

# 15115 Bow Hill Road, WA 98232



Samish Bay Cheese & Property  
Organic Farmstead



# Watch the Video



# Roger & Susanne Wecshler

Owners, Samish Bay Cheese



“

Samish Bay Cheese, 26 years as an organic farmstead dairy, has a unique line of cheeses and other dairy products:

- Fresh cheeses, including our unique and award winning Ladysmith and Vache as well as Mozzarella, and Feta
- Aged cheeses, including Goudas and Cheddars, plain and flavored, with a substantial inventory of four year and older plus some over 10 years old
- Whole milk, cream on top, yogurt in glass jars and bulk; Greek yogurt in glass and bulk; Labneh; and Kefir.

Having grown steadily for years with our loyal and growing customer base in the greater Puget Sound region and with our unique and proven product line and brand, we are poised for a major expansion. To accomplish this, we are partnering with another local organic dairy to supply us with milk to more than double our production over the coming year.

As pioneers in the organic and natural food industry since the 1970's and having owned and operated Samish Bay Cheese for 23 years, we are now in our 70's and are ready to sell. This is an incredible opportunity for an ambitious person(s) or a company looking to expand.

We are ready, willing, and able to help out to ensure a smooth transition with new owners. Our wonderful staff is extremely capable of continuing to carry the business in a positive direction.

*Roger & Susanne*  
Owners of Samish Bay Cheese

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# About the Farm



Roger and Suzanne originally bought the 54 acre farm in 1998. They took over the operation from the previous family, who started making cheese on their organic dairy in 1996. Roger and Suzanne started with only 13 cows, using all of their produced milk to create delectable organic cheeses. They have grown their cow numbers to over 40 milkers.

Over the years, they have strived to uncover the history of their beautiful farm and have added to the history themselves. The farm house is believed to have been built in 1901. The dairy farm was added on in the early 1900s.

As the business grew, Roger and Suzanne constructed a new 3,000 SF cheese production facility in 2016 to accommodate the increasing wholesale and retail demand. In 2017 they built a 900 SF retail store and have a thriving retail business on site.



1916

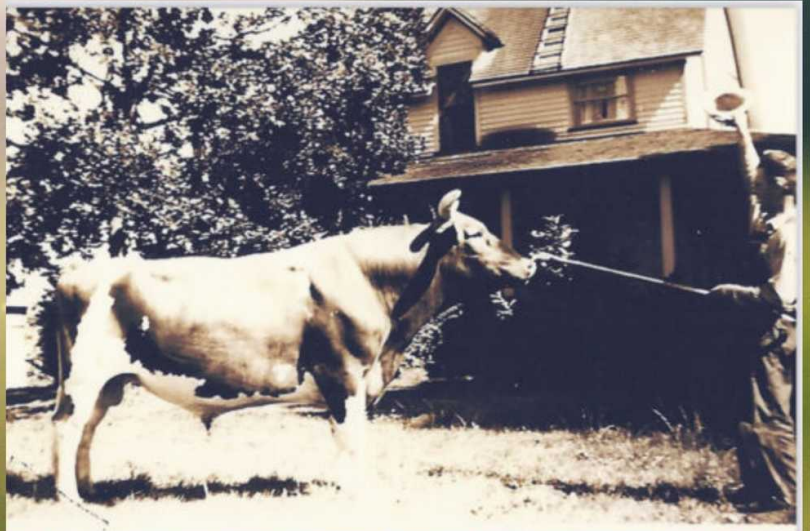


Ray Dealy, of Route 1, Bow, has recently completed remodeling his dairy barn and milk house to meet all Grade A requirements. He has a forty cow milking barn completely sealed off from all feed storage. This eliminates dust and odors. His hay storage is overhead and one end of the large barn is a separate compartment used for rest sheds and calf pens. Mr. Dealy's dairy is complete with liquid manure tank, and about 3,000 square feet of cement platform. The remodeling of this dairy barn cost in the neighborhood of \$150.00 per cow.

