

American Cheese Society Annual Judging & Competition 2026 Winners

Best of Show

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
1st place	DB: Cheeses wrapped in bark, leaves or grass	Winnimere	Jasper Hill Farm	Jasper Hill Creamery Team	Vermont
2nd place	KB: Soft-Ripened with Flavor Added – all milks	Artze	Blakesville Creamery	Veronica Pedraza & Lily Orr	Wisconsin
3rd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	'Nati Gouda	Urban Stead Cheese	Scott Robbins & Team	Ohio

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	Lightly Salted Cultured Butter	Vermont Creamery	Vermont Creamery Butter Team	Vermont
2nd place	RC: Salted Butter with or without cultures – made from cow's milk	Salted Butter	Cropp Cooperative/Organic Valley	Mark Tulley	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	Sea Salt Crystals Cultured Butter	Vermont Creamery	Vermont Creamery Butter Team	Vermont
3rd place	RE: Ghee – all milks	Cultured Ghee	Cherry Valley Dairy	Blain Hages	Washington
3rd place	RO: Unsalted Butter with or without cultures – made from cow's milk	Organic Unsalted Butter	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
2nd place	RO: Unsalted Butter with or without cultures – made from cow's milk	Unsalted Cultured Butter	Vermont Creamery	Vermont Creamery Butter Team	Vermont

1st place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Cabot Unsalted 83BF Euro Style Butter	Cabot Creamery Cooperative	Team West Springfield	Vermont
2nd place	RX: Butter with or without cultures – made from mixed, or other milks	Bella Capra Goat Butter	Sierra Nevada Cheese Company	Ben Gregerson & 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	Breakstone’s Sour Cream	Lactalis Heritage Dairy	Jena Coulter	Illinois
3rd place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Mexican Style Sour Cream	V&V Supremo Foods	Team V&V Supremo - Team Chicago	Illinois
2nd place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Cabot Creme Fraiche	Cabot Creamery Cooperative	Team Cabot	Vermont
1st place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Kendall Farms Crème Fraîche	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
3rd place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Snowville Buttermilk	Snowville Creamery	Snowville Creamery	Ohio
2nd place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Plain Kefir	Nasonville Dairy, Inc.	Ken Heiman	Wisconsin
1st place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Yogurt by Redhead, Original	REDHEAD CREAMERY	Team Cheese	Minnesota

3rd place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Labneh	Les Aliments Karnie Inc.	Fromagerie Marie Kade	Québec
2nd place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Labne	Central Valley Cheese, Inc.	Central Valley Cheese, Inc.	California
1st place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Odyssey Greek Yogurt Traditional	Klondike Cheese Co.	Jeremy Nall	Wisconsin
1st place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Odyssey Greek Yogurt PSG	Klondike Cheese Co.	Scott Endsley	Wisconsin
3rd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Cabot 10% Plain Greek Yogurt	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Graziers Plain Yogurt	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
1st place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Odyssey Yogurt	Klondike Cheese Co.	Sam Trombatore	Wisconsin
3rd place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Capretta Rich & Creamy Goat Yogurt	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
3rd place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep, mixed, or other milks	Yogourt de brebis NATURE-PLAIN	Fromagerie Nouvelle France	Michael Morin	Quebec
2nd place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep, mixed, or other milks	Only Ewe Yogurt: Plain	Green Dirt Farm	Deerland Dairy	Missouri

1st place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep, mixed, or other milks	Sheep Milk Yogurt Plain	Bellwether Farms	Liam Callahan	California
Category A: Fresh Unripened Cheeses					
Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	AD: Cottage Cheese - all milks	Breakstone's 4% Large Curd Cottage Cheese	Lactalis Heritage Dairy	Jena Coulter	Illinois
2nd place	AD: Cottage Cheese - all milks	Breakstone's Small Curd Cottage Cheese, 2% Milkfat	Lactalis Heritage Dairy	Jena Coulter	Illinois
1st place	AD: Cottage Cheese - all milks	Breakstone's 4% Small Curd Cottage Cheese	Lactalis Heritage Dairy	Jena Coulter	Illinois
3rd place	AH: Cheese Curds – all milks	Cheddar Curds	Country View Creamery	Omar Stoltzfus	Kentucky
2nd place	AH: Cheese Curds – all milks	Colorado Cheese Curds	Morning Fresh Dairy Farm	Jeremiah Junker	Colorado
1st place	AH: Cheese Curds – all milks	Cheddar Cheese Curds	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
3rd place	AM: Mascarpone and Cream Cheese – made from cow's milk	Galbani Mascarpone	Lactalis American Group Nampa	Antonio Anguiano Jr	Idaho
2nd place	AM: Mascarpone and Cream Cheese – made from cow's milk	BelGioioso Mascarpone	BelGioioso Cheese Inc.	BelGioioso Team Glenmore Plant	Wisconsin
2nd place	AM: Mascarpone and Cream Cheese – made from cow's milk	Gina Marie Cream Cheese	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
1st place	AM: Mascarpone and Cream Cheese – made from cow's milk	Mascarpone	Crave Brothers Farmstead Cheese LLC	Kurt Premo	Wisconsin

3rd place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk	Emerson	Woodlawn Creamery	Leslie Goff Tyminski	Vermont
2nd place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk	Sea Salt Fromage Blanc	Crushpad Creamery	Aiyah Geier	Oregon
1st place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow’s milk	Quark Cheese	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
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	Hand Dipped Ricotta	LIUZZI CHEESE	Liuzzi Cheese Ricotta Team - Oscar Diaz	Connecticut
1st place	AR: Ricotta – made from cow’s milks	Galbani Ricotta Made With Part Skim Milk	Lactalis American Group, Inc.	Ricotta	New York
3rd place	AT: Ricotta - made from mixed or other milks	Ricotta	Harley Farms Goat Dairy	Dee Harley	California
2nd place	AT: Ricotta - made from mixed or other milks	Ricotta Bufala	LIUZZI CHEESE	Liuzzi Cheese Specialty Team	Connecticut
3rd place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Quark	Argyle Cheese Farmer	Marjorie Randles	New York
2nd place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Fromage Blanc	Harley Farms Goat Dairy	Dee Harley	California
1st place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Laychee	Pennyroyal Farm	Erika McKenzie-Chapter	California
1st place	AY: Crescenza and Stracchino style cheeses - all milks	BelGioioso Crescenza-Stracchino	BelGioioso Cheese Inc.	BelGioioso Team Langes Plant	Wisconsin

3rd place	AC: Open Category - Fresh Unripened Cheeses - made from cow's milk	Halloom	Fromagerie Marie Kade	Fromagerie Marie Kade	Québec
2nd place	AC: Open Category - Fresh Unripened Cheeses - made from cow's milk	Gina Marie Farmer Cheese	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
1st place	AC: Open Category - Fresh Unripened Cheeses - made from cow's milk	Halloom	Les Aliments Karnie Inc.	Fromagerie Marie Kade	Québec

