



CHEESE PROFILES

At Rock House Creamery we aim to produce the best creamline whole milk and unique dairy products. And, we have the cows! Yes, we are dairy farmers too. Our cows are born and raised on farm so we have our hands on the entire process. Genetics and diet make all the difference. A three-way cross, our cows produce a high-butterfat milk, exceptional for cheesemaking. Plus, our cows are pastured year-round. Rock House Creamery aged wheels all have a natural rind made with vegetable rennet.

GEORGIAN CHEESE CURDS

Proof that southerners like cheese curds too! Mild and salty in flavor, our cheddar curds are best served at room temperature to achieve the signature squeakiness of fresh curds. Served fried, flavored or plain, cheddar curds can also be substituted for mozzarella in many recipes. This fresh cheese has a shelf life of about 14 days.



CONCORD TOMME

Paying homage to times gone by, our tomme is named after an old community in Jasper County, no longer named on maps. Concord is a semi-firm farmhouse cheese aged, with an intensely nutty flavor, aged a minimum of 90 days.



CLACK'S CHAPEL CHEDDAR

Clack's Chapel is a small area on our county, named after our James Clack. Aged for a minimum of 9 months, this semi-firm cheddar has a pleasant, mild, slightly nutty flavor.



NANNY MOON'S GOUDA

Our most popular cheese, Nanny Moon's Gouda, is named after our founder's great grandmother, and aptly named for its unique small craters throughout. Aged a minimum of 60 days, its aroma has subtle notes reflecting the pastures on which our cows graze. Nanny Moon's Gouda is semi-smooth, creamy and dense, both sweet and nutty in flavor.



ODESSA

Named after one of the youngest members of our family, Martha Odessa, our fresh fromage spread is creamy and mildly salty. It's light, fresh flavor and consistency makes it highly versatile, to be used in the kitchen or on the table. Use in place of sour cream or with your favorite appetizers or charcuterie.

