



We are delighted to be collaborating with Cowgirl Creamery, based in Pt. Reyes, California. On the occasion of our 50th anniversary---in lieu of a wonderful feast with all of our friends on top of our mountain---we invite you to gather some of Cowgirl Creamery's cheeses to enjoy with our wines. Please use the code RIESLING50 on any purchase from <https://cowgirlcreamery.com/>

Here's Cowgirl Creamery's story:

Cowgirl Creamery makes cheese with heart. In 1997, we started with a dream shared between two college friends and business partners Sue Conley and Peggy Smith: to celebrate organic practices and spotlight the craftsmanship of local sustainable agriculture in Marin and Sonoma counties. Today, we're carrying the torch of the food revolution that started in our backyard. Organic. Farm-to-Table. Delicious, award-winning cheese. It's in our DNA. And it defines our famous creations, including the beloved triple cream Mt. Tam. At Cowgirl Creamery, we believe in organic dairy as a force for good. We know firsthand the power of organics and its role in sustainable agriculture to support healthy communities and delicious food. We believe that the secret ingredient to delicious cheese starts with the land. That's why we partner with local dairies in Marin and Sonoma counties to source the organic, pasture-based, cow's milk for everything we make. Situated between the mountains and valleys of California's wine country and the Pacific Ocean, Cowgirl Creamery and our dairy partners are based in Marin and Sonoma Counties, just north of San Francisco. Amid the area's natural beauty is an incredible community of food lovers, chefs, farmers, ranchers, cheesemakers, and trail blazers who have helped to define our region as a culinary powerhouse. Together, they've been creating world class ingredients, including dairy. Since the 1800s, when the Gold Rush first brought the world to California, the area has been known as a traditional "milk shed" - a region known for and renowned for its milk production to a local area. Through our cheesemaking, we can share the terroir of the organic and pasture-based milk from our Marin & Sonoma county farm partners. Each piece of Mt. Tam, Red Hawk, Wagon Wheel, Hop Along, etc. is an imprint of the breathtaking landscape around us: the soft, briny air of

the mighty Pacific and Tomales Bay; the rocky peaks of Mount Tamalpais ("Mt. Tam"); the rolling hills (tender green during winter rains and luminous gold in the summer dry season) of natural grassland preserved by regenerative farm practices; the towering dramatic Cypress and ancient Redwood trees.

Cowgirl Creamery's cheesemongers tasted our wines and shared this advice:

The Riesling really shined with our cheeses, particularly our Wagon Wheel and Red Hawk. Big aromatics and plenty of acidity to balance the richness of the cheese.

The Chardonnay was fresh and lively and may have been the best pairing for our Mt. Tam and the Pierce Point.

The Cabernet paired best with our Wagon Wheel.

In general we're certain that the wine is elevated by any of our cheese offerings as a fun textural interplay. For a one-to-one 3 cheeses and 3 wines experience, we recommend <https://cowgirlcreamery.com/products/cowgirl-classic>.

But other delicious options would be <https://cowgirlcreamery.com/products/cowgirl-creamery-deluxe> and <https://cowgirlcreamery.com/collections/shop-all/products/just-add-wine>, which includes other types of cheese as well as honey, shallot confit and black tea & fig preserves.

Happy 50th tasting!