

# MARIN

- 01 MARIN FRENCH CHEESE COMPANY**  
7510 Pt. Reyes Petaluma Rd. | (707) 762-6001  
Petaluma, CA 94952 | MarinFrenchCheese.com  
Marin French Cheese Co. is the county's oldest cheese company. They've been handcrafting small-batch soft-ripened cheeses for over 150 years at their historic creamery in West Marin. Stop by their retail shop & cafe, where you can find everything you need for a scenic picnic by their pond. Open daily.
- 02 NICASIO VALLEY CHEESE COMPANY**  
5300 Nicasio Valley Road | (415) 662-6200  
Nicasio, CA 94946 | NicasioCheese.com  
The Lafranchi family emigrated from Switzerland over 100 years ago. Today, the third generation specializes in creating Swiss-Italian-style organic farmstead cow milk cheeses. Stop by their retail shop near their farm, 7 days a week, 10-5 to pick up cheese and see the cheesemaking through the window.
- 03 POINT REYES FARMSTEAD CHEESE**  
14700 State Highway 1 | (415) 663-8880  
Point Reyes, CA 94956 | PointReyesCheese.com  
The Giacomini family has been making cheese on their farm since August 2000 with the release of Original Blue. They have since expanded their product line to include an array of delicious cheeses. Stop by their onsite marketplace, Mon-Sat 11-3, book online for a public tasting, or call to connect with their team about private event and tasting options.
- 04 TOMALES FARMSTEAD CREAMERY**  
5488 Middle Road | Tolumafarms.org  
Tomaes, CA 94971  
Tamara Hicks and David Jablons restored Toluma Farms and filled the organic pastures with goats and sheep. They make fresh, soft ripened & aged cheeses. See website to reserve space for a farm tour & cheese tasting (1st Sunday of the month). Or book a private tour, tasting, cheesemaking class or farmstay.

# SONOMA

- 05 ACHADINHA CHEESE COMPANY**  
750 Chileno Valley Rd. | (707) 763-1025  
Petaluma, CA 94952 | AchadinhaCheese.com  
Jim and Donna Pacheco, along with their four kids, raise cows on pasture grasses year-round. The animals are also fed Brewers grain from local breweries and whey from their own production, giving them a more alkaline diet for better digestion. Go online to join a public farm tour or book a private one. Both include a cheese tasting.
- 06 BOHEMIAN CREAMERY**  
7380 Occidental Rd. | (707) 293-3336  
Sebastopol, CA 95472 | BohemianCreamery.com  
This Creamery is home to some of California's most wildly individual cheeses, all hand-crafted in a tiny hilltop creamery that overlooks Mt. Saint Helena. The storefront and comfortable patio are open Fri-Sun 11-5 for cheese samples, cheese plates, an ever-changing array of other dairy delicacies, and regular Saturday and Sunday tours.
- 07 EPICUREAN CONNECTION**  
19670 8th St. East | (707) 235-9530  
Sonoma, CA 95476 | TheEpicureanConnection.com  
Owner and cheesemaker, Sheana Davis, and cheese educator Ben Sessions, host hands-on cheese classes locally and throughout the county. Classes are offered on or off site for corporate, public and private groups. Catering and culinary education, focusing on artisan cheese, are also available. Visit their website for details.
- 08 JOE MATOS CHEESE FACTORY**  
3669 Llano Road | (707) 584-5283  
Santa Rosa, CA 95407  
The fifth generation of cheesemakers from the Matos family immigrated in the 1960's from the lush, volcanic Portuguese island of Sao Jorge, Azores which is known for producing a delicious PDO cheese by the same name. Today, the 6<sup>th</sup> and 7<sup>th</sup> generations continue the Matos family legacy of hand making raw milk farmstead St. Jorge cheese. Stop by their farm 7 days a week, 9-5, to pick up some cheese.

