



Red Cloud

Haystack Mountain Red Cloud

A smooth, soft washed-rind eight-ounce wheel with a reddish rind and a powerful flavor that is balanced and complex. Made with raw milk at our farm. Aged for 60 days.

Ingredients: Raw Goat Milk, Salt, Cultures, Enzymes

Serving suggestions: Serve with brandied cherries, roasted walnuts, any kind of citrusy chutney or Cerignola olives. Pair with a spicy Alsatian Pinot Gris, or a good Reisling or Gewurtztraminer. It also works well with a strong dry beer.

Awards: American Cheese Society, 2007.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
8 weeks	8-oz. wheel	6 8-oz. Wheels	3 lbs	3.72 lbs	7 x 5 x 5 inches

Nutrition Facts:

Serv. Size 1 oz (28g)

Servings: Varied

* Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount per serving:

Calories 80
 Fat Cal. 45
Total Fat 5g (8% DV)
 Sat. Fat 3g (16% DV)
 Trans Fat 0g
Cholest. 15 mg (4% DV)
Sodium 65 mg (3% DV)
Total Carb. 5g (2% DV)
 Dietary Fiber 0g (0% DV)
 Sugars 5g
Protein 4g
 Vitamin A (4% DV)
 Vitamin C (0% DV)
 Calcium (15% DV)
 Iron (0% DV)

Item UPC: 7 98229 77301 9



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