



THREE SISTERS FROM THE ADIRONDACKS

THREE SISTERS is an award winning three milk cheese made from farmstead goat and sheep's milk and cow milk from a local farm. This cheese originates in the foothills of the Adirondacks of upstate New York. It has received an award from the American Cheese Society for mixed milk cheeses in 2012.

Three Sisters is a small dense cheese with flavor notes from each of its contributing milk sources. It has a delicate white bloomy rind and an earthy lactic flavor complimented by notes of mushroom from our subterranean cheese cave.

Three Sisters is another fine example of Nettle Meadow's truly Artisan cheeses, made in small batches and cared for by hand at every stage.

Nettle Meadow is first and foremost a farm and animal sanctuary, home to hundreds of goats and sheep who contribute daily to so many of our wonderful cheeses.

AWARDS:

2017 - 4th Place, U.S. Cheese Championships
2012 - 2nd Place, American Cheese Society



- Bloomy rind three milk cheese
- Pasteurized goat milk, sheep's milk and cow milk
- Approximately 8 ounces each, sold six to a case
- Aged 2 to 6 weeks (best by 16 weeks)
- Pairs well with earthy IPAs, brown ales or pinot noir
- Lovely with cranberry chutney, maple balsamic reduction, or a berry compote
- Available year-round