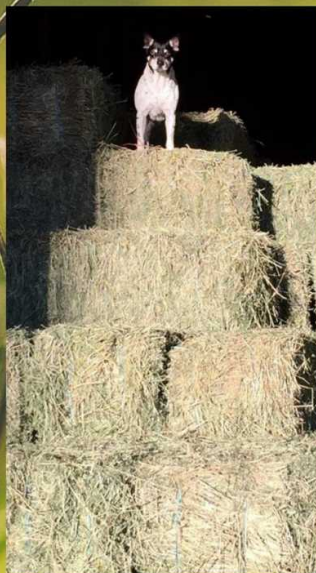
*The Skagit*  
**CO-OP DAIRYMAN**  
MEMBER

Nov. 24, NOVEMBER, 1916

1930



1999





# Organic from the Beginning

Samish Bay Cheese has been organic since it began in 1996. From the humble beginnings when Suzanne and Roger Wechsler took over in 1998, it has grown in facilities, product line, distribution and employees.

They have recently partnered with a local organic dairy to supply them with milk. With this additional milk they plan to more than double their production over the coming year which will substantially improve profitability.

Roger and Suzanne have spent their lives immersed in the organic food movement, which is now more than a 62 billion dollar industry in the U.S., according to the Organic Trade Association. Both worked in the organic and natural food industry prior to starting the business. They did not have farming experience, and are self-taught in making cheese. Samish Bay is best known for its distinctive Ladysmith cheese.

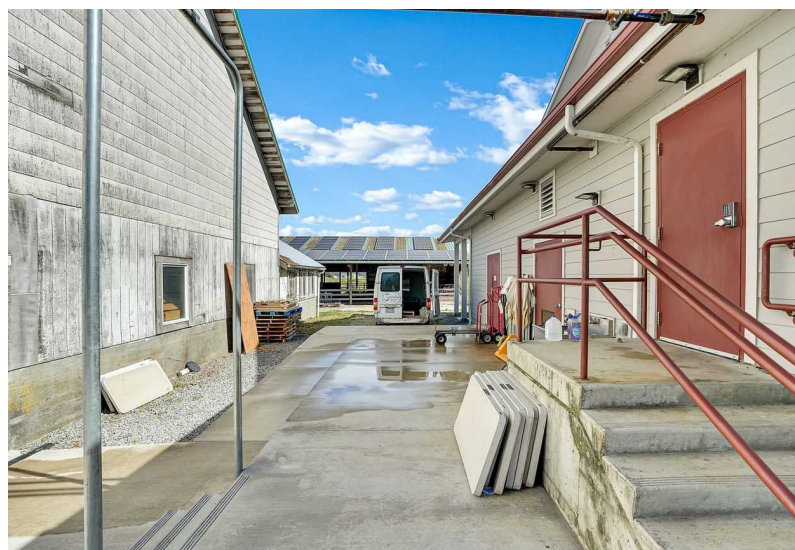
They see their legacy as not just supplying the region with nutritious cheeses, but "building healthy soil." This is their way of supporting other local farms and protecting the environment.



**"Running this business for over 20 years, we have developed a strong market for our products. Now in our 70's, we are ready to sell to someone interested in taking over our operation. We would be happy to stay on to help and work for new owners."**

**- Roger & Suzanne**







# Structures



## PRODUCTION FACILITY

Constructed in 2016, the 3,000 square foot production facility features aging rooms, refrigerated storage with 4 temperature zones, and solar panels

## RETAIL SHOP

The 900 sq ft retail shop was constructed in 2017 to accommodate the increasing retail business. It features a curated selection of local products from the Northwest, including wine, beer and cider.

## BARNES

A 33,000 sq ft pole barn with with a double 6 milking parlor, a walk-in freezer and an office. There is also a 5,120 sq ft barn with 163 solar panels that was constructed in 2009.

