

MONTAGUE

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Washed rind, Wrapped, Rolled or Processed
SUB POST-MAKE:	Unflavoured wash solution, Other Wrapped
TYPICAL AGE PROFILE:	6-12 months
APPROXIMATE WEIGHT(S):	4.5kg / 10 lb wheel
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow, Sheep
BREED OF COW:	N/A
BREED OF SHEEP:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL	Vegetarian
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	None



THE STORY

Made from cow and sheep's milk sourced from nearby family farms, this original recipe mixed milk is rich yet rustic. Washed periodically during the aging process, Montague uniquely captures the terroir of this part of the Driftless Region.

Inspired by the nearby American Players Theater in Spring Green and its regular performances of Shakespeare plays, this cheese takes its name from the surname of the tragic hero in Romeo and Juliet. In 1993, Wisconsin Master Cheesemaker Bob Wills also made Cedar Grove Cheese the first in the U.S. to ensure that all of its cheeses were made with milk free from synthetic hormones. In 2001, they also chose to source only non-GMO ingredients for the organic and non-organic cheeses.

THE CHARACTER

A mild mixed-milk cheese, Montague's firm, crumbly texture presents a unique blend of caramel and barnyardy notes.

PERFECT PARTNERS:

Pair Montague with toasted hazelnuts, Kalamata olives, salami, crusty bread with quince paste, or with a steaming bowl of avgolemono. Try it with barley wine, Rioja, or a single malt whiskey.