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	Plymouth Cheddar	Plymouth Cheese	Jesse Werner	Vermont
2nd place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Governor's Select Cheddar	Hoards Dairyman Farm Creamery	Ricardo Gutierrez	Wisconsin
1st place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Cracker Barrel Aged Reserve Cheddar	Lactalis Heritage Dairy	Agropur Weyauwega	Illinois
3rd place	EC: Cheddar – aged through 12 months – made from cow's milk	Tillamook Medium Cheddar	Tillamook	Tillamook	Oregon
3rd place	EC: Cheddar – aged through 12 months – made from cow's milk	Cabot Mild Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	EC: Cheddar – aged through 12 months – made from cow's milk	L'Ancetre Organic Old Cheddar	Fromagerie L'Ancêtre inc.	L'Ancetre	Québec
1st place	EC: Cheddar – aged through 12 months – made from cow's milk	Mild Cheddar	Nasonville Dairy, Inc.	Ken Heiman	Wisconsin
1st place	EC: Cheddar – aged through 12 months – made from cow's milk	The Fawn by Deer Creek	Deer Creek Cheese	Kerry Henning	Wisconsin

3rd place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Grafton Shepsog	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
2nd place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Hook's Sheep Milk Cheddar Cheese	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
1st place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Capra Bianca Aged Goat Cheddar	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
3rd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Tillamook Extra Sharp White Cheddar	Tillamook	Tillamook	Oregon
2nd place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Shelburne Farms 2 Year Cheddar	Shelburne Farms	Shelburne Farms Cheese Team	Vermont
1st place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Vintage Cheddar	Pineland Farms Dairy Company	Mark Whitney	Maine
3rd place	EE: Mature Cheddar – aged 48 or more months – all milks	Sharpsburg Cheddar	Pennland Pure	Kylie and Ben	Maryland
2nd place	EE: Mature Cheddar – aged 48 or more months – all milks	XO 18 by Deer Creek	Deer Creek Cheese	Timothy Stearns	Wisconsin
1st place	EE: Mature Cheddar – aged 48 or more months – all milks	The Imperial Buck by Deer Creek	Deer Creek Cheese	Kerry Henning	Wisconsin
3rd place	EW: Cheddar with natural rind – aged through 12 months – all milks	Bandit Red Ched	Black Radish Creamery	Rob, Hayden, John	Ohio
2nd place	EW: Cheddar with natural rind – aged through 12 months – all milks	Clothbound Cheddar	Face Rock Creamery	The Face Rock Creamery Team	Oregon

1st place	EW: Cheddar with natural rind – aged through 12 months – all milks	Street Ched	Urban Stead Cheese	Scott Robbins & Team	Ohio
3rd place	EB: Cheddar with natural rind – aged 13 or more months – all milks	Street Ched - Reserve	Urban Stead Cheese	Scott Robbins & Team	Ohio
2nd place	EB: Cheddar with natural rind – aged 13 or more months – all milks	Stockinghall	Murray's Cheese	Old Chatham Creamery	New York
2nd place	EB: Cheddar with natural rind – aged 13 or more months – all milks	Flagship Reserve	Beecher's Handmade Cheese LLC	Beecher's Handmade Cheese	Washington
1st place	EB: Cheddar with natural rind – aged 13 or more months – all milks	Cabot Clothbound Black Label	Jasper Hill Farm	Cabot Cooperative Creamery	Vermont
3rd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Tillamook Farmers Collection English Style Sweet Cheddar	Tillamook	Tillamook	Oregon
2nd place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Tapping Reeve Reserve	Arethusa Farm dairy	Arethusa Cheese Team	Connecticut
1st place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Bluegrass Cheddar	Country View Creamery	Omar Stoltzfus	Kentucky
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	Hook's Blue Paradise Cheese	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
2nd place	FC: Rindless Blue-veined – made from cow's milk	Great Hill Blue	GREAT HILL DAIRY INC.	Brian Petitpas	Massachusetts

1st place	FC: Rindless Blue-veined – made from cow's milk	Point Reyes Original Blue	Point Reyes Farmstead Cheese Co.	Kuba Hemmerling & Team	California
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 Little Boy Blue	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
1st place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Bountiful Blue	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
1st place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Ewe're my boy, Blue	Maple Leaf Cheese	William R Knox and Kingston Cheese	Wisconsin
3rd place	FK: Blue-veined with a rind or external coating – made from cow's milk	Boucher Blue	Green Mountain Blue Cheese	Dawn Morin-Boucher	Vermont
2nd place	FK: Blue-veined with a rind or external coating – made from cow's milk	Red Rock	Roelli Cheese Co. Inc	Team Roelli	Wisconsin
2nd place	FK: Blue-veined with a rind or external coating – made from cow's milk	Rébellion 1837	Fromagerie Montebello	Alain Boyer	Quebec
1st 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
1st place	FK: Blue-veined with a rind or external coating – made from cow's milk	Madison Blue	Green Mountain Blue Cheese	Dawn Morin-Boucher	Vermont
3rd place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	Mount Bethel Blue	Green Dirt Farm	Green Dirt Farm	Missouri

2nd place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	A Blue named Sue	Maple Leaf Cheesemakers Inc.	William Knox and Kingston Cheese	Wisconsin
1st place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	An Old Blue named Sue	Maple Leaf Cheesemakers Inc.	William Knox and Kingston Cheese	Wisconsin
1st place	FE: External Blue-molded cheeses – all milks	Deep Ellum Blue	Mozzarella Company	Mauricio Travesi	Texas

Category B: Soft-Ripened Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	BB: Brie and camembert styles - made from cow's milk - weighing under 8 oz	Bankston	Black Radish Creamery	Rob, Hayden, John	Ohio
3rd place	BB: Brie and camembert styles - made from cow's milk - weighing under 8 oz	Farmstead Brie	Vermont Farmstead Cheese Co.	Kent Underwood	Vermont
3rd place	BB: Brie and camembert styles - made from cow's milk - weighing under 8 oz	Petite Camembert	Marin French Cheese Co.	Marin French Cheesemaking Team	California
2nd place	BB: Brie and camembert styles - made from cow's milk - weighing under 8 oz	Hummingbird	The Farm at Doe Run	Team Doe Run	Pennsylvania
1st place	BB: Brie and camembert styles - made from cow's milk - weighing under 8 oz	Green Hill	Sweet Grass Dairy	Jeremy Little	Georgia
3rd place	BC: Brie and camembert styles - made from cow's milk - weighing 8 oz and higher	Camembert	Arethusa Farm Dairy	Arethusa Cheese Team	Connecticut

3rd place	BC: Brie and camembert styles - made from cow's milk - weighing 8 oz and higher	Mt. Alice	von Trapp Farmstead	von Trapp Farmstead	Vermont
3rd place	BC: Brie and camembert styles - made from cow's milk - weighing 8 oz and higher	Noble Road	CALKINS CREAMERY	Emily Montgomery	Pennsylvania
2nd place	BC: Brie and camembert styles - made from cow's milk - weighing 8 oz and higher	Point Reyes Brie 8.5oz	Point Reyes Farmstead Cheese Co.	Kuba Hemmerling & Team	California
1st place	BC: Brie and camembert styles - made from cow's milk - weighing 8 oz and higher	Cotton Bell	Boxcarr Handmade Cheese	Austin and Samantha Genke	North Carolina
1st place	BC: Brie and camembert styles - made from cow's milk - weighing 8 oz and higher	Moses Sleeper	Jasper Hill Farm	Jasper Hill FVC Team	Vermont
3rd place	BR: Soft-Ripened Cheeses with surface rind made exclusively with Geotrichum - all milk	Creamery Collection Batch #40	The Farm at Doe Run	Team Doe Run	Pennsylvania
2nd place	BR: Soft-Ripened Cheeses with surface rind made exclusively with Geotrichum - all milk	MouCo Ashley	MouCo Cheese Company	MouCo Cheese Company	Colorado
1st place	BR: Soft-Ripened Cheeses with surface rind made exclusively with Geotrichum - all milk	Rocket's Robiola	Boxcarr Handmade Cheese	Austin and Samantha Genke	North Carolina
3rd place	BT: Added Cream (Double and Triple Crème) – soft ripened / cream added – all milks	8oz Triple Creme Brie	Marin French Cheese Co.	Marin French Cheesemaking Team	California
2nd place	BT: Added Cream (Double and Triple Crème) – soft ripened / cream added – all milks	trillium	Tulip Tree Creamery LLC	Fons Smits	Indiana