- 09 SPRING HILL JERSEY CHEESE**  
621 Western Avenue | (707) 762-3446  
Petaluma, CA 94952 | SpringHillCheese.com  
100% Jersey milk is the secret to Larry Peter's cheeses produced on Larry's farm in West Petaluma. Petaluma Creamery, a separate brand, is made with milk from a variety of dairies. Stop by the Petaluma Creamery shop 7 days a week, the home of organic Spring Hill Jersey Cheese and Petaluma Creamery.
- 10 VALLEY FORD CHEESE & CREAMERY**  
14390 Highway 1 | (707) 293-5636  
Valley Ford, CA 94972  
Karen Bianchi-Morenda and her son Joe make artisan cheeses, kefirs, soft serve mix, and fluid milk fresh from Karen's youngest son Jim's herd of Jersey cows. Stop by their Retail & Restaurant facility for all of their artisan products, baked goods, sandwiches, picnic supplies, local beer & wine, and a full lunch menu fresh from the kitchen. Open Wed-Friday 8-3, Sat 8-4, Sun 8-3.

- 11 VELLA CHEESE CO.**  
315 Second St. E | (800) 848-0505  
Sonoma, CA 95476 | VellaCheese.com  
The Vella Cheese Company, hand rolling Dry Jack since 1931, is family-owned and now operated by the third and fourth generations. They are in the same stone-walled building they were founded in, just off the Square, in the City of Sonoma. Stop by their retail shop for a complimentary tasting, Tue-Sat 10-5.

- 12 WM. COFIELD CHEESEMAKERS**  
6780 McKinley St., 110 | (707) 755-0130  
Sebastopol, CA 95472 | WmCofieldCheese.com  
Keith Adams and Rob Hunter, college friends who reconnected, make cheese at the Sebastopol Barrow, producing fresh curds, a clothbound cheddar and a Siltton-style blue. Stop by their creamery, retail shop and outdoor pub serving cheeseboards and more Thurs-Mon 11-6.

# NORTH COAST

- 13 PENNYROYAL FARM**  
14930 Hwy 128 | (707) 895-2410  
Boonville, CA 95414 | PennyroyalFarm.com  
Pennyroyal Farm produces cheese with milk from the goats and sheep raised on the family farm. Visitors can take a tour through the milking parlor and barns and watch cheesemaking before finishing with a guided tasting of cheese and wine. Advance reservations are recommended. Open Daily 10-5.
- 14 RUMIANO CHEESE COMPANY**  
511 North Street | (707) 465-1535  
Crescent City, CA 95531 | RumianoCheese.com  
Family owned for 100 years, Rumiano Cheese Company is known for its development of Dry Jack and assorted Organic Cheeses made with milk from the Redwood Coast. Stop by their creamery Mon-Fri 9-5, Sat 9:30-3.
- 15 SHAMROCK ARTISAN GOAT CHEESE**  
24225 Reynolds Hwy | (707) 459-2363  
Willits, CA 95490 | ShamrockArtisanGoatCheese.com  
Ana & Gilbert Cox have been raising goats since 1972 and produce cheese right on the farm in Mendocino County with milk from their own Animal Welfare Approved herd of Alpine, LaManchas and Nubian goats. Call or email to set up a tour.
- 16 SPRING HILL FARMSTEAD GOAT CHEESE**  
Bayside, CA 95524 | (707) 616-1093  
springhillfarmstead@gmail.com  
Karin Eide, a first generation American, whose great grandmother in Norway made cheese in a copper pot, retired from working at a CPA firm to pursue her passion of making cheese. She raises a small herd of La Mancha goats on her 5-acre farm. Find her cheese at farmers markets. Email springhillfarmstead@gmail.com for a Sunday afternoon tour of the farm.

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**POINT REYES**  
FARMSTEAD CHEESE CO.  
www.pointreyescheese.com

# SAN FRANCISCO

- 17 DAILY DRIVER**  
2535 3rd St. | DailyDriver.com  
San Francisco, CA 94107  
San Francisco's only cheesemaking facility. You can witness the making of cream cheese, yogurt and quark. Single sourced Jersey A2 milk delivered each week from Silva Family Dairy in Tomales. Daily Driver is the sister business of Tomales Farmstead Creamery in Marin, you can find all of their cheeses here. Bonuses include organic, wood fired bagels. Open everyday 8-2.

