

American Cheese Society Annual Judging & Competition 2025 Winners

Best of Show

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/ Province
1st place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow's milk	Alfred le Fermier	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
2nd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Withersbrook Blue by Jasper Hill Farm	Cellars at Jasper Hill	Jasper Hill Creamery Team	Vermont
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Grand Trunk	Ramon Eberle - Stonetown Cheese	Ramon Eberle	Ontario

Category R: Butters

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/ Province
3rd place	RC: Salted Butter with or without cultures – made from cow's milk	Cultured Butter	Landmark Creamery	Anna Landmark	Wisconsin
2nd place	RC: Salted Butter with or without cultures – made from cow's milk	Cabot Salted Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
1st place	RC: Salted Butter with or without cultures – made from cow's milk	Cabot 83% BF (Euro Style) Salted Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
3rd place	RE: Ghee – all milks	Ghee (Cultured Clarified Butter)	Backyard Buffalo	Ghee	Wisconsin
2nd place	RE: Ghee – all milks	Rumiano Raised to Matter Original Ghee	Rumiano Cheese Company	Kate Walker	California

3rd place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Unsalted Cultured Butter	Vermont Creamery	Vermont Creamery Butter Team	Florida
3rd place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Unsalted Cultured Butter	Cherry Valley Dairy	Blain Hages	Vermont
2nd place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Cabot Salted Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
1st place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Cabot 83% BF (Euro Style) Unsalted Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
1st place	RX: Butter with or without cultures – made from mixed, or other milks	Bella Capra Goat Butter	Sierra Nevada Cheese Company	John Dundon	California

Category Q: Plain Cultured Milk and Cream Products

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Odyssey Sour Cream	Klondike Cheese Company	Francisco de La Cruz	Washington
2nd place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Breakstone’s Sour Cream	Lactalis Heritage Dairy	Jena Coulter	Illinois
1st place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Cabot Creme Fraiche	Cabot Creamery Cooperative	Team Cabot	Vermont
3rd place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Plain Lowfat Kefir	Weber's Farm Store	Ken Heiman	Wisconsin

2nd place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Snowville Buttermilk	Snowville Creamery	Snowville Creamery	Ohio
3rd place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Labne LF	Central Valley Cheese, Inc.	Team 1	California
2nd place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Odyssey Greek Yogurt PSG	Klondike Cheese Company	Scott Endsley	Wisconsin
1st place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Odyssey Labneh	Klondike Cheese Company	Matt Martin	Wisconsin
3rd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Odyssey Yogurt	Klondike Cheese Company	Sam Trombatore	Wisconsin
2nd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Graziers Plain Yogurt	Sierra Nevada Cheese Company	John Dundon	California
1st place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Country View Dairy-Farmstead Plain Original Whole Milk Yogurt	Country View Dairy, Llc	Dave Rapson	Iowa
3rd place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Goat Milk Yogurt	Mountain Lodge Farm	Gorby Just & Geoffrey Hartman	Washington
2nd place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Capretta Non Fat Goat Yogurt	Sierra Nevada Cheese Company	John Dundon	California
1st place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Capretta Rich & Creamy Goat Yogurt	Sierra Nevada Cheese Company	John Dundon	California

3rd place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	Sheep Milk Yogurt Plain	Bellwether Farms	Liam Callahan	California
2nd place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	Yogourt de brebis-Plain	Fromagerie Nouvelle France	Michael Morin	Quebec
1st place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	A2 Buffalo Yogurt - Plain	ANNABELLA	Asdrual Tavares	Colorado

Category A: Fresh Unripened Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	AD: Cottage Cheese - all milks	4% Small Curd Cottage Cheese	WW Homestead Dairy	WW Homestead Dairy	Iowa
2nd place	AD: Cottage Cheese - all milks	Breakstone's 4% Small Curd Cottage Cheese	Lactalis Heritage Dairy	Jena Coulter	Illinois
1st place	AD: Cottage Cheese - all milks	Breakstone's Small Curd Cottage Cheese, 2% Milkfat	Lactalis Heritage Dairy	Jena Coulter	Illinois
3rd place	AH: Cheese Curds – all milks	Renard's Cheese - Cheese Curds	Renard's Rosewood Dairy, Inc.	Chris Renard	Wisconsin
2nd place	AH: Cheese Curds – all milks	Plain Cheese Curds	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington
1st place	AH: Cheese Curds – all milks	Cheddar Cheese Curd	Pineland Farms Dairy Company	Pineland Farms Dairy Company	Maine
3rd place	AM: Mascarpone and Cream Cheese – all milks	Galbani Mascarpone	Lactalis American Group Nampa	Anthony Sanchez	Idaho
2nd place	AM: Mascarpone and Cream Cheese – all milks	Prairie Farms Cream Cheese	Prairie Farms	Team Luana	Iowa

1st place	AM: Mascarpone and Cream Cheese – all milks	Mascarpone	Crave Brothers Farmstead Cheese LLC	Kurt Premo	Wisconsin
3rd place	AN: Mascarpone and Cream Cheese - made from mixed or other milks	A2 Buffalo Cream Cheese	ANNABELLA	Asdrual Tavares	Colorado
3rd place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Georgic	Calkins Creamery	Emily Montgomery	Pennsylvania
2nd place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Quark Cheese	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
1st place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Fromage Blanc	Briar Rose Creamery	Team Briar Rose Creamery	Oregon
3rd place	AR: Ricotta – made from cow's milks	Galbani Double Cream Ricotta	Lactalis American Group, Inc.	Ricotta	New York
2nd place	AR: Ricotta – made from cow's milks	Galbani Whole Milk Ricotta	Lactalis American Group, Inc.	Ricotta	New York
1st place	AR: Ricotta – made from cow's milks	Polly-O Ricotta TLC New York Style	BelGioioso Cheese Inc.	Campbell Cheesemakers	Wisconsin
3rd place	AT: Ricotta - made from mixed or other milks	Bufala Ricotta	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut
2nd place	AT: Ricotta - made from mixed or other milks	BUF Creamy Ricotta	BUF CREAMERY LLC	Fabio Nonsocua	Virginia
1st place	AT: Ricotta - made from mixed or other milks	Ricotta di Bufala	Calabro Cheese Corp.	Calabro Cheese	Connecticut
3rd place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Juene Brebis	Cedar Grove Cheese Inc.	Robert Wills	Wisconsin
2nd place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Dairy Duet	York Hill Farm	York Hill Farm	Maine

