

FOR IMMEDIATE RELEASE

MEDIA CONTACT:

Deborah Kwan
mobile: 415.948.4370
deborah@dkprfood.com



Laura Chenel Original Medallion Wins First Place at the 2019 American Cheese Society Competition

— Laura Chenel Crottin and Garlic & Chive Log clinch second and third, respectively —

Sonoma, CA (Aug. 12, 2019) — For the second time in three years, Laura Chenel Original Medallion has won first place in the fresh goat cheese medallion category at the 2019 American Cheese Society Judging & Competition, the largest contest of its kind for American-made cheese. Held in conjunction with the annual ACS Conference, July 31-Aug. 3 in Richmond, Va., the competition recognizes Laura Chenel as an industry leader at the same time the company celebrates its 40th year of making America's most exceptional goat cheese.

Laura Chenel also won second place in the aged goat cheese category for Laura Chenel Crottin, a distinguished aged cheese made with a geotrichum rind, and third place for a flavored fresh goat cheese log with its newest flavor, Garlic & Chive.

The American Cheese Society hosts North America's foremost annual conference on cheese, with more than 1,400 cheesemakers, retailers and influencers from the United States, Canada and Europe gathering to network and learn from peers. Its world-renowned cheese judging & competition showcases the talents of American cheesemakers and highlights their work as industry leaders.

Laura Chenel was one of 257 cheese companies that entered a total of 1,742 products in the competition and received its awards in a ceremony at the conference.

-more-

Laura Chenel 2019 ACS Award winners (2 of 3)

"We are incredibly proud of our cheesemakers and the whole team," says Laura Chenel CEO Eric Barthome, "These cheeses exemplify the team's hard work and expertise as well as the incredible milk of our regional farmers."



[Laura Chenel Original Medallion](#) (3.5 oz.) is the smaller, more convenient "medal" version of the creamy original log that earned Laura Chenel its reputation. Delicious, healthy and accessibly priced, it offers convenience and versatility as a "grab and go" item for cheeseboards. Bring it on a picnic with a baguette, fresh fruit and a California sparkling wine or a sauvignon blanc. Laura Chenel Original Medallion is an enduring winner, having taken first place at the 2017 ACS Competition and gold at the 2018 Cal State Fair Expo.



[Laura Chenel Crottin](#) (2.5 oz.) is a distinctive aged goat cheese based on the traditional French 3-oz. disc. Made with fresh, local goat milk, this Crottin is aged for 8-12 days to form a bloomy, wrinkled rind. It has a dense, slightly chalky texture surrounded by a soft, creamy layer. Flavors reminiscent of mushrooms with hints of citrus become more robust with age, making it the perfect addition to a cheeseboard. Pair it with a Chenin blanc or American pale ale. Crottin is also excellent baked and placed on a fresh green salad or paired with a piece of seasonal fruit for dessert.



[Laura Chenel Garlic & Chive Log](#) (5.4 oz.) was introduced in early 2019 as part of Laura Chenel's 40th anniversary and is proving very popular, having won a bronze medal in its first competition at the Cal State Fair Expo in May. A mellow taste of garlic and a hint of sweetness from shallots meets the bright, herbaceous flavor of chives for a smooth, distinctive fresh goat cheese. Add it to pizza or pasta or use it to enhance a cheeseboard.

Laura Chenel introduced goat cheese to Bay Area farmers' markets, retailers and iconic restaurants including Alice Waters' Chez Panisse when she began producing French-style goat cheese with fresh milk from her beloved Sonoma herd in 1979.

Look for Laura Chenel's award-winning cheeses at specialty grocers and cheese shops in California, and nationwide at specialty food stores and wherever fine cheese is sold.

Laura Chenel 2019 ACS Award winners (3 of 3)

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, helps preserve the terroir for generations to come.

For more information, visit LauraChenel.com

Instagram: @LauraChenel

Facebook: @LauraChenel

About the American Cheese Society

ACS is the leading organization supporting the understanding, appreciation, and promotion of artisan, farmstead, and specialty cheeses produced in the Americas. At more than 2,100 members strong – nearly a doubling of membership in its last decade of operation – ACS provides the cheese community with educational resources and networking opportunities, while encouraging the highest standards of cheese-making focused on safety and sustainability.

###