1st place	BT: Added Cream (Double and Triple Crème) – soft ripened / cream added – all milks	Eiffel Tower Brie 1x1Kg	Quality Cheese Inc.	Team Quality	Ontario
3rd place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Eclipse	Cato Corner Farm LLC	Lauren Schillawski and Mark Gillman	Connecticut
2nd place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	St. Albans	Vermont Creamery	Aged Cheese Team	Vermont
1st place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Atoka	Village Cheeseworks	Dane Huebner	Virginia
3rd 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	Flora	Capriole, Inc	Judith Schad, Jordan Hill, Ryan Fuquay	Indiana
2nd place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Wabash Cannonball	Capriole, Inc	Judith Schad, Jordan Hill, Ryan Fuquay	Indiana
1st place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Idyll Puck	Idyll farms	Team Idyll	Michigan
3rd place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	Llanes	Blakesville Creamery	Veronica Pedraza & Dennis Belen	Wisconsin
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	La Madelaine	Fromagerie Nouvelle France	Elyssa Ann Tanguay	Quebec
1st place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	Hawkins Haze	Blackberry Farm	Chris Osborne, David Williams, William Russell	Tennessee
3rd 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	Professor's Brie	Wegmans Food Market	Old Chatham	New York
Category G: Hispanic & Portugueses 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	Queso Cotija	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
3rd place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Mexican-Style Manchego	Hoards Dairyman Farm Creamery	Ricardo Gutierrez	Wisconsin
2nd place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Don Froylan Queso Cotija	Don Froylan Creamery	Francisco Ochoa	Oregon
1st place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	El Capitan	Stuyt Dairy Farmstead Cheese Co. LLC	Team Stuyt	California
3rd place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Panela	Quesos Navarro	Quesos Navarro Team	Jalisco
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	Nuestro Queso, LLC	Shane Gilbertson	Illinois

1st place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Panela	Central Valley Cheese, Inc.	Central Valley Cheese, Inc.	California
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 (Chihuahua, Para Freir, Quesadilla, Quesillo, etc.) – all milks with or without added flavor	Pennland Pure Oaxaca	Pennland Pure	Kylie and Ben	Maryland
2nd place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Chihuahua, Para Freir, Quesadilla, Quesillo, etc.) – all milks with or without added flavor	Don Froylan Queso Blanco	Don Froylan Creamery	Francisco Ochoa	Oregon
1st place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Chihuahua, Para Freir, Quesadilla, Quesillo, etc.) – all milks with or without added flavor	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	Fior di Latte Fresh Mozzarella	Ferndale Farmstead	Daniel Wavrin	Washington

3rd place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	Nicolino	LIUZZI CHEESE	Liuzzi Cheese Team Bufala - Max LaPorta	Connecticut
2nd place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	BelGioioso Cappello 1 pound Fresh Mozzarella Log	BelGioioso Cheese Inc.	BelGioioso Team Glenville Plant	Wisconsin
1st place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	8oz Mozzarella	Maplebrook Farm	Mike Scheps	Vermont
3rd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Bella Casara Buffalo Mozzarella 8x125g	Quality Cheese Inc.	Team Quality	Ontario
3rd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Caputo Hand-Tied Nodini	Caputo Cheese	Caputo Fresh Mozzarella Team	Illinois
2nd place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Galbani Fresh Mozzarella Ovoline	Lactalis American Group Nampa	Alper Akdeniz	Idaho
1st place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Caputo Ovolini	Caputo Cheese	Caputo Fresh Mozzarella Team	Illinois
1st place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Bocconcini	Crave Brothers Farmstead Cheese LLC	Kurt Premo	Wisconsin
3rd place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Burrata	LIUZZI CHEESE	Liuzzi Cheese Burrata Team - Juan Bedoya	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.	BelGioioso Team Freedom Plant	Wisconsin

1st place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Caputo Hand-tied Burrata 12 oz	Caputo Cheese	Caputo Fresh Mozzarella Team	Illinois
3rd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese, Whips) – all milks	Galbani Whole Milk Mozzarella	Lactalis American Group Nampa	Anthony Sanchez	Idaho
3rd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese, Whips) – all milks	Galbani Part-Skim String Cheese	Lactalis American Group Nampa	Dustin Becherer	Idaho
3rd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese, Whips) – all milks	Whole Milk Mozzarella	Joseph Farms Cheese	Joseph Gallo Farms	California
2nd place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese, Whips) – all milks	Cheese Bits Original Pearls	Cheese Bits	Cheese Bits	California
1st place	HM: Mozzarella types (Brick shape or loaf, Scamorza, String Cheese, Whips) – all milks	Queso Mozzarella	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
3rd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Galbani Provolone	Lactalis American Group Nampa	Eric Fletcher	Idaho
2nd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Pennland Pure Provolone X	Pennland Pure	Kylie and Ben	Maryland
2nd place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Galbani Mild Provolone	Lactalis American Group, Inc.	Provolone	New York
1st place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Farmstead Provolone	Ferndale Farmstead	Daniel Wavrin	Washington

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	BelGioioso Fontina	BelGioioso Cheese Inc.	BelGioioso Team Chase Plant	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	Cello Fontal	Schuman Cheese	Lake Country Dairy	Wisconsin
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 Asiago	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Romano, Sardo) – all milks	BelGioioso American Grana	BelGioioso Cheese Inc.	BelGioioso Team Pulaski Plant	Wisconsin
2nd place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Romano, Sardo) – all milks	Cello Aged Asiago	Schuman Cheese	Lake Country Dairy	Wisconsin