1st place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Fromage Blanc	Cypress Grove Chevre, Inc.	The Grovers	California
2nd place	AY: Crescenza and Stracchino style cheeses- all milks	Narragansett Creamery Crescendo - Stracchino di Crescenza	Narragansett Creamery	Mark Federico, Ronald Pozo	Rhode Island
1st place	AY: Crescenza and Stracchino style cheeses- all milks	BelGioioso Crescenza-Stracchino	BelGioioso Cheese Inc.	Langes II Cheesemakers	Wisconsin
3rd place	AC: Open Category - made from cow's milk	Foggy Morning	Nicasio Valley Cheese Co.	Jeremy Catrambone	California
2nd place	AC: Open Category - made from cow's milk	Gina Marie Farmer Cheese	Sierra Nevada Cheese Company	John Dundon	California
1st place	AC: Open Category - made from cow's milk	Navarro Supremo	Quesos Navarro	Quesos Navarro Team	Jalisco

Category E: Cheddars

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Cabot Private Stock Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Sharpsburg Cheddar	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
1st place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Shelburne Farms 1 Year Cheddar	Shelburne Farms	Shelburne Farms Cheese Team	Vermont
3rd place	EC: Cheddar – aged through 12 months – made from cow's milk	Governor's Select Cheddar	Hoards Dairyman Farm Creamery	Ricardo Gutierrez	Wisconsin
2nd place	EC: Cheddar – aged through 12 months – made from cow's milk	Deer Creek The Fawn	Deer Creek Cheese	Kerry Henning	Wisconsin
1st place	EC: Cheddar – aged through 12 months – made from cow's milk	Heritage Cheddar	Upper Canada Cheese	Clyde Pereira	Ontario

3rd place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Hook's Sheep Milk Cheddar	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
2nd place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Shepsog	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
3rd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	2 Year Aged Cheddar	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
3rd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Deer Creek 36 Month Hand Selected Cheddar for Whole Foods Market	Deer Creek Cheese	Timothy Stearns	Wisconsin
2nd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Deer Creek The Stag	Deer Creek Cheese	Kerry Henning	Wisconsin
2nd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	2 Year Old Cheddar	Lactalis Canada	Lactalis Canada	Ontario
1st place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	L'Ancêtre Organic 3-Year-Old Cheddar	Fromagerie L'Ancêtre inc.	Fromagerie L'Ancêtre	Quebec
3rd place	EE: Mature Cheddar – aged 48 or more months – all milks	Deer Creek The Imperial Buck	Deer Creek Cheese	Kerry Henning	Wisconsin
2nd place	EE: Mature Cheddar – aged 48 or more months – all milks	Sharpsburg Cheddar	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
1st place	EE: Mature Cheddar – aged 48 or more months – all milks	Deer Creek Snow Dancer	Deer Creek Cheese	Kerry Henning	Wisconsin
3rd place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Street Ched	Urban Stead Cheese	Scott Robbins	Ohio

2nd place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Bismark	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
1st place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Clothbound Cheddar	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
3rd place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Cabot Clothbound Black Label by Jasper Hill Farm	Cellars at Jasper Hill	Cabot Cooperative Creamery	Vermont
2nd place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Flagship Reserve	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington
3rd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Cottonwood River Reserve	Jason Wiebe Dairy	Robb Johnson	Kansas
2nd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Promontory	Beehive Cheese Company, BLLC	Timothy Welsh	Utah
1st place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Braddocks Crossing	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
1st place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Deer Creek Vat 17 World Cheddar	Deer Creek Cheese	Kerry Henning	Wisconsin
Category F: Blue Mold Cheeses					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province

3rd place	FC: Rindless Blue-veined – made from cow's milk	Gorgonzola	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
3rd place	FC: Rindless Blue-veined – made from cow's milk	Premium Blue	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
2nd place	FC: Rindless Blue-veined – made from cow's milk	Hook's Blue Cheese	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
1st place	FC: Rindless Blue-veined – made from cow's milk	Organic Blue	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
3rd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Breezy Blue	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
2nd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Hook's Barneveld Blue	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
2nd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Hook's EWE CALF to be KIDding BLue	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
2nd place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Deer Creek The Indigo Bunting	Deer Creek Cheese	Terry Martin	Wisconsin
1st place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Hook's Little Boy Blue	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
3rd place	FK: Blue-veined with a rind or external coating – made from cow's milk	RedRock Cheddar Blue	Roelli Cheese Company	Team Roelli	Wisconsin
2nd place	FK: Blue-veined with a rind or external coating – made from cow's milk	Mad River Blue	von Trapp Farmstead	von Trapp Farmstead	Vermont
2nd place	FK: Blue-veined with a rind or external coating – made from cow's milk	Shakerag	Sequatchie Cove Creamery	Nathan Arnold	Tennessee
1st place	FK: Blue-veined with a rind or external coating – made from cow's milk	Barnstorm Blue	Murray's Cheese	The Cellars at Jasper Hill	New York

1st place	FK: Blue-veined with a rind or external coating – made from cow’s milk	Bayley Hazen Blue by Jasper Hill Farm	Cellars at Jasper Hill	Jasper Hill Creamery Team	Vermont
3rd place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	Lively Run Dairy Cayuga Blue	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
3rd place	FE: External Blue-molded/rinded cheeses – all milks	Deep Ellum Blue	Mozzarella Company	Mozzarella Company	Texas

Category B: Soft-Ripened Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Petite Camembert	Marin French Cheese Co.	Marin French Cheese Co.	California
2nd place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Bloomy Breeze	FireFly Farms	Dan Porter	Maryland
2nd place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Mayfly	The Farm at Doe Run	Team Doe Run	Pennsylvania
1st place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Little Hosmer by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
3rd place	BC: Soft Ripened– made from cow's milk over 8 oz	Peggy	Churchtown Dairy	Matt Spiegler, Tim Graedon	New York
3rd place	BC: Soft Ripened– made from cow's milk over 8 oz	Tomino	Nicasio Valley Cheese Co.	Jeremy Catrambone	California
2nd place	BC: Soft Ripened– made from cow's milk over 8 oz	Le Rang des îles	Fromagerie Médard	Team Médard (Rose-Alice, Audrey,Jessica,Isabelle)	Quebec
2nd place	BC: Soft Ripened– made from cow's milk over 8 oz	Noble Road	Calkins Creamery	Emily Montgomery	Pennsylvania

