



# Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory  
Producing America's Most Decorated Hand-Made Cheeses

## U.S. Cheese Company Surpasses The French In Brie Judging at Prestigious International Cheese Competition

Brie  
Camembert  
Breakfast  
Schloss

Triple Crème Brie  
Jalapeno Brie  
Tomato Basil Brie  
Peppercorn Brie  
Pesto Brie  
Garlic Brie

La Petite Crème  
Le Petit Déjeuner  
Le Petit Camembert  
Le Petit Bleu  
Le Petit Chèvre  
Wine Cheese

Petite Assortment  
California Cheese Course  
Party 4-Pack

Pave de Marin  
Schlosskranz  
Sclosskranz-Herz

Yellow Buck Camembert  
Petaluma Mist  
Grande Bleu

Quark Plain  
Quark Wild Blackberry  
Quark Sweet Red Pepper  
Quark Jalapeno  
Quark Triple Onion  
Quark Herb  
Quark Garlic

**Marin French Cheese Company, Petaluma, CA, takes on the World of Cheese by earning three Gold Medals at The 2005 World Cheese Awards**

**Tuesday, March 15, 2005:** ExCel, London, England ([www.finefoodworld.co.uk](http://www.finefoodworld.co.uk))

For the first time, ever, an American cheese company has earned the highest award for soft-ripened cheese in an International blind tasting Competition. **Marin French Cheese Company - Rouge et Noir** brand, an all American Cheese factory, took top honors in a competition of Brie cheese factories from around the world, including France, which traditionally takes this category's Gold Medal.

The **Rouge et Noir** brand **Triple Cream Brie 8oz.** earned a Gold Award for best pasteurized brie cheese.

In addition **Marin French Cheese Company** won the Gold for the "**Marin Chevre Blue**" in the "**New Cheese - Blue**" category. The third Gold award was received by the **Rouge et Noir** brand "**Yellow Buck Chevre**". This is actually a trophy award; "**America's National Trophy**" - "**Best American Cheese 2005**".

The World Cheese Awards organization, using 120 judges and thousands of cheese entries, states: "Gold is awarded on the basis of comparing like with like, but it is not 'first past the post.' If three cheeses in a single class (e.g., brie un-pasteurized and brie pasteurized) deserve Gold, that is how many are awarded. The prestige of Gold at the World Cheese Awards is comparable to Gold at the Olympics." Only **Marin French - Triple Cream Brie** (cow milk cheese) was awarded Gold, within the pasteurized and un-pasteurized entries.

**Marin French**, the hand made artisan cheese maker is celebrating it's 140<sup>th</sup> anniversary by creating new innovative cheeses and is now recognized with top honors around the world as a [World Class Cheese Producer](#).

In the years 2004 and 2005, **Marin French - Rouge et Noir** brand has won the top State of California, National (American Cheese Society), and World Cheese Awards for it's Brie, Camembert and Blue Cheese products (both cow and goat milk). Consumers (and writers) no longer have to look only to Europe for great soft ripened cheese; **Marin French**, World Class Cheese Maker, brings home World Class Victories to Petaluma, California.

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