



SAN ANDREAS

This raw sheep milk cheese is floral and grassy with nutty undertones. Our recipe was inspired by the aged sheep milk cheeses of Tuscany but has a smoother texture and less sharp or salty flavor. We named San Andreas after the earthquake fault that runs near our coastal farm.

Pairing Suggestions

Food: Pears & chestnut honey, toasted walnut bread, shaved over roasted vegetable and pasta.

Wine: Syrah, Cabernet Sauvignon, mellow-malty brown ale.

Ingredients: Cultured Raw Sheep Milk, Salt, Traditional Rennet.

Shelf Life: Whole Wheels 90 days

Nutrition Facts:

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

Amount Per Serving
Calories 89

Amount per serving	% Daily Value*	Amount per serving	% Daily Value*
Total Fat 7g	11%	Total Carb. 0g	0%
Saturated Fat 0g	0%	Dietary Fiber 0g	0%
Trans Fat 0g		Sugar 0g	
Cholest. 20mg	7%	Protein 8g	16%
Sodium 178mg	7%		

Vitamin A 4% • Calcium 20%

* 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	CA201	Ti x Hi	16x14
Pack Size	1 wheel	Cube	.19
Net Case Weight	3.25 lbs approx.	Cases per pallet	224

Awards

Third Place, World Cheese Championship, Wisconsin
1st Place, American Cheese Society
2nd Place, American Cheese Society

2nd Place, American Cheese Society
Gold Medal World Cheese Awards, London

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