

FOR IMMEDIATE RELEASE



**Laura Chenel and Domaine Carneros by Taittinger
Collaborate with Humphry Slocombe
on November's Exclusive Flavor of the Month**

Find Wine & Cheese Ice Cream in Humphry Slocombe shops starting Nov. 4 – Nov. 30

Sonoma County, CA (Oct. 15, 2019) — Celebrate two of NorCal's favorite flavors when California's original goat cheese creamery teams up with another California creamery known for its outrageous ice cream flavors and creative collaborations. Sonoma goat cheese producer [Laura Chenel](#) and celebrated sparkling wine producer [Domaine Carneros](#) join [Humphry Slocombe](#) to launch an exclusive new flavor for the San Francisco ice creamery's November edition of the 2019 Classic Cocktail Series.



Humphry Slocombe Co-Founder Jake Godby brings his unorthodox ice cream alchemy to **Wine & Cheese Ice Cream**. The flavor is a part of a year-long boozy series showcasing special flavors inspired by classic cocktails. This creation features Laura Chenel Original Chef's Chevre® ice cream with swirls of Domaine Carneros Pinot Noir sorbet mixed in — a combination that will transport you to wine country. This is the first flavor collaboration with Laura Chenel and the third flavor collaboration with Domaine Carneros, the others being Cherry Fizz in 2018 and Rosé all Day Sorbet in 2017.

Laura Chenel Original Chef's Chevre is the smooth, creamy go-to goat cheese for chefs nationwide. Handcrafted with fresh goat milk from family-owned farms in the American West and boasting better digestibility than cow's milk cheese, Laura Chenel Chef's Chevre has the classic tangy flavor of fresh goat cheese with a spreadable texture perfect for melting into sauces and whipping into cheesecake or — in this case — ice cream.

Iconic, irreverent and fearless when it comes to flavor development, Humphry Slocombe is famous for churning out unusual and creative flavor collaborations with high-profile brands such as Emmy-winning show *Queer Eye* (Cookies + Graham); Virgin Atlantic (Butter by

Moonlight with brown butter and blueberry glaze); San Francisco Brewing Co. (Dynasty Stout); and Chef Melissa King and Whole Foods Market (Mango Mojito). Its signature (and enduringly popular) flavor, Secret Breakfast, features bourbon ice cream with cornflakes.

Laura Chenel CEO Eric Barthome says his company is excited to collaborate with two complementary top-quality Northern California brands doing something fun and unusual with products that symbolize the exceptional character of the Bay Area.

“Wine & Cheese Ice Cream celebrates the Bay Area’s terroir and craft with iconic Laura Chenel goat cheese from Sonoma County and the Carneros¹ based Domaine Carneros Pinot Noir which are sure to be an outstanding combination with Humphry Slocombe’s expertise,” says Barthome.

“With all respect to peanut butter and chocolate, I think wine and cheese is the original ‘two great tastes that taste great together’ and that in the form of ice cream is unique and delicious,” says Jake Godby, co-founder and chef at Humphry Slocombe.

“I am a huge fan of dessert, and working with Humphry Slocombe over the years has been a great excuse to indulge my weakness and share it with our loyal fans,” states Eileen Crane, CEO of Domaine Carneros. “I’m particularly excited about the daring quality of this new flavor. We grow multiple clones of Pinot Noir on all our single vineyards and this promises to be a sheer delight.”

Starting Nov. 4, Wine & Cheese Ice Cream is available by the scoop and hand-packed pints at all Humphry Slocombe scoop shops including the Ferry Building and Mission District shops in San Francisco, The Hive in Oakland and the College Avenue shop in Berkeley. Look for it by the pint at the Domaine Carneros chateau. Available online at [GoldBelly](#).

About Laura Chenel

Laura Chenel introduced a new chapter in American cheese in 1979 when she started making farmstead goat cheese with milk from her own goats using techniques she learned in France.

Today, Laura Chenel still embodies its founding namesake’s pioneering spirit as a leading producer of fresh and aged goat cheeses and goat yogurts crafted with fresh goat’s milk from family-owned farms in California, Oregon, Nevada and Idaho. Located in the heart of Sonoma County, Laura Chenel is the first creamery in the U.S. to be awarded the prestigious LEED Gold certification and its commitment to sustainable practices, including solar energy and recycling, is helping preserve the terroir for generations to come.

For more information, visit us at [LauraChenel.com](#) or follow along on [Instagram](#) or [Facebook](#) @LauraChenel

¹ Carneros is a California American Viticultural Area, located between the two counties of Napa and Sonoma

About Humphry Slocombe

Rebellious and unapologetic, Humphry Slocombe's ice cream has its own personality and flavors that appeal to adult tastes but is loved by all. Humphry Slocombe has almost 300K followers on social media and was recently named one of "San Francisco's Most Delicious Instagram Accounts" by 7X7 Magazine. It has also attracted attention from the national press including feature articles in *The New York Times Magazine* and *Bon Appétit* and several television appearances, such as the "Top 5 Ice Creams in America" spot by Food Network.

Welcome to the bizarre, delicious, frozen universe of Humphry Slocombe.

For more ice cream updates and news, visit us at www.humphryslocombe.com or follow along on [Instagram](#), [Facebook](#) and [Twitter](#) @humphryslocombe.

About Domaine Carneros

Founded in 1987, Domaine Carneros reflects the hallmark of its founder, Champagne Taittinger, in creating a vision of terroir-driven sparkling wine while preserving the quality tenets of the traditional method production. Located entirely within the Carneros AVA, between Napa and Sonoma Valleys, the six estate vineyards total approximately 400 acres with 125 acres planted to Chardonnay, 225 acres planted to Pinot Noir, with the remaining acres currently in development. The winery focuses on making ultra-premium Carneros sparkling wines and limited production Pinot Noirs.

Domaine Carneros' château has become a landmark and symbol of the region. The architecture and interior design were inspired by the 18th century Château de la Marquetterie, the Taittinger family residence in the Champagne region. The winery also places a high value on preserving the environment and has farmed sustainably since the late 1980s. The roof of the pinot noir winery adjacent to the château hosts a solar array that was the largest on any winery in the world when it was installed. Eileen Crane, CEO & Founding Winemaker, has overseen 31 harvests at the château and in 2018 celebrated the 20th anniversary of the release of the winery's luxury cuvée, Le Rêve Blanc de Blancs.

For more information, visit: www.domainecarneros.com

Instagram: @domainecarneros

Facebook: @domainecarneroswinery

Twitter: @domainecarneros

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MEDIA CONTACTS:

For Laura Chenel: Deborah Kwan

deborah@dkprfood.com or 415.948.4370

For Domaine Carneros: Kimberly Charles

kcharles@charlescomm.com or 415.701.9463

For Humphry Slocombe: Emel Shaikh

eshaikh@js2pr.com or 323.866.0880 x110