

2023 American Cheese Society Judging & Competition Award Winners

Best of Show						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
1st 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	Coatesville	PA
2nd place	DC: Open Category – American Made/International Style – made from cow's milk	Cumberland	Sequatchie Cove Creamery	Nathan Arnold	Sequatchie	TN
3rd place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Pleasant Ridge Reserve	Uplands Cheese	Uplands Cheese	Dodgeville	WI
3rd place	OU: Sheep’s Milk Cheese Aged Over 60 Days	Prairie Tomme	Green Dirt Farm	Green Dirt Farm	Weston	MO
3rd place	MA: Farmstead Category – Aged less than 60 days – all milks	Basket Molded Chevre	Pure Luck	Amelia Sweethardt	Dripping Springs	TX
Category R: Butters						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	RC: Salted Butter with or without cultures – made from cow's milk	Rumiano - Redwood Coast Organic Salted Butter	Rumiano Cheese Company	Alfred Arruda, Robert Israel, Sam Lockyer, Isaac Alvarez	Crescent City	CA
2nd Place	RC: Salted Butter with or without cultures – made from cow's milk	Sea Salt Cultured Butter	Vermont Creamery	Vermont Creamery Butter Team	Websterville	VT
1st Place	RC: Salted Butter with or without cultures – made from cow's milk	Cabot 83 BF Sea Salted Butter	Cabot Creamery Cooperative, Inc.	Team West Springfield	Waitsfield	VT
3rd Place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Cabot UnSalted Butter	Cabot Creamery Cooperative, Inc.	Team West Springfield	Waitsfield	VT

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2nd Place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Raised to Matter - Organic Original Ghee	Rumiano Cheese Company	Kate Walker, Robert Israel, Alfred Arruda	Crescent City	CA
1st Place	RO: Unsalted Butter with or without cultures – made from cow’s milk	Cabot 83 BF No Salt Butter	Cabot Creamery Cooperative, Inc.	Team West Springfield	Waitsfield	VT
Category Q: Plain Cultured Milk and Cream Products						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Cabot Sour Cream	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
2nd Place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Crème Fraîche	Vermont Creamery	Vermont Creamery	Websterville	VT
1st Place	QF: Crème Fraiche and Sour Cream Products – made from cow’s milk	Cabot Creme Fraiche	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
2nd Place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Kalona SuperNatural Organic Whole Milk Plain Kefir	Kalona Organics LLC	Farmers Creamery	Kalona	IA
1st Place	QK: Drinkable Cultured Products, Kefir, Drinkable Yogurt, Lassi, Buttermilk, or other drinkable cultured products – all milks	Lowfat Plain Kefir	Nasonville Dairy, Inc.	Team Weber's Farm Store	Marshfield	WI
3rd Place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Odyssey 2% Greek Yogurt	Klondike Cheese Co.	Matt Martin	Monroe	WI
2nd Place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Cabot 10% Plain Greek Yogurt	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT

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1st Place	QL: Labneh, Greek Style Yogurt, and Other Strained Cultured Products – all milks	Labne - LF	Lactalis American Group (Central Valley Cheese)	Team 1	Turlock	CA
3rd Place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Plain A2 Non-GMO Yogurt	Old Chatham Creamery	Richard Hacker	Groton	NY
3rd Place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Odyssey Yogurt	Klondike Cheese Co.	Sam Trombatore	Monroe	WI
1st Place	QY: Yogurts – Plain with NO Additional Ingredients – made from cow’s milk	Narragansett Creamery Whole Milk Plain Yogurt	Narragansett Creamery	Mark Federico	Providence	RI
2nd Place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Capretta Rich & Creamy Goat Yogurt	Sierra Nevada Cheese	John Dundon & Ben Gregersen	Willows	CA
1st Place	QD: Yogurts – Plain with NO Additional Ingredients – made from goat’s milk	Dutch Girl Creamery goat yogurt	Dutch Girl Creamery	Charuth van Beuzekom	Lincoln	NE
3rd Place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	Buffalo Yogurt - Plain	Annabella LLC	Asdrual Tavares	Longmont	CO
2nd Place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	Sheep Milk Yogurt Plain	Bellwether Farms	Liam Callahan	Petaluma	CA
1st Place	QX: Yogurts – Plain with NO Additional Ingredients – made from sheep mixed, or other milks	Plain Sheep Milk Yogurt	Old Chatham Creamery	Richard Hacker	Groton	NY
Category A: Fresh Unripened Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province

