

CALIFORNIA COW'S MILK CHEESES WIN ACCLAIM AT NATIONAL AND INTERNATIONAL COMPETITIONS

California's cheese industry has followed in the footsteps of the state's internationally respected wine industry over the past decade – increasingly winning awards and acclaim for the quality of its products both in the U.S. and abroad. California cow's milk cheesemakers, which produce the majority of cheeses made in California, have compiled an enviable track record in some of the country's and the world's leading cheese judgments, confirming the state's reputation as a world-class cheese producer.

In recent years, California cow's milk cheeses have been among the most-awarded American cheeses entered in the World Cheese Awards, one of the most respected international cheese judgments. In 2009, California cheesemakers won top honors in two categories and took home 15 awards overall.

Domestically, California cheesemakers have continued to take awards in multiple cow's milk categories at the prestigious American Cheese Society and United States Championship Cheese Competitions, including many first place awards and a recent second place "Best of Show" at the American Cheese Society.

The following section contains a summary of all awards won by California cow's milk cheesemakers in major competitions since 2001.

2009 Awards

2009 World Cheese Awards

Cheesemaker	Awards	Competition Category
Belfiore Cheese Co. Berkeley, CA	<i>Smoked Mozzarella (2nd Place)</i>	Other smoked cheese - soft/semi soft
	<i>Burrata round mozzarella with cream filling (3rd Place)</i>	All other new cheeses, open to any new cheese first marketed after 10/01/2008
Bellwether Farms Petaluma, CA	<i>Carmody (2nd Place)</i>	Semi-hard cheese not in any other class
Bravo Farms Handmade Cheese Traver, CA	<i>Tulare Cannonball (3rd Place)</i>	Gouda - made after 09/01/2008
Cantaré Foods Inc. San Diego, CA	<i>Fresh Mozzarella Ovolini size (3rd Place)</i>	Mozzarella, fresh, cows' milk in ball (large or small)
Fiscalini Cheese Company Modesto, CA	<i>Horsefeathers (3rd Place)</i>	Processed cheese or Processed cheese spread with additives
	<i>Bandage Wrap Cheddar (3rd Place)</i>	Extra Mature traditional Cheddar made after 05/31/08
Joseph Gallo Farms Atwater, CA	<i>Provolone Cheese (1st Place)</i>	Provolone – mild
	<i>Mild Cheddar Cheese (3rd Place)</i>	Mild Cheddar made after 05/31/09
Marin French Cheese Company Petaluma, CA	<i>Le Petit Déjeuner (1st Place)</i>	Fresh/cream cheese cows' milk plain
	<i>Le Petit Crème (2nd Place)</i>	Mould ripened, soft or unpressed cows' milk cheese – plain
	<i>Le Petit Camembert (3rd Place)</i>	Mould ripened, soft or unpressed cows' milk cheese – plain
	<i>Wildberry Quark (3rd Place)</i>	Quark plain or with additives
	<i>Traditional Brie (3rd Place)</i>	Brie made from pasteurized milk
	<i>Marin French Blue (3rd Place)</i>	Blue vein cheese any variety, uncut, natural rind

2009 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
Arthur Schuman Inc. Vernon, CA	<i>Messana String Cheese (1st Place)</i>	Italian Types Cheeses – Mozzarella Types
	<i>Messana Mozzarella Balls (2nd Place)</i>	Italian Types Cheeses – Mozzarella Types
Bellwether Farms Petaluma, CA	<i>Bellwether Farms Crème Fraiche (3rd Place)</i>	Cultured Milk Product
Cantare Foods San Diego, CA	<i>Mascarpone (1st Place)</i>	Fresh Unripened Cheeses - Mascarpone
Cowgirl Creamery Point Reyes, CA	<i>Red Hawk (1st Place)</i>	Washed Rind Cheeses
	<i>Red Hawk (2nd Place)</i>	Best of Show
Fiscalini Cheese Co. Modesto, CA	<i>Purple Moon (3rd Place)</i>	Marinated Cheeses
Karoun Dairies, Inc. Turlock, CA	<i>Queso Blanco (2nd Place)</i>	Hispanic & Portuguese Style Cheeses – Fresh Unripened
	<i>Panela (3rd Place)</i>	Hispanic & Portuguese Style Cheeses – Fresh Unripened
	<i>Feta (3rd Place)</i>	Feta – Feta Made from Cow’s Milk
	<i>Labne (1st Place)</i>	Cultured Milk Products
	<i>Flavored Labne – Green Olives, Garlic & Herbs (3rd Place)</i>	Cultured Milk Products
	<i>Flavored Labne – Tomato, Garlic & Herbs (3rd Place)</i>	Cultured Milk Products
Marin French Cheese Co. Petaluma, CA	<i>Melange Dejeuner (3rd Place)</i>	Fresh Unripened Cheeses
	<i>Rouge et Noir – Traditional (3rd Place)</i>	Soft Ripened Cheeses – Brie Cheese Made from Cow’s Milk
	<i>Melange Camembert (3rd Place)</i>	Soft Ripened Cheeses
	<i>Peppercorn Brie (3rd Place)</i>	Soft Ripened Cheeses
	<i>Schloss (3rd Place)</i>	Washed Rind Cheeses
Mozzarella Fresca Inc. Concord, CA	<i>Fresh Mozzarella 8oz. Ball-Vacuum Pack (2nd Place)</i>	Italian Type Cheeses – Fresh Mozzarella Types
	<i>Fresh Mozzarella 8oz. Ball-Vacuum Pack – Smoked (3rd Place)</i>	Smoked Cheeses – Smoked Italian Styles