1st place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Romano, Sardo) – all milks	Classic Parmesan	Sartori Company	Team Sartori	Wisconsin
3rd place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	Stracciatella	LIUZZI CHEESE	Liuzzi Cheese Burrata Team - Juan Bedoya	Connecticut
2nd place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	BelGioioso Stracciatella Burrata Filling	BelGioioso Cheese Inc.	BelGioioso Team Freedom Plant	Wisconsin
1st place	HS: Stracciatella – Mozzarella and cream typically used to fill Burrata – all milks	Caputo 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	Odyssey Feta	Klondike Cheese Co.	Steve Webster	Wisconsin
2nd place	IC: Feta – made from cow's milk	Feta	FireFly Farms	Dan Porter, Abby Porter, Matt Bolton	Maryland
1st place	IC: Feta – made from cow's milk	Feta	Maplebrook Farm	Mike Scheps	Vermont
3rd place	IG: Feta – made from goat's milk	Sea Salt Feta	The Salty Goat	Erin Dahl	Oregon
2nd place	IG: Feta – made from goat's milk	Knapsack Feta	Mountain Lodge Farm	Gorby Just & Geoffrey Hartman	Washington
1st place	IG: Feta – made from goat's milk	Feta	Pure Luck Farm and Dairy	Amelia Sweethardt	Texas
1st place	IG: Feta – made from goat's milk	Caprini Legacy Feta	Sirocco Ridge Farmstead Creamery	Jessica McLendon and Beth Boesche-Taylor	Indiana
3rd 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	ADORAY	Fromagerie Montebello	Alain Boyer	Quebec
2nd place	DB: Cheeses wrapped in bark, leaves or grass	Rogue River Blue Cheese	Rogue Creamery	Rogue Creamery Blue Make Team	Oregon
2nd place	DB: Cheeses wrapped in bark, leaves or grass	Greensward	Murray's Cheese	Jasper Hill Farm	New York
1st place	DB: Cheeses wrapped in bark, leaves or grass	Winnimere	Jasper Hill Farm	Jasper Hill Creamery Team	Vermont
3rd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Buholzer Brothers Gouda	Klondike Cheese Co.	Tom Schultz	Wisconsin
3rd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Marieke Gouda Young 2-4 months	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
3rd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Cabot Gouda	Cabot Creamery Cooperative	Team Chateaugay	Vermont
3rd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Mild Gouda Deli Horn	Arena Cheese, Inc	Team Arena Cheese	Wisconsin
2nd place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Marieke Gouda Belegen 4-6 months	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
1st place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Point Reyes Young Gouda	Point Reyes Farmstead Cheese Co.	Kuba Hemmerling & Team	California
3rd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Stanislaus Reserve	Oakdale Cheese	John Bulk	California

2nd place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	1976 Estate Reserve	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
1st place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	'Nati Gouda	Urban Stead Cheese	Scott Robbins & Team	Ohio
1st place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Marieke Gouda Premium 12-18 months	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
3rd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Swiss Wheel	Chalet Cheese Cooperative	Chalet Cheese Team	Wisconsin
2nd place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Prairie Farms Swiss	Prairie Farms	Luana Team	Iowa
1st place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Ziller	Guggisberg Cheese, Inc	Richard Guggisberg	Ohio
3rd place	DC: Open Category – American Made/International Style – made from cow's milk	Buholzer Brothers Havarti	Klondike Cheese Co.	Ty Saglam	Wisconsin
3rd place	DC: Open Category – American Made/International Style – made from cow's milk	Rupert	Woodlawn Creamery	Leslie Goff Tyminski	Vermont
3rd place	DC: Open Category – American Made/International Style – made from cow's milk	Walden	Sequatchie Cove Creamery	Nathan Arnold	Tennessee
3rd place	DC: Open Category – American Made/International Style – made from cow's milk	Sark	Hoards Dairyman Farm Creamery	Ricardo Gutierrez	Wisconsin

2nd place	DC: Open Category – American Made/International Style – made from cow's milk	Savage	Murray's Cheese	Von Trapp Farmstead	New York
2nd place	DC: Open Category – American Made/International Style – made from cow's milk	Monteau	Schuman Cheese	Lake Country Dairy	Wisconsin
2nd place	DC: Open Category – American Made/International Style – made from cow's milk	Cumberland	Sequatchie Cove Creamery	Nathan Arnold	Tennessee
1st place	DC: Open Category – American Made/International Style – made from cow's milk	Leelanau Reserve	Leelanau Cheese Co.	Team Peptyde	Michigan
3rd place	DG: Open Category – American Made/International Style – made from goat's milk	Cave Dweller	FireFly Farms	Dan Porter, Abby Porter, Matt Bolton	Maryland
2nd place	DG: Open Category – American Made/International Style – made from goat's milk	L'Ancetre 1-Year Artisan Goat Cheese	Fromagerie L'Ancêtre inc.	L'Ancetre	Quebec
3rd place	DS: Open Category – American Made/International Style – made from sheep's milk	Felsa Yehr Cheese	Goot Essa	Alexis Shirey, Amber Harris, Clarita Kauffman	Pennsylvania
2nd place	DS: Open Category – American Made/International Style – made from sheep's milk	Grafton Storyteller	Grafton Village Cheese Company	Mariano Gonzalez	Vermont
3rd place	DX: Open Category – American Made/International Style – made from mixed, or other milks	El Dorado	LIUZZI CHEESE	Liuzzi Cheese Bufala Team - Max LaPorta	Connecticut
2nd place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Grillou Nature-Plain	Fromagerie Nouvelle France	Alexis Tardif	Quebec

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 - all milks	Odyssey Fat-Free Feta	Klondike Cheese Co.	Amanda Gutzmer	Wisconsin
2nd place	JL: Fat Free and Low Fat cheeses - all milks	Galbani Low Fat Ricotta	Lactalis American Group, Inc.	Ricotta	New York
1st place	JL: Fat Free and Low Fat cheeses - all milks	Odyssey Low Fat Feta	Klondike Cheese Co.	Steve Buholzer	Wisconsin
3rd place	JR: Light/Lite and Reduced Fat cheeses - all milks	L'Ancetre Organic Light Cheddar	Fromagerie L'Ancêtre inc.	L'Ancetre	Québec
2nd place	JR: Light/Lite and Reduced Fat cheeses - all milks	La Dame du Lac	Fromagerie le Detour	Mario Quirion	quebec
1st place	JR: Light/Lite and Reduced Fat cheeses - all milks	Prairie Farms Neufchatel	Prairie Farms	Luana Team	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	Belfiore	California
2nd place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Pennland Pure Smoked Provolone	Pennland Pure	Kylie and Ben	Maryland
1st place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Smoked Burrata	LIUZZI CHEESE	Liuzzi Cheese Specialty Team	Connecticut

3rd place	LU: Consumer-ready Convenience Cheese - all milks	Naturally Oven-Smoked Pepper Jack Cubes	Global Foods International Inc.	Global Foods International, Inc.	Illinois
2nd place	LU: Consumer-ready Convenience Cheese - all milks	Smoked Gouda Deli Slices	Arena Cheese, Inc	Team Arena Cheese	Wisconsin
1st place	LU: Consumer-ready Convenience Cheese - all milks	Naturally Oven-Smoked Gouda Cubes	Global Foods International Inc.	Global Foods International, Inc.	Illinois
3rd place	LD: Smoked Cheddars – all milks	Smoked Flagship	Beecher's Handmade Cheese LLC	Beecher's Handmade Cheese	Washington
3rd place	LD: Smoked Cheddars – all milks	Naturally Oven-Smoked Cheddar	Global Foods International Inc.	Global Foods International, Inc.	Illinois
2nd place	LD: Smoked Cheddars – all milks	L'Ancetre Organic Smoked Cheddar	Fromagerie L'Ancêtre inc.	L'Ancetre	Québec
1st place	LD: Smoked Cheddars – all milks	Bella Capra Raw Milk Smoked Goat Cheddar	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
3rd place	LG: Smoked Gouda – Smoked Cheeses – made from all milks	Buholzer Brothers Smoked Gouda	Klondike Cheese Co.	Matt Erdley	Wisconsin
3rd place	LG: Smoked Gouda – Smoked Cheeses – made from all milks	Smoked Gouda Deli Horn	Arena Cheese, Inc	Team Arena Cheese	Wisconsin
2nd place	LG: Smoked Gouda – Smoked Cheeses – made from all milks	Naturally Oven-Smoked Gouda	Global Foods International Inc.	Global Foods International, Inc.	Illinois
1st place	LG: Smoked Gouda – Smoked Cheeses – made from all milks	Naturally Oven-Smoked Aged Gouda	Global Foods International Inc.	Global Foods International, Inc.	Illinois
3rd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Smoked Butterkase	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
3rd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Smoked Brie	Vermont Farmstead Cheese Co.	Kent Underwood	Vermont
2nd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Naturally Oven-Smoked Gruyere	Global Foods International Inc.	Global Foods International, Inc.	Illinois