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3rd Place	AD: Cottage Cheese - all milks	Cabot Vermont Style Cottage Cheese	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
2nd Place	AD: Cottage Cheese - all milks	Knudsen 4% Milkfat Small Curd Cottage Cheese	Lactalis Heritage Dairy	Ricardo Galvan	Chicago	IL
3rd Place	AH: Cheese Curds – all milks	Ridiculously Good Cheddar Cheese Curds	Redhead Creamery	Redhead Creamery	Brooten	MN
2nd Place	AH: Cheese Curds – all milks	MouCo Cheese Curds	MouCo Cheese Company	MouCo Cheese Company	Fort Collins	CO
3rd Place	AM: Mascarpone and Cream Cheese – all milks	Gina Marie Cream Cheese	Sierra Nevada Cheese	John Dundon & Ben Gregersen	Willows	CA
2nd Place	AM: Mascarpone and Cream Cheese – all milks	Bella Gento Mascarpone	Lactalis American Group Nampa	Aaron Price	Nampa	ID
1st Place	AM: Mascarpone and Cream Cheese – all milks	BelGioioso Crema di Mascarpone	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
3rd Place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Fresh Cow Cheese	Village Cheeseworks	Kelly Harding	Upperville	VA
2nd Place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Fromage Blanc	Briar Rose Creamery	Briar Rose Creamery	Dundee	OR
1st Place	AQ: Fromage Blanc, Fromage Frais, and Quark – made from cow's milk	Quark Cheese	Pleasant Lane Farms Creamery LLC	Jason Frye	Latrobe	PA
3rd Place	AR: Ricotta – made from cow's milks	Galbani Double Cream Ricotta	Lactalis American Group, Inc.	Ricotta	Buffalo	NY
2nd Place	AR: Ricotta – made from cow's milks	BelGioioso Ricotta con Latte Whole Milk	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
2nd Place	AR: Ricotta – made from cow's milks	Galbani Lactose Free Ricotta	Lactalis American Group, Inc.	Ricotta	Buffalo	NY

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1st Place	AR: Ricotta – made from cow’s milks	Galbani Ricotta Made with Whole Milk	Lactalis American Group, Inc.	Ricotta	Buffalo	NY
3rd Place	AT: Ricotta - made from mixed or other milks	Bufala Ricotta	NDR Liuzzi Cheese	Ralph Liuzzi	Hamden	CT
2nd Place	AT: Ricotta - made from mixed or other milks	BUF Ricotta Dibufala	BUF Creamery LLC	Fabio Noscuosa	Charlottesville	VA
1st Place	AT: Ricotta - made from mixed or other milks	Ricotta Di Bufala	Calabro Cheese	Calabro Cheese	East Haven	CT
3rd Place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Cream Quark	Cedar Grove Cheese	Steve Hurd	Milwaukee	WI
2nd Place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Dry Quark	Cedar Grove Cheese	Clock Shadow Team	Milwaukee	WI
1st Place	AX: Fromage Blanc, Fromage Frais, and Quark – made from mixed or other milks	Fromage Blanc	Cypress Grove	Cypress Grove	Arcata	CA
2nd Place	AY: Crescenza and Stracchino style cheeses- all milks	Stracchino	Lira Rossa Artisan Cheese	Andrea Cudin	Moulton	TX
1st Place	AY: Crescenza and Stracchino style cheeses- all milks	BelGioioso Crescenza-Stracchino	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
3rd Place	AC: Open Category - made from cow's milk	Farmer Cheese	Sierra Nevada Cheese	John Dundon & Ben Gregersen	Willows	CA
3rd Place	AC: Open Category - made from cow's milk	President Pub Sharp Cheddar Spreadable Cheese	Lactalis American Group	Brian Storm	Merrill	WI
3rd Place	AC: Open Category - made from cow's milk	Stracciatella	Di Stefano Cheese	Stefano Bruno	Pomona	CA
2nd Place	AC: Open Category - made from cow's milk	Stracciatella	Maplebrook Farm	Michael Scheps	North Bennington	VT

