



St. George



Farm/Company: Matos Cheese Factory

Affineur: Joe & Mary Matos

City, State: Santa Rosa, CA

Region: West

Country: USA

Milk: Heat Treated Cow

Rennet: Vegetarian

Rind: Natural

Texture: Semi-harm

Aging: Up to 7 months

Size: 10 - 21 pound wheel

Joe and Mary Matos grew up on the lush volcanic island of Sao Jorge in the Portuguese Azores. It happens to be an island that is noted for its delicious cheeses, and lucky for us, when Joe and Mary relocated to Santa Rosa in the 1970s, they carried the recipe for their homeland's native cheese with them.

Putting their personal American spin on the original recipe, St. George – named for the island – is a full-flavored cow milk cheese with a cheddary depth and a rich texture.

Tomales Bay Foods | Cowgirl Creamery
Wholesale | Mail Order
707.789.9433 | 866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

