

FRESH TO YOU FROM NORTHERN CALIFORNIA'S DAIRIES



Sierra Nevada Cheese Company handcrafts award-winning *natural* and *organic* artisan cheeses and fine dairy foods.

Local Northern California dairy farmers supply our milk & cream, guaranteed free from synthetic hormones.

Our organic dairy partners achieve American Humane Association animal welfare standards.

Our dairy products are made the old fashion way with flavor our grandparents can appreciate.



Sierra Nevada Cheese Co.  
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# Cultured Classics™ are Here



## Organic Crème Fraîche

8oz tubs, 2lb tubs, 24lb buckets

Local Organic cream, rich in fat (40%) and cultured to a slightly nutty tangy flavor. Ideal for cooking.

## Organic Cream Cheese

8oz tubs, 2lb tubs, 24lb buckets

Our authentic old-fashioned cream cheese flavor & remarkably light texture originate from just 3 simple ingredients: Locally-sourced, Organic Vat-cultured Milk, Cream, and Salt!

## Crème Kefir (Labne)

8oz tubs, 2lb tubs, 24lb buckets

Crème Kefir, also known as Labne, is a thick and creamy cultured dairy product rich in tradition, a staple of Middle Eastern and Mediterranean cuisine for centuries.

## Cream Cheeses

Original Plain, Garlic & Herbs  
8oz tubs, 2lb tubs, 24lb buckets

Our old-fashioned methods were once in use by independent creameries across America. Now we make the uncommonly rich flavor and light texture of handcrafted classic Cream Cheese available to your family.



[www.sierranevadacheese.com](http://www.sierranevadacheese.com)

Hallmarks of our Authentic Artisan Creamery:  
Community - Wholesome Ingredients - Dedication - Handcrafted Foods