

Julianna

This petite Indiana goat cheese is aged 4-6 months and always reminds us of Spring! Thyme, lavender, rosemary and petals of calendula and safflower hide a silky smooth interior with flavors at once buttery, floral, and nutty. Julianna is approachable and complex, a testament to the creativity of American cheesemaking.

Pair Julianna with rosé, grilled peaches, and lavender honey, or go savory with tomato jam, charcuterie, and pickles.



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Mont St. Francis

Named for a nearby Franciscan retreat in southern Indiana, Mont St. Francis was one of the first goat's milk washed rind cheeses in the US. Aged 4-6 months, Mont is semi-firm and fine-textured, with a hearty, beefy flavor and nose. Mont St. Francis is finished with a stout and sorghum wash, adding a sweet, smoky finish to its pungent flavor.

Pair Mont St. Francis with cider, a sweet bourbon, and fig preserves, or dark beer with spicy pickles and mustard.



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Old Kentucky Tomme

Buttery and rich with mild mushroom overtones, this is a versatile aged goat cheese from southern Indiana. When young, OKT has a smooth paste and a bloomy natural rind. In time, the rind becomes more crusty, the texture translucent and shiny, and the flavors nutty and more complex. An approachable cheese with just the slightest hint of goat.

Pair Old Kentucky Tomme with apple butter, caramelized onions, spiced nuts, and cider. OKT is a fantastic melter, too.



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Wabash Cannonball

Ripened just ten days, the Cannonball is a well-loved cheese for good reason. This expressive little goat sphere packs a punch! Under her wrinkly ash and geotrichum rind lies a complexity not often found in such a young cheese. She has won countless awards, including an American Cheese Society Best in Show!

Pair Wabash Cannonball with Sancerre and berries. More mature Cannonballs pair well with olives and charcuterie.



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Flora

Flora is named for the founder's grandmother, a country cook who made cheeses from the milk of a neighbor's cows. A delicate, ash-ripened goat cheese, Flora is grassy and light as a marshmallow when young. With age, her flavor intensifies, the texture becomes denser, and a pronounced creamline develops under her wrinkly geotrichum rind.

Pair Flora with plum jam, a light gin cocktail, or crisp prosecco. Mature Floras love dark chocolate and honeycomb.



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Sofia

Sofia is sweet and dense and represents everything you've ever wanted from a ripened goat cheese. The result of Capriole's love affair with Loire Valley cheeses, she has a light, delicate paste marked by distinct bands of wavy vegetable ash. In time, Sofia becomes seductively wrinkled and fudgy, with a pronounced creamline.

Pair Sofia with red berry compotes and a tart white wine. Slice and serve warm over stone fruit with a sprinkle of toasted pistachios and honey.



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Piper's Pyramide

Named for the founder's red-haired granddaughter, Piper's Pyramide is bright and refreshing with a spicy, sassy edge of smoked paprika. This ripened Indiana goat cheese has a lovely light, cloudlike texture that gets denser and buttery with age, breaking down into a thick creamline and a fudgy paste.

Pair Piper's Pyramide with melon, prosciutto, and bubbles. Grill a wedge in half a poblano pepper and serve with a crisp Saison.



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Fresh Goat Cheese

Perfectly simple, delicate, and full of promise, Capriole's fresh goat cheese is lemony and bright, able to stand on its own or shine in recipes. While the taste is unique, its special attribute is texture. Every bit of Capriole cheese is ladled by hand, creating a curd that is light as a cloud and silken on the tongue.

Fresh goat cheese is endlessly versatile. Use in desserts, salads, spreads, pasta, eggs. It adds dimension to so many recipes.



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O'Banon

Wrapped up like a gift in bourbon-soaked chestnut leaves, O'Banon is its own celebration! This fresh goat round keeps its bright, tart-fruit flavor balanced with underlying sweetness and a mild tannic note. The paste is dense but soft and light like all of Capriole's hand-ladled lactic-curd chèvres.

Pair O'Banon with dry bubbles, nectarines, and toasted sourdough. O'Banon is also a perfect solo cheese, with its leaves fanned out behind it like petals.



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Tea Rose

Named after the lovely goat on our label, Tea Rose is a breath of Spring. With its fresh, bright curd, airy texture, its dusting of fennel pollen, and its shower of herbs and aromatic flower petals, Tea Rose captures the delicate flavor of the season's new grasses and tender woodland browse.

Pair Tea Rose with flowery honeys and light, citrusy white wines like Vouvray, unoaked Chardonnay, and sparkling Blanc de Blanc. Tea, tisanes, and gin cocktails are also a match.



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Wasabi Fresh Goat Cheese

A unique riff on their hand-ladled chèvre, Capriole's wasabi fresh goat cheese is lemony and bright with a subtle touch of heat. Surprisingly versatile in the kitchen — and also downright addictive on its own — this cheese still maintains Capriole's signature silky, lofty texture.

Pair Wasabi Fresh Goat Cheese with cucumbers, scallions, and sesame crackers, or whip into a mousse with fresh herbs and serve with smoked salmon. Fantastic on burgers!



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Bourbon Chocolate Hearts

A luxurious treat, Capriole's Bourbon Chocolate Hearts combine hand-ladled goat cheese with dark Belgian chocolate, bourbon, and plump bourbon-soaked raisins. Think rich chocolate cheesecake with this one, sans cloying sweetness. Excellent for holiday parties or as a special Valentine or Mother's Day sentiment.

Pair Bourbon Chocolate Hearts with graham crackers, candied pecans, and bourbon. Wonderful in sweet pastries, whipped into desserts, and eaten by the spoonful.



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