



BLACKSTONE

Blackstone is produced by combining Jersey cow milk and sheep milk to get the best of both worlds — mouthfeel and caramel notes from the cows with a depth of flavor and minerality from the sheep. The hand-rubbed, edible rind, and scattering of peppercorns inside, add a nice savoriness. The name Blackstone came from the rind's resemblance to volcanic rock outcroppings near our farm.

Pairing Suggestions

Food: Dried figs & apricots, prosciutto; shave over green salad or into pasta.
Wine: Pinot Noir, Zinfandel, IPA.

Ingredients: Cultured Pasteurized Cow and Sheep Milk, Peppercorns, Salt, Traditional Rennet. Rind: Safflower Oil, Black Pepper, Rosemary, Vegetable Ash.

Shelf Life: Whole Wheels 90 days

Nutrition Facts:

Serving Size 1 oz. (28g)
Servings Per Package: about 10

Amount Per Serving
Calories 111 Fat Cal. 66

Amount per serving	% Daily Value*	Amount per serving	% Daily Value*
Total Fat 7g	11%	Sodium 454mg	13%
Saturated Fat 4g	20%	Total Carb. 1g	0%
Trans Fat 1g		Dietary Fiber 0g	0%
Cholest. 19mg	6%	Sugar 0g	
Potassium 26mg	1%	Protein 10g	20%

Vitamin A 2% • Calcium 33% • Iron 1% *Percent Daily Values are based on a 2,000 calorie diet.

Shipping Specs:

Size	Whole Wheel	Size	Whole Wheel
UPC Code	N/A	Case	8Lx8Wx5H
Item Number	BS101	Ti x Hi	16x14
Pack Size	1 wheel	Cube	.19
Net Case Weight	3 lbs approx.	Cases per pallet	224

Awards

1st Place, American Cheese Society, Des Moines
Gold Medal, CalExpo, Sacramento

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