1st place	BC: Soft Ripened– made from cow's milk over 8 oz	Noblette	Calkins Creamery	Emily Montgomery	Pennsylvania
3rd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Petite Creme	Marin French Cheese Co.	Marin French Cheese Co.	California
2nd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Sherry Gray by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
2nd place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	18oz Brie Triple Cream President	lactalis USA Belmont	David Pelton	Wisconsin
3rd place	BA: Open Category – Soft-Ripened Cheeses – made from cow's milk	Out & About	Spring Day Creamery, LLC	Sarah Spring	Maine
2nd place	BA: Open Category – Soft-Ripened Cheeses – made from cow's milk	St. Oda	Golspie Dairy	Marja DeBoer-Marshall	Ontario
2nd place	BA: Open Category – Soft-Ripened Cheeses – made from cow's milk	Snow Bale	Brunkow Cheese	Team Brunkow	Wisconsin
2nd place	BA: Open Category – Soft-Ripened Cheeses – made from cow's milk	St. Mark's	Murray's Cheese	Vermont Creamery	New York
1st place	BA: Open Category – Soft-Ripened Cheeses – made from cow's milk	Butterbloom	Briar Rose Creamery	Team Briar Rose Creamery	Oregon
3rd place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Fog Lights	Cypress Grove Chevre, Inc.	The Grovers	California
2nd place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Damselfly	The Farm at Doe Run	Team Doe Run	Pennsylvania
2nd place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Creamery Collection Batch #40	The Farm at Doe Run	Team Doe Run	Pennsylvania

1st place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Couple	Vermont Creamery	Aged Cheese Team	Vermont
3rd place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	Hawkins Haze	Blackberry Farm	Chris Osborne	Tennessee
3rd place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	La Madelaine	Fromagerie Nouvelle France	Marine Morel	Quebec
2nd place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	Woolly Rind	Green Dirt Farm	Green Dirt Farm	Missouri
1st place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	Creamery Collection Batch #47	The Farm at Doe Run	Team Doe Run	Pennsylvania
3rd place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Three Sisters	Nettle Meadow	Team Nettle Meadow	New York
2nd place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Cottonseed	Boxcarr Handmade Cheese	Austin and Samantha Genke	North Carolina
1st place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Willow	The Farm at Doe Run	Team Doe Run	Pennsylvania

Category G: Spanish, Hispanic, & Portuguese Style Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Mexican Manchego	Familia del Norte	Familia del Norte Queseros	Washington

2nd place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Roth Canela	Emmi Roth	Emmi Roth Monroe	Wisconsin
2nd place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Cotija	V&V Supremo Foods	V&V Supremo - Team Chicago	Illinois
1st place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	El Capitan	Stuyt Dairy Farmstead Cheese Company	Team Stuyt	California
1st place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Queso Cotija	Nuestro Queso, LLC	Jason Brinkman	Illinois
3rd place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Queso Oaxaca	Mozzarella Company	Mozzarella Company	Texas
2nd place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Queso Panela Navarro	Quesos Navarro	Quesos Navarro Team	Jalisco
1st place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Queso Oaxaca	Oakfield Artisanal	Molly Moffett	New York

1st place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Minas Frescal	Unique Brazilian Dairy	FABIOLA DELLA PRIA - Unique Brazilian Dairy	Manitoba
3rd place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	BBGrill	Unique Brazilian Dairy	FABIOLA DELLA PRIA - Unique Brazilian Dairy	Manitoba
2nd place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Queso Para Freir	Nuestro Queso, LLC	Jason Brinkman	Illinois
1st place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Quesillo Navarro	Quesos Navarro	Quesos Navarro Team	Jalisco
1st place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Oaxaca Knot	Crave Brothers Farmstead Cheese LLC	Kurt Premo	Wisconsin

Category H: Italian Type Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	BelGioioso Fresh Mozzarella 8 oz. Ball	BelGioioso Cheese Inc.	Freedom Cheesemakers	Wisconsin
2nd place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	Sliced Fresh Mozzarella 2x450g	Quality Cheese Inc.	Team Quality	Ontario

1st place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	BUF Mezza Libra	BUF CREAMERY LLC	Fabio Nonsocua	Virginia
3rd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	BelGioioso Fresh Mozzarella Snacking Cheese	BelGioioso Cheese Inc.	Freedom Cheesemakers	Wisconsin
2nd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Bocconcini	Caputo Cheese	Caputo Fresh Mozzarella Team	Illinois
2nd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Nodini	Caputo Cheese	Caputo Fresh Mozzarella Team	Illinois
1st place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Mini Nodini	Caputo Cheese	Caputo Fresh Mozzarella Team	Illinois
3rd place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Burrata di Bufala	Calabro Cheese Corp.	Calabro Cheese	Connecticut
2nd place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	BelGioioso Burrata	BelGioioso Cheese Inc.	Freedom Cheesemakers	Wisconsin
1st place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Di Puglia Burrata Pugliese 4.5oz	Di Stefano Cheese	Stefano Burno	California
3rd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Pennland Pure Whole Milk Mozzarella	Pennland Pure	Kylie Schriever & Ben Gay	Maryland

2nd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Renard's Cheese - String Cheese	Renard's Rosewood Dairy, Inc.	Chris Renard	Wisconsin
1st place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese) – all milks	Original Scamorza	Ferndale Farmstead	Original Scamorza	Washington
3rd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Caciocavallo di Salvatore	Lioni Latticini, Inc.	Lioni Latticini, Inc.	New Jersey
3rd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Low Sodium Provolone	Lactalis American Group, Inc.	Provolone	New York
2nd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Whole Milk Mozzarella Cheese	Joseph Gallo Farms, Maker of Joseph Farms Cheese	Joseph Gallo Farms	California
1st place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Cacciocavallo	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut
3rd place	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks	Cello Asiago	Schuman Cheese	Lake Country Dairy	Wisconsin
2nd place	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks	Bel Ceillo	Muranda Cheese	Blane Murray	New York

1st place	HD: Traditional Regional Italian Cheeses (including but not limited to: Mezzo Secco, Asiago Piccante and Fresca, Piave, Montasio, Caciotta, Bra, Ragusano, Fontina, Fontal, Toma, Robiola Natural Rind, etc.) – all milks	Cello Fontal	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Cello 3 Year Old Copper Kettle Parmesan	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Cello Artisan Parmesan	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Cello Romano	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	SarVecchio Parmesan	Sartori Company	Team Sartori	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Farmstead Parmesan	Ferndale Farmstead	Daniel Wavrin	Washington
2nd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	BelGioioso Parmesan	BelGioioso Cheese Inc.	Chase Cheesemakers	Wisconsin
1st place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Classic Asiago	Sartori Company	Team Sartori	Wisconsin

