



**The Fork at Point Reyes Farmstead  
Cheese & Cuvee Social**  
*featuring* Cheese from Point Reyes Farmstead  
and Sparkling Wine from Iron Horse Vineyards

**Friday, January 27, 4pm – 6:30PM**

**\$30/person**

**Reserve your spot by calling 800.591.6878**

Cure the post-holiday blues with a few hours of education *and* entertainment on our farm overlooking Tomales Bay. Situated just north of Point Reyes Station and home to Point Reyes Farmstead Cheese Company, The Fork is where you'll experience local agriculture first hand, from the field to the plate.

A tour of the dairy will begin promptly at 4pm (rain or shine!), where you'll learn about agricultural sustainability, meet our herd of happy cows and learn how local farmstead cheese is made (hint: it's all by hand).

Then, return to The Fork, to take in spectacular views as you snack on our hand-crafted cheeses, (including Point Reyes Original Blue, Point Reyes Toma and other top-secret treats specifically chosen by our Head Cheesemaker), and sip a glass of bubbles from Iron Horse Vineyards. **Joy Sterling, CEO of Iron Horse** will be here to present her fantastic sparkling wines and tell her family's story. Save some room, because you won't want to leave without a taste of one of our in-house grilled cheese sandwiches.

*About The Fork*

The Giacomini family has been making farmstead products for more than 50 years. Producing the highest quality milk for our award-winning cheese is more than just a business strategy; it's a way of life. We love what we do and believe our products reflect our passion and commitment to excellence.

You'll find the same passion has gone in to creating our new Culinary & Educational Center, The Fork at Point Reyes. Situated on our pastoral family farm, you'll find The Fork is a long way from the every-day. It is a unique setting for your next private party or corporate event and it's a great place to learn something new about agriculture, sustainability, farmstead cheese making and the culinary arts.

Visit our online calendar for upcoming cooking classes, farm tours and special events. We hope to see you soon.