Rumiano Cheese Company Crescent City, CA	<i>Old Fashioned Monterey Jack (1st Place)</i>	American Originals – Monterey Jack Cow’s Milk
	<i>Dry Monterey Jack (2nd Place)</i>	American Originals – Open Category Made from Cow’s Milk
Spring Hill Jersey Cheese Petaluma, CA	<i>Old World Portuguese (3rd Place)</i>	Hispanic & Portuguese Style Cheeses – Ripened
Winchester Cheese Co. Winchester, CA	<i>Habanero Gouda (2nd Place)</i>	American Made/International Style – Flavor Added Dutch Style

2009 United States Championship Cheese Contest

Cheesemaker	Awards	Competition Category
Dairy Farmers of America, Inc. Turlock, CA	<i>Provolone, mild (Bronze)</i>	Provolone, mild
Fagundes Old-World Cheese Hanford, CA	<i>Hispanic Frescos (Gold)</i>	Quesos Frescos
Karoun Dairies, Inc. Sun Valley, CA	<i>Feta marinated w/extra virgin olive oil, garlic (Bronze)</i>	Feta, Flavored
Marin French Cheese Company Petaluma, CA	<i>Melange Brie (Silver)</i>	Surface (Mold) Ripened Mixed Milk Cheeses
Rumiano Cheese Company Crescent City, CA	<i>Monterey Jack with Whole Black Peppercorns (Silver)</i>	Flavored Hard Cheeses
Sierra Cheese Mfg. Co. Compton, CA	<i>Part skim Ricotta (Gold)</i>	Ricotta

2008 Awards

2008 World Cheese Awards

Cheesemaker	Awards	Competition Category
Bravo Farms Handmade Cheese Traver, CA	<i>Silver Mountain, unpast, veg. (Bronze)</i>	Mature traditional Cheddar made after 01/09/07
Cantaré Foods Inc. San Diego, CA	<i>Fresh Mozzarella Ovoline (Silver)</i>	Mozzarella, fresh, cows’ milk ball (large or small)
Fiscalini Cheese Co. Modesto, CA	<i>Bandage Wrap Cheddar(Gold)</i>	Medium traditional Cheddar made after 3/31/08
	<i>Bandage Wrap Cheddar (Silver)</i>	Extra Mature traditional Cheddar made after 5/31/07

	<p><i>Bandage Wrap Cheddar (Bronze)</i> <i>Boccocini (Silver)</i> <i>Lionza (Bronze)</i></p>	<p>Mature traditional Cheddar made after 9/1/07 Mozzarella, fresh, cows' milk ball (large or small) Semi-hard cheese not in any other class category</p>
<p>Marin French Cheese Co. Petaluma, CA</p>	<p><i>Petit Crème (Bronze)</i></p>	<p>Mould ripened, soft or unpressed cows' milk cheese, plain</p>
<p>Mozzarella Fresca Inc. Concord, CA</p>	<p><i>Marinated Fresh Mozzarella (Silver)</i> <i>Mascarpone (Bronze)</i></p>	<p>Cream or fresh cheese with savoury additives Mascarpone</p>

2008 World Championship Cheese Contest

Cheesemaker	Awards	Competition Category
<p>Cantare Foods, Inc. San Diego, CA</p>	<p><i>Mascarpone (Silver)</i></p>	<p>Open Class Soft Cheeses</p>
<p>Karoun Dairies, Inc. Sun Valley, CA</p>	<p><i>Queso Crema (Silver)</i> <i>Feta marinated with olive oil, garlic and herbs. (Bronze)</i> <i>Kefir Cheese (Bronze)</i></p>	<p>Quesos Frescos Feta, Flavored Spreadable Cheese</p>
<p>Marin French Cheese Co. Petaluma, CA</p>	<p><i>Marin French Blue (Gold)</i></p>	<p>Blue Veined, Exterior Molding</p>
<p>Point Reyes Cheese Co. Point Reyes, CA</p>	<p><i>Original Blue (Silver)</i></p>	<p>Blue Veined, Exterior Molding</p>
<p>Rizo Lopez Foods, Inc. Riverbank, CA</p>	<p><i>Oaxaca cheese (Gold)</i></p>	<p>String Cheese</p>

2008 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
<p>Bellwether Farms Petaluma, CA</p>	<p><i>Bellwether Farms Crème Fraiche (2nd Place)</i> <i>Bellwether Farms Fromage Blanc (3rd Place)</i></p>	<p>Cultured Milk Product Cultured Milk Product</p>
<p>Bravo Farms Traver, CA</p>	<p><i>Original Chipotle Cheddar (3rd Place)</i> <i>Silver Mountain (1st Place)</i></p>	<p>Cheddars, Flavored Cheddars More than 12 months</p>
<p>Cantare Foods, Inc. San Diego, CA</p>	<p><i>Ricotta Fresca (2nd Place)</i> <i>Mozzarella Log (3rd Place)</i> <i>Antipasto Marinated Salad (2nd Place)</i></p>	<p>Fresh Unripened Cheeses Italian Type Cheeses Marinated Cheeses, Flavored</p>
<p>Cowgirl Creamery Point Reyes, CA</p>	<p><i>Panir (2nd Place)</i> <i>St. Pat (2nd Place)</i> <i>Inverness (3rd Place)</i></p>	<p>Fresh Unripened Cheeses Soft Ripened Cheeses Soft Ripened Cheeses</p>

	<i>Mt. Tam (2nd Place)</i>	Soft Ripened Cheeses
Fagundes Old-World Cheese Hanford, CA	<i>St. Jorge (Portuguese) (2nd Place)</i>	Hispanic & Portuguese Style Cheeses
Fiscalini Cheese Co. Modesto, CA	<i>San Joaquin Gold (1st Place)</i> <i>Bandage Wrapped Cheddar Extra Mature (1st Place)</i> <i>Horsefeathers (1st Place)</i>	American Originals Cheddars up to 12 months Cheese Spreads, Flavored
Marin French Cheese Co. Petaluma, CA	<i>Breakfast Cheese (3rd Place)</i> <i>Rouge et Noir Brie (2nd Place)</i> <i>Jalapeño Quark (3rd Place)</i> <i>Wine Cheese (2nd Place)</i>	Fresh Unripened Cheeses Soft Ripened Cheeses Low-fat/Low salt Cheeses, Flavored Marinated Cheeses
Sierra Nevada Cheese Co. Willows, CA	<i>Kendall Farms Crème Fraiche (1st Place)</i>	Cultured Milk Products

