

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

Raw Cheese Collections

Using milk in its natural, raw state preserves its full, original nutritional value. Seasonal variations in raw milk accentuate a diverse range of flavors and enhance our artisan cheeses, which are all aged 60 days or more.

ORGANIC Raw Milk

Creamy Jack, Jalapeno Jack, White Cheddar
8oz bricks, 5lb loaves, 40lb blocks



Caprae™ Raw Milk

8oz bricks, 8oz Slices, 5lb loaves, 40lb blocks



We source Certified Organic raw cows' milk from local, family-run dairies.

The Caprae™ Cheese Collection features raw goats' milk delivered from our neighboring goat dairy by the farmers, Ed & Sarah Fumasi.

www.sierranevadacheese.com

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