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U.S. Championship Cheese Contest Announces Top 20 Finalists

Madison, WI – Out of a record-breaking 2,555 entries in the 2019 United States Championship Cheese Contest, just 20 cheeses remain in the hunt for the title: U.S. Champion Cheese. Over the past two days at Lambeau Field in Green Bay, Wisconsin, a team of 60 elite cheese judges have evaluated entries from 35 states based on technical merits, including flavor, texture, appearance, and taste.

The Wisconsin Cheese Makers Association, the Contest host organization, is now pleased to announce – by order of class number - the names and makers of the cheeses being judged for the top prize.

Class 2: Cheddar, Medium (Three to Six Months)

Cheese Name: Medium Cheddar

Maker: Team Cabot

Company: Cabot Creamery Cooperative

Location: Cabot, Vermont

Class 4: Cheddar, Aged One to Two Years

Cheese Name: Extra Sharp Cheddar

Maker: Team Middlebury

Company: Cabot Creamery Cooperative

Location: Middlebury, Vermont

Class 6: Traditional Waxed Cheddar, Mild to Medium

Cheese Name: English Hollow Cheddar

Maker: Maple Leaf Cheesemaking Team

Company: Maple Leaf Cheesemakers, Inc.

Location: Monroe, Wisconsin

Class 8: Natural Rinded Cheddar

Cheese Name: Top Hat English Truckle Cheddar

Maker: Sara Richards

Company: Door Artisan Cheese Company, LLC

Location: Egg Harbor, Wisconsin

Class 13: Baby Swiss Style

Cheese Name: Baby Swiss Wheel

Maker: Team Guggisberg Doughty Valley

Company: Guggisberg Cheese

Location: Millersburg, Ohio

Class 26: Brick & Muenster

Cheese Name: Muenster

Maker: Matt Henze

Company: Decatur Dairy Inc.

Location: Brodhead, Wisconsin

Class 33: Gorgonzola

Cheese Name: Gorgonzola

Maker: Team Seymour

Company: Great Lakes Cheese

Location: Seymour, Wisconsin

Class 38: Edam & Gouda

Cheese Name: Europa

Maker: Arethusa Farm Dairy

Company: Arethusa Farm Dairy

Location: Bantam, Connecticut

Class 39: Gouda, Aged

Cheese Name: Marieke Gouda Overjarige

Maker: Marieke Gouda Team

Company: Marieke Gouda

Location: Thorp, Wisconsin

Class 41: Smoked Gouda

Cheese Name: Smoked Traditional Gouda

Maker: Maple Leaf Cheesemaking Team

Company: Maple Leaf Cheesemakers, Inc.

Location: Monroe, Wisconsin

Class 47: Washed Rind/Smear Ripened Hard Cheeses

Cheese Name: Roth Pavino Cheese

Maker: Team Emmi Roth

Company: Emmi Roth

Location: Monroe, Wisconsin

Class 56: Open Class: Hard Cheeses

Cheese Name: Marieke Gouda Premium

Maker: Marieke Gouda Team

Company: Marieke Gouda

Location: Thorp, Wisconsin

Class 57: Open Class: Hard Cheeses with Natural Rind

Cheese Name: Roth Grand Cru Reserve Block

Maker: Team Emmi Roth

Company: Emmi Roth

Location: Platteville, Wisconsin

Class 60: Open Class: Flavored Hard Cheeses

Cheese Name: Sartori Reserve Espresso BellaVitano

Maker: Team Sartori

Company: Sartori Company

Location: Plymouth, Wisconsin

Class 62: Open Class: Smoked Soft and Semi-soft Cheeses

Cheese Name: Smoked Burrata

Maker: Team Calabro

Company: Calabro Cheese Corp.

Location: East Haven, Connecticut

Class 79: Surface (Mold) Ripened Goat's Milk Cheeses

Cheese Name: Bijou

Maker: Aged Cheese Team

Company: Vermont Creamery

Location: Websterville, Vermont

Class 82: Hard Goat's Milk Cheeses

Cheese Name: Goat Cheddar

Maker: Team Central Coast

Company: Central Coast Creamery

Location: Paso Robles, California

Class 87: Hard Sheep's Milk Cheeses

Cheese Name: Ewereka

Maker: Team Central Coast

Company: Central Coast Creamery

Location: Paso Robles, California

Class 88: Soft & Semi-soft Mixed Milk Cheeses

Cheese Name: Seascape

Maker: Team Central Coast

Company: Central Coast Creamery

Location: Paso Robles, California

Class 90: Hard Mixed Milk Cheeses

Cheese Name: The Creamery Collection Batch #17

Maker: Team Doe Run

Company: The Farm at Doe Run

Location: Coatesville, Pennsylvania

A complete list of gold, silver, and bronze medalists by class is available now at USChampionCheese.org.

The 2019 U.S. Championship Cheese Contest winner will be named for the first time at Cheese Champion, a crowning reception set for Thursday, March 7 from 6:30-8:30 p.m. at the KI Convention Center in Green Bay, Wisconsin. The event is nearly sold out, but for a limited time, tickets remain available at USChampionCheese.org.

The U.S. Championship Cheese Contest, initiated in 1981, is the nation's premier technical cheese, butter, and yogurt competition and this year marks the 20th biennial edition.

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