2nd place	LC: Open Category – Smoked Cheeses – made from cow's milk	Smoked Blue	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
1st place	LC: Open Category – Smoked Cheeses – made from cow's milk	Naturally Oven-Smoked Havarti	Global Foods International Inc.	Global Foods International, Inc.	Illinois
1st place	LX: Open Category – Smoked Cheeses – made from mixed, or other milks	Ewe're my boy, Smoky Blue	Maple Leaf Cheesemakers Inc.	William Knox and Kingston Cheese	Wisconsin

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	Lively Run Dairy Chevre	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
2nd place	NO: Fresh Rindless Goat's Milk Cheese - Aged 0 to 30 Days	Original Fresh Goat Cheese Log	Laura Chenel	Laura Chenel Cheesemaking Team	California
1st place	NO: Fresh Rindless Goat's Milk Cheese - Aged 0 to 30 Days	Celebrity Original Goat Cheese	Mariposa Dairy	Mariposa Dairy Ltd.	Ontario
3rd place	NS: Fresh Goat's Milk Cheese - Aged 0 to 30 Days	Bijou	Vermont Creamery	Aged Cheese Team	Vermont
2nd place	NT: Goat's Milk Cheese - Aged 31 to 60 Days	Nosey Goat	Upper Canada Cheese Company	Clyde Pereira	Ontario
1st place	NT: Goat's Milk Cheese - Aged 31 to 60 Days	MountainTop	FireFly Farms	Dan Porter, Abby Porter, Matt Bolton	Maryland
3rd place	NU: Goat's Milk Cheese - Aged Over 60 Days	Carpenter's Wheel	Murray's Cheese	Firefly Farms	New York
3rd place	NU: Goat's Milk Cheese - Aged Over 60 Days	Bella Capra Mozzarella	Sierra Nevada Cheese Company	Ben Gregerson & John Dundon	California
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	Eleven Brothers	Boston Post Dairy LLC	Anne Doe & The Boston Post Dairy Team	Vermont

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	Fresh Plain	Green Dirt Farm	Green Dirt Farm	Missouri
2nd place	OO: Fresh Rindless Sheep's Milk Cheese - Aged 0 to 30 Days	Celebrity Original Sheep Cheese	Mariposa Dairy	Mariposa Dairy Ltd.	Ontario
1st place	OO: Fresh Rindless Sheep's Milk Cheese - Aged 0 to 30 Days	Bellwether Farms Sheep Cheese - Sonoma Herb	Bellwether Farms	Liam Callahan	California
3rd place	OT: Sheep's Milk Cheese - Aged 31 to 60 Days	Sogn	Shepherd's Way Farms	Jodi Ohlsen Read	Minnesota
1st place	OT: Sheep's Milk Cheese - Aged 31 to 60 Days	Magnolia	Blackberry Farm	Chris Osborne, David Williams, William Russell	Tennessee
3rd place	OU: Sheep's Milk Cheese - Aged Over 60 Days	Prairie Tomme	Green Dirt Farm	Green Dirt Farm	Missouri
3rd place	OU: Sheep's Milk Cheese - Aged Over 60 Days	Zacharie Cloutier	Fromagerie Nouvelle France	Marie-Chantal Houde	Quebec
2nd place	OU: Sheep's Milk Cheese - Aged Over 60 Days	Manchiko	Fat Sheep Farm	Suzy Kaplan	Vermont
1st place	OU: Sheep's Milk Cheese - Aged Over 60 Days	Grafton Bear Hill	Grafton Village Cheese Company	Mariano Gonzalez	Vermont

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	Coffee Butter	Cherry Valley Dairy	Blain Hages	Washington

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	Cultured Maple Butter	Ploughgate Creamery	Marsia Mauro	Vermont
3rd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow’s milk	Creмосо Creamy Honey	Central Valley Cheese, Inc.	Central Valley Cheese, Inc.	California
2nd place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow’s milk	Odyssey Vanilla Greek Yogurt	Klondike Cheese Co.	Brayle Svendsen	Wisconsin
1st place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow’s milk	Odyssey Peach Greek Yogurt	Klondike Cheese Co.	Danielle Sofran	Wisconsin
3rd place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Coconut 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 Banana 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	Mango 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	Strawberry Drinkable Yogurt	Marquez Brothers International, Inc.	Marquez Brothers International, Inc.	California
3rd place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) - all milks	Shullsburg Creamery Artisan Jack 'N Dill	Prairie Farms	Shullsburg Creamery Team	Iowa

2nd place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) - all milks	Salami Colby Cheese	Ellsworth Cooperative Creamery	Menomonie Team	Wisconsin
1st place	KW: Jack-style American Originals (flavored Colby, Monterey and Colby Jack cheeses) - all milks	Banana Pepper Jack	Meister Cheese Company	Team Meister	Wisconsin
3rd place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, Dips, etc.) – all mixed and other milks	Only Ewe Yogurt: Vanilla Bean	Green Dirt Farm	Deerland Dairy	Missouri
2nd place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, Dips, etc.) – all mixed and other milks	Sheep Milk Yogurt Plain	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 ERABLE-PLAIN	Fromagerie Nouvelle France	Michael Morin	Quebec
1st place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, Dips, etc.) – all mixed and other milks	Yogourt de brebis VANILLE-VANILLA	Fromagerie Nouvelle France	Michael Morin	Quebec
3rd place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	The Swan by Deer Creek	Deer Creek Cheese	Bob Wills	Wisconsin
2nd place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Renard's Door County Cherry Cheddar	Renard's Rosewood Dairy	Chris Renard	Wisconsin
2nd 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	Cabot Garlic Herb Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
1st place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Mape Bacon Cheddar	Vermont Farmstead Cheese Co.	Fred Wills	Vermont
1st place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Marco Polo	Beecher's Handmade Cheese LLC	Beecher's Handmade Cheese	Washington
3rd place	KH: Cheddar with hot pepper (capsaicin)/spicy flavor added (intended hot)– all milks	Cabot Habanero Cheddar	Cabot Creamery Cooperative	Team Cabot	Vermont
2nd place	KH: Cheddar with hot pepper (capsaicin)/spicy flavor added (intended hot)– all milks	Beehive Cheese Red Butte Hatch Chile	Beehive Cheese Company	Clyde Johnson	Utah
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	Spicy Fromage Blanc	Stepladder Creamery	Stepladder Team	California
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 Vanilla Mascarpone	Schuman Cheese	Lake Country Dairy	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	Cello Maple Mascarpone	Schuman Cheese	Lake Country Dairy	Wisconsin
3rd place	KL: Cheese Curds with sweet predominant flavor – all milks	Maple Bacon Cheddar Cheese Curds	Ellsworth Cooperative Creamery	Ellsworth Team	Wisconsin
1st place	KL: Cheese Curds with sweet predominant flavor – all milks	WW Homestead Dairy Mango Habanero Cheese Curds	WW Homestead Dairy	Brady Iverson & Abby Weighner	Iowa
3rd place	KU: Cheese Curds with savory predominant flavor - all milks	Beehive Cheese Hatch Chile Curds	Beehive Cheese Company	Ignacia Hernandez	Utah
3rd place	KU: Cheese Curds with savory predominant flavor - all milks	Hot Buffalo Cheese Curds	Arena Cheese, Inc	Team Arena Cheese	Wisconsin
2nd place	KU: Cheese Curds with savory predominant flavor - all milks	Cedar Grove Squeaks™ with Pizza herbs and spices	Cedar Grove Cheese	Robert Wills	Wisconsin
1st place	KU: Cheese Curds with savory predominant flavor - all milks	Marinated Pepper Cheese Curds	Beecher's Handmade Cheese LLC	Beecher's Handmade Cheese	Washington
3rd place	KB: Soft-Ripened with Flavor Added – all milks	Enchanted Forest	Crushpad Creamery	Aiyah Geier	Oregon
2nd place	KB: Soft-Ripened with Flavor Added – all milks	Truffle Tremor	Cypress Grove Chevre, Inc	The Grovers	California
1st place	KB: Soft-Ripened with Flavor Added – all milks	Artze	Blakesville Creamery	Veronica Pedraza & Lily Orr	Wisconsin
3rd place	KG: Hispanic-Style with Flavor Added – all milks	Queso Panela with Jalapeno Peppers	Nuestro Queso, LLC	Shane Gilbertson	Illinois