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1st Place	AC: Open Category - made from cow's milk	BelGioioso Stracciatella	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
Category E: Cheddars						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Cabot Legacy Farmhouse Cheddar	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
2nd Place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Cabot Private Stock Cheddar	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
1st Place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Tillamook Extra Sharp Cheddar	Tillamook	Tillamook	Tillamook	OR
1st Place	EA: Aged Cheddar – aged 13 months through 23 months – all milks	Sharpsburg Cheddar	Pennland Pure	Kylie Schriever & Harold Gay	Hancock	PA
3rd Place	EC: Cheddar – aged through 12 months – made from cow's milk	Old Style Cheddar	Milton Creamery	Milton Creamery Team	Milton	IA
3rd Place	EC: Cheddar – aged through 12 months – made from cow's milk	Cabot Extra Sharp Cheddar	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
2nd Place	EC: Cheddar – aged through 12 months – made from cow's milk	Farmhouse Cheddar	Sartori Company	Team Sartori	Plymouth	Wi
1st Place	EC: Cheddar – aged through 12 months – made from cow's milk	Sharpsburg Cheddar	Pennland Pure	Kylie Schriever & Harold Gay	Hancock	PA
3rd Place	EG: Cheddar – aged through 12 months – made from goat's, sheep's, buffalo's, mixed, or other milk	Capra Bianca Goat Cheddar	Sierra Nevada Cheese	John Dundon & Ben Gregersen	Willows	CA

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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	Hook's Cheese Company, Inc.	Anthony Hook	Mineral Point	WI
1st Place	EG: Cheddar – aged through 12 months – made from goat’s, sheep’s, buffalo’s, mixed, or other milk	Shepsog	Grafton Village Cheese Co.	Mariano Gonzalez	Brattleboro	VT
3rd Place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	2 c+ -year Reserve Cheddar	Pineland Farms Dairy Co.	PFDC	Bangor	ME
2nd Place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	Cabot Three Year Cheddar	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
1st Place	EX: Mature Cheddar – aged 24 months through 47 months – all milks	2-year Reserve Cheddar	Pineland Farms Dairy Co.	PFDC	Bangor	ME
3rd Place	EE: Mature Cheddar – aged 48 or more months – all milks	Balderson Aged Cheddar	Lactalis	Corinne Merkley	Etobicoke	ON
2nd Place	EE: Mature Cheddar – aged 48 or more months – all milks	Cabot Extra Aged Cheddar	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
1st Place	EE: Mature Cheddar – aged 48 or more months – all milks	Deer Creek 7 Year Proprietor's Grand Reserve Specialty Cheddar	The Artisan Cheese Exchange	Land O'Lakes	Sheboygan	WI
3rd Place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Cabot Clothbound	Cellars at Jasper Hill Farm	Cabot Creamery	Greensboro	VT

