

## One for cheese lovers

By Register Staff

Oxbow Cheese Merchant hosts a grand “Terroir Exchange” between the cheeses of California and France, Jan. 20, 6-8 p.m. “Not only will there be oodles of delicious cheeses to taste, we will also have the cheesemakers themselves onsite for you to meet and greet,” the hosts told the Register.

Representing France:

Jean Berthaut, master of Epoisses;

Thierry Graindorge, maker of traditional Normandy cheeses;

A variety of French cheeses including Bleu d'Auvergne, Le Chevrot and La Florette served by French Cheese Club coordinator Cecile Delannes.

From California:

Cowgirl Creamery's Peggy Smith, Sue Conley and Maureen Cunnie;

Redwood Hill Farm's Jennifer Bice;

Cypress Grove Chevre's Bob McCall;

Point Reyes Farmstead Cheese Company's Lynn Giacomini Stray;

Marin French Cheese Company's Maxx Sherman;

Laura Chenel Chevre's Marie Lesoudier.

To wash it all down, Napa's own Ancien Wines will pour their chardonnay and pinot noir alongside some delicious French Burgundies.

Tickets are \$50/person and are available either at the shop, by phone 257-5200 or by e-mail to [thalassa@oxbowcheese.com](mailto:thalassa@oxbowcheese.com). Space is limited. Advanced purchase is recommended.

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