## FARMHOUSE

2,344 sq ft historical farmhouse with wrap-around porch, 4 bedrooms, 2 baths, and an attached apartment with an additional bedroom and bathroom. The house may be used as a Bed and Breakfast.

## Inquiries

### VISIT THE FARM

M - Th 11:00am - 5:00pm PST  
F - Sun 10:00am - 5:00pm PST

Located on the corner of Bow Hill Road and scenic Chuckanut Drive

### WEBSITE & SOCIALS

[samishbay.com](http://samishbay.com)  
[@SamishBayCheese](https://www.instagram.com/SamishBayCheese)

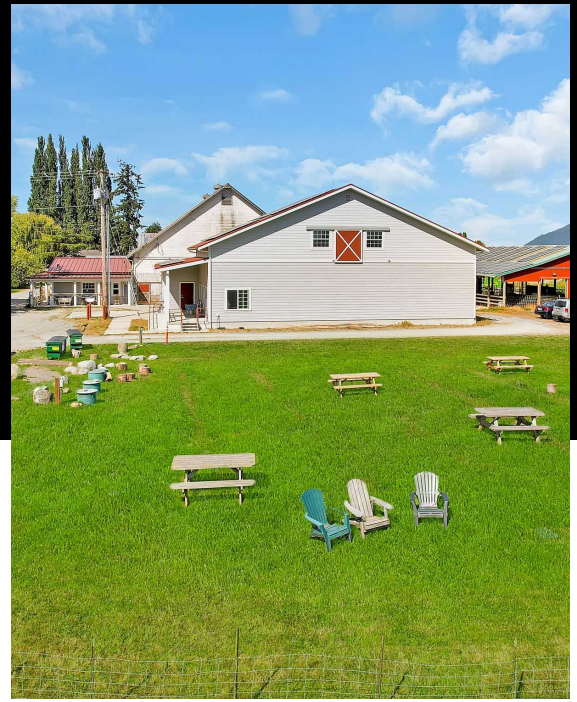


# A Destination Farm

Samish Bay Cheese is a destination farm and an important part of the Skagit Valley Agritourism industry. Guests travel from Seattle and various other locations to view the animals, purchase a variety of local goods in the shop, and enjoy the relaxed pace in the countryside.

They are a showcased stop on the Bow-Edison Food Trail, which also includes Bow Hill Blueberries, Edison's Breadfarm Bakery, and Taylor Shellfish Farms on Chuckanut Drive.

The retail cheese shop offers a wonderful culinary experience for guests to sample cheese and linger for awhile. In addition to their cheeses, yogurt and meat, the retail shop offers a wide variety of signature products made in-house including cheesecake, cheese balls and dips. There is also curated selection of local gourmet foods produced in the area, providing a delightful shopping experience for their visitors. Roger and Suzanne support other local businesses, and Samish Bay Cheese is one of the founding members of Genuine Skagit Valley.

