



PIERCE PT

Farm/Company: Cowgirl Creamery

Cheesemaker: Maureen Cunnie

Proprietor(s): Sue Conley & Peggy Smith

City/State: Point Reyes Station, CA

Region: West

Country: USA

Milk: Pasteurized Cow

Rennet: Vegetarian, microbial

Rind: Bloomy, rolled in herbs

Texture: Soft

Aging: 4 weeks

Size: 10 ounce round



PIERCE PT, Cowgirl Creamery's Fall/Winter seasonal cheese, is made from organic whole milk from the Straus Family dairy. PIERCE PT is washed in a muscato wine and rolled in dried herbs from the Tomales Bay coastal region. The result is a delicious cheese, semi-firm yet creamy, complex yet never overpowering, that you'll recall longingly when it's out-of-season. PIERCE PT received a 1st Place award at the 2006 American Cheese Society Conference.

All Cowgirl Creamery-produced cheeses are Marin Organic Certified Agricultural (MOCA) Products.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