2nd place	KG: Hispanic-Style with Flavor Added – all milks	Don Froylan Queso Botanero	Don Froylan Creamery	Francisco Ochoa	Oregon
1st place	KG: Hispanic-Style with Flavor Added – all milks	Queso Quesadilla Cheese	V&V Supremo Foods - Browntown, WI	Team V&V Supremo - Team Browntown	Illinois
3rd place	KI: Feta with Flavor Added – all milks	Odyssey Mediterranean Herb Feta	Klondike Cheese Co.	Kristi Wuthrich	Wisconsin
2nd place	KI: Feta with Flavor Added – all milks	Odyssey Peppercorn Feta	Klondike Cheese Co.	Steve Buholzer	Wisconsin
1st place	KI: Feta with Flavor Added – all milks	Odyssey Tomato & Basil Feta	Klondike Cheese Co.	Steve Webster	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	Garlic Brun-Uusto	Brunkow Cheese Company	Team Brunkow	Wisconsin
3rd place	KD: International-Style with Flavor Added – all milks	Bacon Jalapeno Pineapple Gouda	Arena Cheese, Inc	Team Arena Cheese	Wisconsin
2nd place	KD: International-Style with Flavor Added – all milks	Buholzer Brothers Dill Havarti	Klondike Cheese Co.	Ty Saglam	Wisconsin
1st place	KD: International-Style with Flavor Added – all milks	Jalapeno Gouda	Oakdale Cheese	John Bulk	California
3rd place	KJ: Reduced Fat Cheese with Flavor Added – all milks	Odyssey Reduced Fat Mediterranean Herb Feta	Klondike Cheese Co.	Matt Erdley	Wisconsin
2nd place	KJ: Reduced Fat Cheese with Flavor Added – all milks	Odyssey Reduced Fat Tomato & Basil Feta	Klondike Cheese Co.	Ron Buholzer	Wisconsin
2nd place	KJ: Reduced Fat Cheese with Flavor Added – all milks	Renard's Farmers Cheese with Pesto	Renard's Rosewood Dairy	Chris Renard	Wisconsin
1st place	KJ: Reduced Fat Cheese with Flavor Added – all milks	Odyssey Reduced Fat Peppercorn Feta	Klondike Cheese Co.	Luke Buholzer	Wisconsin

3rd place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat’s milk	Maple Chipotle Goat Cheese	Vermont Creamery	Fresh Cheese Team	Vermont
2nd place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat’s milk	June's Joy	Pure Luck Farm and Dairy	Amelia Sweethardt	Texas
2nd place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat’s milk	Celebrity Sweet Fig Goat Cheese	Mariposa Dairy	Mariposa Dairy Ltd.	Ontario
1st place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat’s milk	Mango Habanero Fresh Goat Cheese Log	Laura Chenel	Laura Chenel Cheesemaking Team	California
3rd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Chili Billy	Idyll farms	Team Idyll	Michigan
3rd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Garlic & Chive Fresh Goat Cheese Log	Laura Chenel	Laura Chenel Cheesemaking Team	California
3rd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Montchevre Mike's Hot Honey	Saputo Cheese USA	Franklin Team	Wisconsin
2nd place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Prairie Fruits Farm and Creamery Roasted Garlic Chevre	Prairie Fruits Farm and Creamery	Kato Lindholm	Illinois
1st place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	LaClare Creamery Garlic & Herb Goat Cheese	LaClare Creamery	Team LaClare	Wisconsin
1st place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Garden Chive Log	Harley Farms Goat Dairy	Dee Harley	California

3rd place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Bellwether Farms Sheep Cheese - Sonoma Herb	Bellwether Farms	Liam Callahan	California
2nd place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Driftless Honey Lavender	Hidden Springs Creamery LLC	Team Hidden Springs	Wisconsin
2nd place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Fresh Garlic Herb	Green Dirt Farm	Green Dirt Farm	Missouri
1st place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Driftless Cranberry Cinnamon	Hidden Springs Creamery LLC	Team Hidden Springs	Wisconsin
3rd place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Foggy Morning with Jalapeno	Nicasio Valley Cheese Co.	Jeremy Catrambone	California
2nd 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	Québec
2nd place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Pepper Jack	Pleasant Lane Farms Creamery LLC	Team Pleasant Lane	Pennsylvania
2nd place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Monet	Harley Farms Goat Dairy	Dee Harley	California
1st place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Raclette de Compton à la fleur d'ail	Fromagerie la Station	Simon-Pierre Bolduc	Québec
3rd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only - all milks	Cello Black Pepper & Roasted Garlic Rubbed Fontal	Schuman Cheese	Lake Country Dairy	Wisconsin

3rd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbeded or applied on the exterior surface of the cheese only - all milks	Cello Tuscan Rubbed Fontal	Schuman Cheese	Lake Country Dairy	Wisconsin
2nd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only - all milks	Beehive Cheese Big John's Cajun	Beehive Cheese Company	Jose Peredo	Utah
2nd place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only - all milks	Cello Smoky Pepper Rubbed Fontal	Schuman Cheese	Lake Country Dairy	Wisconsin
1st place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only - all milks	Beehive Cheese Barely Buzzed	Beehive Cheese Company	Eulogio Martinon	Utah
3rd place	KM: American Originals (see C category) with Flavor Added – all milks	Petite Breakfast Chive	Marin French Cheese Co.	Marin French Cheesemaking Team	California
2nd place	KM: American Originals (see C category) with Flavor Added – all milks	Point Reyes TomaProvence	Point Reyes Farmstead Cheese Co.	Kuba Hemmerling & Team	California
2nd place	KM: American Originals (see C category) with Flavor Added – all milks	Point Reyes TomaTruffle	Point Reyes Farmstead Cheese Co.	Kuba Hemmerling & Team	California
2nd place	KM: American Originals (see C category) with Flavor Added – all milks	Petite Breakfast Everything	Marin French Cheese Co.	Marin French Cheesemaking Team	California
1st place	KM: American Originals (see C category) with Flavor Added – all milks	Point Reyes TomaRashi	Point Reyes Farmstead Cheese Co.	Kuba Hemmerling & Team	California

