

FRESH TO YOU FROM NORTHERN CALIFORNIA'S DAIRIES

Sierra Nevada  
Cheese Company  
handcrafts  
award-winning  
artisan cheeses &  
fine dairy foods in  
microbatches.

Local Northern  
California farmers  
provide us with milk  
& cream guaranteed  
free from synthetic  
hormones and  
antibiotics.

We use no gums,  
preservatives,  
fillers, rennet,  
or artificial  
ingredients.



NO STABILIZERS



ALL NATURAL



GLUTEN FREE



KOSHER



LIVE ACTIVE  
CULTURES



HIGH PROTEIN  
HIGH CALCIUM

Sierra Nevada Cheese Co.  
6505 County Road 39  
Willows, California 95988  
(530) 934-8660  
(530) 934-8670 fax



Proudly introducing  
Capretta™ Goat Yogurts!



Savor the smooth, full bodied texture of Capretta Goat Yogurts, which are free from the stabilizers, starches, and fillers found in other brands. Capretta Goat Yogurts feature high calcium, increased protein, and millions of probiotics, as well as the digestibility of goat milk.

- 6/24 oz units per case -

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

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