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CONTACTS:

Kathi Johnson, 310.649.4781
Kathleen@knjpr.com
Barbara Zamost 415.389.0210
Zamostpr@comcast.net
Sharon Bice, 707.823.8250, x104
Sharon@redwoodhill.com

REDWOOD HILL FARM & CREAMERY TAKES ‘BEST IN SHOW’ AND “BEST IN DIVISION” ALONG WITH THREE GOLD MEDALS AT CALIFORNIA STATE FAIR

*Sonoma County Cheesemaker’s ‘Cameo’ Earns Two Top Distinctions
Plus Gold and Silver Medals for Three Flavored Fresh Chevres and One Traditional*

SEBASTOPOL, Calif. (June 16, 2011) – [Redwood Hill Farm & Creamery](#) gives new meaning to a “cameo appearance.” At this year’s [California State Fair California Cheese Competition](#), its Cameo, a semi-soft Camembert-inspired bloomy rind cheese delicately covered with a variety of fresh herbs and dried spices including fresh thyme and pink peppercorns, was awarded “Best in Show” along with “Best in Division.”



In addition to the two top distinctions, all of Redwood Hill Farm’s chevres were recognized with awards. [Three Peppercorn Chevre](#) and [Garlic and Chive Chevre](#) both earned gold medals in the soft goat cheese category. More accolades were bestowed upon Redwood Hill Farm’s [Roasted Chili Chevre](#) and its [Traditional Chevre](#), which both received silver medals. To win a gold medal a cheese must receive a score of at least 95 percent; a silver medal requires a minimum of 90 percent. Cheeses are judged on aroma (10 percent), texture (20 percent), appearance (20 percent) and flavor and finish (50 percent). The competition included 140 entries that represented the very best in California cheese making.



“We take great pride in creating fine cheeses with all of these important attributes and we are honored that the judges selected Redwood Hill to take home these top awards,” said Redwood Hill Farm Owner Jennifer Bice. “It’s exciting to be part of a dedicated group of artisan cheesemakers in California.”

Cameo has a mild, buttery flavor and firm texture when young, becoming softer and more complex with age. It pairs beautifully with fresh, crisp apple – especially the Gravenstein variety grown in Sonoma County. All of the chevres are soft and spreadable with a light texture that is similar to cream cheese, but softer and fluffier with only one third of the fat and calories. Spread the natural chevre on toasted rustic bread and drizzle with honey. Roasted Chili Chevre and Three Peppercorn Chevre, a Redwood Hill Farm family favorite, have vibrant flavor profiles that are best appreciated when paired simply with good rustic bread or a plain, crisp cracker. Garlic and Chive Chevre is excellent as a stand-alone with rustic bread and crackers. Pairing this mild, savory chevre with sweet fresh berries, grapes and apples creates a layer of complexity and eating enjoyment.

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***Redwood Hill Farm / 2011 California State Fair Awards
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Redwood Hill Farm's artisan cheeses are available throughout the Western United States and available for online purchase at RedwoodHillFarm.com.

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 for more recipes and to learn more about the company's 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.

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