



Cirrus

Farm/Company: Mt Townsend Creamery

Cheesemaker: Matt Day, Ryan Trail & Will O'Donnell

Proprietor: Matt Day, Ryan Trail & Will O'Donnell

City, State: Port Townsend, WA

Region: Pacific Northwest

Country: U.S.A.

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Bloomy

Texture: Soft

Aging: 4 weeks

Size: 5.5 ounces



A shared vision to bring artisan cheesemaking to Washington state's north Olympic Peninsula resulted in the creation of Mt. Townsend Creamery. In 2005 the three partners, Matt Day, Ryan Trail and Will O'Donnell, combined their talents and energy to establish the first creamery in their area. In a region with a rich history of small grass-based dairies, the milk for the Mt. Townsend cheeses is sourced from local dairy farms.

Cirrus is made in a camembert style. Smaller and creamier than the classic versions from Normandy, it is ripened for four weeks and develops a soft texture with a rich, buttery flavor.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

