



# Sunlight

## Haystack Mountain Sunlight

A washed-rind semi-hard raw-milk cheese that's aged at our farm for 60 days. It has a mildly piquant, somewhat sweet flavor.

**Ingredients:** Raw Goat Milk, Salt, Cultures, Enzymes

**Serving suggestions:** An excellent table cheese that pairs well with dried cherries, sliced fresh apples and grapes. Pair with fruity Sauvignon Blanc, Pinot Gris, Pinot Noir or Syrah wine, or a fresh local lager.

Shelf Life	Unit Size	Case Size	Net Case Weight	Gross Case Weight	Case Dimensions
6 months	4 lb. Wheel	One Wheel	~ 4 lbs	add ~.30 lb per wheel	8 x 8 x 4 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 66442 3



### Haystack Mountain Goat Dairy

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