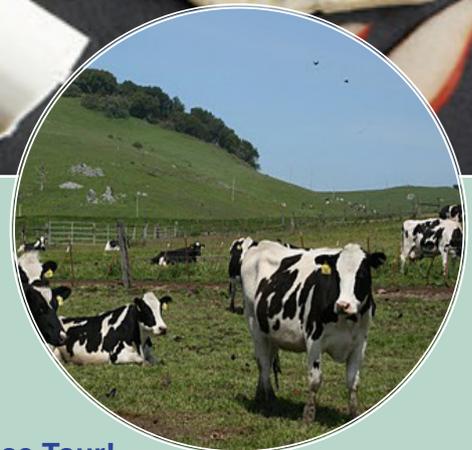


Cheese Tour Sonoma County



Customized Bay Area Green Tours Visit Local Ranchers and Producers

Our delicious Organic Cheese Tour offers an insider's glimpse into the fine craft of local cheese making. Participants visit goat, cow and sheep dairies and explore barns, milking parlors and creameries.



Bay Area Green Tours Presents Our Sonoma County Cheese Tour!

Tour the beautiful Sonoma County countryside, where you will have the opportunity to taste and purchase local products at the various locations on this tour. Create a customized tour of your choosing from a number of hand selected stops, as listed in this flyer. Each of our unique tours are led by a knowledgeable and trained guide who will introduce you to the local purveyors whom you will engage with. These visits are designed to inspire you to think green, returning with a renewed understanding of your food supply and a deepened appreciation for local agriculture!

About Bay Area Green Tours

Bay Area Green Tours serves as a conduit to solutions for a more sustainable future. We provide our clients with a window into the cutting edge sustainability movements, markets and methodologies which are emerging in our own backyard. Our mission is to provide educational tours and events that demonstrate the sustainable economy in action, inspire support of local green businesses, and empower people to incorporate environmental responsibility and social justice into their personal and professional lives.

Petaluma



Cowgirl Creamery

When Cowgirl Creamery got its start, the goal was to make wonderful, fresh, organic cheeses: cottage cheese, crème fraiche, fromage blanc and quark, among other signature cheeses.

Spring Hill Jersey Cheese Creamery

Spring Hill Jersey Cheese is a certified organic, handcrafted, artisan estate cheese, made just west of Petaluma. Their homestead cheese is made from the milk of pasture-grazed Jersey cows which contains a higher butterfat content, resulting in an incomparable rich and creamy flavor.

Achadinha Cheese

The “girls”, as the goats are called, are able to graze pasture all year long on 290 acres. Their diet is supplemented with alfalfa and brewer’s grain from the local breweries, and this is what gives their cheeses their distinct flavor.

Marin French Cheese

Handcrafted cheese made of the highest quality milk makes for a distinctive, authentic taste. Visitors are welcome to sample cheese and picnic by the pond. Marin French is the longest continuously operating cheese producer in the United States, specializing in soft ripened cheeses since 1865.

Pug’s Leap

A visit to Pug’s Leap will enable you to witness the entire cheese making process from start to finish. Over a hundred happy and healthy Certified Humane goats provide the milk for this very special farm, where farmstead artisan cheese is made by hand. Meet the charismatic owner Anna Connor, who grew up in San Francisco but in 2007 longed to start a farm of her own. The dairy and creamery are housed in an enormous barn built in 1867, located in a wide-open expanse of scenic West Sonoma.

We invite you to inquire about customizing a tour for your group or organization!

Freestone

Freestone Artisan Cheeses

The owner of the little 1880s redwood cottage on the Bohemian Highway focuses on selling cheeses from producers who make such limited quantities, that he jokes: "sometimes have to arm wrestle the cheese from the cheesemakers." He sells handcrafted cheeses made by all of the purveyors mentioned above, as well as others.



Wild Flour Bread

This bakery features sourdough breads, scones and biscotti and serves a variety of tasty coffee drinks. The company produces up to a dozen different breads with an output of up to 900 loaves daily, all baked in a wood-fired brick oven. Yummy whipping cream scones are a daily sellout and feature many different flavors. Similar to wine tasting, their breads may be sampled so that you can experience a huge variety of tastes - and it's fun!

Sebastopol

Redwood Hill Farm and Creamery

Redwood Hill Farm is an award-winning, Grade A goat dairy farm and creamery. This family-owned and operated company uses solar power to sustainably produce all of its goat products. Redwood Hill Farm proudly became the nation's first Certified Humane® goat dairy in 2005.



Bohemian Creamery

One of Sonoma County's most creative artisanal creameries, Bohemian Creamery offers a variety of goat, cow and sheep cheeses. They use only vegetarian rennet in an authentic artisanal tradition.