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CONTACTS:

Sharon Bice, 707.823.8250 x 104  
[Sharon@redwoodhill.com](mailto:Sharon@redwoodhill.com)

## REDWOOD HILL FARM & CREAMERY TAKES 'BEST IN SHOW' AND TWO GOLD MEDALS AT CALIFORNIA STATE FAIR

*Sonoma County Cheesemaker's 'Three Peppercorn Chevre' Takes 'Best in Show' for Goat Cheese and Wins Gold Medal in Soft Cheese Category; 'Camellia' Takes the Gold for Semi-soft Cheese*

**Sebastopol, CALIF. (August 13, 2010)** – Redwood Hill Farm & Creamery struck gold at this summer's California State Fair California Cheese Competition. "Best in Show" and gold medal honors were presented to the Sonoma County cheesemaker for its Three Peppercorn Chevre. Redwood Hill Farm's 'Camellia,' a soft-ripened goat cheese, also was awarded a gold medal. To win a gold medal a cheese must receive a score of 95% or over. Cheeses are judged on aroma (10%), texture (20%), appearance (20%) and flavor and finish (50%). The competition included 140 entries that represented the very best in California cheese making.

"Redwood Hill, like all of the artisan California cheesemakers that entered cheeses in this competition, is dedicated to the art and craft of making fine cheeses," said Redwood Hill Farm Owner Jennifer Bice. "We are tremendously honored to have our cheeses judged as among the best from this impressive field of competitors."

Three Peppercorn Chevre, a Redwood Hill Farm family favorite, was awarded the Gold Medal, Best in Division and Best in Show. The soft, spreadable chevre stands alone with good rustic bread or a plain, crisp cracker. It has fresh, light texture that is similar to cream cheese, but softer and fluffier with only 1/3 of the fat and calories.



Camellia is a luscious Camembert-style goat milk cheese that was named after one of Redwood Hill's favorite does. It has a mild, buttery flavor and firm texture when young, becoming softer and more complex with age. It is a longtime favorite of chefs and cheese aficionados throughout the Bay Area and beyond. Camellia is a superb choice for a cheese plate served with grapes and other fresh fruits and pairs beautifully with sparkling wines, non-oakey chardonnays and pinot noirs.

Redwood Hill's award-winning cheeses are widely available at many markets and at fine cheese shops throughout California, the West Coast and at select stores across the country.

All Redwood Hill Farm cheeses are always available through the company's website:  
[www.redwoodhill.com/artisan-cheese](http://www.redwoodhill.com/artisan-cheese).

**About Redwood Hill Farm & Creamery – 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 is a different kind of dairy. A small, family farm, we have been producing delicious, award-winning products from easy-to-digest goat milk dairy products since 1968. Excellence is our top priority and we are proud to produce the best tasting, least processed, natural [artisan cheese](#), [kefir](#) and [goat milk yogurt](#). All of our products are kosher certified and free of sugar, coloring, preservatives, stabilizers or powdered milk.

Furthering its commitment to promoting digestive health and with the same dedication to product excellence, in August 2010 Redwood Hill introduced Green Valley Organics™ Lactose Free yogurt and kefir, the first lactose free real cow dairy yogurts and kefirs to be available nationwide. Green Valley Organics was created so that millions of lactose intolerant Americans can enjoy the health benefits and delicious taste of real cow dairy without experiencing tummy trouble. Visit [GreenValleyLactoseFree.com](http://GreenValleyLactoseFree.com) for tips on living with lactose intolerance.

Redwood Hill and Green Valley Organics are brands consumers can trust. Redwood Hill Farm is the first goat dairy in the United States qualified to use the Humane Farm Animal Care's (HFAC) Certified Humane Raised and Handled® label and all Green Valley Organics products carry the Certified Humane Raised and Handled® label, which is considered the gold standard in third-party certification for humane animal treatment. Dedicated to protecting the environment and green open spaces, the brands proudly support the Climate Protection Campaign, Sonoma Land Trust and Sonoma Land Paths. Visit [RedwoodHill.com](http://RedwoodHill.com) and [GreenValleyLactoseFree.com](http://GreenValleyLactoseFree.com) to learn more about their wholesome products and earth-friendly business practices, including the recent installation of a new solar energy system.

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