



OHIO'S FIRST SHEEP DAIRY



# Naturally Aged, Raw Milk Cheese

## Who is Kokoborrego?

We are Ohio's first producer of farmstead sheep milk cheese. We also produce several artisan cow milk cheeses. Our focus is not only to become a world class maker of naturally aged, raw milk cheeses, but to maintain and feature our Ohio roots as a company and in our cheeses. The natural environment that our dairy animals live in is reflected through their milk and into the cheeses made with that milk. This is referred to as the "terroir." We believe that Ohio can, and does, produce great cheeses that stand up to any American or European cheese and that our terroir is unique and produces an amazing product.

Our name comes from two things. The first being the Kokosing River, which begins in cold springs around the area of our farm. Borrego is the Spanish word for sheep. Put together, Kokoborrego is formed.

Kokoborrego Cheese officially started operations in the Winter of 2011.

**For a full list of available cheeses, and the latest information visit [kokoborrego.com](http://kokoborrego.com)**

## Our Cheeses



**Owl Creek Tomme** is our signature sheep milk cheese. It is aged for 3-4 months. During the aging process the cheese develops a slightly flaky texture, with subtle sweet and nutty flavors. Great on a cheese board, or for grating into a light pasta dish

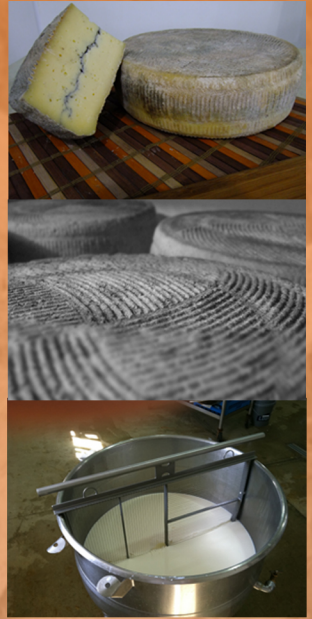
**Moraine** is an alpine style cow's milk cheese named for glacial formations found in Morrow County. It is aged for 3-4 months while it develops a creamy, buttery and smooth flavor. Moraine has Swiss like character, but with a cleaner finish. It's sure to become a dinnertime favorite.

**Headwaters Tomme** is named for the headwaters of the Kokosing River. Aged 3-4 months, this cow's milk cheese has a "river" of ash through the center which adds a distinctive look and sharp flavor. This cheese has a well rounded buttery flavor, with slight acidic notes



## About our Cheeses:

We make our cheeses in small batches, by hand in a facility that we built by hand. All of our cheeses are made using raw milk, which means that they must be aged for a minimum of 60 days. They are aged in our ripening cave where they develop a natural rind and their characteristic flavor. Many of our cheeses develop natural molds on the rind, which aid in the aging process and give each wheel of cheese its own visual aesthetic. Much care is taken in the aging process. A well made cheese can be ruined by poor aging techniques, and we take great pride in nurturing all of our wheels on a daily basis.



## The Milk

The cow milk we use comes from the Ruhl Family Farm located 3 miles down the road from us. The cows are pasture/forage raised and are R-bst free. The Ruhl farm is a multi-generational family farm, with father and son working in partnership. The Ruhl family has been milking cows for over 47 years. The award winning milk from this herd is high in butterfat and protein and makes delicious cheese.



The sheep are raised and milked at the Sippel Family Farm, a 77 acre chemical free farm located in Mount Gilead, Ohio. The Sippels run a Community Supported Agriculture (CSA) program as well as raising Grass-fed Beef, Whey fed Pork, and Lamb. The sheep are pasture/forage fed and are milked from March to September each year. The Sheep are dry ( without milk ) through the late fall and winter while they are pregnant.



Photo from dispatch.com

# Naturally aged, raw milk cheese from Kokoborrego.

## Contact us

Ben Baldwin  
baldwin.ben@kokoborrego.com  
614-657-8559

Lisa Sippel  
sippel.lisa@kokoborrego.com  
419-560-3559



www.kokoborrego.com  
www.sippelfamilyfarm.com

