

Explore the Sonoma Marin Cheese Trail



Cheesemakers of Marin and Sonoma County

+ 1 Achadinha Cheese Company	15 McClelland Dairy
+ 2 Andante Cheese	+ 16 Nicasio Valley Cheese Company
3 Andre Artisan Cheese	17 North Bay Curds and Whey
+ 4 Barinaga Ranch Farmstead Sheep Milk Cheese	+ 18 Point Reyes Farmstead Cheese Company
5 Bellwether Farms	19 Pugs Leap
6 Bleating Heart Cheese	+ 20 Ramini Mozzarella
7 Bodega Artisan Cheese	21 Redwood Hill Farm & Creamery
8 Bohemian Creamery	22 Saint Benoit Creamery
9 Clover Stornetta Farms	23 Spring Hill Cheese Company
10 Cowgirl Creamery	+ 24 Straus Family Creamery
11 Epicurean Connection	+ 25 Tomales Farmstead Creamery
12 Laura Chenel's Chevre	26 Two Rock Valley Goat Cheese
13 Marin French Cheese Company	+ 27 Valley Ford Cheese Company
14 Matos Cheese Factory	28 Vella Cheese Company
	29 Weirauch Farm & Creamery

★ Open Locations
 ● Open from Time to Time
 ● Closed to the Public
 + Protected Farmland

Marin County Driving Tour *Driving Directions*

Novato to Nicasio and Point Reyes Station (about 50 miles)

Start at the Marin French Cheese Company right outside Novato, where you can take a tour, picnic, and taste their award-winning Rouge et Noir brie. Then travel west on the Point Reyes-Petaluma Road, make a quick detour onto Nicasio Valley Road to the quaint village of Nicasio. There you'll find Nicasio Valley Cheese Company. The Lafranchi family produces fantastic farmstead cheeses in the artisanal tradition of their Swiss-Italian cousins in Switzerland. Then retrace your steps to the Point Reyes-Petaluma Road and into the town of Point Reyes to Tomales Bay Foods (also known as Cowgirl Creamery) where you can watch cheesemaking through the window or take a more formal cheese class (reservations required). At the cheese counter taste Cowgirl cheeses and other local artisan cheeses.

Sonoma County Driving Tour *Driving Directions*

Petaluma to Sonoma to Sebastopol (about 50 miles)

Starting in the historic agricultural town of Petaluma, with its charming turn-of-the-century buildings and quaint downtown, stop by the Petaluma Creamery where you can sample Spring Hill Cheese (for tours of their creamery please call ahead). Then head east out of town via Highway 116 and follow signs to Sonoma. To visit one of the oldest cheesemakers in the area, stop by Vella Cheese Company, known for their famous aged dry Jack. While still in Sonoma drop by the Epicurean Connection for the flavors of fresh and soft cheeses and more local fare. For more, travel north out of town on Highway 12 to Sebastopol to the Matos Cheese Factory to sample their St. George, a buttery semi-hard cheese made in the style of the Azores.



Generous support provided by Whole Foods



CheeseTrail.org

A PROJECT OF THE CALIFORNIA ARTISAN CHEESE GUILD
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