

The Cream of the Crop

SHOWCASING WINNERS FROM THE CALIFORNIA STATE FAIR!

Oliver's
Real Food. Real People.®

The California State Fair kicks off this week, so we're celebrating by highlighting some of the winners of the California Cheese Competition! Our Gourmet Cheese Coordinator, Wade Johnson, served as a judge so he's gathered his favorites from among the winners to share with you. Supporting California artisan cheesemakers helps to sustain local agriculture, preserve

traditional techniques, and foster innovation in the dairy industry. From creamy triple-cremes to nutty aged cheddars, each cheese reflects care in production and regional terroir. By choosing these handcrafted cheeses, you're investing in family farms and tasting the very best of California. We invite you to try these award-winning cheeses this week.



Cowgirl Creamery

Wagon Wheel \$21.99/Lb.

Cowgirl Creamery's Wagon Wheel is a local, Raclette inspired, semi-soft cheese with a delicate texture and a depth of complexities in the flavor profile. Hints of browned butter and heavy cream caress the palate, complimented by subtle nutty notes throughout the flavor experience.



Marin French Cheese Co.

Golden Gate \$9.99/EA.

8 oz. Package. Founded in 1865, Marin French Cheese Co. continues to make cheese in the same historical creamery where it all began. Golden Gate is their newest addition to their wide assortment of French-inspired cheeses. This triple cream delight is hand washed during the 14-day aging process, leading to its irresistible richness, vegetal aroma, and savory finish.



POINT
REYES
FARMSTEAD CHEESE CO.

Point Reyes Farmstead Cheese Co.

Aged Gouda \$25.99/Lb.

An exquisite 2 year-aged Gouda with a surprisingly creamy texture. This masterpiece from Point Reyes Farmstead is bursting with notes of toasted hazelnuts, caramel, butterscotch and cooked cream.



**POINT REYES FARMSTEAD CHEESE CO.
BAY BLUE \$19.99/EA.**

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FARMSTEAD CHEESE CO.

Inspired by the beauty of the local coastline, Bay Blue is a mild blue cheese that brings a mellow, balanced flavor profile to the table. Its subtle sweetness leads to its delightful finish reminiscent of salted caramel.



**POINT REYES FARMSTEAD CHEESE CO.
QUINTA \$21.99/LB.**

POINT
REYES
FARMSTEAD CHEESE CO.

Wrapped in spruce bark and topped with bay leaves, this striking bloomy-rind cheese develops a decadently spoonable texture as it matures. During the ripening process, the spruce bark that's gently wrapped around each wheel imparts a woody flavor tone into the cheese, adding additional layers of complexity to the flavor profile.



GINA MARIE FARMERS CHEESE \$4.99/EA.

16 oz. Package. Gina Marie's Farmer's Cheese boasts a rich, slightly tangy, milky flavor. This probiotic farmer's cheese sports a spreadable texture and is perfect to stuff peppers with, serve alongside stone fruit, enjoy with smoked salmon, or to have as a standalone treat.



**NICASIO VALLEY CHEESE
COMPANY JALAPENO FOGGY
MORNING \$19.99/LB.**

Now available with jalapeno, Foggy Morning is an organic fresh cheese with a bright and tangy flavor profile. Without being overly spicy, there's just enough heat to add a little kick to these mildly delicious rounds of fresh cheese.



**MARIN FRENCH CHEESE
COMPANY CAMEMBERT \$8.99/EA.**

8 oz. Package. Marin French Cheese has been hand-crafting their camembert since 1904. Using different cultures than their traditional brie, the camembert develops earthy flavors and an aroma of mushroom as it ages.



**GINA MARIE OLD FASHIONED
CREAM CHEESE \$3.99/EA.**

8 oz. Chub. Made with 3 simple ingredients, cultured milk, cream and salt, Gina Marie Old Fashioned Cream Cheese is a great addition to your holiday baking line-up. Whether for a cheesecake, incorporated into a mac and cheese, or simply served on a bagel with smoked salmon, this old-fashioned cream cheese won't disappoint.



**NICASIO VALLEY CHEESE
COMPANY LOCARNO \$19.99**

Locarno, one of Nicasio Valley's many amazing certified organic cheeses, is a bloomy-rind cheese with a luscious creamline, and a denser paste as you move closer to the center. As it ripens, the heart of the cheese becomes creamier, and a subtle nuance of mushroom develops in the flavor profile.



Get Your Tickets Today!

GRAVENSTEIN APPLE FAIR, AUGUST 9 & 10, 10AM-6PM, RAGLE PARK IN SEBASTOPOL

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AT OLIVER'S MARKET.**



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The prices in this advertisement are good through July 15, 2025, Some limits may apply. See stores for details. No sales to dealers, thank you.