2007 Awards

2007 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
Belfiore Cheese Co. Berkeley, CA	<i>Feta (1st Place)</i>	Cow's Milk Feta
Bellwether Farms Petaluma, CA	<i>Fromage Blanc (2nd Place)</i>	Cultured Milk Product
Bravo Farms Traver, CA	<i>Silver Mountain (3rd Place)</i>	Cheddars Less than 12 months
Cowgirl Creamery Point Reyes, CA	<i>Red Hawk (2nd Place)</i> <i>Panir (3rd Place)</i>	Washed Rind Cheeses Fresh Unripened Cheeses
Fagundes Old-World Cheese Hanford, CA	<i>Hanford Jack Smoked (3rd Place)</i>	Smoked Cheeses
Fiscalini Cheese Co. Modesto, CA	<i>Bandage Wrapped – 30 mo. (1st Place)</i> <i>Lionza (2nd Place)</i> <i>Purple Moon (2nd Place)</i> <i>Bandage Wrapped – 36 mo. (3rd Place)</i>	Mature Cheddars, 25-35 months Farmstead Cheeses Marinated Cheeses Mature Cheddars, 36-48 months
Marin French Cheese Co. Petaluma, CA	<i>Peppercorn Brie (1st Place)</i> <i>Pesto Brie (2nd Place)</i> <i>Jalapeño Brie (3rd Place)</i> <i>Marin French Gold (3rd Place)</i>	Soft Ripened Cheeses, Flavored Soft Ripened Cheeses, Flavored Soft Ripened Cheeses, Flavored Soft Ripened Cheeses

	<i>Jalapeño Quark (3rd Place)</i>	Low-fat/Low salt Cheeses, Flavored
Mozzarella Fresca Tipton, CA	<i>Dolce, Mascarpone (1st Place)</i> <i>Whole Milk Ricotta (2nd Place)</i> <i>Marinated Fresh Mozzarella (3rd Place)</i>	Cheese Spreads Fresh Unripened Cheeses Marinated Cheeses
Rumiano Cheese Co. Crescent City, CA	<i>Dry Jack w/Peppercorns (2nd Place)</i> <i>Old Fashioned Jack w/ Pesto (2nd Place)</i> <i>Smoked Dry Jack w/Peppercorns (2nd Place)</i> <i>Dry Jack (3rd Place)</i>	American Originals, Flavored Monterey Jack American Originals, Flavored Monterey Jack Smoked Cheeses American Originals
Sierra Nevada Cheese Co. Willows, CA	<i>Cream Cheese (2nd Place)</i>	Fresh Unripened Cheese
Spring Hill Jersey Cheese Petaluma, CA	<i>Old World Portuguese (2nd place)</i> <i>Jersey Jack (3rd Place)</i>	Hispanic & Portuguese-Style American Originals, Monterey Jack
Three Sisters Farmstead Cheese Lindsay, CA	<i>Serena (3rd Place)</i>	Farmstead Cheeses
Tutto Latte/Cantare Foods, Inc. Baldwin Park, CA	<i>Mascarpone (2nd Place)</i>	Fresh Unripened Cheeses
Winchester Cheese Co. Winchester, CA	<i>Jalapeño Gouda (1st Place)</i> <i>Super Aged Gouda (2nd Place)</i>	Flavored Cheeses American Made, Int'l Style

2007 World Cheese Awards

Cheesemaker	Awards	Competition Category
Fiscalini Cheese Co. Modesto, CA	<i>Bandage Wrapped – 18 mo. (Gold)</i> <i>Cheddar Block (Gold)</i> <i>Bandage Wrapped Reserve (Silver)</i>	Extra Mature traditional Cheddar Medium block Cheddar Vintage farmhouse Cheddar
Marin French Cheese Co. Petaluma, CA	<i>Marin French Gold (Gold)</i> <i>Pesto Brie (Bronze)</i> <i>Triple Crème Brie (Bronze)</i>	Brie made from pasteurized milk Flavored soft-ripened Brie made from pasteurized milk
Mozzarella Fresca Tipton, CA	<i>Fresh Mozzarella (Gold)</i> <i>Fresh Mozzarella, Cultured (Gold)</i>	Fresh Mozzarella Fresh Mozzarella
Tutto Latte/Cantare Foods, Inc. Baldwin Park, CA	<i>Fresh Mozzarella, Ovoline, (Silver)</i> <i>Fresh Mozzarella, Boconccini (Bronze)</i>	Fresh Mozzarella Fresh Mozzarella

2007 U.S. Championship Cheese Contest

Cheesemaker	Awards	Competition Category
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Karoun Dairies Los Angeles, CA	<i>Whole Milk Mozzarella</i> <i>(Best In Class)</i>	Mozzarella
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2006 Awards