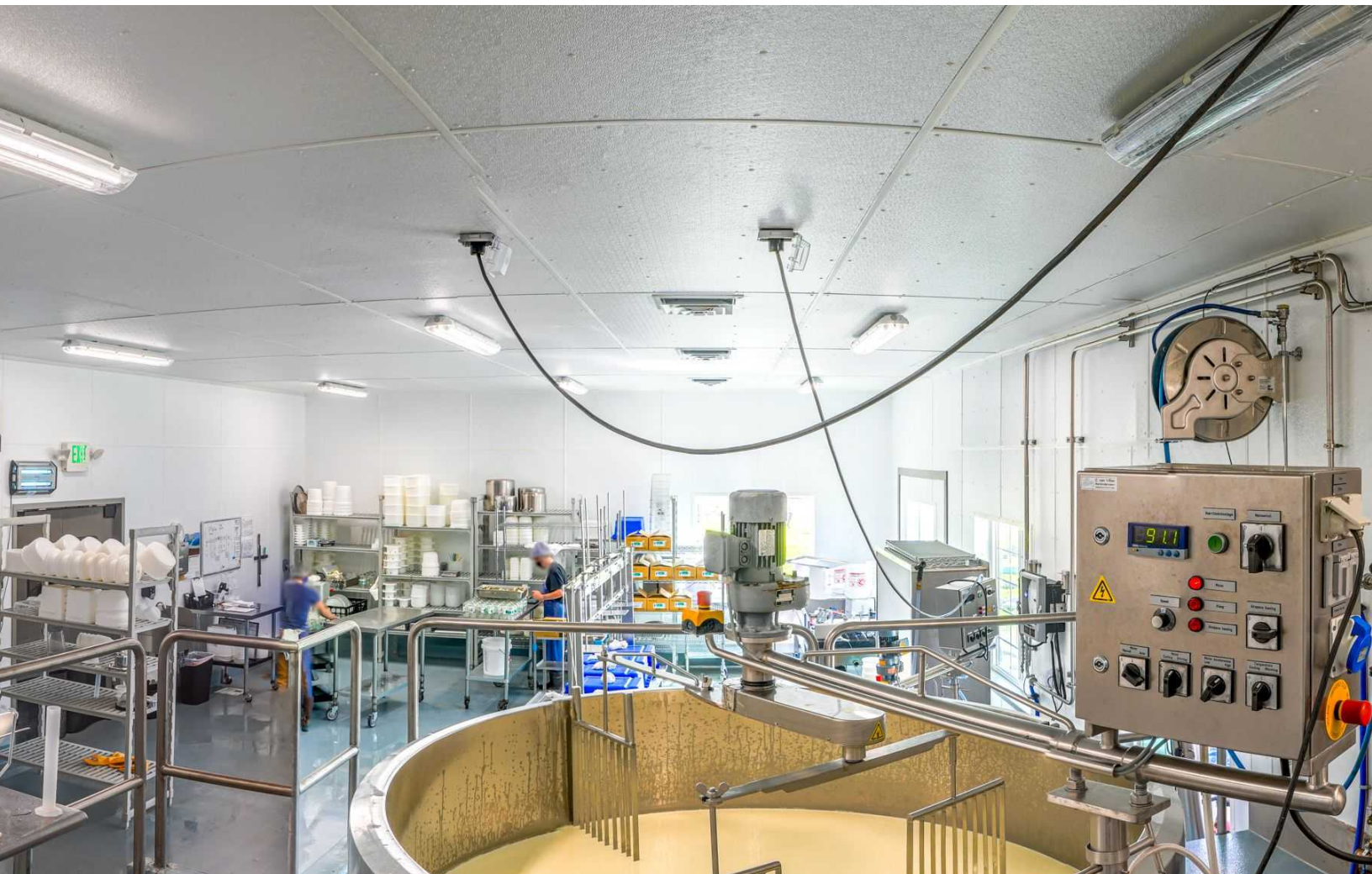


**"It is a beautiful area. People slow down here. No one is in a hurry and we don't want to rush anyone. They can enjoy the shop, and the terror of the area"**

**- Suzanne**

# Amenities and Features

- 163 Solar Panels provides 48.9 KW of electricity (investment of over \$100,000)
- 600 GAL refrigerated bulk tank
- 396 & 132 GAL vats inside production building for making cheese and yogurt
- Wash system for pipeline
- Pole Barn with double 6 milking parlor
- Fulfillment center for wrapping & shipping
- Aging room
- Refrigerated storage with 4 temperature zones
- Approx. 80 head cows, calves, bulls included
- All equipment, trucks, tractors and farm implements included
- 54 Acres of prime farmland in desirable Bow-Edison







## Sales and Distribution

- Puget Sound Food Hub
- Local Farmers Markets
- Petersen Company, a cheese and specialty food distributor
- Robust retail shop sales
- Smith Brothers Farms home delivery
- PCC Community Markets, Haggen, local Co-op's, and independent grocers
- Fine restaurants and other food service establishments

# Samish Bay Cheeses

## Fresh Cheeses

### Ladysmith

Designed and invented by Roger Wechesler in 2009, Ladysmith's light flavor is unmatched by any other cheese. This fresh, soft cow milk cheese is smooth, mellow, moist, and slightly acidic. It won the 1st Place Award by the American Cheese Society in the Fresh Unripened Cow Milk Cheese Category.

