



Wildcat Mountain Cheese

Ronnie and Clara Patton

Laurel County, Kentucky

<https://wildcatmountaincheese.com/>

Products:

Wildcat Mountain Cheeses are award-winning and made from quality milk produced by grass-fed Ayrshires, Holsteins, and Jersey cattle. Low temperature pasteurized whole milk produces rich and creamy cheese. Our traditional hand-crafted cheeses include Cheddars, Gouda, Colby, Bernstadt Swiss and fresh Cheese Curds. New additions include Victory and Pioneer Coffee Rub cheeses. The artisan cheeses are carefully produced, aged and hand-cut.

Story:

Ronnie and Clara Patton began making artisan farmstead cheese in 2014. Ronnie is a third generation dairy farmer carrying on the family tradition his grandfather started in the late 1930s. Practicing sustainable farming methods such as rotational grazing, hay crop production and raising healthy calves has preserved the small dairy tradition in the Patton family. Clara is a self-taught cheese-maker mastering the art of farmstead cheese production.

Wildcat Mountain Cheese seeks to hand-craft a variety of flavorful farmstead artisan cheeses, each with its own unique flavor profile. Hand crafted from natural milk produced by natural cows.

Tours:

Schedule a tour of the farm to see farming operations or just to purchase some locally made cheese!