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## **REDWOOD HILL FARM UNVEILS NEW PRODUCT PACKAGING AND ANNOUNCES BEST-SELLING GOAT MILK YOGURT NOW MADE WITH ORGANIC FRUIT**

**Fresh New Look and Organic Fruit Yogurt Offered at the Same Price, Reflecting Redwood Hill's  
Commitment to Quality, Value and Customer Service**

**SEBASTOPOL, Calif. (August 1, 2011)** – Forty years of excellence just got better as [Redwood Hill Farm & Creamery](http://RedwoodHillFarm.com) unveils a bold new product packaging design for its complete line of award-winning goat milk kefir and yogurts and the addition of organic fruits to its yogurts.



On the new packaging, “Camellia,” the Bice family’s beloved Saanen goat that’s been featured on Redwood Hill Farm all natural products since 1978, is contrasted against a rainbow of vibrant new background colors complimented for the first time by original, hand-drawn illustrations of the sweet, luscious fruits and high quality ingredients used in its products. Other updates include a new logo for Flourish®, the company’s custom blend of 10 live active probiotic cultures that promotes optimal digestive and immune system health, now featured on the front of Redwood Hill Farm kefir. Packaging for Redwood Hill Farm artisan goat cheeses is also in the process of being updated.

“This is something our customers have been asking for and we’re thrilled to offer our delicious goat yogurts, now made with organic fruit, at no additional cost,” said Redwood Hill Farm Owner Jennifer Bice. “To celebrate, we’re rolling out our first major product line redesign in over 10 years. It’s a bright new look that focuses on our commitment to use only the highest quality ingredients, starting with 100 percent fresh goat milk, for which we pay the highest price in the industry, and now the addition of premium priced organic fruits giving consumers something truly special.”

Look for new Redwood Hill Farm packaging on shelves now in select stores and nationwide in September. Yogurts, available in 6-oz. cups for about \$1.99, include: Apricot Mango, Blueberry, Cranberry Orange, Plain, Strawberry, Vanilla and Wildflower Honey. Family size 32-oz. containers are offered in Plain for about \$5.99 and Vanilla for about \$6.99. Kefirs available in 32-oz bottles include: Plain for about \$5.99 and Blueberry Pom Acai and Mango Orange Pineapple for about \$6.99. Redwood Hill Farm Goat Milk is sold throughout Northern California in 32-oz bottles.

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***Redwood Hill Farm Yogurt Now Made With Organic Fruit; New Packaging Unveiled***  
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The company also refreshed packaging for its [Green Valley Organics](#) line of yogurts, kefirs and new sour cream to emphasize its lactose free benefit and tout Flourish, the custom blend of live and active cultures also found in Green Valley Organics yogurts and kefirs that delivers millions of “good-for-you probiotics” in every spoonful.

Both product lines were redesigned by Gauger + Associates in San Francisco.



**About Redwood Hill Farm & Creamery, Inc. – Sustainably Farmed & Family Owned Since 1968**

Located among the picturesque redwoods of western Sonoma County, Calif., 60 miles north of San Francisco, Redwood Hill Farm & Creamery, Inc. is a different kind of dairy. A small, family farm, it has been producing delicious, award-winning goat milk dairy products since 1968. Excellence is a top priority and Redwood Hill takes pride in producing the best tasting, least processed natural goat milk yogurt, kefir, and artisan cheeses. Its products are free of sugar, coloring, preservatives, stabilizers or powdered milk. Dedicated to protecting the environment and green open spaces, Redwood Hill Farm & Creamery, Inc. is a proud supporter of the Climate Protection Campaign, Sonoma Land Trust, and Sonoma Land Paths. Visit [www.RedwoodHill.com](http://www.RedwoodHill.com) for a wide array of recipes and to learn more about the company’s values, wholesome products, award-winning goat herd, and earth-friendly business practices, including the recent installation of a new solar energy system at the creamery where Redwood Hill Farm and Green Valley Organics products are made.

**About Green Valley Organics Lactose Free**

Green Valley Organics® Lactose Free yogurts, kefirs and new sour cream were created to help folks who are lactose intolerant enjoy all the health benefits and great taste of real dairy without the tummy troubles, bringing peace, love and dairy back into their lives. From Redwood Hill Farm & Creamery, a family-owned company committed to digestive health for more than 40 years, Green Valley Organics is a brand consumers can trust, made with organic milk that carries the Certified Humane Raised and Handled® label, which is considered the gold standard in third-party certification for humane animal treatment. Visit [GreenValleyLactoseFree.com](http://GreenValleyLactoseFree.com) for tips on living with lactose intolerance, great recipes and more information about the company’s wholesome products and earth-friendly business practices.