

For:
CALIFORNIA ARTISAN CHEESE FESTIVAL
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13TH ANNUAL CALIFORNIA ARTISAN CHEESE FESTIVAL ANNOUNCES LINEUP FOR 2019 EVENT

Held March 23- 24, 2019, the beloved festival offers events including local farm and producer tours, grand tastings, beer, cider, spirits & wine pairings, and seminars with world-class cheese experts

SANTA ROSA, Calif.—December 6, 2018—California's premier cheese event, the California Artisan Cheese Festival, is pleased to announce its 2019 Festival dates. Held March 23-24, 2019, the festival will host events at the Sonoma County Fairgrounds, locations in Santa Rosa and at various farm and cheese producers in Sonoma and Marin Counties. The beloved festival, which attracts more than 2,500 guests, brings together artisan cheesemakers, vendors, authors, chefs, brewers, winemakers and turophiles for two days of cheese tasting, education and celebration. Throughout the weekend, cheese enthusiasts have the opportunity to experience new, limited-production, and rare artisan cheeses, and learn about the art of making cheese—all while supporting California farmers and cheesemakers. This two-day public event includes cheese tastings, pairings, seminars and demonstrations, farm and producer tours, and a culinary competition. Tickets go on sale January 1, 2019.

"The California Artisan Cheese Festival has become one of the most anticipated annual events for cheese lovers and foodies in the country. Nowhere else can you taste and learn about the vast array of California cheese, in all its forms, from the makers themselves," said Judy Groverman Walker, executive director of the Festival. "We're looking forward to welcoming back award-winning cheeses, vintners, brewmasters, distillers, cheese experts, chefs and more to two days of education, celebration, tasting and shopping."

The full schedule for the 2019 California Artisan Cheese Festival is as follows:

Saturday, March 23, 2019

Producer & Farm Tours *Various Locations*

These intimate Saturday tours to various local farms, creameries and artisan producers are some of the most popular and coveted events of the weekend, giving visitors a glimpse into the important role of the farmer and where cheese gets it start. Guests will be guided on behind-the-scenes walking tours where they can learn how cheese and other artisan products are made, meet the producers, farmers, and cheesemakers behind their favorite local products and, of course, taste the fruits of their labor.

**Specific details on Producer & Farm Tours and locations to be announced.

Seminars and Pairing Demos

10 to 11:30 a.m. and 1:30 to 3 p.m. Flamingo Resort & Conference Center, Santa Rosa

Through a variety of interactive seminars and demos, cheese lovers have an opportunity to learn from some of the industry's most knowledgeable experts, chefs and cheesemakers.

**Full lineup of seminars and pairing demos as well as ticket costs to be announced.

Cheese, Bites & Booze

6 to 9 p.m. Location TBA

Cheesemakers, chefs and cheesemongers come together for this light-hearted yet energetic competition to see who can create the best bite using California artisan cheese. Each cheesemaker is paired with both a cheesemonger and chef to create a delectable bite featuring their cheesemaker's cheeses, all accompanied by regional artisan wine, cider, spirits and beer. This interactive, fun night of great cheesy nibbles culminates in guests voting for their favorite cheese creation and an exciting awards ceremony. Everyone is encouraged to bring their appetites to this not-to-be-missed event.

Sunday, March 24, 2019

Bubbles and Brunch

9:30 to 11 a.m. Sonoma County Fairgrounds

The early riser gets an amazing brunch and coveted advance entry into the Artisan Cheese Tasting and Marketplace. Enjoy a Sunday brunch celebrating cheese at every course while being entertained with a live cooking demonstration. Tickets include brunch, sparkling wine and early entry into the Artisan Cheese Tasting & Marketplace at 11 a.m. before opening to the public at 12 p.m.

Artisan Cheese Tasting & Marketplace

12 to 4 p.m.
Sonoma County Fairgrounds

The grand finale of the festival, the Marketplace brings together more than 100 artisan producers of the best local cheese, wine, beer, ciders and other specialty foods. Guests are invited to taste, discover and buy new cheeses and the next wave of interesting

cheese accompaniments, and artisan products that complement cheese. Tickets include admission, author book signings, the cherished Artisan Cheese Festival insulated cheese tote bag and a festival wine glass.

For more updates and details about the California Artisan Cheese Festival visit, www.artisancheesefestival.com.

About California Artisan Cheese Festival

A 501 (c)(3) non-profit organization, the California Artisan Cheese Festival strives to increase cheese appreciation, educate consumers about artisan cheeses, support the cheesemaking community and its sustainability and celebrate the creations of California's many farmers and cheesemakers. The festival began in March 2007 as the first-ever, weekend-long celebration and exploration of handcrafted cheeses, foods, wines and beers from California and beyond. In keeping with its dedication to the community, the Artisan Cheese Festival has donated more than \$120,000 in grants to local nonprofit partners that support local sustainable agriculture including the California Artisan Cheese Guild, Sonoma Land Trust, Marin Agricultural Land Trust (MALT), the Redwood Empire Food Bank and the Petaluma Chapter of the Future Farmers of America. For more information about the California Artisan Cheese Festival , visit www.artisancheesefestival.com or follow them on Facebook, Instagram and Twitter.