



**RUSH CREEK
UPLANDS CHEESE CO.
DODGEVILLE, WI**



DESCRIPTION:

Rush Creek Reserve is available for only a limited time. It's made in the late summer and fall months, when the cow's diet change from the fresh pastures to the winter's dry hay. Rush Creek is made with raw milk, and it is designed to show off the richer texture of the hay, and the delicate ripeness of a soft young cheese. Rush Creek is aged alongside the Pleasant Ridge Reserve, sharing the environment that give these cheeses their savory flavors. Bound in Spruce bark, the soft cheese is imparted with a woody flavor, reminiscent of beef broth and finely cured meat.

STYLE
GOOEY
GRASSFED RAW COW'S MILK
NATURAL RIND W/ SPRUCE BARK

ABOUT:

On majestic rolling hilltops near Dodgeville, WI, Uplands Cheese is a joint collaboration between the Gingrich and Patenaude families. In 1994 after years of farming alongside one another, they purchased the 300 acre property and joined their herds together to manage them in a seasonal, pasture based system. The layout and location of the new farm (on Pleasant Ridge), in the Uplands region of Wisconsin is an ideal area for growing the diverse range of grasses, legumes and herbs that enable the cows to produce the highest quality milk.

HANDLING
KEEP REFRIGERATED
SERVE ROOM TEMPERATURE

SOLD AS:

1 lb. Wheel



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