



# KUNIK

## FROM THE ADIRONDACKS

**KUNIK** is a nationally acclaimed triple crème wheel made from goat's milk and cow cream originating in the foothills of the Adirondacks of upstate New York. Good Food Award Winner in 2018 and 2020, ACS award winner in 2010 and 2017 and a Gold Medal recipient at the World Cheese Championships for mixed milk cheeses in 2016. It has a delicate white bloomy rind and a tangy buttery flavor complimented by the earthy undertones of our subterranean cheese cave. Kunik is a truly Artisan cheese, made in small batches and cared for by hand at every stage.

### RECENT AWARDS:

2022 - Named one of the World's Top 20 Cheeses at the World Cheese Championships, Good Food Award Winner, Gold Medal at the World Cheese Championships  
2021 - Finalist at the Good Food Awards, Silver Award at the New York International Cheese Competition  
2020 - Winner at the Good Food Awards  
2019 - 2nd Place at the US Cheese Championships, Finalist at the Good Food Awards, Award of Excellence at the New York State Fair



- Bloomy rind Triple Crème
- Pasteurized goat milk and cow cream
- Aged 2 to 6 weeks (best by 12 weeks)
- Pairs well with earthy stout or meaty cabernet franc
- Lovely with figs, pears, apricot / chutney, or clover honey
- Available year-round
- Available in three great sizes – one pound wheels, 10 ounce buttons and 3.5 ounce minis!