

Sonoma Index-Tribune

California Artisan Cheese Festival returns

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Achadinha Cheese Company rolls out their goods at The Artisan Cheese Festival's Artisan Cheese Tasting and Marketplace in Petaluma

After two years' hiatus due to COVID-19, the 16th annual California Artisan Cheese Festival offers a chance to taste your way through California's finest on Saturday, May 7 at the Sonoma County Fairgrounds' Grace Pavilion, 1350 Bennett Valley Road, Santa Rosa.

From the Redwood forests to the Pacific Coast and beyond, award-winning California cheesemakers make some of the best cheeses in the country. Come meet local cheesemakers, local winemakers, brewers and distillers; sample and buy artisan cheese and other handcrafted products perfect for pairing with cheese; and taste beer, wine, cider and spirits.

This year's Artisan Cheese Tasting & Marketplace will feature over 80 artisan producers showcasing their products. Enjoy live entertainment by the King Street Giants in the new outdoor area called Shade Park.

Regional cheese and food producers include Achadinha Cheese Co, Beehive Cheese, Black Pig Meat Co., Bryerton Roasted Almonds, California Artisan Cheese Guild, Cheese Trail, Cookie Take a Bite, Cowgirl Creamery, Cypress Grove, Farm Chocolate, Fiscalini Farmstead Cheese, Friend in Cheeses Jam Co., Gold Ridge Organic Farms, Golden State Pickle Works, Laura Chenel Chèvre, Marin French Cheese Co., Morsey's Creamery, Nicasio Valley Cheese Co., Point Reyes Farmstead Cheese Co., R & J Toffee, Rumiano Cheese Co., Sierra Nevada Cheese Co., Sonoma Spice Queen, Stella's Table, Teat & Trumpets, The Baconer, Volo Chocolate, Whole Foods Market, and Wm. Cofield Cheesemakers.

Tickets: early entry is \$75, from 11 a.m. to 4 p.m. Adults is \$60 noon to 4 p.m. Children ages 5 to 12 cost \$30 from noon to 4 p.m. Get tickets at artisancheesefestival.com/tickets or at Oliver's Markets oliversmarket.com/store.