# CENTRAL COAST

- 18 BLACK MARKET CHEESE CO.**  
7245 Nonpariel Rd. | (805) 369-1171  
Paso Robles 93446 | blackmarketcheese.com  
This tiny goat and sheep dairy in the middle of wine country, run by Evan and Kirsty, makes a wonderful array of cheeses. Schedule online to book an appointment for a tasting, farm tour or to pick up cheese at their on-farm shop Fri-Mon 10-5. Or make it a getaway and book a stay.
- 19 CALIFORNIA POLYTECHNIC UNIVERSITY CREAMERY**  
Cal Poly University | (805) 756-6101  
San Luis Obispo, CA 93407 | CalPolyCreamery.com  
Part of the largest dairy science program in the country, Cal Poly Creamery has been making cheese and other dairy products for students, alumni, and the community since 1903. Drive-Thru Shop Fri 12-4.
- 20 CENTRAL COAST CREAMERY**  
3850 Ramada Drive, Suite C3 | (805) 624-1958  
Paso Robles, CA 93446 | CentralCoastCreamery.com  
Reggie Jones worked in a cheese lab in whey refining and culture sales before he started Central Coast Creamery in 2012. Reggie and his team make cheese from cow, goat, buffalo and sheep milk. Stop by their shop at San Luis Obispo Public Market for cheese and various menu items.
- 21 CLARAVALE FARM**  
33320 Panchoe Road | (831) 628-3219  
Clarvale, CA 95043 | ClaravaleFarm.com  
Claravale Farm, best known for their raw milk in glass bottles, also makes small batches of cheese from their herd of goats and Jersey cows. Stop by their farm Mon-Sat 10-6.
- 22 GARDEN VARIETY CHEESE**  
1481 San Miguel Canyon Rd. | (831) 761-3630  
Royal Oaks, CA 95076 | GardenVarietyCheese.com  
The 100 milking ewes at Monkeyflower Ranch produce the milk for Garden Variety Cheese. Each ewe is named after a garden flower. Book online to join a farm tour on Saturdays May-October-or stop by their farmstead, open those same Saturdays.

- 23 HARLEY FARMS GOAT DAIRY**  
205 North St. | HarleyFarms.com  
Pescadero, CA 94060  
A restored 1910 dairy farm with 200 alpine goats and run by Dee Harley is best known for their fresh cheeses decorated with flowers grown right on the farm. Farm and shop hours are daily 11-4, closed major holidays. Tours and farm dinner reservations may be made online.
- 24 SCHOCH FAMILY FARMSTEAD**  
662 El Camino Real N. | (831) 214-6760  
Salinas, CA 93907 | SchochFamilyFarm.com  
Schoch Dairy was established in 1944 by brothers who emigrated from Switzerland. Today, the 2nd and 3rd generation run the certified raw dairy. As one of the last dairies in Monterey County, they're the only local creamery still making the County's namesake - Monterey Jack, a California original! Farm Store coming soon. Tours/Tastings by appointment only, email schochfamilyfarm@gmail.com for information.
- 25 SHOOTING STAR CREAMERY**  
3850 Ramada Drive, Suite C3 | ShootingStarCreamery.com  
Paso Robles, CA 93446  
Shooting Star is the brainchild of Avery Jones, daughter of Central Coast Creamery founder, Reggie Jones. Avery has been helping her father make cheese for nearly half of her life and gives a percentage of profits to veteran and amputee organizations in the community. Stop by the Central Coast Creamery shop at San Luis Obispo Public Market for cheese and various menu items.
- 26 STEPLADDER CREAMERY**  
Cambria, CA 93428 | info@stepladdercreamery.com  
StepladderCreamery.com  
Stepladder Ranch & Creamery, based in the hills of Cambria, makes all their cheese by hand using farmstead LaMancha goat's milk and cow's milk from local dairies. Visit their website to buy cheese or book a tour to meet their herd of goats.