2006 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
Belfiore Cheese Company Berkeley, CA	<i>Ricotta (3rd Place)</i> <i>Farmers Cheese (3rd Place)</i>	Fresh Unripened Cheeses Cultured Milk Products
Cowgirl Creamery Point Reyes, CA	<i>Pierce Point (1st Place)</i> <i>Mt. Tam (3rd Place)</i> <i>Red Hawk (3rd Place)</i>	Soft-Ripened Cheeses Triple Crème Soft-Ripened Washed Rind Cheeses
Fagundes Old World Cheese Hanford, CA	<i>Hanford Jack Jalapeño</i> <i>(3rd Place)</i> <i>St. Jorge (2nd Place)</i> <i>Queijo Fresco (2nd Place)</i> <i>Queso Fresco (3rd Place)</i>	American Originals, Flavored Monterey Jack Hispanic & Portuguese-Style Hispanic & Portuguese-Style Hispanic & Portuguese-Style
Fiscalini Cheese Co. Modesto, CA	<i>Cheddar with Caraway</i> <i>(3rd Place)</i> <i>Cheddar with Garlic (3rd Place)</i> <i>Bandage Wrap Cheddar</i> <i>30-month Aged (1st Place)</i> <i>Smoked Cheddar (1st Place)</i> <i>Bandage Wrap Cheddar</i> <i>(1st Place)</i>	Cheddars, Flavored Cheddars, Flavored Cheddars, Aged 25-35 months Smoked Cheeses Farmstead Cheeses
Lactalis Turlock, CA	<i>Brie 7oz. Foil Plain 60%</i> <i>(3rd Place)</i>	Soft-Ripened Cheeses
Marin French Cheese Co. Petaluma, CA	<i>Petit Dejeuner (2nd Place)</i> <i>Triple Crème Brie (1st Place)</i> <i>Rouge Et Noir Camembert</i> <i>(1st Place)</i> <i>Garlic Brie (1st Place)</i> <i>Peppercorn Brie (2nd Place)</i> <i>Jalapeño Brie (3rd Place)</i> <i>Pesto Brie (3rd Place)</i> <i>Petit Bleu (2nd Place)</i> <i>Strawberry Quark (3rd Place)</i> <i>Wine Cheese (3rd Place)</i>	Fresh Unripened Cheeses Soft-Ripened Cheeses Soft-Ripened Cheeses Soft-Ripened Cheeses, Flavored Soft-Ripened Cheeses, Flavored Soft-Ripened Cheeses, Flavored Soft-Ripened Cheeses, Flavored Blue Mold Cheeses Low Fat/Low Salt Cheeses Marinated Cheeses
Mozzarella Fresca Tipton, CA	<i>Fresh Mozzarella (2nd Place)</i> <i>Marinated Mozzarella</i> <i>(1st Place)</i>	Italian-Type Cheeses Marinated Cheeses
Sierra Nevada Cheese Co. Willows, CA	<i>Sierra Nevada Organic</i> <i>Monterey (2nd Place)</i>	American Originals, Monterey Jack
Tutto Latte/Cantare Foods, Inc. Baldwin Park, CA	<i>Mascarpone (3rd Place)</i> <i>Gourmet Mozzarella (1st Place)</i>	Fresh Unripened Cheeses Italian-Type Cheeses
Winchester Cheese Co. Winchester, CA	<i>Jalapeño Gouda (3rd Place)</i>	Flavored Cheeses

2006 World Cheese Awards

Cheesemaker	Awards	Competition Category
Bellwether Farms Petaluma, CA	<i>Carmody (Bronze)</i>	Semi-hard cheese
Bravo Farms Visalia, CA	<i>Western Sage Cheddar (Silver)</i>	Hard pressed with savory additives
Fiscalini Cheese Co. Modesto, CA	<i>San Joaquin Gold (Silver)</i> <i>Bandage Wrapped Premium Cheddar (Bronze)</i>	Hard pressed cheese other than Cheddar Extra Mature traditional Cheddar
Marin French Cheese Co. Petaluma, CA	<i>Petit Dèjeuner (Gold)</i> <i>Wild Blackberry Quark (Gold)</i> <i>Garlic Brie (Bronze)</i> <i>Pesto Brie (Bronze)</i> <i>Petite Crème (Bronze)</i>	Fresh cheese Flavored Quark Flavored soft-ripened Flavored soft-ripened Brie made from pasteurized milk
Mozzarella Fresca Tipton, CA	<i>Fresh Mozzarella (Gold)</i> <i>Fresh Mozzarella (Bronze)</i>	Fresh Mozzarella Fresh Mozzarella
Tutto Latte/Cantare Foods, Inc. Baldwin Park, CA	<i>Whole Milk Mozzarella Boconcini (Silver)</i>	Fresh Mozzarella
Winchester Cheese Co. Winchester, CA	<i>Sharp Gouda (Bronze)</i>	Limited production cheese

2006 World Championship Cheese Contest

Cheesemaker	Awards	Competition Category
Borrelli Latticini Fresno, CA	<i>Ricotta (2nd Place)</i>	Ricotta
Central Valley/Karoun Dairies (Queso Del Valle Brand) Turlock, CA	<i>Queso Blanco (3rd Place)</i>	Quesos Frescos
Dairy Farmers of America, Inc. Turlock, CA	<i>Mozzarella (2nd Place)</i> <i>Mozzarella (2nd Place)</i>	Mozzarella, Low-Moisture Whole Milk Mozzarella, Low-Moisture Part Skim
Lactalis USA Turlock Turlock, CA	<i>Plain Feta (2nd Place)</i>	Feta
Marin French Cheese Co. Petaluma, CA	<i>Yellow Buck Camembert (2nd Place)</i>	Brie, Camembert
Tutto Latte/Cantare Foods, Inc. Baldwin Park, CA	<i>Medaglione Fresca (3rd Place)</i>	Snack Cheeses