3rd place	KS: Cold-Pack and Club Cheeses with Flavor Added – all milks	Jalapeno Aged Brick Cheese Spread	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
2nd place	KS: Cold-Pack and Club Cheeses with Flavor Added – all milks	Marieke Gouda Honey Clover Spread	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
1st place	KS: Cold-Pack and Club Cheeses with Flavor Added – all milks	Marieke Gouda Hatch Pepper Spread	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
3rd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Le Classique Cumin	Fromagerie Bergeron	Fromagerie Bergeron	Quebec
2nd place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Twisted	Fromagerie Marie Kade	Fromagerie Marie Kade	Québec
1st place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Twisted	Les Aliments Karnie Inc.	Fromagerie Marie Kade	Québec

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	Beehive Cheese Pour Me A Slice	Beehive Cheese Company	Ben Gunther	Utah
3rd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Roasted Garlic Labneh	Brush Creek Creamery	Brush Creek Creamery	Idaho
3rd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Marinated Fresh Mozzarella	Crave Brothers Farmstead Cheese LLC	Kurt Premo	Wisconsin
2nd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	String Cheese Marinated	Central Valley Cheese, Inc.	Central Valley Cheese, Inc.	California

2nd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Bluehorn Blue Cheese	Rogue Creamery	Rogue Creamery Blue Make Team	Oregon
2nd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	BelGioioso Marinated Basil Garlic Fresh Mozzarella	BelGioioso Cheese Inc.	BelGioioso Team New Denmark Plant	Wisconsin
2nd place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	The Night Walker by Deer Creek	Deer Creek Cheese	Kerry Henning	Wisconsin
1st place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Galbani Marinated Fresh Mozzarella	Lactalis American Group Nampa	Rene Benavidez	Idaho
1st place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Marinated Labneh	Brush Creek Creamery	Brush Creek Creamery	Idaho
1st place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	BelGioioso Pesto Marinated Sliced Fresh Mozzarella Log	BelGioioso Cheese Inc.	BelGioioso Team Glenville Plant	Wisconsin
1st place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	The Luna Moth by Deer Creek	Deer Creek Cheese	Kerry Henning	Wisconsin
3rd place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Herbes de Provence	Pure Luck Farm and Dairy	Amelia Sweethardt	Texas
2nd place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Jalapeno Chili Marinated Goat Cheese	Laura Chenel	Laura Chenel Cheesemaking Team	California
1st place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Black Truffle Marinated Goat Cheese	Laura Chenel	Laura Chenel Cheesemaking Team	California

Category S: Cold-Pack and Club Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	SC: Cold-Pack, Club Cheeses, Cheese Spreads – all milks	Aged Brick Cheese Spread	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
3rd place	SC: Cold-Pack, Club Cheeses, Cheese Spreads – all milks	Cheddar Parmesan Cold Pack Cheese	PINE RIVER PRE-PACK INC	Team Pine River	Wisconsin
2nd place	SC: Cold-Pack, Club Cheeses, Cheese Spreads – all milks	Matterhorn Alpine-Style Cheddar Spread	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
1st place	SC: Cold-Pack, Club Cheeses, Cheese Spreads – all milks	Ron's Snow Cheddar Cheese Spread	Rons Wisconsin Cheese	Ron's Cheese Plant Team and Pine River Team	Wisconsin

Category U: Consumer-Ready Convenience Cheese

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	UC: Consumer-Ready Convenience Cheese Unflavored – All milks	Cabot Sharp Cheddar Shreds	Cabot Creamery Cooperative	Team Cabot and Great Lakes	Vermont
2nd place	UC: Consumer-Ready Convenience Cheese Unflavored – All milks	Blue Cheese Salad Blend	Kingston Cheese Cooperative	Team Kingston Creamery	Wisconsin
1st place	UC: Consumer-Ready Convenience Cheese Unflavored – All milks	Roth Grand Cru Original 2 oz.	Emmi Roth	Team Emmi Roth - Platteville	Wisconsin
3rd place	UK: Consumer-Ready Convenience Cheese Flavored – All milks	Cabot Pepper Jack Cracker Cuts	Cabot Creamery Cooperative	Team Chateaugay	Vermont
2nd place	UK: Consumer-Ready Convenience Cheese Flavored – All milks	Cabot Fiery Jack Shreds	Cabot Creamery Cooperative	Team Chateaugay and Great Lakes	Vermont

Category T: Washed Rind Cheeses

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	TB: Soft-Ripened Washed Rind	Le Cousin	Fromagerie Médard	Team Médard	Quebec

3rd place	TB: Soft-Ripened Washed Rind	Crema Alpina	High Lawn Farm LLC	Matt Schweizer and Team	Massachusetts
2nd place	TB: Soft-Ripened Washed Rind	Oma	von Trapp Farmstead	von Trapp Farmstead	Vermont
1st place	TB: Soft-Ripened Washed Rind	Willoughby	Jasper Hill Farm	Jasper Hill FVC Team	Vermont
3rd place	TR: Raclette-style – Aged over 45 days - all milks	Leelanau Raclette	Leelanau Cheese	Team Peptyde	Michigan
2nd place	TR: Raclette-style – Aged over 45 days - all milks	Classic Raclette	Alpinage Cheese LLC	Alpinage Team / Pagel's Ponderosa Team	Wisconsin
1st place	TR: Raclette-style – Aged over 45 days - all milks	Reading	Spring Brook Farm Cheese	Spring Brook Farm Cheese	Vermont
1st place	TR: Raclette-style – Aged over 45 days - all milks	Wagon Wheel	Cowgirl Creamery	Cowgirl Creamery	California
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Alpha Tolman	Jasper Hill Farm (Cellars at JH, LLC - please list us as our DBA: Jasper Hill Farm)	Jasper Hill Creamery Team	Vermont
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Douanier	Fromages CDA	Fromagerie Fritz Kaiser Inc.	Québec
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Lady's Slipper	Valley Milkhouse	Stefanie Angstadt, Zoie Moyer	Pennsylvania
2nd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Niagara Gold	Upper Canada Cheese Company	Clyde Pereira	Ontario
2nd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Treeline	Murray's Cheese	Roelli Cheese Haus	New York
2nd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Hop Along	Cowgirl Creamery	Cowgirl Creamery	California
2nd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Pleasant Ridge Reserve	Uplands Cheese	Uplands Cheese	Wisconsin
1st place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Tête Dure	Fromages CDA	Fromagerie Fritz Kaiser Inc.	Québec

