



# Pt Reyes Farmstead Blue



**Farm/Company:** Pt Reyes Farmstead Cheese Co

**Affineur:** Monte McIntyre

**City, State:** Point Reyes, CA

**Region:** West

**Country:** USA

**Milk:** Raw Cow

**Rennet:** Vegetarian

**Rind:** Bloomy

**Texture:** Semi-firm

**Aging:** At least 6 months

**Size:** 6 pounds or 6 ounces

Overlooking the churning waves of Tomales Bay, a closed herd of Holstein cows meander thoughtfully and graze on the rich grasses that grow on the wild sweeps of land. However, one hundred years ago the terrain was mountainous and the country was Italy. That's where the Giacomini family first started producing superior farmstead dairy products. In 1959, Bob Giacomini was simply milking cows at his Point Reyes dairy but in 2000, the first vat of Point Reyes Original Blue was born and the Point Reyes Farmstead Cheese Company was founded.

Creamy with an elusive, salty flavor that is attributed to the coastal fog and briny breezes flushing around the pastureland, Point Reyes Original Blue is aged for at least six months, giving it plenty of time to develop its sea-blue veins and deep, luscious flavor.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