# CENTRAL VALLEY

- 27 COPELAND FAMILY FARMS**  
1912 Timmons Road | (530) 436-2348  
Grenada, CA 96038 | copelandfamilyfarms.wordpress.com  
Bob and Dusty have been milking cows on their 50-acre farm for over 45 years. Their community farm has members milking, growing vegetables, raising chickens, beef and eggs. They host cheesemaking classes the last Saturday of the month. You may visit the farm and view the milk room and cow parlor and purchase cheese.
- 28 FISCALINI CHEESE COMPANY**  
7206 Kiernan Ave. | (800) 610-FARM  
Modesto, CA 95358 | FiscaliniCheese.com  
In 1914 John Fiscalini immigrated from Switzerland and started a dairy. Today, the Fiscalini family creates hand-crafted artisan cheese, including bandage-wrapped cheddar, on their dairy in Modesto. They still tend to their own animals and use only milk from their own cows to produce their cheese. Stop by the farm to purchase cheese Mon-Fri 8-2.

- 29 HILMAR CHEESE COMPANY**  
9001 N. Lander Ave./Hwy 165 | (209) 656-1196  
Hilmar, CA 95324 | HilmarCheese.com  
Hilmar Cheese Company is the only place in the world to see employees package a 640-pound block of cheese. They offer free samples of fresh "squeakers" (cheese curds) and cheese. Their park boasts the largest hand-painted dairy mural and a walk under a waterfall. Take a self-guided tour Mon-Fri 7-6 or Sat 10-2.

- 30 OAKDALE CHEESE & SPECIALITIES**  
10040 Valley Home Road | (209) 848-3139  
Oakdale, CA 95361 | OakdaleCheese.com  
The Bulk family, emigrated from The Netherlands, opening their cheese plant in 1983. Today, the next generation runs the cheese shop with factory viewing windows, take-out food, picnic area and more. Open daily 9-6. Call or email for a school or group tour.

- 31 PELUSO CHEESE**  
429 H St. | (209) 826-3744  
Los Banos, CA 93635 | PelusoCaCheese.com  
Started by Giovanni Peluso in 1919 in Los Banos, Peluso Cheese continues to hand-make the signature Teleme as well as fresh Mexican and Central American cheeses. Stop by the creamery to pick up cheese Mon-Fri 8-5.

- 32 QUESO SALAZAR**  
420 Beatrice Court, F | (925) 206-6431  
Brentwood, CA 94513  
Queso Fresco and Queso Oaxaca are made in small batches by three generations of the Salazar family, using milk from a single-herd pasture-based family dairy in Tracy. Stop by their creamery Mon-Fri 8-4 to pick up cheese.

- 33 RAW FARM**  
7221 S. Jameson Ave. | (559) 846-9732  
Fresno, CA 93706 | RawFarmUSA.com  
In 2000 the McAfee family, who'd owned their farm for many years, made the decision to transition to organic and produce their own raw milk brand. Cows are milked in the pasture using a mobile milk barn. Check their website for shop hours and farm tour information.

- 34 ROCKY OAKS GOAT CREAMERY**  
5365 N. Mendocino | (559) 297-2253  
Clovis, CA 93219 | RockyOaksGoatCreamery.com  
Joel and Margie Weber founded their creamery with the goal to prepare handmade, small-batch Farmstead cheese from their closed herd of goats. The cheese is good and the goats are happy. Check their website for details on farm tours and cheese tastings held Spring through Fall.

# YOU CAN HELP PROTECT FARMLAND

We are losing approximately 2,000 acres of farmland in the U.S. each day. America's irreplaceable farmland grows our food as well as feeds our soul. Well-managed farmland supports wildlife and biodiversity, cleans our water, increases resilience to natural

- 35 SPENKER FAMILY FARM**  
17291 N DeVries Road | SpenkerWinery.com  
Lodi, California 95242  
Spenker Family Farm is a farmstead creamery AND winery specializing in both aged and fresh goat cheeses made from their herd of goats. They offer cheese and wine pairings all made by resident winemaker and cheesemaker Bettynne Spenker. Stop by for their Cheese Fri-Mon 10-4. Book online for Goat Yoga and goat cuddle sessions.
- 36 STUYT DAIRY CHEESE**  
22000 Mariposa Rd. | (209) 918-5690  
Escalon, CA 95320 | StuytDairyCheese.com  
What started as a life-long dream and hobby developed into Stuyt Cheese in 2015. The small creamery offers a variety of raw milk cheeses in addition to fresh cheese curds and spreads. Stop by the gift shop to enjoy a variety of artisan products and to see the creamery through the viewing windows.
- 37 VINTAGE CHEESE CO.**  
36005 Hwy 99 | (559) 897-4634  
Taver, CA 93263 | VintageCheese.com  
Located inside Bravo Farms, Vintage Cheese produces a wide variety of European Old-World recipes. Stop by the retail shop 7 days a week, 7-7, and to watch cheesemaking through the window (call ahead of cheesemaking hours).