3rd place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	Di Stefano Stracciatella 1lb	Di Stefano Cheese	Stefano Bruno	California
2nd place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	Stracciatella Panna Di Latte	Lioni Latticini, Inc.	Lioni Latticini, Inc.	New Jersey
1st place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	Stracciatella	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut
1st place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	Stracciatella	Caputo Cheese	Caputo Fresh Mozzarella Team	Illinois
Category I: Feta Cheeses					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	IC: Feta – made from cow's milk	Feta in Brine	Nasonville Dairy, Inc.	Ken Heiman	Wisconsin
2nd place	IC: Feta – made from cow's milk	Belfiore Feta in Brine	Farmo Foods Inc	Arcangelo Esposito	California
1st place	IC: Feta – made from cow's milk	Odyssey Feta	Klondike Cheese Company	Steve Webster	Wisconsin
3rd place	IG: Feta – made from goat's milk	Goat Feta	Zingerman's	Zingerman's Creamery	Michigan
3rd place	IG: Feta – made from goat's milk	Bella Capra Goat Feta	Sierra Nevada Cheese Company	John Dundon	California
2nd place	IG: Feta – made from goat's milk	Feta	Pure Luck Dairy	Amelia Sweethardt	Texas
1st place	IG: Feta – made from goat's milk	Artisan Greek Feta	BOSTON POST DAIRY LLC	Anne Doe & Boston Post Dairy Team	Vermont
2nd place	IX: Feta – made from sheep, mixed, or other milks	Hidden Springs Creamery Farmstead Feta	Hidden Springs Creamery	Amy Forgues	Wisconsin

1st place	IX: Feta – made from sheep, mixed, or other milks	Feta	Green Dirt Farm	Green Dirt Farm	Missouri
Category D: American-Made/International Style					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	DB: Cheeses wrapped in bark, leaves or grass	Harbison Mini by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
2nd place	DB: Cheeses wrapped in bark, leaves or grass	Rogue River Blue Cheese	Rogue Creamery	Rogue Creamery	Oregon
1st place	DB: Cheeses wrapped in bark, leaves or grass	Harbison by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
1st place	DB: Cheeses wrapped in bark, leaves or grass	Calderwood by Jasper Hill Farm for Saxelby Cheesemongers	Cellars at Jasper Hill	Jasper Hill Creamery Team	Vermont
3rd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Marieke Gouda Belegen 4-6 months	Marieke Gouda	Marieke Penterman	Wisconsin
2nd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Georgia Gouda	Sweet Grass Dairy	Jeremy Little	Georgia
1st place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Hootenanny	Goat Rodeo Farm & Dairy	Goat Rodeo Farm & Dairy Team	Pennsylvania
1st place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Marieke Gouda Belegen 4-6 months	Marieke Gouda	Marieke Penterman	Wisconsin
1st place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Mild Gouda	Oakdale Cheese & Specialties	John Bulk	California
3rd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Marieke Gouda Super 18-24 months	Marieke Gouda	Marieke Penterman	Wisconsin

3rd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Aged Gouda	Urban Stead Cheese	Scott Robbins	Ohio
2nd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Mature Farmstead Gouda	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
1st place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Marieke Gouda Aged 9-12 months	Marieke Gouda	Marieke Penterman	Wisconsin
3rd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Swiss wheel	Guggisberg Cheese, Inc	Richard Guggisberg	Ohio
2nd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Ziller wheel	Guggisberg Cheese, Inc	Richard Guggisberg	Ohio
3rd place	DC: Open Category – American Made/International Style – made from cow's milk	Belaire	Hoards Dairyman Farm Creamery	Ricardo Gutierrez	Wisconsin
2nd place	DC: Open Category – American Made/International Style – made from cow's milk	Buholzer Brothers Havarti	Klondike Cheese Company	Ty Saglam	Wisconsin
1st place	DC: Open Category – American Made/International Style – made from cow's milk	THE BIG MOO - Oh-So Original Baked Cheese	Cheeses of Wisconsin	Pasture Pride	Wisconsin
3rd place	DG: Open Category – American Made/International Style – made from goat's milk	Mont Idyll	Idyll farms	Team Idyll	Michigan
2nd place	DG: Open Category – American Made/International Style – made from goat's milk	L'Ancêtre 1-Year-Aged Artisan Goat Cheese	Fromagerie L'Ancêtre inc.	Fromagerie L'Ancêtre	Quebec

1st place	DG: Open Category – American Made/International Style – made from goat's milk	Dolle Mina	Shadow Brook Farm and Dutch Girl Creamery	Charuth van Beuzekom	Nebraska
2nd place	DS: Open Category – American Made/International Style – made from sheep's milk	Storyteller	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
1st place	DS: Open Category – American Made/International Style – made from sheep's milk	Felsa Yehr Cheese	Goot Essa LLC	John Esh	Pennsylvania
3rd place	DX: Open Category – American Made/International Style – made from mixed, or other milks	El Dorado	NDR Liuzzi, Inc.	Liuzzi Cheese	Connecticut
2nd place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Autumn's Blend	Fat Sheep Farm	Suzanne Kaplan	Vermont
2nd place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Montague	Cedar Grove Cheese Inc.	Robert Wills	Wisconsin
1st place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Sagittarius	Shooting Star Creamery	Avery Jones	California

Category J: Low Fat/Low Salt Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	JL: Fat Free and Low Fat cheeses	L'Ancêtre Organic Frugal 7% m.f. Cheese	Fromagerie L'Ancêtre	Fromagerie L'Ancêtre	Quebec
3rd place	JL: Fat Free and Low Fat cheeses	Odyssey Fat Free Feta	Klondike Cheese Company	Amanda Gutzmer	Wisconsin
3rd place	JL: Fat Free and Low Fat cheeses	Six Pourcent	Fromagerie Bergeron	Fromagerie Bergeron	Quebec

3rd place	JL: Fat Free and Low Fat cheeses	Galbani Low Fat Ricotta	Lactalis American Group, Inc.	Ricotta	New York
3rd place	JR: Light/Lite and Reduced Fat cheeses	L'Ancêtre Organic Light Medium Cheddar	Fromagerie L'Ancêtre	Fromagerie L'Ancêtre	Quebec
2nd place	JR: Light/Lite and Reduced Fat cheeses	Odyssey Reduced Fat Feta	Klondike Cheese Company	Dave Buholzer	Wisconsin
1st place	JR: Light/Lite and Reduced Fat cheeses	Prairie Farms Neufchatel	Prairie Farms	Team Luana	Iowa

