



*4th Annual
March 26 - 29, 2010*

**FOUR-PAGE PULLOUT
CONTAINING
THE COMPLETE
FESTIVAL SCHEDULE**

4th Annual Artisan Cheese Festival to Include Barn Dance, Moveable Feast, and more!

Friday night's Barn Dance and Saturday night's Moveable Feast: Cooks, Curds, and Cuveés, are only a couple of the new, exciting events at the 4th Annual Artisan Cheese Festival this year!

California's Artisan Cheese Festival -- the premiere cheese and wine event at the Sheraton Sonoma County-Petaluma -- is heating up! They've added a slew of exciting new events to this year's line-up, including an interactive moveable feast and a barn dance that is guaranteed to kick off the festivities in a boot-stomping way.

The newly announced highlights for this year include the Barn Dance on Friday, March 26. Held at Green String Farm in Petaluma, this toe-tapping evening will include live music from the Green String Farm Band, Texas barbecue with a Sonoma twist from Brandon Guenther of Valley Ford's own Rocker Oysterfeller's, local favorite Lagunitas beer, and, of course, artisan cheeses and their creators. You'll get the chance to kick up your heels while mingling with the festival's signature speakers and honored

cheesemakers.

Curds, Cooks and Cuveés: A Moveable Feast will be held on Saturday, March 27. Chefs John Ash and Jacquelyn Buchanan lead this eight course interactive tasting event that features top cheesemakers paired with a chef and a winemaker. Guests will spend the evening interacting and tasting these inspired cheese-centric creations paired with fine wines from Fortress Vineyards, Lange Twins Winery and Sonoma County Vintners. In addition to the eight chef/cheesemaker stations, there will be a full Cheese Tasting Buffet followed by a decadent Sweets Lounge serving sparkling and dessert wines to accompany dessert and cool jazz.

The Cheesemaker and Chef Pairings will be as follows: Bellwether Farms with Christian Caiazza of Osteria Stellina; Cowgirl Creamery with Mark Stark of Starks Steakhouse & Willi's Wine Bar; Cypress Grove Chèvre with Lars Kronmark, Chef Instructor, Culinary Institute of America, Greystone; Fiscalini Farmstead with Percy Whatley of The Ahwahnee, Yosemite; Laura Chenel's Chèvre

with Chris Jones of The Girl & The Fig and Estate; Marin French Cheese Company with Josh Silvers of Syrah and Jackson's Bistro; Point Reyes Farmstead with Jesse Llapi-tan of The Palace Hotel in San Francisco; and Redwood Hill Farm & Creamery with Duskie Estes and John Stewart of Zazu and Bovolo.

In addition to these great events, California's Artisan Cheese Festival features an action-packed weekend line-up of top artisan cheese experts, authors, chefs, and winemakers conducting seminars, pairings, tastings, and cheese-filled demonstrations. A full schedule of events, participants, and ticketing information can be viewed on the following two pages and at artisancheesefestival.com/schedule.html.

You can also follow updates by fanning the Cheese Festival on Facebook or following them on Twitter.

All events are priced separately and the Sheraton Sonoma County-Petaluma is offering special discounted rates on rooms for festival goers.

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