

# LUNA

## THE BASICS

<b>MAKE:</b>	Hard
<b>SUB MAKE:</b>	Cheeses which acidify in the mould
<b>POST-MAKE:</b>	External mould/yeast ripened
<b>SUB POST-MAKE:</b>	Predominantly <i>Penicillium candidum</i> ☑
<b>TYPICAL AGE PROFILE:</b>	18 months
<b>APPROXIMATE WEIGHT(S):</b>	8 lb wheel
<b>DIMENSIONS:</b>	N/A, N/A
<b>GEOGRAPHICAL ORIGIN:</b>	Wisconsin; United States
<b>PROTECTED STATUS:</b>	N/A
<b>RAW/PASTEURISED MILK:</b>	Pasteurised
<b>VEGETARIAN/ANIMAL</b>	Animal
<b>RENNET:</b>	
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	N/A



## THE STORY

Inspired by dreams of a cheese that tasted like the moon, first-generation cheesemaker Ron Henningfeld at Hill Valley Dairy crafted this award-winning Gouda-Alpine blend using milk from his family farm just up the road. From its debut in 2020 to its third-place win at the 2022 World Championship Cheese Contest, Luna is a sweet, nutty, and earthy delight.

Ron learned his craft under the tutelage of Wisconsin artisan cheesemakers Chris Roelli, Andy Hatch, and Bob Wills. Determined to use the milk from Romari Farms, the family farm started in 1942 and now run by his brother, Frank, Hill Valley Dairy crafts a variety of cow's milk cheeses that make the most of what the herd of 70 cows produces. With its strong legacy of animal husbandry and land management, the cows lead long, healthy, and comfortable lives and produce top quality milk.

## THE CHARACTER

With its hard, crystalline, and slightly crunchy texture, Luna lives up to its namesake, but its sweet, nutty, and earthy flavour notes belie an origin slightly closer to home. Luna has a microbially complex natural rind that ranges in color from light to dark brown. The paste is a striking orange hue from a hefty dose of annatto in the milk.

### PERFECT PARTNERS:

Center it on a cheeseboard with sumac, peanut butter-filled pretzels, or raw carrot flower honey. Luna also pairs with everything from a hazy IPA to a Grapefruit Negroni to a sparkling ume soda.