



FOR IMMEDIATE RELEASE

Media Contact: Lynne Devereux  
[Lynne@laurachenel.com](mailto:Lynne@laurachenel.com)  
707-996-4477, mobile 925-872-6691

## **Marin French Cheeses Awarded Gold, Silver and Bronze** Favorite cheeses and newcomers prevail at UK competition

**Petaluma, CA. December 6, 2011** – Competing in the annual World Cheese Awards (WCA) held November 23<sup>rd</sup> in Birmingham, England, Marin French Cheese Company brought home five awards ranging from Gold to Bronze. The Gold medal went to Rouge et Noir Breakfast Cheese (Fresh Cheese category). Silver was awarded to perennial winner, Triple Crème Brie, and for the first time a Bronze award was bestowed on the One-pound Brie (both contenders in the Brie category). Washed rind Schlosskranz-Herz and Strawberry Quark each won Bronze.

Rouge et Noir's Breakfast Cheese is a California original, sharing the company's long history of cheesemaking going back to 1865. This fresh, unripened cheese shipped by schooner from Marin County to San Francisco's hungry dockworkers, many of them of European descent. According to local lore, Breakfast Cheese provided the protein to accompany their morning beer. Today, Breakfast Cheese is at the heart of the love affair Americans are having with fresh cheeses, especially with toast and jam or morning eggs.

Between them, Rouge et Noir's Classic and Triple Crème Brie have earned dozens of US and International awards. Now the luxurious One-pound Brie takes its place in the Marin French winner's circle. The larger format of the one-pound wheel allows the cheese to ripen slowly, developing a rich buttery texture and the sweet, slightly mushroomy flavor that distinguishes traditional Brie cheeses.

World Cheese Awards are held annually in the UK. 2,500 cheeses from more than 30 countries are entered and 200 judges select the winners. For a complete list of awards go to [www.finefoodworld.co.uk](http://www.finefoodworld.co.uk).

###

**Marin French Cheese Company** is the oldest continually-operating cheese manufacturer in the USA and a unique part of American history. Known by locals as [The Cheese Factory](#) and by its brand name, [Rouge et Noir](#), Marin French has produced hand-crafted artisan soft-ripened cheese since 1865. Rouge et Noir cheeses are based on French and European varieties but reflect the characteristics of Northern California, producing their own regional styles, including original California Brie and Camembert along with other award-winning cheeses.