



Bay Blue

Inspired by the sheer natural beauty of our coastal climate and locale, Bay Blue is a rustic-style blue cheese reminiscent of Stilton. It is known for its mild flavors and sweet, salted caramel finish.

A fan favorite since its introduction in 2012, Bay Blue is approachable yet complex and mellow but sophisticated.

TASTING NOTES

Mild blue mold pungency

Sweet, salted caramel finish

Fudge-like texture with a beautiful natural rind

Aged 90 days

CERTIFICATIONS

Certified gluten free

INGREDIENTS

Cultured and pasteurized, rBST-free cows' milk, kosher salt, enzymes, *Penicillium Roqueforti*

Made with traditional rennet

SIZE/FORMAT

Whole wheels (approximately 6lbs, random weight)

Wedges, 6oz exact weight, 16 wedges per wheel

APPLICATIONS

The star of an after-dinner cheese course, Bay Blue is perfect with simple accompaniments such as roasted nuts and artisanal honey. In the kitchen, the options are endless: as a topper on a grilled steak or burger, shaved onto poached pears or griddled stone fruit or melted into mushroom risotto.

DRINK WITH

Vintage Port, Barrel-aged Scotch or Stout-style craft beer

FOR PRICING, DISTRIBUTOR INFORMATION OR TO REQUEST A SAMPLE, PLEASE CALL THE FARM AT **800.591.6878** | **POINTREYESCHEESE.COM**