2005 Awards**2005 American Cheese Society Competition**

Cheesemaker	Awards	Competition Category
Belfiore Cheese Co. Berkeley, CA	<i>Fresh Mozzarella (1st Place)</i> <i>Farmers Cheese (3rd Place)</i>	Italian-Type Cheeses Fresh Unripened Cheeses
Borrelli Latticini Fresno, CA	<i>Caciocavallo Amuficato (3rd Place)</i>	Smoked Italian-Style Cheeses
Cantare Foods, Inc. San Diego, CA	<i>Mascarpone (1st Place)</i>	Fresh Unripened Cheeses
Cowgirl Creamery Point Reyes, CA	<i>Cottage Cheese (1st Place)</i> <i>Fromage Blanc (2nd Place)</i>	Cultured Milk Products Cultured Milk Products
Fagundes Old World Cheese Hanford, CA	<i>Hanford Jack – Smoked (2nd Place)</i> <i>Hanford Jack (3rd Place)</i> <i>Maria’s Queso Panela (3rd Place)</i>	Smoked Cheeses American Originals, Monterey Jack Hispanic & Portuguese-Style
Fiscalini Cheese Co. Modesto, CA	<i>Cheddar (1st Place)</i> <i>Cheddar with Sage (1st Place)</i> <i>Cheddar with Tarragon (2nd Place)</i> <i>Cheddar Premium Reserve (2nd Place)</i> <i>Purple Moon (2nd Place)</i> <i>San Joaquin Gold (3rd Place)</i> <i>“Reserve” San Joaquin Gold (3rd Place)</i> <i>Bandage Wrap Cheddar (3rd Place)</i>	Cheddars, Aged 12-24 months Farmstead Cheeses, Flavored Farmstead Cheeses, Flavored Cheddars, Aged over 25 months Marinated Cheeses American Originals Farmstead Cheeses, Aged Farmstead Cheeses
Lactalis USA, Turlock, Inc. Turlock, CA	<i>8 oz. Brie Plain (2nd Place)</i>	Soft-Ripened Cheeses
Marin French Cheese Co. Petaluma, CA	<i>Jalapeño Quark (2nd Place)</i> <i>Sweet Red Pepper Quark (3rd Place)</i> <i>Yellow Buck Camembert (3rd Place)</i> <i>Wine Cheese (3rd Place)</i>	Low Fat/Low Salt Cheeses Low Fat/Low Salt Cheeses Soft-Ripened Cheeses Marinated Cheeses
Mozzarella Fresca Inc. Tipton, CA	<i>Marinated Mozzarella - Olive/Canola Oil (1st Place)</i> <i>Whole Milk Ricotta (2nd Place)</i> <i>Dolce! (3rd Place)</i>	Marinated Cheeses Fresh Unripened Cheeses Flavored Cheeses
Rizo-Lopez Foods Riverbank, CA	<i>Fresco (2nd Place)</i> <i>Cotija (3rd Place)</i>	Hispanic & Portuguese-Style Hispanic & Portuguese-Style
Rumiano Cheese Co. Willows, CA	<i>Dry Jack (2nd Place)</i>	American Originals
Sierra Nevada Cheese Co. Willows, CA	<i>Jalapeño Cream Cheese (1st Place)</i> <i>Cream Cheese (2nd Place)</i>	Flavored Cheeses Fresh Unripened Cheeses
Three Sisters Farmstead	<i>Serenita</i>	American Originals

Cheese Lindsay, CA	<i>(formerly Bella Sorella)</i> <i>(1st Place)</i>	
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2005 World Cheese Awards

Cheesemaker	Awards	Competition Category
Cantare Foods, Inc. San Diego, CA	<i>Fresh Mascarpone (Gold)</i> <i>Mozzarella Block (Bronze)</i>	Mascarpone Mozzarella, block, slices or string
Fiscalini Cheese Co. Modesto, CA	<i>San Joaquin Gold (Gold)</i>	Hard pressed cheese other than Cheddar and other UK territorials
Marin French Cheese Co. Petaluma, CA	<i>Triple Cream Brie (Gold)</i>	Brie made from pasteurized milk

2005 U.S. Championship Cheese Contest

Cheesemaker	Awards	Competition Category
Hilmar Cheese Co. Hilmar, CA	<i>Colby Jack (2nd Place)</i>	Open Class Semi-Soft Cheese
Karoun Dairies, Inc. Los Angeles, CA	<i>Queso Fresco (Best of Class)</i> <i>Queso Blanco (2nd Place)</i> <i>Panela (3rd Place)</i> <i>Queso Para Freir (3rd Place)</i>	Queso Frescos Queso Frescos Queso Frescos Quesos para Fundir
Mozzarella Fresca Benicia, CA	<i>Fresh Mozzarella Ovoline (Best of Class)</i> <i>Fresh Marinated Mozzarella (Best of Class)</i>	Fresh Mozzarella Flavored Soft Cheeses
Rizo-Lopez Foods, Inc. Riverbank, CA	<i>Oaxaca (2nd Place)</i>	Quesos para Fundir
Rumino Cheese Company Crescent City, CA	<i>Pepato, Peppercorn Dry Jack (Best of Class)</i>	Flavored Hard Cheeses
Valley Gold, LLC. Gustine, CA	<i>Provolone (3rd Place)</i>	Provolone

2004 Awards

2004 World Cheese Awards

Cheesemaker	Awards	Competition Category
Fiscalini Cheese Co. Modesto, CA	<i>San Joaquin Gold (Gold)</i> <i>Cheddar (Silver)</i> <i>Anunciata (Bronze)</i>	Hard pressed cheese other than Cheddar and other UK territorials Vintage farmhouse Cheddar made before April 1, 2003 Cheese produced on a farm or dairy with a total output not exceeding a weekly average of two tons
Marin French Cheese Co.	<i>Brie (Silver)</i>	Brie made from pasteurized milk

Petaluma, CA	<i>Triple Crème Brie (Silver)</i> <i>Pacific Blue (Bronze)</i>	Brie made from pasteurized milk New cheese, blue, first marketed after Dec. 1, 2003
Valley Gold, LLC. Gustine, CA	<i>Ricotta (Silver)</i>	Ricotta

