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Laura Chenel Earns International Acclaim at the 2025 World Cheese Awards

The Sonoma goat cheese pioneer continues to shine on the global stage with 10 medals honoring its signature artisan cheeses

Sonoma, California (November 20, 2025) — [Laura Chenel](#), America’s trailblazing goat cheese producer, is honored to announce its prestigious collection of achievements from the World Cheese Awards 2025. Crafted in the heart of Sonoma County since 1979, Laura Chenel introduced fresh goat cheese to California cuisine with bright flavor and creamy texture that soon became a chef favorite. Continuing that legacy of excellence, this year Laura Chenel earned a Gold Medal and a total of 10 awards — including Silver and Bronze — at the World Cheese Awards 2025, and was recognized “Trophy Winner” on the global stage for our Pear, Wine & Rosemary Fresh Goat Cheese Log.

The 2025 World Cheese Awards brought together cheesemakers, retailers, buyers, and food commentators worldwide to judge over 5,000 cheeses from over 40 countries. Cheeses were meticulously evaluated based on rind and paste appearance, aroma, body, texture, and, most importantly, flavor and mouthfeel. Amid this global competition, Laura Chenel distinguished itself on the world stage, earning accolades for 10 exceptional cheeses, including:



GOLD - [Pear, Wine & Rosemary Log \(4 oz., SRP \\$6.99\)](#) received a Gold Medal and earned an even greater distinction — being awarded the Overall Winner for **Best US Goats’ or Ewes’ Milk Cheese** and recognized as a “Trophy Winner” on the world stage. This Cheese beautifully reflects the landscape of the region we’ve proudly called home since 1979. Inspired by the taste of Sonoma’s Wine Country, this fresh, creamy goat cheese log blends sweet, earthy ripe pears with the bright aroma of Sauvignon Blanc and a finishing touch of herbaceous rosemary — a harmonious blend that reflects our long-standing commitment to craftsmanship and California creativity.



SILVER - [Mango Habanero Fresh Goat Cheese Log \(4 oz., SRP \\$6.99\)](#) is a fresh, creamy original goat cheese mixed with ripe mango and habanero pepper in a spicy-sweet log that epitomizes the rich bounty and culinary inspirations of the West Coast.



SILVER - [Kalamata Olive Goat Cheese Log \(4 oz., SRP \\$6.99\)](#) is bold, fruity, and tangy fresh goat cheese that celebrates the vibrant flavors of the Mediterranean with a Sonoma twist. It’s perfect for topping pizzas, crumbling over fresh salads, or spreading on warm toast — best enjoyed with a glass of California sparkling wine.



SILVER - [Jalapeño Chili Marinated Goat Cheese](#) (6.2 oz., SRP \$10.99), a back-to-back award winner on the world stage, Laura Chenel's Jalapeño Chili Marinated Goat Cheese celebrates bold flavor and craftsmanship. Creamy discs of fresh goat cheese are marinated in olive oil blend and infused with crushed chiles, creating a savory, spicy, and sophisticated taste that's earned recognition two years in a row.



SILVER - [Black Truffle Marinated Goat Cheese](#) (6.2 oz., SRP \$9.99) blends deep, earthy truffles with citrusy goat cheese rounds and an olive oil blend. The decadent umami flavor is perfect for burgers, pasta, or roasted veggies.



BRONZE - [Creamy Brie](#) (5 oz., SRP \$10.99) captures the freshness of California goat milk in every bite. Its mild, grassy notes are balanced by subtle hints of mushroom and lemon, while a soft, bloomy rind reveals a luxuriously creamy interior that pairs beautifully with wine, jam, and crackers.



BRONZE - [Original Fresh Goat Cheese Log](#) (8 oz., SRP \$9.99) is the cheese that Alice Waters chose to top Chez Panisse's legendary mixed greens salad — a true icon of California cuisine. The log is made in the traditional French elongated shape and has a creamy texture at room temperature or baked, and is famous for its rich, creamy, citrusy tang with the perfect balance of salt. Available in 4 oz., 8 oz. and 11 oz. sizes.



BRONZE - [Black Truffle Goat Cheese Log](#) (4 oz., SRP \$6.99) brings an indulgent twist to the classic, mild fresh goat cheese. Black Truffle Goat Cheese Log pairs rich, earthy truffles with bright, citrusy goat cheese for an unforgettable umami experience. Spread it over warm baguette slices, melt it into creamy polenta, fold it into risotto, or crumble it over roasted vegetables for a gourmet finish.



BRONZE - [Thyme & Rosemary Fresh Goat Cheese Pillow](#) (5 oz., SRP \$7.29) is a fresh goat cheese with a rich, creamy texture that blends seamlessly into both sweet and savory dishes. Ideal for spreading and piping, creating tasty dips, and thickening both sauces and soups, this blend of savory thyme and pungent rosemary creates an herbaceous flavor that freshens any recipe.



BRONZE - [Four Peppercorn Fresh Goat Cheese Pillow](#) (5 oz., SRP \$7.29) is a rich and creamy fresh cheese seasoned with a gourmet blend of black, white, pink, and green peppercorns for a vibrant, flavorful kick. Its smooth texture and balanced spice make it a versatile ingredient — perfect for folding into scrambled eggs, baking into biscuits, or adding depth to sauces, salads, and appetizers.

“Laura Chenel has always been inspired by our founder’s pioneering spirit, which set a new standard for artisan goat cheese in America,” says Durae Hardy, Laura Chenel’s Marketing Director. “From introducing fresh chèvre to California cuisine in 1979 to inspiring chefs like Alice Waters and helping define the farm-to-table movement, our legacy has always been about crafting cheeses with care, integrity, and creativity. Today, we continue that tradition, celebrating these incredible awards across our fresh goat cheese logs, marinated goat cheese, aged goat cheese, and goat cheese pillow. Rooted in Sonoma and inspired by the Northern California spirit, we honor our region’s bounty and source fresh milk from local family farms to craft consistently high-quality cheeses with creamy texture, bright flavor, and endless inspiration for every kitchen.”

Laura Chenel’s award-winning cheeses are available online at their sister creamery’s website, marinfrenchcheese.com, as well as at select major and specialty grocers and cheese shops nationwide. Visit the site to purchase directly or to find a store near you.

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About Laura Chenel

Laura Chenel is America’s pioneering goat cheese producer, crafting in the heart of Sonoma County since 1979. With artisanal methods and a passion for craft, Laura introduced fresh goat cheese to California cuisine with bright flavor and creamy texture that soon became a chef favorite. The real momentum began when Alice Waters discovered Laura Chenel’s goat cheese and featured it on her iconic baked goat cheese salad at Chez Panisse—an event that helped launch the farm-to-table movement and introduced America to a new culinary era.

Over 40 years later, Laura Chenel remains beloved by chefs and home cooks alike, with cheesemakers continuing her legacy of unwavering standards, careful craftsmanship, and use of high-quality fresh goat milk from local family-owned farms. With a rich, velvety texture and bright flavor, Laura Chenel goat cheese is a versatile, carefully crafted canvas designed to inspire creativity and elevate every dish. To learn more, visit LauraChenel.com.