Category L: Smoked Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Belfiore Smoked Mozzarella	Farmo Foods Inc	Arcangelo Esposito	California
2nd place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Smoky Scamorza	Ferndale Farmstead	Daniel Wavrin	Washington
1st place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Naturally Oven-Smoked Provolone	Global Foods International Inc.	Global Foods International, Inc.	Illinois
3rd place	LD: Smoked Cheddars – all milks	Smoked Flagship	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington
2nd place	LD: Smoked Cheddars – all milks	Naturally Oven-Smoked Sharp Cheddar	Global Foods International Inc.	Global Foods International, Inc.	Illinois
3rd place	LG: Gouda – Smoked Cheeses – made from all milks	Naturally Oven-Smoked Aged Gouda	Global Foods International Inc.	Global Foods International, Inc.	Illinois
2nd place	LG: Gouda – Smoked Cheeses – made from all milks	Marieke Gouda Smoked	Marieke Gouda	Marieke Penterman	Wisconsin

1st place	LG: Gouda – Smoked Cheeses – made from all milks	Marieke Gouda Smoked Cumin	Marieke Gouda	Marieke Penterman	Wisconsin
3rd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Smoked Burrata	Calabro Cheese Corp.	Calabro Cheese	Connecticut
2nd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Naturally Oven-Smoked Pepper Jack	Global Foods International Inc.	Global Foods International, Inc.	Illinois
2nd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Naturally Oven-Smoked Feta	Global Foods International Inc.	Global Foods International, Inc.	Illinois
1st place	LC: Open Category – Smoked Cheeses – made from cow's milk	Smoked Quesillo	Familia del Norte	Queseros Familia del Norte	Washington

Category N: Goat's Milk Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Original Fresh Goat Cheese Log	Laura Chenel	Laura Chenel	California
2nd place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Chèvre	Pure Luck Dairy	Amelia Sweethardt	Texas
1st place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Bella Capra Chevre	Sierra Nevada Cheese Company	John Dundon	California
3rd place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	1916	Wegmans Food Market	Vermont Creamery	New York
2nd place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	The Humble Goat Chevre Plain	Stickney Hill Dairy	Team Stickney Hill Dairy	Minnesota
1st place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	Bijou	Vermont Creamery	Aged Cheese Team	Vermont
3rd place	NT: Goat's Milk Cheese Aged 31 to 60 Days	MountainTop	FireFly Farms	Dan Porter	Maryland
2nd place	NT: Goat's Milk Cheese Aged 31 to 60 Days	Shabby Shoe	Blakesville Creamery	Lily Orr & Dennis Belen	Wisconsin

1st place	NT: Goat's Milk Cheese Aged 31 to 60 Days	Nosey Goat	Upper Canada Cheese	Clyde Pereira	Ontario
3rd place	NU: Goat's Milk Cheese Aged Over 60 Days	Frost Heave	Fuzzy Udder Creamery	Fuzzy Udder Creamery	Maine
3rd place	NU: Goat's Milk Cheese Aged Over 60 Days	Tres Bonne	Boston Post Dairy LLC	Anne Doe	Vermont
2nd place	NU: Goat's Milk Cheese Aged Over 60 Days	St Germain	Blakesville Creamery	Veronica Pedraza & Lily Orr	Wisconsin
1st place	NU: Goat's Milk Cheese Aged Over 60 Days	Wonderland	Mountain Lodge Farm	Gorby Just & Geoffrey Hartman	Washington

Category O: Sheep's Milk Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Celebrity Original Sheep's Milk Cheese	Mariposa Dairy Ltd.	Mariposa Dairy Ltd.	Ontario
2nd place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Fresh Sheep Cheese	Bellwether Farms	Liam Callahan	California
1st place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Hidden Springs Creamery Driftless Natural	Hidden Springs Creamery	Team Hidden Springs	Wisconsin
2nd place	OT: Sheep's Milk Cheese Aged 31 to 60 Days	Magnolia	Blackberry Farm	Chris Osborne	Tennessee
1st place	OT: Sheep's Milk Cheese Aged 31 to 60 Days	Sogn	Shepherd's Way Farms	Jodi Ohlsen Read	Minnesota
3rd place	OU: Sheep's Milk Cheese Aged Over 60 Days	Prairie Tomme	Green Dirt Farm	Green Dirt Farm	Missouri
2nd place	OU: Sheep's Milk Cheese Aged Over 60 Days	Donatello aged	Cedar Grove Cheese Inc.	Robert Wills	Wisconsin
1st place	OU: Sheep's Milk Cheese Aged Over 60 Days	Mariana	Blakesville Creamery	Veronica Pedraza & Lily Orr	Wisconsin

1st place	OU: Sheep's Milk Cheese Aged Over 60 Days	Pecora Nocciola	Landmark Creamery	Anna Landmark	Wisconsin
Category K: Flavored Cheeses, Butter, and Cultured Dairy Products					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	KR: Butter with Flavor Added – all milks	Calabrian Chili & Honey Cultured Butter	Landmark Creamery	Anna Landmark	Wisconsin
2nd place	KR: Butter with Flavor Added – all milks	Herbed Rose Butter	Cherry Valley Dairy	Blain Hages	Washington
1st place	KR: Butter with Flavor Added – all milks	Whipped Herb & Garlic	Whipp & Bake Inc.	Alliston Creamery & Dairy Ltd.	Ontario
3rd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Cabot 10% Vanilla Greek Yogurt	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Melon Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Cabot French Onion Dip	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Odyssey Peach Greek Yogurt	Klondike Cheese Company	Danielle Sofran	Wisconsin
1st place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow's milk	Coconut Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California

3rd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Piña Colada Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
2nd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Strawberry Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
1st place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Guava Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
3rd place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	A2 Buffalo Yogurt - Passion Fruit	ANNABELLA	Asdrual Tavares	Colorado
2nd place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	Sheep Milk Yogurt Vanilla	Bellwether Farms	Liam Callahan	California
1st place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	Yogourt de brebis-Vanilla	Fromagerie Nouvelle France	Michael Morin	Quebec
3rd place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Truffle Cheddar	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
3rd place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Cabot Smoky Bacon Cheddar	Cabot Creamery Cooperative	Team Chateaugay	Vermont
2nd place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Marco Polo Reserve	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Washington

1st place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Deer Creek The Doe	Deer Creek Cheese	Kerry Henning	Wisconsin
3rd place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Jalapeno-Habanero Cheddar	Jason Wiebe Dairy	Robb Johnson	Kansas
2nd place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Dragon's Breath Cheddar	Henning's Cheese	Joshua Henning	Wisconsin
1st place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Chipotle Cheddar	Henning's Cheese	Joshua Henning	Wisconsin
3rd place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Ricotta Spread	Unique Brazilian Dairy	FABIOLA DELLA PRIA - Unique Brazilian Dairy	Manitoba
3rd place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	President Rondele Garlic & Herbs	Lactalis American Group	Jon Jones	Wisconsin
2nd place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Cello Maple Mascarpone	Schuman Cheese	Lake Country Dairy	Wisconsin
2nd place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Chocolate Mascarpone	Crave Brothers Farmstead Cheese LLC	Kurt Premo	Wisconsin