2004 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
Belfiore Cheese Co. Berkeley, CA	<i>Ricotta (1st Place)</i>	Fresh Unripened Cheese
Cantare Foods, Inc. San Diego, CA	<i>Burrata (1st Place)</i>	Fresh Unripened Cheese
Cowgirl Creamery Point Reyes, CA	<i>Mt. Tam (1st Place)</i> <i>Pierce Point (2nd Place)</i> <i>Fromage Blanc (2nd Place)</i> <i>Cottage Cheese (3rd Place)</i>	Soft-Ripened Cheese American Originals Cultured Cheese Products Cultured Cheese Products
Fagundes Old World Cheese Hanford, CA	<i>Hanford Jack – Jalapeño (1st Place)</i> <i>Maria’s Panela (1st Place)</i> <i>Maria’s Queso Fresco (2nd Place)</i> <i>Hanford Jack – Smoke (3rd Place)</i> <i>Hanford Jack – San Joaquin (3rd Place)</i>	Monterey Jack with Flavors Hispanic & Portuguese-Style Hispanic & Portuguese-Style Smoked Cheeses Monterey Jack with Flavors
Fiscalini Cheese, Co. Modesto, CA	<i>Anuciata (2nd Place)</i> <i>Smoked Cheddar (2nd Place)</i> <i>Premium Reserve (2nd Place)</i> <i>Purple Moon (2nd Place)</i> <i>San Joaquin Cheddar – Young (3rd Place)</i> <i>San Joaquin Cheddar – Old (3rd Place)</i> <i>Cheddar with Dill (3rd Place)</i>	Italian-Type Cheese Smoked Cheeses Farmstead Cheeses Marinated Cheeses Cheddars Cheddars Farmstead Cheeses
Karoun Dairies, Inc. Los Angeles, CA	<i>Marinated String Cheese – Olive Oil/Herbs (1st Place)</i> <i>Feta (2nd Place)</i> <i>Mozzarella String Cheese (3rd Place)</i>	Marinated Cheeses Feta Cheese Italian-Type Cheese
Marin French Cheese Co. Petaluma, CA	<i>Camembert (1st Place)</i> <i>Triple Crème Brie (2nd Place)</i> <i>Brie (3rd Place)</i> <i>Peppercorn Brie (3rd Place)</i>	Soft-Ripened Cheese Soft-Ripened Cheese Soft-Ripened Cheese Soft-Ripened Cheese
Mozzarella Fresca Benicia, CA	<i>Smoked Mozzarella (2nd Place)</i>	Smoked Cheeses
Rizo-Lopez Foods, Inc. Riverbank, CA	<i>Oaxaca (3rd Place)</i> <i>Queso Fresco (3rd Place)</i>	Hispanic & Portuguese-Style Hispanic & Portuguese-Style

Sierra Cheese Manufacturing Co., Inc. Compton, CA	<i>Feta (3rd Place)</i>	Feta
Sierra Nevada Cream Cheese Willows, CA	<i>Sierra Jack Garlic & Chive (2nd Place)</i> <i>Cream Cheese (3rd Place)</i>	American Originals Fresh Unripened Cheese
Spring Hill Jersey Cheese Petaluma, CA	<i>Sage Cheddar (2nd Place)</i> <i>Mike's Firehouse Cheddar (2nd Place)</i>	Cheddars Flavored Cheeses
Valley Gold, LLC. Gustine, CA	<i>Part Skim Mozzarella (2nd Place)</i> <i>Smoked Provolone (3rd Place)</i>	Italian-Type Cheese Smoked Cheeses
Winchester Cheese Co. Winchester, CA	<i>Jalapeño Gouda (3rd Place)</i>	Flavored Cheeses

2004 World Championship Cheese Contest

Cheesemaker	Awards	Competition Category
Cantare Foods, Inc. San Diego, CA	<i>Fresh Bocconcini Cantare (1st Place)</i> <i>Fresh Ovoline d'Celli (2nd Place)</i> <i>Fresh Ovoline Cantare (3rd Place)</i> <i>Ricotta (1st Place)</i>	Fresh Mozzarella Fresh Mozzarella Fresh Mozzarella Open Class Soft Cheese
Dairy Farmers of America Turlock, CA	<i>Monterey Jack (2nd Place)</i>	Monterey Jack
Karoun Dairies, Inc. Los Angeles, CA	<i>Queso Blanco (1st Place)</i> <i>Queso Fresco (2nd Place)</i>	Queso Frescos Queso Frescos
Vella Cheese Company Sonoma, CA	<i>Toma (2nd Place)</i>	Open Class Semi-Soft Cheese

2003 Awards

2003 World Cheese Awards

Cheesemaker	Awards	Competition Category
Borrelli Latticini Fresno, CA	<i>Fresh Ricotta (Bronze)</i>	Ricotta
Cantaré Foods San Diego, CA	<i>Mascarpone (Bronze)</i>	Mascarpone
Fiscalini Cheese Company Modesto, CA	<i>San Joaquin Cheddar (Silver)</i> <i>San Joaquin Gold (Bronze)</i> <i>Cheddar with Garlic (Bronze)</i>	Mature block Cheddar made on a farm before 1/10/02 Hard pressed cheese other than Cheddar and other UK territorials Pressed or re-pressed cow's milk cheese, with savory additives

