



# Red Hawk

**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:** Washed

**Texture:** Soft

**Aging:** 4 weeks

**Size:** 12 ounce round



Cowgirl Creamery captures the essence of West Marin with its Red Hawk, a triple-cream, washed-rind, fully-flavored cheese made from organic cow milk from the Straus Family Dairy. Aged four weeks and washed with a brine solution that tints the rind a sunset red-orange, Red Hawk won Best-In-Show at the American Cheese Society's Annual Conference in 2003 and 2nd Place Ribbon in 2007.

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](http://www.cowgirlcreamery.com)

