

# AROUND THE RIND



October/November, 2023

## LOCAL CHEESE FROM FISCALINI FARMSTEAD

### **Craft Beer Cheddar \*L**

**420133 | 8/6 oz**

Fiscalini's Craft Beer Cheddar is made by infusing a local Imperial Stout Ale Beer into their Farmhouse Cheddar. They soak the cheese curds in beer during the make process to fully infuse every bite of cheese. Imperial Stout traditionally has a combination of chocolate, coffee and roasted malt flavors that give this cheddar an assertive bitterness from the hops and a bold richness from the dark malts. This semi-hard cheese is made from pasteurized cow's milk and handcrafted into 40-pound blocks.

### **Habanero Cheddar \*L**

**420222 | 8/6 oz**

Fiscalini's Habanero Cheddar is made by adding all-natural habanero peppers and powder to their Farmhouse Cheddar. It is easy to enjoy and has a subtle heated aftertaste. Their creamy white cheddar is speckled by orange and red habanero peppers creating both a visual and taste experience not to be forgotten. This semihard cheese is made from pasteurized cow's milk and handcrafted into 40-pound blocks.

### **Lionza (Swiss) \*L**

**420121 | 8/5 oz**

Our Lionza is a Swiss Alpine style cheese, named after the tiny village in the Swiss Alps that the Fiscalini Family called home for more than 300 years. We follow the same traditional methods today that were developed generations ago to create this one of a kind cheese. The complex flavors and aromas range from nutty and fruity to tangy and herbal. With a natural outer rind, this cheese also has the occasional irregular eye common to Swiss Cheese and a semi-soft springy texture. Lionza is made from raw cow's milk, handcrafted into 28- pound wheels and aged for a minimum of 6 months.

Supply may be limited, order now while supplies last!  
[www.freshpoint.com/centralcalifornia](http://www.freshpoint.com/centralcalifornia)

## Purple Moon Cheddar \*L

420122 | 8/5 oz

Fiscalini's Purple Moon Cheddar is truly one of a kind and often described as the perfect wine and cheese pair. To create this uniquely colored and flavorful cheese they soak their Farmhouse Cheddar in a locally produced California red wine. The outer layer turns an enchanting purple effervescent of a lively wine cellar. This semi-hard cheese is made from pasteurized cow's milk and cut into retail sized pieces.

## Smoked Cheddar \*L

420141 | 8/6 oz

Fiscalini's smoked Cheddar is naturally smoked by using a blend of apple, cherry, and hickory wood chips. To create this savory cheese, they place their Farmhouse Cheddar into their onsite smokehouse and let the smoke penetrate deeply into the cheese. This process adds a distinct caramel color and supple leathery texture to this hearty cheddar. This semi-hard cheese is made from pasteurized cow's milk and hand cut into 10-pound, 5-pound, or retail sized pieces before smoking.

## Old World Aged Cheddar \*L

420259 | 8/5 oz

Fiscalini's Old World Aged Cheddar is made in the traditional English style and remains our most popular and highly awarded cheese. It is firm, yet crumbly with a robust and buttery taste. During the 14-month aging process the wheels are wrapped in a cheesecloth to protect the outermost layer while allowing the cheese to breathe and develop internally. It is straw colored and has a nutty, slightly smoky, and earthy finish. This hard cheese is made from raw cow's milk and handcrafted into 60-pound wheels.

## Farmhouse Cheddar \*L

420125 | 8/6 oz

Fiscalini's Farmhouse Cheddar is a classic, made in the traditional English style. It is natural in color and has a delicate mild buttery flavor. Subtle hints of fruit can be tasted in every bite while its finish is smooth and creamy. This semi-hard cheese is made from pasteurized cow's milk and handcrafted into 40-pound blocks

### MORE CHEESES

## American Slice Cheese 120 CT

420058 | 4/5 lb

## Gruyere \*SO

420127 | 5 lb

## Blue Cheese Crumbles

420007 | 4/5 lb

## Buratta Ball Cheese \*SO

420103 | 6/8 oz

## Cheddar Block Cheese \*SO

420076 | 8/5 lb

## Cotija Cheese \*CWT

420155 | 8/1 lb

## Cheddar Mild Shredded Cheese \*SO

420065 | 4/5 lb

## Feta Cheese Tub

420064 | 2/4 lb

## Jalapeno Pepper Jack Cheese Block

420205 | 5 lb

## Monterey Jack Pepper Cheese Sliced

490040 | 10/1 lb

**Monterey Jack  
Cheese Block  
\*SO**

420080 | 4/10 lb

**Monterey Jack  
Cheese  
Shredded**

420066 | 4/5 lb

**Monterey Jack  
Cheese Slice**

420147 | 10/1 lb

**Mozzarella  
Shredded  
Cheese**

420104 | 4/5 lb

**Parmesan \*SO**

420146 | 24 lb

**Parmesan  
Shredded  
Cheese**

420061 | 4/5 lb

**Port Salute  
Cheese Wheel  
\*CWT \*SO**

420161 | 5 lb

**Extra Sharp  
Cheddar Cheese  
\*CWT \*SO**

420258 | 10 lb

**Fine Shredder  
Cheddar Jack  
Cheese \*SO**

420003 | 20 lb

**Fontina Wheel  
\*CWT**

420131 | 10 lb

**Shredded  
Cheddar**

420148 | 4/5 lb

**Sliced Cheddar**

420145 | 10/1 lb

**Smoked Gouda**

420236 | 4/6 lb

**Mozzarella WM  
Loaf \*CWT**

420232 | 8/6 lb

**Grated  
Parmesan**

420177 | 5 lb

**Pecorino w/  
Truffle**

420235 | 2/2.2 lb

**Sliced Provolone**

420144 | 10/1 lb

**Provolone \*CWT**

420233 | 3/11 lb

**Queso Fresco  
\*CWT \*SO**

420242 | 2/6 lb

**Ricotta Tub**

420210 | 5 lb

**Swiss Block**

420067 | 6/8 lb