



For Immediate Release

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## MARIN FRENCH CHEESE MARKS 150 YEARS OF CHEESEMAKING IN MARIN COUNTY

**Momentous Anniversary for Longest Continually Operating Cheese Company in the U.S.**

**Petaluma, CA, January 9, 2015** ~ Marin French Cheese Company, the iconic California producer of Brie, Camembert and original French-style cheeses, announces the launch of a year-long celebration of its 150 years of artisan cheese production in the same Marin County location.

To mark this milestone achievement, the company will hold private promotional events for trade partners and celebratory public events for customers at its creamery home, the 700-acre Hicks Valley Ranch outside of Petaluma, California. Festivities include public “Cheese Factory Weekend” events slated for June 13-14, August 15-16 and October 17-18, where local food producers, wine, cider and mead-makers, and the burgeoning group of cheesemakers in the North Bay will gather for picnics and barbecues. Live music, seasonal celebrations and family-focused educational programs on cheesemaking, beekeeping and dairy life are planned.

Since its purchase in 2011 by the Rians Group (a French family-owned company of cheese producers) Marin French has been modernized with state-of-the-art cheese production equipment and aging rooms, improved packaging and brand recognition, and updated creamery retail shop offerings of local food products and picnic fare.

All the company’s cheeses – Brie, Triple Crème Brie, Camembert, Schloss and Petites – are made exclusively with milk from neighboring family farms. “At Marin French we are passionate about cheesemaking,” says Philippe Chevrollier, General Manager. “We respect traditions and the craft of cheesemaking while striving for innovation. Our cheeses reflect Marin’s unique coastal environment and milk from happy cows.”

In 2005, Marin French Cheese achieved distinction as the first U.S. company to be awarded Gold in a European competition for Triple Crème Brie, besting the French in that category. Recently, the 2014 World Cheese Awards in London honored Marin French Triple Crème Brie cheeses with three out of four awards in the soft-ripened category, bestowing the coveted Super Gold award to the new cheese, Supreme. Supreme is a 17-ounce wheel, 70 percent crème, slated for release in 2015. Following that win, the company’s legacy cheese, Petite Breakfast, has been selected as a Winner in the 2015 Good Food Awards, recognizing authentic and responsibly produced food.

Marin French Cheese Company was founded by Jefferson Thompson as Thompson Brothers Creamery back in 1865. The company remained owned and managed by Thompson family descendants under the brand name of “Rouge et Noir” through more than 13 decades of tumultuous California history, including prohibition, the Great Depression, World War II and the 1970s arrival of California fine wines and foods on the global scene.

### **Marin French Cheese Company**

*150 years of innovative, authentic, approachable cheesemaking in Marin County*  
7500 Red Hill Road, Petaluma California 94952 | 707-762-6001  
[www.marinfrenchcheese.com](http://www.marinfrenchcheese.com)

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## About Marin French Cheese Company

Founded in 1865, Marin French Cheese Company is the longest continually operating cheese company in America, with a unique history of handcrafting traditional and original soft-ripening cheeses. Since the days of the Gold Rush, Marin French has practiced time-honored cheesemaking techniques, using only fresh milk and cream from neighboring family dairy farms. It has grown from a small family business to an expanded, state-of-the-art facility, producing cheeses that are sold nationally and regularly earn top honors in international cheese competitions. At its idyllic Hicks Valley Ranch location in Northern California, Marin French hosts visitors from around the world to sample its distinctive cheese offerings, enjoy a picnic on the premises and visit its creamery retail shop open to the public year-round.

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