	Quark, etc.) – cow, sheep, mixed, and other milks				
2nd place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Dairy Duet Roll - Green Peppercorn & Nutmeg	York Hill Farm	York Hill Farm	Wisconsin
1st place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Honey Lavender Fromage Blanc from Goat's Milk	Nettle Meadow	Team Nettle Meadow	New York
3rd place	KL: Cheese Curds with sweet predominant flavor – all milks	BBQ CHIP Cheese Curds	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
2nd place	KL: Cheese Curds with sweet predominant flavor – all milks	Ellsworth Hot Honey Cheese Curds	Ellsworth Creamery	Team Ellsworth	Maine
3rd place	KU: Cheese Curds with savory predominant flavor -- all milks	Ellsworth Garlic & Dill Cheese Curds	Ellsworth Creamery	Team Ellsworth	Wisconsin
2nd place	KU: Cheese Curds with savory predominant flavor -- all milks	Peppercorn Cheese Curds	Face Rock Creamery	Face Rock Creamery Team	Wisconsin
1st place	KU: Cheese Curds with savory predominant flavor -- all milks	Squeaks Cheddar Cheese Curds - Flavored	Cedar Grove Cheese Inc.	Cedar Grove Cheese Team	Wisconsin
3rd place	KB: Soft-Ripened with Flavor Added – all milks	Pierce Point	Cowgirl Creamery	Cowgirl Creamery	California
3rd place	KB: Soft-Ripened with Flavor Added – all milks	Petite Jalapeno Triple Creme Brie	Marin French Cheese Co.	Marin French Cheese Co.	California

3rd place	KB: Soft-Ripened with Flavor Added – all milks	Prospector Black Truffle Triple Creme Brie	Marin French Cheese Co.	Marin French Cheese Co.	California
2nd place	KB: Soft-Ripened with Flavor Added – all milks	Truffle Tremor Mini	Cypress Grove Chevre, Inc.	The Grovers	Oregon
1st place	KB: Soft-Ripened with Flavor Added – all milks	Truffle Tremor 3lb	Cypress Grove Chevre, Inc.	The Grovers	California
3rd place	KG: Hispanic-Style with Flavor Added – all milks	Queso Chipotle	Familia del Norte	Queseros Familia del Norte	Washington
2nd place	KG: Hispanic-Style with Flavor Added – all milks	Menonina Jalapeño	Mozzarella Company	Mozzarella Company	California
1st place	KG: Hispanic-Style with Flavor Added – all milks	Queso Blanco with Chiles & Epazote	Mozzarella Company	Mozzarella Company	Texas
3rd place	KI: Feta with Flavor Added – all milks	Odyssey Mediterranean Feta	Klondike Cheese Company	Kristi Wuthrich	Wisconsin
2nd place	KI: Feta with Flavor Added – all milks	Odyssey Peppercorn Feta	Klondike Cheese Company	Steve Buholzer	Texas
3rd place	KD: International-Style with Flavor Added – all milks	THE BIG MOO - Roasted Garlic Baked Cheese	Cheeses of Wisconsin	Pasture Pride	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	THE BIG MOO - Harvest Cranberry Baked Cheese	Cheeses of Wisconsin	Pasture Pride	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	Marieke Gouda Honey Clover	Marieke Gouda	Marieke Penterman	Wisconsin
2nd place	KD: International-Style with Flavor Added – all milks	Red Rooibos Gouda	Pleasant Lane Farms	Team Pleasant Lane	Wisconsin
1st place	KD: International-Style with Flavor Added – all milks	Cumin Gouda	Oakdale Cheese & Specialties	John Bulk	California
3rd place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Renard's Cheese - Farmers with Pesto	Renard's Rosewood Dairy, Inc.	Chris Renard	Wisconsin

2nd place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Odyssey Reduced Fat Peppercorn Feta	Klondike Cheese Company	Luke Buholzer	Pennsylvania
3rd place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	My Fuzzy Valentine	Fuzzy Udder Creamery	Fuzzy Udder Creamery	Maine
2nd place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	Spiced Cranberry Chevre	Prairie Fruits Farm and Creamery	Kato Lindholm	Wisconsin
1st place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	Celebrity Honey Goat's Milk Cheese	Mariposa Dairy Ltd.	Mariposa Dairy Ltd.	Ontario
3rd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	Truffle Shuffle	Blakesville Creamery	Veronica Pedraza & Dennis Belen	Wisconsin
3rd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	Herbs de Humboldt	Cypress Grove Chevre, Inc.	The Grovers	California
2nd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	Sgt Pepper	Cypress Grove Chevre, Inc.	The Grovers	Illinois
1st place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat's milk	Idyll Pastures Spreadable Honey Lavender	Idyll farms	Team Idyll	Michigan
3rd place	KO: Sheep Cheese with Flavor Added – 100% sheep's milk	Fresh Sheep Cheese - Sonoma Herb	Bellwether Farms	Liam Callahan	California

2nd place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Hidden Springs Creamery Driftless Lavender and Sweet Honey	Hidden Springs Creamery	Team Hidden Springs	California
1st place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Hidden Springs Creamery Driftless Basil and Olive Oil	Hidden Springs Creamery	Team Hidden Springs	Wisconsin
1st place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Hidden Springs Creamery Driftless Garlic and Herb	Hidden Springs Creamery	Team Hidden Springs	Wisconsin
3rd place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Ron's Garlic and Dill LMPS Mozzarella Cheese Whips	Ron's Wisconsin Cheese, LLC	Ron's Cheese Team	Wisconsin
2nd place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	La Fermière	Fromagerie Médard	Team Médard (Rose-Alice, Audrey, Jessica, Isabelle)	Wisconsin
1st place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Raclette de Compton au poivre	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
3rd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Big John's Cajun	Beehive Cheese Company, BLLC	Gossner Foods	Utah
2nd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Tomato Basil BellaVitano	Sartori Company	Team Sartori	Quebec
1st place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Barely Buzzed	Beehive Cheese Company, BLLC	Gossner Foods	Utah

