

Triple Play

Americans are mastering triple-cream cheeses

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“Cowgirl Creamery’s Mt. Tam is among the award-winning American interlopers based on the French model for luscious, buttery cheese.”

“The success of American triple-creams is not lost on American consumers. “Triple-creams are real crowd-pleasers, and they’re also very wine-friendly,” says Sue Conley, co-owner of

Cowgirl Creamery in Point Reyes Station, Calif., which makes Mt. Tam and Red Hawk triple-creams.”



“I’ve lost count of the number of times I’ve written about an American food product catching up to (and sometimes surpassing) the benchmarks from Europe. The most recent case can be found in triple-cream cheese, which is as rich and decadent as it sounds... Mt. Tam was as good as anything I’ve had from France. Utterly delicious, it was creamy and buttery, with a nutty flavor and a clean finish. Because it has a washed rind, which promotes bacteria growth, Red Hawk is a more pungent cheese, with a distinctive orange color... Triple-creams also have an affinity with certain still white wines. The Red Hawk, in particular, showed well with an Alsace Riesling and a slightly off-dry South African Chenin Blanc.”