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2nd Place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Stockinghall	Murray's Cheese	Old Chatham Creamery	Long Island City	NY
1st Place	EW: Cheddar wrapped in cloth, linen with a natural rind – aged through 12 months – all milks	Clothbound Cheddar	Grafton Village Cheese co.	Mariano Gonzalez	Brattleboro	VT
3rd Place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Cabot Clothbound	Cellars at Jasper Hill Farm	Cabot Creamery	Greensboro	VT
3rd Place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Face 2 Face Clothbound Cheddar	Face Rock Creamery	Brad Sinko	Bandon	OR
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	Seattle	WA
1st Place	EB: Cheddar wrapped in cloth, linen with a natural rind – aged 13 or more months – all milks	Clothbound Cheddar	Face Rock Creamery	Brad Sinko	Bandon	OR
3rd Place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Tillamook English Style Sweet Cheddar	Tillamook	Tillamook	Tillamook	OR
3rd Place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Cabot Alpine Cheddar Extra Aged	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
2nd Place	EF: Sweet Cheddar- commonly made by including Lb. helveticus adjunct culture - all milks, all ages	Cabot White Oak Cheddar I	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
Category F: Blue Mold Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province

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3rd Place	FC: Rindless Blue-veined – made from cow's milk	AmaGorg	Caves of Faribault-Prairie Farms	Caves of Faribault Team	Faribault	MN
2nd Place	FC: Rindless Blue-veined – made from cow's milk	Point Reyes Original Blue	Point Reyes Farmstead Cheese Company	Kuba Hemmerling	Point Reyes	CA
1st Place	FC: Rindless Blue-veined – made from cow's milk	Great Hill Blue	Great Hill Dairy, Inc.	Brian Petitpas	Marion	MA
3rd Place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Bleu de Samuel	Fromagerie Nouvelle France	Marie-Chantal Houde	Racine	QC
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	Mineral Point	WI
1st Place	FX: Rindless Blue-veined – made from goat, sheep, mixed, or other milks	Kingston Breezy Blue Cheese	Kingston Creamery	Team Kingston Creamery	Cambria	WI
3rd Place	FK: Blue-veined with a rind or external coating – made from cow's milk	RedRock	Roelli Cheese Co. Inc	Chris Roelli	Shullsburg	WI
2nd Place	FK: Blue-veined with a rind or external coating – made from cow's milk	Eiffel Tower Borgonzola 9 oz	Quality Cheese Inc.	Dipesh Patel	Vaughan	ON
1st Place	FK: Blue-veined with a rind or external coating – made from cow's milk	Blue Yonder	Lively Run Dairy	Pete Messmer and Lively Run Dairy Team	Interlaken	NY
3rd Place	FZ: Blue-veined with a rind or external coating – made from goat, sheep, mixed, or other milks	Valdes Blue	Barn First Creamery	Rebecca Velazquez	Westfield	VT
3rd Place	FE: External Blue-molded/rinded cheeses – all milks	Deep Ellum Blue	Mozzarella Company	Paula Lambert	Dallas	TX

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2nd Place	FE: External Blue-molded/rinded cheeses – all milks	Classic Blue Log	Westfield Farm	Kim Hayes	Hubbardston	MA
Category B: Soft-Ripened Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Little Hosmer	Cellars at Jasper Hill Farm	Mateo Kehler, Andi Wandt, Dave Brush	Greensboro Bend	VT
2nd Place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	Mayfly	The Farm at Doe Run	Team Doe Run	Coatesville	PA
1st Place	BB: Soft Ripened– made from cow’s milk 8 oz. and under	CamemBertha	Four Fat Fowl	Willy Bridgham	Stephentown	NY
3rd Place	BC: Soft Ripened– made from cow's milk over 8 oz	Brie	Savencia Cheese USA	Kolb-Lena Team	New Holland	PA
2nd Place	BC: Soft Ripened– made from cow's milk over 8 oz	Noblette	Calkins Creamery	Emily Montgomery	Honesdale	PA
1st Place	BC: Soft Ripened– made from cow's milk over 8 oz	Noble Road	Calkins Creamery	Emily Montgomery	Honesdale	PA
3rd Place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Sherry Gray	Cellars at Jasper Hill Farm	Mateo Kehler, Andi Wandt, Dave Brush	Greensboro Bend	VT
3rd Place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Eiffel Tower Triple Cream Brie 9 oz	Quality Cheese Inc.	Dipesh Patel	Vaughan	ON
2nd Place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Nancy's Hudson Valley Camembert	Old Chatham Creamery	Jeremiah Timmins & Becky Frye	Groton	NY
1st Place	BT: Soft ripened cream added (double, triple creme cheeses) – all milks	Professor's brie	Wegmans Food Market	Old Chatham Creamery	Rochester	NY

