



**RED ROCK
ROELLI CHEESE
SHULLSBURG, WI**



DESCRIPTION:

Red Rock cheese is an American style, natural rind cheddar cheese with a slight blue vein. Red Rock is richly colored with annatto seed and then cave aged to maturity for over 60 days. It has a mild flavor with a creamy texture, made of pasteurized cow's milk.

ABOUT:

Chris Roelli is a fourth generation cheesemaker who is known for his signature unique blues. His grandfather, Adolf Roelli brought traditional Swiss cheese making practices with him from Switzerland when he emigrated to Lafayette County, Wisconsin, in the 1920s. His family has remained in the cheese business ever since. Now Chris oversees the family business, keeping traditional recipes alive and introducing new artisanal products—like his signature creation, Dunbarton Blue.

SOLD AS:

5 lb Log

STYLE
BLUE VEINED
ORANGE COLOR
PASTEURIZED COW'S MILK
SEMI-FIRM

HANDLING
KEEP REFRIGERATED
SERVE ROOM TEMPERATURE



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