECIFICATIONS

- Shelf Life: 6-7 weeks
- Weight: Approximately 1 lb.
- Item Dimensions: 6.5" x 3" x 2.5" loaf
- Packaging: Wrapped in cheese paper
- Pack: 3 / 1 lb. loaves per crate
- Crate Dimensions: 10.5" x 7.25" x 2.75"
- Crate Material: Wood
- Net Weight: Approximately 3 lbs.
- Gross Weight: Approximately 3.9 lbs.
- Rennet type: Traditional bovine

OPTIMIZING QUALITY

Store at <41°. Wrap in waxed or parchment paper overwrapped with plastic wrap, or crystal wrap so that the cheese can continue to breathe and ripen. Can also be stored in a plastic container with a few holes in the lid. This cheese needs humidity but also needs to breathe to maintain its rind. Allow to come to room temperature (about an hour) before serving.