Pt. Reyes Farmstead Cheese Point Reyes, CA	<i>Monte's Reserve (Bronze)</i>	New Cheese - blue. Open to any new cheese first marketed in the UK after 1/1/03
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2003 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
Belfiore Cheese Company Berkeley, CA	<i>Smoked Mozzarella (2nd Place)</i>	Smoked Cheeses
Cantare Foods Baldwin Park, CA	<i>Mediterranean Salad (3rd Place)</i>	Marinated Cheeses
Cowgirl Creamery Point Reyes, CA	<i>Red Hawk (Best of Show)</i> <i>Red Hawk (1st Place)</i> <i>St. Pat (3rd Place)</i>	Best of Show Washed-Rind Cheeses American Originals
Fiscalini Cheese Company Modesto, CA	<i>Cheddar with Caraway (1st Place)</i> <i>Bandage Wrap Cheddar (1st Place)</i> <i>Cheddar (3rd Place)</i>	Cheddars Farmstead Cheeses Cheddars
Karoun Dairies, Inc. Sun Valley, CA	<i>Cotija Chile (1st Place)</i> <i>Queso Fresco (2nd Place)</i> <i>Panela Chile (2nd Place)</i> <i>Cotija (3rd Place)</i>	Hispanic & Portuguese-Style Hispanic & Portuguese-Style Hispanic & Portuguese-Style Hispanic & Portuguese-Style
Lactalis USA Turlock Turlock, CA	<i>Feta Medium HB (2nd Place)</i> <i>Feta Tomato/Basil (2nd Place)</i> <i>Gouda (3rd Place)</i>	Feta Cheese Feta Cheese American-Made Int'l. Style
Marin French Cheese Co. Petaluma, CA	<i>Triple Crème Brie (1st Place)</i> <i>Jalapeño Brie (2nd Place)</i> <i>Le Petit Bleu (2nd Place)</i> <i>Breakfast Cheese (3rd Place)</i> <i>Garlic Brie (3rd Place)</i>	Soft-Ripened Cheese Soft-Ripened Cheese Blue Mold Cheese Fresh Unripened Cheese Soft-Ripened Cheese
Rizo-Lopez Foods, Inc. Riverbank, CA	<i>Cotija (1st Place)</i> <i>Panela (1st Place)</i>	Hispanic & Portuguese-Style Cheese Hispanic & Portuguese-Style Cheese
Sierra Cheese Manufacturing, Inc. Compton, CA	<i>String Cheese (2nd Place)</i> <i>Scamorza with Butter (2nd Place)</i>	Italian-Style Cheese Flavored Cheeses
Sierra Nevada Cheese Co. Willows, CA	<i>Gina Marie (1st Place)</i>	Cheese Spreads
Spring Hill Jersey Cheese Petaluma, CA	<i>Dry Jack (1st Place)</i> <i>Feta (3rd Place)</i>	American-Made Int'l. Style Feta Cheese
Vella Cheese Company Sonoma, CA	<i>Mezzo Secco (3rd Place)</i>	American-Made Int'l. Style
Winchester Cheese Company Winchester, CA	<i>Super Aged Gouda (1st Place)</i> <i>Sharp Gouda (2nd Place)</i>	American-Made Int'l. Style American-Made Int'l. Style

2003 U.S. Championship Cheese Contest

Cheesemaker	Awards	Competition Category
Bellwether Farms Petaluma, CA	<i>Fromage Blanc (3rd Place)</i>	Retail Packages of Cheese and Butter
Cantare Foods San Diego, CA	<i>Burrata (Best of Class)</i>	Open Class Soft Cheese
Dairy Farmers of America Turlock, CA	<i>Provolone (2nd Place)</i>	Provolone
Dairy Farmers of America Turlock, CA	<i>Mozzarella (3rd Place)</i>	Mozzarella
Ital Cheese Gardena, CA	<i>Mascarpone, Tiramisu Flavored (2nd Place)</i>	Flavored Soft Cheeses
Lactalis, USA Turlock Turlock, CA	<i>Gouda (Best of Class)</i>	Edam, Gouda
Marin French Cheese Co. Petaluma, CA	<i>Peppercorn Brie (3rd Place)</i>	Flavored Semi-Soft Cheeses
Mozzarella Fresca Benicia, CA	<i>Mozzarella, Fresh Ovalini (2nd Place)</i>	Fresh Mozzarella
Pt. Reyes Farmstead Cheese Co. Point Reyes, CA	<i>Original Blue (2nd Place)</i>	Blue Veined
Rumiano Cheese Co. Crescent City, CA	<i>Pepato, Peppercorn Dry Jack (2nd Place)</i>	Flavored Hard Cheeses
Vella Cheese Co. Sonoma, CA	<i>Toma (Best of Class) Mezzo Secco (3rd Place)</i>	Open Class Semi-Soft Cheese Open Class Hard Cheeses

2002 Awards

2002 World Championship Cheese Contest

Cheesemaker	Awards	Competition Category
Belfiore Cheese Co. Berkeley, CA	<i>Feta (2nd Place)</i>	Feta
Cantare Foods Baldwin Park, CA	<i>Fresh Mozzarella Ovoline (Best of Class)</i>	Fresh Mozzarella
Dairy Farmers of America Petaluma, CA	<i>Colby Jack (3rd Place)</i>	Colby, Monterey Jack
Ital Cheese Gardena, CA	<i>Fresh Mozzarella Ovoline (2nd Place)</i>	Fresh Mozzarella
Sorrento Lactalis San Jose, CA	<i>String Cheese (Best of Class)</i>	String Cheese
Vella Cheese Co. Sonoma, CA	<i>Dry Monterey Jack (3rd Place)</i>	Open Class Hard Cheese

2002 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
Belfiore Cheese Company Berkeley, CA	<i>Smoked Mozzarella (1st Place)</i>	Smoked Cheeses
Fiscalini Cheese Company Modesto, CA	<i>Cheddar/Caraway (1st Place)</i> <i>Bandage Cheddar (1st Place)</i> <i>Cheddar/Saffron (2nd Place)</i> <i>San Joaquin Gold (3rd Place)</i> <i>Smoked Cheddar (3rd Place)</i>	Cheddars Farmhouse Cheeses Cheddars American Originals Smoked Cheeses
Lactalis USA, Inc Turlock, CA	<i>Feta (1st Place)</i> <i>Feta/Mediterranean Herbs (1st Place)</i>	Feta Cheese Flavor-Added Feta Cheese
Marin French Cheese Company Petaluma, CA	<i>Brie/Jalapeño (1st Place)</i> <i>Wild Blackberry Quark (1st Place)</i> <i>La Petite Crème (2nd Place tie)</i> <i>Petaluma Mist (2nd Place tie)</i> <i>Wine Cheese (2nd Place)</i> <i>Jalapeño Quark (2nd Place)</i> <i>Triple Onion Quark (3rd Place)</i> <i>Peppercorn Brie (3rd Place)</i>	Soft-Ripened Cheese Low Fat/Low Salt Cheese Soft-Ripened Cheese Soft-Ripened Cheese Marinated Cheeses Low Fat/Low Salt Cheese Low Fat/Low Salt Cheese Soft-Ripened Cheese
Rumiano Cheese Company Crescent City, CA	<i>Low-Fat Cheddar (1st Place)</i>	Low Fat/Low Salt Cheese
Sierra Nevada Cheese Company Sacramento, CA	<i>Soft Cream Cheese with Garlic Chives (1st Place)</i>	Fresh Unripened Cheese
Three Sisters Farmstead Cheese Lindsay, CA	<i>Serena (3rd Place)</i>	Farmhouse Cheeses
Vella Cheese Company Sonoma, CA	<i>Romanello (1st Place)</i>	Italian-Type Cheese
Whitehall Estates Cheese Company Tracy, CA	<i>Mount Diablo (2nd Place)</i>	American Originals