- 38 JOLLITY FARM**  
5314 Margold Mine Way | (530) 444-0805  
Garden Valley, CA 95633 | Jollityfarm.net  
This small dairy goat farm is nestled amongst the oak woodlands in the foothills. Owners Charley and MaryLisa can often be found milking goats or making cheese. Feel free to stop by to visit the goats Mon-Fri 9-5. Farm tours available by appointment.
- 39 SIERRA NEVADA CHEESE CO.**  
6530 County Road 39 | (530) 361-0045  
Willows, CA 95988 | SierraNevadaCheese.com  
After working at a dairy, and discovering they had a common interest in cheesemaking using traditional methods, Ben Gregersen and John Dundon began Sierra Nevada Cheese. They purchase milk from local, pasture-based farms. Stop by their creamery to pick up cheese, Mon-Fri 8-30-5.

# GOLD COUNTRY

- 40 CHEESESMITH ARTISAN CREAMERY**  
9990 AleSmith Court | (858) 549-9888 Ext.6  
San Diego, CA 92126 | AleSmith.com  
Peter Zien, the owner of one of San Diego's most iconic breweries, AleSmith Brewing Co., has taken his passion for cheese to a professional level. Stop by the Brewery, open 7 days a week starting at 11am, for cheese and beer.
- 41 DI STEFANO CHEESE**  
1485 E. 3rd Street | (909) 845-8301  
Pomona, CA 91766 | Info@DiStefanoCheese.com  
Mimmo Bruno raised in Puglia, Italy, immigrated to the United States and began making cheese. Today, he and his son make Burrata and other fresh Italian cheeses, including Mozzarella, Mascarpone and hand-scoped Ricotta. Make an appointment to purchase cheese by emailing info@diStefanocheese.com.
- 42 DRAKE FAMILY FARMS**  
7255 Schaeffer Ave. | drakefamilyfarms.com/california  
Ontario 91762  
Dan Drake, a veterinarian, brought 143 goats from the family farm in Utah to start his California herd. The goats, which are all named, are Nubian, Saanen, Alpine, and Snuabian Goats. (Snuabians are a hybrid cross between Saanen and Nubians). Stop by their farm shop for fresh cheese and aged raw goat cheese Thur 3-7 or Sat 10-2. Farm tours are available by appointment.
- 43 GIOIA CHEESE COMPANY**  
1605 Potrero Avenue | (626) 444-6015  
South El Monte, CA 91733 | gioiacheese@hotmail.com  
In 2018, the 3rd and 4th generations of the Girardi family celebrated 25 years of Gioia Cheese Co. in California. They were the first company to introduce Burrata to the United States in the early 90's. They focus on traditional, artisanal fresh Italian Cheese. Stop by their creamery Mon-Fri, 8-7, to purchase cheese.
- 44 LOS ALTOS FOOD PRODUCTS**  
450 Baldwin Park Blvd. | (626) 330-6555  
City of Industry, CA 91746 | LosAltosFoods.com  
The Andrade family first began making cheese several decades ago in Southern Mexico. They brought their recipes from Queso Fresco to Crema, to America, and now you can find them under the Los Altos brand. Stop by their creamery, Mon-Fri 9-4, to pick up cheese.
- 45 MOJAVE GOLD**  
Hinkley, CA 92347 | (714) 342-3352  
MojaveGoldCheese.com  
Mojave Gold, located in the Mojave Desert of Southern California, is a woman-owned, small-scale free-range artisan goat dairy and creamery producing hand-crafted cheeses, Cajeta and so much more. Go online to arrange a tour by appointment only.