3rd place	KM: American Originals (see C category) with Flavor Added – all milks	Fuego Jack	Arena Cheese	Team Arena	Wisconsin
2nd place	KM: American Originals (see C category) with Flavor Added – all milks	Traditional Washed Rind Aged Brick Cheese with Caraway Seeds	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
1st place	KM: American Originals (see C category) with Flavor Added – all milks	Bratwurst Chees-E-Que	Cedar Grove Cheese Inc.	Robert Wills	Wisconsin
3rd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Onion & Chive Cold Pack Cheese	PINE RIVER PREPACK INC	Team Pine River	Wisconsin
2nd place	KS: Cold-Pack and Club Cheeses with Flavor Added	Spicy Beer Cold Pack Cheese	PINE RIVER PREPACK INC	Team Pine River	Wisconsin
1st place	KS: Cold-Pack and Club Cheeses with Flavor Added	Chunky Bleu Cold Pack Cheese	PINE RIVER PREPACK INC	Team Pine River	Wisconsin
1st place	KS: Cold-Pack and Club Cheeses with Flavor Added	Pepper Jack Cold Pack Cheese	PINE RIVER PREPACK INC	Team Pine River	Wisconsin
3rd place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) -- all milks	Black Jack	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
2nd place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) -- all milks	Rumiano Organic Pepper Jack	Rumiano Cheese Company	Ernesto Romero, Joel Leavitt	Wisconsin
1st place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) -- all milks	Cabot Pepper Jack	Cabot Creamery Cooperative	Team Chateaugay	Vermont
3rd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Burrata con Tartufo	Calabro Cheese Corp.	Calabro Cheese	Connecticut

2nd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Marigold	Tulip Tree Creamery LLC	Fons Smits	California
2nd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Wild Morel & Leek Jack	Meister Cheese	Team Meister	Indiana
2nd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Bruschetta Jack	Meister Cheese	Team Meister	Wisconsin
1st place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Withersbrook Blue by Jasper Hill Farm	Cellars at Jasper Hill	Jasper Hill Creamery Team	Vermont

Category P: Marinated Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Deer Creek The Luna Moth	Deer Creek Cheese	Kerry Henning	Wisconsin
3rd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	BelGioioso Fresh Mozzarella Marinated Fresh Basil & Garlic	BelGioioso Cheese Inc.	New Denmark Cheesemakers	Wisconsin
2nd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	BelGioioso Fresh Mozzarella Pesto Log	BelGioioso Cheese Inc.	Glenville Cheesemakers	Wisconsin
3rd place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	CHEVOO Marinated Goat Cheese - Herbes de Provence	Belle Chevre Inc.	CHEVOO Cheesemaking Team	Alabama
2nd place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Thyme & Rosemary Marinated Goat Cheese	Laura Chenel	Laura Chenel	Wisconsin
1st place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	CHEVOO Marinated Goat Cheese - Italian Black Truffle	Belle Chevre Inc.	CHEVOO Cheesemaking Team	Alabama

Category S: Cold-Pack, Club, and Cheeses Spreads

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	SC: Open Category – Cold-Pack, Club Cheeses, and Cheese Spreads – all milks	Ron's Snow Cheddar Cheese Spread	Ron's Wisconsin Cheese, LLC.	Ron's Cheese Team and Pine River Cheese Team	Wisconsin
3rd place	SC: Open Category – Cold-Pack, Club Cheeses, and Cheese Spreads – all milks	Cabot Extra Sharp Cheddar Cheese Spread / Pine River	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	SC: Open Category – Cold-Pack, Club Cheeses, and Cheese Spreads – all milks	Marieke Gouda Original Spread	Marieke Gouda	Marieke Penterman	California
1st place	SC: Open Category – Cold-Pack, Club Cheeses, and Cheese Spreads – all milks	Sharp Cheddar Cold Pack Cheese	PINE RIVER PREPACK INC	Team Pine River	Wisconsin

Category T: Washed Rind Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	TB: Soft-Ripened Washed Rind	Willoughby by Jasper Hill Farm	Cellars at Jasper Hill	Soft Cheese Team	Vermont
3rd place	TB: Soft-Ripened Washed Rind	Golden Gate Washed Rind Triple Creme Cheese	Marin French Cheese Co.	Marin French Cheese Co.	California
2nd place	TB: Soft-Ripened Washed Rind	Le Bois de Grandmont	Fromagerie Médard	Team Médard (Rose-Alice, Audrey, Jessica, Isabelle)	Wisconsin
1st place	TB: Soft-Ripened Washed Rind	Red Hawk	Cowgirl Creamery	Cowgirl Creamery	California
3rd place	TR: Raclette-style – Aged over 45 days	Whitney by Jasper Hill Farm	Cellars at Jasper Hill	Jasper Hill Creamery Team	Vermont

2nd place	TR: Raclette-style – Aged over 45 days	Wagon Wheel	Cowgirl Creamery	Cowgirl Creamery	Quebec
1st place	TR: Raclette-style – Aged over 45 days	Classic Raclette	Alpinage Cheese LLC	Orphee Paillotin/Paula Heimerl/Ron's Wisconsin Cheese	Wisconsin
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Louis D'or	Jean Morin	Jean Morin	Quebec
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Arethusa Mt. Tom	Arethusa Farm Dairy	Arethusa Cheese Team	Connecticut
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Ashbrook	Spring Brook Farm Cheese	Spring Brook Farm Cheese	Vermont
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Mountaintop Moon	Atwater's	Kelvin Castillo	Maryland
2nd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Hickory on the Hill	The Farm at Doe Run	Team Doe Run	California
1st place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Chemin du Brûlé	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
1st place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Grand Trunk	Ramon Eberle - Stonetown Cheese	Ramon Eberle	Ontario
1st place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Alpha Tolman by Jasper Hill Farm	Cellars at Jasper Hill	Jasper Hill Creamery Team	Vermont
3rd place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Dream Weaver	Central Coast Creamery	Reggie Jones	California

2nd place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Cabra LaMancha	FireFly Farms	Dan Porter	Pennsylvania
3rd place	TS: Open Category – Washed Rind Cheeses – made from sheep's milk	Scorpio	Shooting Star Creamery	Avery Jones	California
2nd place	TS: Open Category – Washed Rind Cheeses – made from sheep's milk	La Fruitiere Berger	Fromagerie Nouvelle France	Elyssa-Ann Tanguay	Maryland
2nd place	TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks	Bamboozle	Goat Rodeo Farm & Dairy	Goat Rodeo Farm & Dairy Team	Quebec

