



**FOR IMMEDIATE RELEASE**



### **Marin French Cheese Co.**

#### **What's Old is New Again at the Summer Fancy Food Show**

*Explore the New Brand Design and  
Sample NEW Golden Gate® Washed Rind Cheese and Holiday Offerings at  
Booth 568 in the Deli Pavilion*

**Petaluma, Calif. (June 8, 2022)** — [Marin French Cheese Co.](https://www.marinfrenchcheese.com), the country's oldest cheese company, brings its new logo and package design, its newest cheese, and holiday offerings to the 2022 Summer Fancy Food, June 12-14<sup>th</sup> at the Javits Center in New York City. [Golden Gate® Washed Rind Triple Crème Cheese](#) is the first in a new line of premium artisan cheeses developed for seasoned cheese lovers and those just starting to explore the wonderful world of cheese.

“We are excited to be back in person at the Summer Fancy Food Show to showcase our new look and our newest cheese, Golden Gate,” says Kelley Levin, marketing communications manager at **Marin French Cheese Co.** “Our award-winning soft-ripened and washed-rind cheeses have been rooted in a tradition of French-style cheesemaking in the unique terroir of Northern California since 1865.”



Inspired by the vibrant color of its namesake San Francisco landmark, Golden Gate is a washed rind triple crème cheese that gets its striking color from *Brevibacterium linens* cultures naturally present in the coastal air at **Marin French Cheese Co.**'s historic creamery. In true artisan fashion, each wheel is hand-washed with brine multiple times to lock in moisture and create the perfect environment for coastal cultures to thrive. The



distinctive flavor is earthy with vegetal aromas and rich, savory notes. Golden Gate Washed Rind Cheese represents a true taste of terroir that can't be replicated. (8 oz./227g., SRP \$15.95)

Along with Golden Gate, **Marin French Cheese Co. will feature the following holiday products:**



**Petite Truffle (4 oz.)** **Petite Truffle** takes flavor to the next level with the addition of real black truffles for the irresistibly earthy aroma of mushrooms balanced with sweet cream. (4 oz./113g., SRP \$6.99)

**Pair Petite Truffle with:** Champagne.



**Truffle Brie (16 oz.)** Earthy and aromatic, the paste of our triple crème **Truffle Brie** is specked with real black truffle and balanced with notes of sweet cream. Because a little indulgence goes a long way, we include retail labels for cutting and wrapping this 16 oz. wheel into wedges. (16 oz./454 g., SRP \$25.99)

**Pair with:** Champagne.



**Suprême Extra Crème Brie (14 oz.)** reflects over 150 years of experience perfecting our mix of cultures and ripening techniques. True to our French roots, California craftsmanship, and honoring our heritage of traditional cheesemaking, we make **Suprême** with fresh local milk and cream from North Bay dairies near our creamery. **Suprême** is the ultimate indulgence of pure extra crème with a buttery, fudgy, lush texture and flavors of sweet milk and fresh grass. Its fluffy white rind, developed beneath its dome which ensures climate and humidity control, provides textural contrast to the dense cheese. (14 oz./397g., SRP \$19.99)

**Pair Suprême with:** Sparkling wine or wheat beer.



**Brie en Croute (9.4 oz.)** This classic appetizer features our Traditional Brie wrapped in flaky puff pastry. Our brie in pastry has been par-baked, making it ideal for an easy and elegant appetizer or the centerpiece of a meal. As **Brie en Croute** finishes baking at home, the creamy Traditional Brie brings aromas of sweet milk and light flavors of mushroom as it melts to create a rich, gooey center surrounded by decadent, buttery pastry. (9.4 oz./266 g., SRP \$14.99)



**Marin French Cheese Co.**'s handcrafted products are made in small batches with the highest-quality milk from Holstein, Jersey and Guernsey cows pastured at local North Bay dairies near the creamery. An unwavering loyalty to place culminates in more than 155 years of cheesemaking knowledge and passion. The result is a collection of artisan cheeses meticulously made with equal respect for Northern California terroir and Old World methods that have stood the test of time.

#### **About Marin French Cheese Co.**

Marin French Cheese Co. is the country's oldest cheese company, operating at its historic creamery in Marin County since 1865. Marin French Cheese Co. marries traditional French cheesemaking techniques with California terroir and innovative spirit to produce award-winning and original cheeses. Made with high-quality local ingredients, its cheeses reflect one of life's simplest and most authentic pleasures: experiencing good food.

See a list of the many awards Marin French Cheese Co. has received over the years on the [Press Page](#).

Visit the [Product Page](#) for the full range of Marin French Cheese Co. products.

For more information, visit [MarinFrenchCheese.com](http://MarinFrenchCheese.com) or follow on [Instagram](#) @marinfrenchcheese or [Facebook](#) @marinfrenchcheesecompany

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