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## KOOTENAY ALPINE CHEESE

AT MOUNTAIN VALLEY DAIRY,

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### FINALLY THERE!

Five years since the seed of the idea was planted, our dream of producing our own local, organic, artisan cheese has come to fruition. We are pleased to announce that twenty batches have now been made, the wheels are aging well in the aging caves, and the first cheese is ready for sale! It has been a long road, with several detours, and some steep learning curves but we are through. We would like to thank everyone who has been supportive and patient, even through the delays, and who have promised to come back when we have been sad to turn them away!

We are making a trinity of alpine cheeses, each with a distinct flavour. Our headline cheese, Alpindon or '*gift of the alpine*', is closely modeled after a French *Beaufort d'Alpage*, and is a firm, cave aged, hand rubbed cheese. Our Mountain Grana is modeled after an Italian *Piave*, and is a hard well-aged cheese. And finally the Nostrala, or '*of this place*' in Italian, is similar to a firm Italian *Fontina*, but exhibits a local taste and texture, unique to our valley, our farm, and our milk.

### What's New in the Aging Caves?

The youngest of the trinity, the Nostrala, is ready for sale!

The Alpindon, is developing a nice firm golden rind, but has not yet reached its full potential. It will improve with everyday of aging, and we are hoping that it will be ready for release in November-December.

The Mountain Grana will take the longest to age, because it is a mountain of cheese! However, its flavour and texture are developing nicely.

### What's New on the Farm?

After three years of transition, we became fully organically certified this summer. We have finished most of the cropping, with only a bit of third cut alfalfa silage still in harvest. As summer winds down, we are busy with preparing for winter and compost turning. Compost is available by phoning 250-428-9655, at \$70 a pickup load.

With frosty damp nights and a sprinkling of snow on top of Thompson Mountain, it won't be long before the cows will have to stay in the barn at night and only be able to graze during the day. There are 8 cows due to freshen (calve) this month so there will be a lot of babies to see.

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*Wayne and Denise Harris and family*

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