Category M: Farmstead Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	MA: Farmstead Category – Aged less than 60 days – all milks	Ron's Cheese Whips	Ron's Wisconsin Cheese, LLC	Ron's Cheese Team	Wisconsin
3rd place	MA: Farmstead Category – Aged less than 60 days – all milks	Pizza Cheese	Pleasant Lane Farms	Team Pleasant Lane	Pennsylvania
3rd place	MA: Farmstead Category – Aged less than 60 days – all milks	Opa	von Trapp Farmstead	von Trapp Farmstead	Vermont
2nd place	MA: Farmstead Category – Aged less than 60 days – all milks	Basket Molded Chèvre	Pure Luck Dairy	Amelia Sweethardt	Pennsylvania
1st place	MA: Farmstead Category – Aged less than 60 days – all milks	Nicasio Square	Nicasio Valley Cheese Co. Inc	Jeremy Catrambone	California
3rd place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow's milk	Chemin Hatley Grand Cru	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
2nd place	MC: Farmstead Category – Aged 60 days or more – 39% or higher	Chemin Hatley	Fromagerie la Station	Simon-Pierre Bolduc	Texas

	Moisture – made from cow’s milk				
3rd place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	St. Malachi	The Farm at Doe Run	Team Doe Run	Pennsylvania
2nd place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	St. Malachi Reserve	The Farm at Doe Run	Team Doe Run	Quebec
1st place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	Alfred le Fermier	Fromagerie la Station	Simon-Pierre Bolduc	Quebec
3rd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Idyll Goata mild	Idyll farms	Team Idyll	Michigan
3rd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Moonglo	Prairie Fruits Farm and Creamery	Kato Lindholm	Illinois
2nd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Idyll Goata	Idyll farms	Team Idyll	Pennsylvania
1st place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Cottonbloom	Boxcarr Handmade Cheese	Austin and Samantha Genke	North Carolina
3rd place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Meadow's Magic	Fat Sheep Farm	Suzanne Kaplan	Vermont
2nd place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Sheep Corners	Pennyroyal Farm	Erika McKenzie-Chapter	Michigan
1st place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Manchiko	Fat Sheep Farm	Suzanne Kaplan	Vermont

3rd place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Black Swallowtail	The Farm at Doe Run	Team Doe Run	Pennsylvania
2nd place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Springdell	The Farm at Doe Run	Team Doe Run	California
1st place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Runnymede	The Farm at Doe Run	Team Doe Run	Pennsylvania

Category C: American Originals

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	CB: Brick Cheese – made from cow’s milk	Traditional Washed Rind Aged Brick Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
2nd place	CB: Brick Cheese – made from cow’s milk	Mild Brick Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Pennsylvania
2nd place	CB: Brick Cheese – made from cow’s milk	Ellsworth Wisconsin Brick	Ellsworth Creamery	Team Menomonie	Wisconsin
1st place	CB: Brick Cheese – made from cow’s milk	Buholzer Brothers Brick	Klondike Cheese Company	Tom Schultz	Wisconsin
2nd place	CD: Dry Jack – made from cow’s milk	Rumiano California Crafted Dry Jack	Rumiano Cheese Company	Ernesto Romero, Joel Leavitt	Wisconsin
3rd place	CJ: Monterey Jack – made from cow’s milk	Monterey Jack	Pineland Farms Dairy Company	Pineland Farms Dairy Company	Maine
3rd place	CJ: Monterey Jack – made from cow’s milk	Organic Jack Cheese	Sierra Nevada Cheese Company	John Dundon	California
2nd place	CJ: Monterey Jack – made from cow’s milk	Monterey Jack	Pennland Pure	Kylie Schriever & Ben Gay	California
1st place	CJ: Monterey Jack – made from cow’s milk	Cabot Monterey Jack	Cabot Creamery Cooperative	Team Cabot	Vermont

1st place	CJ: Monterey Jack – made from cow’s milk	Monterey Jack Cheese	Joseph Gallo Farms, Maker of Joseph Farms Cheese	Joseph Gallo Farms	California
1st place	CJ: Monterey Jack – made from cow’s milk	Monterey Jack	Cedar Grove Cheese Inc.	Cedar Grove Cheese Team	Wisconsin
3rd place	CM: Brick Muenster – made from cow’s milk	Pennland Pure Muenster	Pennland Pure	Kylie Schriever & Ben Gay	Maryland
3rd place	CM: Brick Muenster – made from cow’s milk	Muenster Cheese	CROPP Cooperative/Organic Valley	Decatur Dairy	Wisconsin
2nd place	CM: Brick Muenster – made from cow’s milk	Ellsworth Red Rind Muenster	Ellsworth Creamery	Team Menomonie	Maryland
1st place	CM: Brick Muenster – made from cow’s milk	Cabot Muenster	Cabot Creamery Cooperative	Team Chateaugay	Vermont
3rd place	CY: Colby – made from cow’s milk	Traditional Stirred Curd Natural Colby	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
2nd place	CY: Colby – made from cow’s milk	Pennland Pure Colby	Pennland Pure	Kylie Schriever & Ben Gay	Wisconsin
1st place	CY: Colby – made from cow’s milk	Colby Midget	Henning's Cheese	Joshua Henning	Wisconsin
1st place	CY: Colby – made from cow’s milk	Colby Deli	Arena Cheese	Team Arena	Wisconsin
3rd place	CN: Colby-Jack -- made from cow's milk	Cabot Colby Jack	Cabot Creamery Cooperative	Team Chateaugay	Vermont
2nd place	CN: Colby-Jack -- made from cow's milk	Colby Jack	Arena Cheese	Team Arena	Maryland
1st place	CN: Colby-Jack -- made from cow's milk	Ellsworth Colby Jack	Ellsworth Creamery	Team Menomonie	Wisconsin
3rd place	CC: Open Category - made from cow's milk	Lionza - Aged	Fiscalini Farmstead	Alex Borgo	California
2nd place	CC: Open Category - made from cow's milk	Marieke Golden	Marieke Gouda	Marieke Penterman	Wisconsin

1st place	CC: Open Category - made from cow's milk	Vault 5 Cave Aged by Jasper Hill Farm	Cellars at Jasper Hill	Cabot Cooperative Creamery	Vermont
3rd place	CG: Open Category - made from goat's milk	Humboldt Fog Grande	Cypress Grove Chevre, Inc.	The Grovers	California
2nd place	CG: Open Category - made from goat's milk	Sweet 16	Wegmans Food Market	Vermont Creamery	Wisconsin
1st place	CG: Open Category - made from goat's milk	Lively Run Dairy Finger Lakes Gold	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
1st place	CS: Open Category - made from sheep's milk	Dirt Lover	Green Dirt Farm	Green Dirt Farm	Missouri
3rd place	CX: Open Category - made from mixed or other milks	LaClare Creamery Chandoka® Cheese	LaClare Creamery, LLC	Team LaClare	Wisconsin
2nd place	CX: Open Category - made from mixed or other milks	Seascape	Central Coast Creamery	Reggie Jones	New York
1st place	CX: Open Category - made from mixed or other milks	Kunik	Nettle Meadow	Team Nettle Meadow	New York