



ADIRONJACK FROM THE ADIRONDACKS

ADIRON-JACK is one of our creamiest cheeses, as a triple crème cow's milk cheese. The unctuous crème line is complimented by a local apple jack brandy. Floral apple notes bring out the natural grassy flavors of our Jersey cow milk, while the creaminess developed in our aging process is picked up by the alcohol in the brandy.

Here at Nettle Meadow, we truly believe in maintaining the taste of place in our cheese. By using local apple jack brandy, you can delight in the flavors of upstate New York when it is reminiscent of autumn but clean and flavorful like a hot summer day filled with friends and family.

Tasting like nostalgia itself, Adiron-Jack is popular with all members of the family. Enjoy it on a cheeseboard with a simple cracker, or on a sandwich where its creamy texture blends perfectly with the fixings.

AWARDS:

2023 - Finalist, Good Food Awards

2022 - Gold Medal, New York State Fair | Gold Medal, World Cheese Awards

2021 - Bronze Medal at the International Cheese and Dairy Awards, UK

2021 - Silver Award at the New York International Cheese Competition



- Average weight: 8-10 ounces, six to a case, or 3.5 ounce minis/9 to a case
- Bloomy rind Triple Crème
- Pasteurized cow milk and cow cream
- Aged 2 to 6 weeks (best by 12 weeks)
- Lovely with any dried fruit or honey
- Available year-round

