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Laura Chenel Limited-Edition Cranberry Medallion Returns for the Holidays
— Find the perfect cheese for holiday parties in stores this November —

Sonoma, CA (Sept. 24, 2019) — Laura Chenel welcomes the holiday season with the return of its seasonal [Cranberry Medallion](#), a limited-edition cheese made with fresh goat milk, diced cranberries and a touch of cinnamon.



With Laura Chenel’s little “medals” of cheese, you’re one piece of cheese away from a party and the **Laura Chenel Cranberry Medallion** (3.5 oz.) is the perfect addition to holiday gatherings. This variety of Laura Chenel’s popular flavored medallions not only complements any Thanksgiving menu but looks festive on a cheeseboard and pairs particularly well with dark chocolate and Prosecco. Enjoy the combination of sweet-tart cranberries and tangy fresh goat cheese all season long crumbled over an autumn salad, in a sandwich, or paired with dried fruit, candied nuts, charcuterie and celebratory libations.

Delicious, more digestible than cow’s milk cheese and priced accessibly (MSRP \$3.99), **Laura Chenel Cranberry Medallion** is a healthy and impulse-worthy holiday grab-and-go item with user-friendly peel-off backing for easy serving.

The [Laura Chenel Medallion Collection](#) offers a smaller, more convenient version of the creamy original log that earned Laura Chenel its reputation as a premier American goat cheese producer. Available in five flavors including Cranberry, the Medallion Collection appeals to

cheese lovers who want to try a new flavor in the familiar format of the award-winning original medallion.

This August for the second time in three years and in conjunction with Laura Chenel's 40th anniversary, Laura Chenel Original Medallion 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. The Original Medallion won a gold medal at the 2018 Cal State Fair, where Fig & Grapefruit and Sundried Tomato & Basil each took home bronze.

"Our Cranberry Medallion is the perfect anytime cheese for the holidays," says Laura Chenel CEO Eric Barthome, "Made with the incredible milk we source from our regional farmers it's easy to serve and complements any festive menu."

Look for Laura Chenel Cranberry Medallion starting in November where other award-winning Laura Chenel cheeses are sold at specialty grocers and cheese shops in California. Find it nationwide at specialty food stores and wherever fine cheese is sold.

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, is helping preserve the terroir for generations to come.

For more information, visit LauraChenel.com

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