3rd place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Tomme du Haut-Richelieu	Fromages CDA	Fromagerie Fritz Kaiser Inc.	Québec
2nd place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Creamery Collection Batch #49	The Farm at Doe Run	Team Doe Run	Pennsylvania
1st place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	La Mascotte	Fromages CDA	Fromagerie Fritz Kaiser Inc.	Québec
2nd place	TS: Open Category – Washed Rind Cheeses – made from sheep's milk	So Big! from Cedar Grove Cheese	Cedar Grove Cheese	Robert Wills	Wisconsin
1st place	TS: Open Category – Washed Rind Cheeses – made from sheep's milk	Fruitiere Des Bergers	Fromagerie Nouvelle France	Elyssa Ann Tanguay	Quebec
3rd place	TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks	Tomme de Monsieur Séguin	Fromages CDA	Fromagerie Fritz Kaiser Inc.	Québec
2nd place	TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks	Bamboozle	Goat Rodeo Farm & Dairy	Goat Rodeo Team	Pennsylvania
1st place	TX: Open Category – Washed Rind Cheeses – made from mixed, or other milks	Double Doe	Murray's Cheese	The Farm at Doe Run	New York
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	Le 14 Arpents	Fromagerie Médard	Team Médard	Quebec
3rd place	MA: Farmstead Category – Aged less than 60 days – all milks	Farmhouse Colby	Jason Wiebe Dairy	Benjamin Wiebe	Kansas
2nd place	MA: Farmstead Category – Aged less than 60 days – all milks	Basket Molded Chèvre	Pure Luck Farm and Dairy	Amelia Sweethardt	Texas
1st place	MA: Farmstead Category – Aged less than 60 days – all milks	Ron's Mozzarella Cheese Whips	Rons Wisconsin Cheese	Ron's Cheese Plant Team	Wisconsin

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	Québec
2nd place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Opa	von Trapp Farmstead	von Trapp Farmstead	Vermont
1st place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Chemin Hatley	Fromagerie la Station	Simon-Pierre Bolduc	Québec
3rd place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	Tarentaise Reserve	Spring Brook Farm Cheese	Spring Brook Farm Cheese	Vermont
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	Alfred le Fermier	Fromagerie la Station	Simon-Pierre Bolduc	Québec
1st place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	Alfred le Fermier Grand Cru	Fromagerie la Station	Simon-Pierre Bolduc	Québec
3rd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Idyll Goata	Idyll farms	Team Idyll	Michigan
2nd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Morse Camembert	Sage Farm Goat Dairy	Molly Pindell	Vermont
2nd place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Rosa Maria	Dutch Girl Creamery	Charuth van Beuzekom	Nebraska

3rd place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Millers Cove	Blackberry Farm	Chris Osborne, David Williams, William Russell	Tennessee
2nd place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Singing Brook	Blackberry Farm	Chris Osborne, David Williams, William Russell	Tennessee
1st place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Friesago	Shepherd's Way Farms	Jodi Ohlsen Read	Minnesota
3rd place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Springdell	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	Gisele	Boston Post Dairy LLC	Anne Doe & The Boston Post Dairy Team	Vermont
1st 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

Category C: American Originals

Place	Category	Product Name	Member Organization	Original Cheesemaker	State/Province
3rd place	CB: Brick Cheese – made from cow's milk	Buholzer Brothers Brick	Klondike Cheese Co.	Tom Schultz	Wisconsin
2nd place	CB: Brick Cheese – made from cow's milk	Mild Brick Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Wisconsin
1st 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
3rd place	CJ: Monterey Jack – made from cow's milk	Cedar Grove Cheese Monterey Jack	Cedar Grove Cheese	Robert Wills	Wisconsin

2nd place	CJ: Monterey Jack – made from cow’s milk	Monterey Jack	Nasonville Dairy, Inc.	Ken Heiman	Wisconsin
1st place	CJ: Monterey Jack – made from cow’s milk	Tillamook Monterey Jack	Tillamook	Tillamook	Oregon
1st place	CJ: Monterey Jack – made from cow’s milk	Monterey Jack Cheese	Joseph Farms Cheese	Joseph Gallo Farms	California
3rd place	CM: Brick Muenster – made from cow’s milk	Cabot Muenster Cheese	Cabot Creamery Cooperative	Team Chateaugay	Vermont
2nd place	CM: Brick Muenster – made from cow’s milk	Buholzer Brothers Muenster	Klondike Cheese Co.	Steve Buholzer	Wisconsin
1st place	CM: Brick Muenster – made from cow’s milk	Muenster Cheese	Cropp Cooperative/Organic Valley	Decatur Dairy Cheesemakers	Wisconsin
3rd place	CP: Pimento Cheese/Dip - all milks	Pimento Cheese (Retail)	Sweet Grass Dairy	Jeremy Little	Georgia
2nd place	CP: Pimento Cheese/Dip - all milks	Pimento Cheese (Food Service)	Sweet Grass Dairy	Jeremy Little	Georgia
1st place	CP: Pimento Cheese/Dip - all milks	Sheep Milk Pimento	Blackberry Farm	Chris Osborne, David Williams, William Russell	Tennessee
3rd place	CY: Colby – made from cow’s milk	Hook's Colby Cheese	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin
2nd place	CY: Colby – made from cow’s milk	Colby	Henning's Cheese	Joshua Henning	Wisconsin
2nd place	CY: Colby – made from cow’s milk	Spring Green Colby Longhorn	Arena Cheese, Inc	Team Arena Cheese	Wisconsin
1st place	CY: Colby – made from cow’s milk	The Robin by Deer Creek	Deer Creek Cheese	Kerry Henning	Wisconsin
3rd place	CN: Colby-Jack - made from cow's milk	Tillamook Colby Jack	Tillamook	Tillamook	Oregon
2nd place	CN: Colby-Jack - made from cow's milk	Spring Green Colby Jack Deli Horn	Arena Cheese, Inc	Team Arena Cheese	Wisconsin

1st place	CN: Colby-Jack - made from cow's milk	Cabot Colby Jack	Cabot Creamery Cooperative	Team Chateaugay	Vermont
3rd place	CC: Original Recipe / Open Category - made from cow's milk	Marieke Golden Young	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
2nd place	CC: Original Recipe / Open Category - made from cow's milk	Petite Breakfast	Marin French Cheese Co.	Marin French Cheesemaking Team	California
2nd place	CC: Original Recipe / Open Category - made from cow's milk	Marieke Golden Aged	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
1st place	CC: Original Recipe / Open Category - made from cow's milk	Big Breakfast	Marin French Cheese Co.	Marin French Cheesemaking Team	California
1st place	CC: Original Recipe / Open Category - made from cow's milk	Marieke Golden Mature	Marieke Gouda	Marieke Penterman, Martha Herrera, Natali Herrera	Wisconsin
3rd place	CG: Original Recipe / Open Category - made from goat's milk	Finger Lakes Gold	Lively Run Dairy	Pete Messmer and Ryan Dougherty	New York
2nd place	CG: Original Recipe / Open Category - made from goat's milk	Sweet 16	Wegmans Food Market	Vermont Creamery	New York
1st place	CG: Original Recipe / Open Category - made from goat's milk	Humboldt Fog	Cypress Grove Chevre, Inc	The Grovers	California
2nd place	CS: Original Recipe / Open Category - made from sheep's milk	Dirt Lover	Green Dirt Farm	Green Dirt Farm	Missouri
1st place	CS: Original Recipe / Open Category - made from sheep's milk	Donatello	Cedar Grove Cheese	Cedar Grove Cheese Team	Wisconsin
3rd place	CX: Original Recipe / Open Category - made from mixed or other milks	Montague	Cedar Grove Cheese	Cedar Grove Cheese Team	Wisconsin
3rd place	CX: Original Recipe / Open Category - made from mixed or other milks	Faarko	Cedar Grove Cheese	Cedar Grove Cheese Team	Wisconsin

2nd place	CX: Original Recipe / Open Category - made from mixed or other milks	Flagsheep	Beecher's Handmade Cheese LLC	Beecher's Handmade Cheese	Washington
1st place	CX: Original Recipe / Open Category - made from mixed or other milks	Hook's Triple Play Cheese	Hook's Cheese Company, Inc.	Anthony Hook	Wisconsin