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San Diego, CA 92126 | AleSmith.com  
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MojaveGoldCheese.com  
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**MARIN FRENCH CHEESE CO.**  
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*Plan your cheese adventure!*  
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[RealCaliforniaMilk.com/product-locator](http://RealCaliforniaMilk.com/product-locator)

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**REAL CALIFORNIA MILK** LOOK FOR THE SEAL.  
The Real California Milk seal represents quality cheese and dairy products made with sustainably sourced milk from California dairy farm families.  
[RealCaliforniaMilk.com/product-locator](http://RealCaliforniaMilk.com/product-locator)

**CHEESE TRAIL.ORG**

Visit [CheeseTrail.org](http://CheeseTrail.org) for an up-to-date calendar of cheese tours, classes and events.

CALIFORNIA  
**CHEESE TRAIL**  
2024 EDITION

## HISTORY

Cheesemaking came to California in the 1750s, when Spanish Missionary, Father Junipero Serra, introduced dairy cows and cheesemaking.

During the Gold Rush, European immigrants built dairies on the Point Reyes peninsula in northern California to supply butter and cheese to gold miners in San Francisco. Known as "cow heaven" for its moderate climate and verdant grasslands, dairy

ranches sprang up throughout Marin County, making it the top dairy producing region in California for several decades. In 1860, Clara Steele is credited with opening the first commercial dairy in America and becoming the first large-scale cheese producer.

Dairying soon spread to Sonoma County and beyond. Today, California—with more than 70 cheesemakers—produces over 2

billion pounds of cheese every year, with 250 different varieties and styles from cow, goat, sheep and water buffalo milk, accounting for almost 25% of all cheese produced in the United States. Artisan cheesemaking is also experiencing a renaissance with both long-time dairy families and young, passionate entrepreneurs, to meet an increasing desire for distinctive, handcrafted cheeses.

## DAIRY GLOSSARY

**AFFINEUR:** A French term for the person who cares for the maturing and ripening of cheese.

**ARTISAN:** Cheese made primarily by hand in small batches with special attention paid to the tradition of the cheesemaker's art.

**CHEESEMONGER:** A knowledgeable person who sells cheese.

**CURDS & WHEY:** Milk naturally thickens and forms curds when left in a warm place or when a coagulant like rennet is added. Cutting the curds releases water (whey). Eventually, the whey is poured off, leaving only curds, which are then formed and pressed into rounds or other shapes.

**FARMSTEAD:** Cheese made on the farm with milk from the farmer's own herd.



**WELCOME TO THE TRAIL!**  
ALL CHEESEMAKERS LISTED ON THIS MAP HAVE EITHER A RETAIL SHOP OR OFFER TOURS BY APPOINTMENT. AS HOURS AND PROTOCOLS MAY CHANGE, CHECK CHEESEMAKER WEBSITES OR CHEESETRAIL.ORG FOR UP-TO-DATE INFORMATION. IN ADDITION, BE SURE TO SCHEDULE APPOINTMENTS AND TOURS WELL IN ADVANCE OF YOUR VISIT.

THE BEST WAY TO STORE CHEESE IS TO WRAP IT IN WAX OR BUTCHER PAPER, THEN PUT IT IN THE REFRIGERATOR'S VEGETABLE CRISPER, A ZIPLOCK BAG OR A LIDDED CONTAINER.

TO MAKE ONE POUND OF CHEESE, IT TAKES ABOUT FIVE POUNDS OF SHEEP'S MILK, SEVEN POUNDS OF GOAT MILK, OR TEN POUNDS OF COW'S MILK.

CHEESE IS BEST EATEN AT ROOM TEMPERATURE. TAKE IT OUT OF THE REFRIGERATOR AN HOUR PRIOR TO EATING FOR BEST FLAVOR.

