Sherry Gray is a double-cream, ash-ripened medallion made with grass-fed cows’ milk and additional cream. This cheese is named for a treasured member of our community who modeled humanity and inspired our commitment to Community and to Place. Sherry loved Greensboro. He settled into an ascetic life in a sod hut on Barr Hill in the 1970’s trading the fortunes of urban life for the satisfactions of a life Here. Sherry was a humble man who served us all, modeled citizenship, boosted community, and inspired generations as a substitute teacher and mentor to many.

The ash coating on this cheese serves a purpose beyond the aesthetically pleasing, stony complexion of its rind; it plays a part in tempering the fresh wheels’ surface pH and fosters the development of a thin, even bloom of flora. The extra cream and relatively long culturing time creates an almost whipped texture, which coats the palate in buttery richness.

Sherry Gray has a delicate, velvety rind that gives way to a gently oozing cream line surrounding a dense but giving interior. Buttery, milky flavors dominate, with a floral note and nutty warmth to the finish.

**BEST SERVED WITH**

- Champagne
- Herbal Tea
- Rosemary Crisps

**FORMAT**

7oz WHEEL

**UNIT UPC**

814836022187

**SHELF LIFE**

58 DAYS

**CASE PACK**

10 x 7oz

**CASE ITEM #**

SHB210

**CASE GTIN**

10814836022184

**INGREDIENTS:**

Pasteurized Cow Milk and Cream, Salt, Rennet, Cultures

**WWW.JASPERHILLFARM.COM**  (802) 533-2566  **SALES@JASPERHILLFARM.COM**