

The Capra Gia Cheese Company

fresh goat cheeses

The Capra Gia Cheese Company was founded in 2011 in an effort to introduce fresh and aged artisanal goat cheeses to the Atlanta area. Our cheese is hand made in small batches, using only the milk of our own herd of dairy goats. Goats are milked twice daily, and cheese is made daily, year-round on our nearly 20 acre farm in West Georgia. From our smooth and creamy fresh goat cheese, to our tangy Chèvre, to our earthy, natural-rind semi-aged and aged cheeses, our products offer a taste experience that is sure to please the palette.



Fresh Goat Cheese - this signature offering has a smooth, creamy body with a mild taste that compliments any dish; a soft, spreadable cheese that can be used in nearly any recipe to replace ricotta, cream cheese, etc. Blend it with pesto for a simple pasta sauce, or top with herbs and olive oil to enjoy with warm French bread.

Chèvre our fuller-bodied Chèvre has a sharper, tangy flavor with a bold layering of taste; best for use in settings where a stronger goat flavor is needed.

“Persian Style” Feta our low-salt version of traditional Greek feta has the texture of traditional sheep feta without the traditional sharpness and saltiness. Our feta is great crumbled over a salad, stuffed in portabella mushrooms and grilled or used on a sandwich or pizza.

Crème Fraiche with flavor and consistency falling somewhere between yogurt and sour cream, our Crème Fraiche has a luxurious body that is perfect for main dishes, sides and desserts.

Seven Pepper Chèvre not a blend for the weak, our exclusive Seven Pepper blend features chili peppers, black pepper, white pepper, red peppers, red bell peppers, green bell peppers, cayenne peppers and a touch of garlic and onion to balance out the flavor.

Roasted Garlic and Red Pepper Chèvre one of our most popular flavors, the Roasted Garlic and Red Pepper Chèvre features our proprietary blend of garlic, herbs and spices and, for a kick of heat, red peppers.

Italian Herb Chèvre our Italian Herb Chèvre is rolled in our exclusive blend of Italian herbs including Oregano, Thyme, Basil, Sage, Rosemary, Savory Marjoram and Minced Garlic. Pair this cheese with any Italian-style dish for a treat sure to please.

Mediterranean Chèvre another Capra Gia exclusive, our Mediterranean blend pairs Onions, Red and Green Bell Peppers, Parsley, Chives and Garlic with Sun Dried Tomatoes for an exotic Mediterranean flavor.

Onion and Chive Chèvre sweet and simple, our Onion and Chive blend is just that - onions and chives. Onion and Chive makes a great addition to any potato or meat dish, and also pairs nicely with sweets like fresh strawberry preserves.

Cranberry Chèvre our most popular sweet cheese, our Cranberry Chèvre is blended with cranberries and just a touch of powdered sugar, making this a perfect topping for bagels at breakfast time, graham crackers for snack time or a fabulous after-dinner dessert.

Peach Chèvre our Peach Chèvre is a delectable whip of peaches and fresh Chèvre - a perfect Georgian dessert cheese. Our peach Chèvre was selected as a finalist in the 2012 Flavor of Georgia competition.

Honey, Fig and Rosemary Chèvre a perfect blend of sweet and savory, our honey, fig and rosemary Chèvre is a great dessert cheese, but can also be used for cooking.

Orange Cinnamon Chèvre this dessert cheese blends oranges, orange zest and cinnamon to create a sweet treat that's hard to resist.

Pumpkin Spice Chèvre in this fall favorite our fresh Chèvre pairs perfectly with Pumpkin, Cinnamon, Ginger, Nutmeg and Cloves to create a cheese that somehow tastes like the season.



Spiced Apple Chèvre Apples, Cinnamon and our fresh Chèvre go together perfectly in this sweet, creamy whip that has not only layers flavor, but layers of texture as well – just like a freshly-baked Apple Pie without all of the work.

Zesty Lemon Chèvre is our newest dessert cheese is a fresh, sweet whip that leaves you begging for more. Perfect for snacking, but also great as frosting substitution when baking, or as the perfect Sweet Potato topping.

Woodsman & Wife

Aged Artisan Cheeses

The Woodsman & Wife cheeses were added to the Capra Gia product line in the fall of 2015.

The Woodsman & Wife aged cheeses were added to the Capra Gia product line in the fall of 2015. Woodsman & Wife cheese is the vision and hand-made creations of award-winning cheesemaker Ryan Burger. Ryan has most recently produced multiple-award-winning cheeses for large scale creameries like Blackberry Farms in Tennessee and Flat Creek Lodge in Georgia. His Woodsman & Wife line is the result of his lifelong-love for creating truly unique and inspiring artisan cheeses. Being a woodsman himself, Ryan often incorporates natural elements into the aging process, like with Miss Maggie, aged in hand collected and washed Georgia Magnolia leaves.



Billy the Kid our signature goat cheese, Billy the Kid is a delicious bloomy rind cheese with a slight tang and light fungal notes.

Jersey Girl is our soft ripened lactic curd cow milk cheese. Jersey Girl is sweet and tangy with creamy paste and earthy tones.

Little Maggie our soft ripened lactic curd goat milk cheese, Miss Maggie, is bound in dried magnolia leaves to lend a complexity of flavor.

From the Ashes winner at the 2015 ADGA National Convention cheese competition, From the Ashes is an ash-ripened lactic curd goat milk cheese soft ripened with an ash dusting and aged on long needle pine boughs.

