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Laura Chenel Wins Four Medals at the 2022 World Cheese Awards

- Original Fresh Goat Cheese Awarded Gold —
- Orange Blossom Honey Fresh Goat Cheese Log, Black Truffle Fresh Goat Cheese Log and Thyme & Rosemary Marinated Goat Cheese Bring Home Bronze —

Sonoma, CA (Dec. 13, 2022) — Laura Chenel, America’s trailblazing producer of fresh goat milk cheese, has once again earned international acclaim, winning four medals at the World Cheese Awards, the globe’s most prestigious cheese-only judging contest hosted annually by the Guild of Fine Food.

Judges awarded a gold medal to [Laura Original Fresh Goat Cheese](#) (Chabis) and bronze medals to [Laura Chenel Thyme & Rosemary Marinated Goat Cheese](#), [Orange Blossom Honey Fresh Goat Cheese Log](#) and [Black Truffle Fresh Goat Cheese Log](#).

The winners of the 2022 World Cheese Awards were announced Nov. 2 at the International Convention Center in Wales, where a record 4,434 cheeses from 42 countries and 900 companies competed in the 34th annual contest. Judges representing 250 of the world’s leading cheese experts scored each cheese in a blind tasting on the appearance of its rind and paste, its aroma, body and texture and — most importantly — its flavor and mouthfeel.

For the Laura Chenel team, winning a gold medal at the World Cheese Awards underlines the history and enduring appeal of Original Fresh Goat Cheese Chabis, one of the first cheeses Laura Chenel introduced more than 40 years ago when she pioneered commercial goat cheese production in the U.S. Original Chabis’ recognition and stature as a legacy product has only grown since it won a silver medal at the 2017 World Cheese Awards in London. Today, it remains an all-time customer favorite for its bright, tangy flavor and creamy texture that exemplifies high quality fresh goat cheese.

Another bestseller, Thyme & Rosemary Marinated Goat Cheese, is based on a heritage recipe Laura Chenel learned in France. Discs of fresh, creamy goat cheese are dried and then packed in an olive oil blend of mixed peppercorn, thyme, rosemary, bay leaves and spices that slowly infuses them with delicious flavor and aroma. Innovative Orange Blossom Honey and Black Truffle Flavored Goat Cheese Logs are newer flavors developed to appeal to the evolving tastes of the adventurous goat cheese lover.

“We’re honored to receive this recognition from so many experts in the international cheese community. It’s an acknowledgement of the expertise, craftsmanship and care that goes into every step of making our cheeses – from our family-owned farms in the West who supply our goat milk and our team of cheesemakers who strive for excellence every day,” says Durae Hardy, brand manager. “These awards affirm our unwavering commitment to crafting the finest quality goat cheeses and upholding Laura Chenel’s founding principles of care, quality and community.”

Look for [Original Fresh Goat Cheese](#) (5 oz.), [Thyme & Rosemary Marinated Goat Cheese](#) (6.2 oz.), [Orange Blossom Honey Flavored Log](#) (4 oz.) and [Black Truffle Flavored Log](#) (4 oz.), plus other award-winning Laura Chenel cheeses, at specialty grocers and cheese shops nationwide. Go to the store locator on the website to find Laura Chenel products: <https://laurachenel.com/where-to-buy> or visit [Northbay Creameries](#), the online shop for Laura Chenel and its sister brands, Marin French Cheese Co. and St. Benoit Creamery.

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 trailblazing spirit as a leading producer of fresh and aged goat cheeses 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 for achievement in green building sustainability. Its commitment to environmental practices, such as solar energy and water recycling, helps preserve the terroir for generations to come.

For more information, visit [LauraChenel.com](https://laurachenel.com) or follow us on [Instagram](#) or [Facebook](#) @LauraChenel

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