- Ladysmith with Chive
- Ladysmith with Arugala
- Aged Ladysmith
- Queso Fresco
- Queso Seco
- Queso Jalapeño
- Queso Diablo
- Mozzarella
- Vache
- Farmer Cheese
- Feta

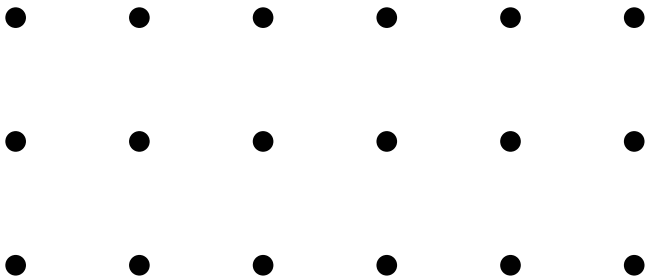




# Aged Cheeses

Full of flavor, Samish Bay cheese is aged anywhere from 2 months to 10 years or more:

- Gouda
- Natural Rind Gouda
- Flavored Goudas
- Cheddar
- Chipotle Cheddar





# Awards for Samish Bay Cheese

Earning awards and recognition since 2010!





# AWARDS

## **Vache**

Good Food Award 2021

American Cheese Society Annual Competition 2017

-Fresh Unripened Cow's Milk Cheese

## **Queso Jalapeño**

American Cheese Society Annual Competition 2011

-Hispanic and Portuguese Style Flavor Added

## **Fresh Ladysmith**

American Cheese Society Annual Competition 2010

-Fresh Unripened Cow's Milk Cheeses

## **Ladysmith with Chive**

American Cheese Society Annual Competition 2010

-Farmstead Cheeses with Flavoring

## **Labneh**

American Cheese Society Annual Competition 2010

-Cultured Products from Cow's Milk

## **Feta**

American Cheese Society Annual Competition 2022

-Feta made from Cow's Milk









# Media

- NW Backroads and Evening Magazine- King 5
- Seattle Times
- 425 Magazine
- 3rd Act Magazine
- Skagit Herald "Living" Magazine
- Numerous other local publications

**SEE MORE PRESS NEWS**





The FarmHouse  
15115 Bow Hill Road

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5 BD 3 BA 2344 SF

The historical home is situated on the 54 acre farmstead, overlooking Blanchard Mountain and the valley. It is charming with a wrap-around porch and a lovely sunroom! Included is an attached 1 bedroom apartment on the back of the home. There are so many possibilities, including a Bed & Breakfast, or Airbnb rental. You could make this into your dream country home as you live, work and play in this beautiful & peaceful location near Samish Bay, Blanchard Mountain, multiple legacy restaurants, hiking & mountain biking trails, and so much more.







## Listing Details

List Price: \$5,900,000-  
 (property and business  
 being sold together)  
 Taxes: \$8,678/year  
 Year Built: 1901  
 Lot Size: 54.10 Acres  
 2,356,596 SF  
 County: Skagit County  
 Zoning: Ag-NRL (Natural  
 Resource), Rural Reserve  
 Square Feet: 2,344







# For More Information

Please click the link to view the listing. This is an incredible opportunity to own a legacy business that is experiencing significant growth, and 54 acres of farmland in a highly desirable location.

**[View Listing Here](#)**



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