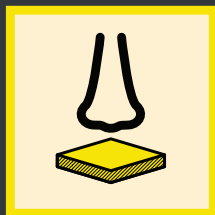


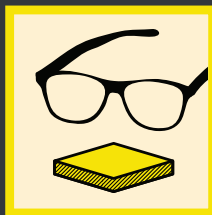
CHEESE TASTING SQUARES

A simple guide to help you learn how to taste cheese like one of our professional cheese judges.



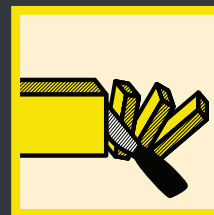
SNIFF

Inhale and take a good whiff. Cheddars have a range of aromas, but the key is balance – no one aroma should overpower the others.



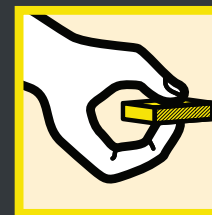
SIZE-UP

Give the cheddar a good once-over. The appearance should be uniform and smooth.



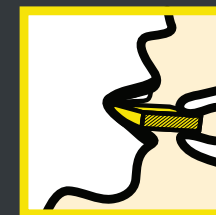
SLICE

Pass a knife through the Cheddar. Styles range from smooth to dry. Generally, a smoother cheddar is easier to slice.



SMOOSH

Younger cheese will be a bit springy while an aged cheese can be crumbly.



SAVOR

Take a bite and try to resist the urge to gobble it down! You're looking for balanced taste and mouth feel.

SHARP



High cheddar aroma with a hint of fruitiness

Smooth, uniform appearance

Knife passes through easily

Smooth and creamy

Balanced taste and mouth feel

EXTRA SHARP



Balanced dairy, milky, cheesy aroma

Smooth, even, slight openness

Knife passes through easily

Firm breakdown, with a smooth feel

Cheddary, dairy sweet, fruity, with a rich and balanced creaminess

VERMONT SHARP WHITE



Cheddar, fruity, and sulphur aroma

Slight openness

More difficult to slice

Slightly dry and crumbly

Complex, bold cheddar background, with a unique sulphur character

AGED RESERVE



Balanced aroma of a complex, aged cheddar

Slight openness

More difficult to slice

Slightly dry and crumbly

Rich and distinctly sharp, clean and tangy dairy flavors with a lingering cheddar flavor and an earthy background