



## Goat cheeses from Haystack Mountain

Award-winning farmstead & artisanal cheeses

Haystack Mountain Goat Dairy has been producing award-winning fresh and aged goat cheeses in Colorado for 15 years. Our farmstead raw-milk cheeses are produced at our farm just outside of Boulder, from milk supplied by our mixed herd of goats. We make fresh chèvres and fresh-ripened cheeses at our Longmont creamery.

Haystack is committed to contributing to the local community and to conducting our business in a sustainable manner. A key aspect of our mission is to educate the general public about goat cheese, animal husbandry and artisanal food production.

For more information visit [www.haystackgoatcheese.com](http://www.haystackgoatcheese.com).

- Boulder Chèvre
- Cracked Pepper Chèvre
- Smoked Chèvre
- Rosemary Chèvre
- Herbes de Provence Chèvre
- Chevre en Marinade
- Haystack Premium Feta
- Haystack Peak
- Queso de Mano
- Sunlight
- Red Cloud
- Buttercup
- Snowdrop
- Heartland Gouda



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