2002 World Cheese Awards

Cheesemaker	Awards	Competition Category
Mozzarella Fresca Benicia, CA	<i>Whole Milk Ricotta (Bronze Award)</i>	Flavored cow's milk cheese
Vella Cheese Company Sonoma, CA	<i>Mezzo Secco (Best of Class and Silver Award)</i>	Semi-Hard cheese, not in any other class

2002 Royal Agricultural Winter Fair

Cheesemaker	Awards	Competition Category
Cowgirl Creamery Point Reyes, CA	<i>Red Hawk (1st Place)</i> <i>Pierce Point (1st Place)</i> <i>Red Hawk (2nd Place)</i>	Surface Ripened Open Class Champion and Reserve

2001 Awards

2001 American Cheese Society Competition

Cheesemaker	Awards	Competition Category
Cal Poly Creamery San Luis Obispo, CA	<i>Gouda (1st Place tie)</i>	American-Made Int'l. Style
Cowgirl Creamery Point Reyes, CA	<i>Cottage Cheese (1st Place)</i>	Fresh Unripened Cheeses
Fagundes Old-World Cheese Hanford, CA	<i>Hanford Jack (1st Place)</i> <i>St. John (1st Place)</i> <i>St. John Santa Fe (1st Place)</i>	American Originals Hispanic & Portuguese-Style Hispanic & Portuguese-Style
Fiscalini Cheese Company Modesto, CA	<i>San Joaquin Gold (3rd Place)</i>	American Originals
Karoun Dairies, Inc. Los Angeles, CA	<i>Feta (1st Place)</i> <i>String Cheese (2nd Place)</i>	Feta Cheese Category Flavored Cheeses
Lactalis USA, Inc. Turlock, CA	<i>Asiago (1st Place)</i>	Italian-Type Cheese
Marin French Cheese Company Petaluma, CA	<i>La Petite Crème (1st Place)</i> <i>Brie/Jalapeño (1st Place)</i> <i>Wine Cheese (1st Place)</i> <i>Brie/Garlic (2nd Place)</i> <i>Schloss (2nd Place)</i>	Soft-Ripened Cheese Soft-Ripened Cheese Marinated Cheeses Soft-Ripened Cheese American Originals
Mozzarella Fresca Benicia, CA	<i>Mozzarella Fresca (2nd Place)</i>	Italian-Type Cheese
Oakdale Cheese and Specialties Oakdale, CA	<i>Gouda (1st Place tie)</i>	American-Made Int'l. Style
Saputo Cheese Company Tulare, CA	<i>Mozzarella/Part Skim (1st Place)</i>	Italian-Type Cheese
Sierra Nevada Cheese Company Sacramento, CA	<i>Cream Cheese Jalapeño (1st Place)</i>	Flavored Cheeses
Spring Hill Jersey Cheese Petaluma, CA	<i>Cheddar (2nd Place)</i> <i>Portuguese (2nd Place)</i>	Cheddars Hispanic & Portuguese-Style
Three Sisters Farmstead Cheese Lindsay, CA	<i>Serena (3rd Place)</i>	Farmhouse Cheeses
Vella Cheese Company Sonoma, CA	<i>Mezzo Secco (1st Place)</i> <i>Daisy (3rd Place)</i>	American-Made Int'l. Style Cheddars

2001 U.S. Championship Cheese Contest

Cheesemaker	Awards	Competition Category
Dairy Farmers of America Petaluma, CA	<i>Provolone (2nd Place)</i>	Provolone

Lactalis USA, Inc. Turlock, CA	<i>Feta (2nd and 3rd Place)</i>	Feta
Mozzarella Fresca Benicia, CA	<i>Tiramisu Espresso Flavored Mascarpone (Best of Class)</i> <i>Whole Milk Fresh Mozzarella (Best of Class)</i>	Flavored Soft Cheeses Whole Milk Mozzarella
Pt. Reyes Farmstead Cheese Co. Point Reyes, CA	<i>Original Blue (2nd Place)</i>	Blue Veined
Sorrento Lactalis San Jose, CA	<i>Braided String Cheese (3rd Place)</i>	Retail Packages of Cheese & Butter

2001 World Cheese Awards

Cheesemaker	Awards	Competition Category
Central Valley Cheese, Inc. Turlock, CA	<i>Brinza Feta (Silver)</i>	Soft or unpressed cow's milk cheese, plain
Fiscalini Cheese Company Modesto, CA	<i>Cheddar with Tarragon (Bronze)</i>	Flavored cow's milk cheese

For information on award-winning California cheeses and cheesemakers:

www.RealCaliforniaMilk.com

For more information on the competitions, visit the following websites:

American Cheese Society:

<http://www.cheesesociety.org/>

U.S. Championship Cheese Awards and World Championship Cheese Awards:

www.wischeesemakersassn.org

World Cheese Awards:

www.finefoodworld.co.uk/

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