## CHEESEMAKERS BY REGION

MARIN	SAN FRANCISCO	CENTRAL COAST	GOLD COUNTRY
01 MARIN FRENCH CHEESE CO.	17 DAILY DRIVER	18 BLACK MARKET CHEESE CO.	32 QUESO SALAZAR
02 NICASIO VALLEY CHEESE CO.	19 CALIFORNIA POLYTECHNIC UNIVERSITY CREAMERY	20 CENTRAL COAST CREAMERY	33 RAW FARM
03 POINT REYES FARMSTEAD CHEESE	21 SHOOTING STAR CREAMERY	21 CLARAVALE FARM	34 ROCKY OAKS GOAT CREAMERY
04 TOMALES FARMSTEAD CREAMERY	22 STEPLADDER CREAMERY	22 GARDEN VARIETY CHEESE	35 SPENKER WINERY
SONOMA	23 HARLEY FARMS GOAT DAIRY	23 HARLEY FARMS GOAT DAIRY	36 STUYT DAIRY FARMSTEAD CHEESE
05 ACHADINHA CHEESE CO.	24 SCHOCH FAMILY FARMSTEAD	24 SCHOCH FAMILY FARMSTEAD	37 VINTAGE CHEESE CO.
06 BOHEMIAN CREAMERY	25 SHOOTING STAR CREAMERY	25 SHOOTING STAR CREAMERY	GOLD COUNTRY
07 EPICUREAN CONNECTION	26 STEPLADDER CREAMERY	26 STEPLADDER CREAMERY	38 JOLLITY FARM
08 JOE MATOS CHEESE FACTORY	CENTRAL VALLEY	27 COPELAND FAMILY FARMS	39 SIERRA NEVADA CHEESE CO.
09 SPRING HILL JERSEY CHEESE	27 COPELAND FAMILY FARMS	27 COPELAND FAMILY FARMS	SO CAL
10 VALLEY FORD CHEESE & CREAMERY	28 FISCALINI CHEESE CO.	28 FISCALINI CHEESE CO.	40 CHEESESMITH ARTISAN CREAMERY
11 VELLA CHEESE CO.	29 HILMAR CHEESE CO.	29 HILMAR CHEESE CO.	41 DI STEFANO CHEESE
12 WM. COFIELD CHEESEMAKERS	30 OAKDALE CHEESE & SPECIALTIES	30 OAKDALE CHEESE & SPECIALTIES	42 DRAKE FAMILY FARMS
NORTH COAST	31 PELUSO CHEESE	31 PELUSO CHEESE	43 GIOIA CHEESE CO.
13 PENNYROYAL FARM			44 LOS ALTOS FOOD PRODUCTS
14 RUMIANO CHEESE CO.			45 MOJAVE GOLD
15 SHAMROCK ARTISAN GOAT CHEESE			
16 SPRING HILL FARMSTEAD GOAT CHEESE			

CHEESE SHOP	FOOD & DRINK	LODGING
46 PALACE MARKET Point Reyes Station palacemarket.com (415) 663-1016	51 FARMSTEAD WINE & CHEESE Alameda farmstead.biz (866) 931-9463	56 LADY & LARDER Santa Monica ladyandlarder.com helloLAB@ladyandlarder.com
47 BLUEGOAT Freestone bluegoatshop.com (707) 874-6200	52 THE CHEESE PARLOR Livermore thecheeseparlor.com (925) 495-4618	57 FIOR DI LATTE Long Beach fiordilatte.shop (562) 230-1496
48 PETALUMA MARKET Petaluma petalumamarket.com (707) 762-5464	53 WILLOW ON THE GREEN San Francisco willowonthegreen.com (415) 259-1811	58 SMALLGOODS AMERICAN CHEESE & PROVISIONS La Jolla smallgoodsusa.com (858) 886-7217
49 GRAZE & GATHER CO. Oakland grazeandgather.co (510) 735-9161	54 LADY & LARDER Carmel ladyandlarder.com helloCarmel@ladyandlarder.com	59 HEIDRUN MEADERY Point Reyes Station heidrunmeadery.com (415) 663-9122
50 FARMSTEAD WINE & CHEESE Oakland farmstead.biz (866) 931-9463	55 AGNES RESTAURANT & CHEESERY Pasadena agnesla.com (626) 389-3839	60 THE COWGIRL BARN Point Reyes Station IG: @thecowgirlbarn 415 484-9508
		61 ST. FRANCIS WINERY & VINEYARDS Santa Rosa stfranciswinery.com (707) 833-0254
		62 THE RIND: CHEESE, WINE, BEER. Sacramento (916) 441-7463 therindsacramento.com
		63 SILVER PENNY Petaluma silverpennyfarm.com (707) 241-3340
		64 STRAUS HOME RANCH Marshall straushomeranch.com (415) 335-6630