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3rd Place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Hartwell	Cellars at Jasper Hill Farm	Mateo Kehler, Andi Wandt, Dave Brush	Greensboro Bend	VT
3rd Place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Comeback Cow	Savencia Cheese USA	Kolb-Lena Team	New Holland	PA
2nd Place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	St. Albans	Vermont Creamery	Vermont Creamery Aged Cheese Team	Websterville	VT
2nd Place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	MouCo Ashley	MouCo Cheese Company	MouCo Cheese Company	Fort Collins	CO
2nd Place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Blue Earth	Alemar Cheese Company	Alemar Cheese Company	Minneapolis	MN
1st Place	BA: Open Category – Soft-Ripened Cheeses – made from cow’s milk	Apricity	Alemar Cheese Company	Alemar Cheese Company	Minneapolis	MN
3rd Place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Coupole	Vermont Creamery	Vermont Creamery	Websterville	VT
2nd Place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	New Moon	Old Chatham Creamery	Jeremiah Timmins & Becky Frye	Groton	NY
2nd Place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Creamery Collection Batch #37	The Farm at Doe Run	Team Doe Run	Coatesville	PA
2nd Place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Creamy Brie	Laura Chenel	Laura Chenel	Sonoma	CA
1st Place	BG: Open Category – Soft-Ripened Cheeses – made from goat's milk	Linedeline	Blakesville Creamery	Levi Garcia & Dennis Belen	Port Washington	WI
3rd Place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	Emanuel Vom Tal Kase	Goot Essa	John Esh Jr	Howard	PA
1st Place	BS: Open Category – Soft-Ripened Cheeses – made from sheep's milk	Creamery Collection Batch #38	The Farm at Doe Run	Team Doe Run	Coatesville	PA

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3rd Place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Velvet Sister	Pennyroyal Farm	Erika McKenzie-Chapter	BOONVILLE	CA
2nd Place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Cottonseed	Boxcarr Handmade Cheese	Samantha and Austin Genke	CEDAR GROVE	NC
1st Place	BX: Open Category - Soft-Ripened Cheeses – made from mixed, or other milks	Willow	The Farm at Doe Run	Team Doe Run	Coatesville	PA
Category G: Hispanic & Portugueses Style Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Cotija	Familia del Norte	Queseros de Familia del Norte	Ferndale	WA
2nd Place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Rizo Bros Cotija	Rizo Lopez Foods, Inc.	Tio Francisco	Modesto	CA
1st Place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Sierra Brand Cotija Cheese	V&V Supremo Foods	Team V&V Supremo	Nashville	TN
1st Place	GA: Ripened, Aged over 90 days (Anejo, Cincho, Cotija, Flamingo Bolla, Prato) – all milks	Tio Francisco Cotija	Rizo Lopez Foods, Inc.	Tio Francisco	Modesto	CA
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	Paula Lambert	Dallas	TX

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2nd Place	GC: Fresh, Unripened (Acoreano, Freir, Queijo Blanco, Queso Andino, Queso Blanco, Queso Campesino, Queso Crema, Queso de Puna, Queso Fresco) – all milks	Tio Francisco Panela	Rizo Lopez Foods, Inc.	Tio Francisco	Modesto	CA
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 Fresco	V&V Supremo Foods	Team V&V Supremo	Chicago	IL
3rd Place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Chihuahua, Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Tio Francisco Oaxaca	Rizo Lopez Foods, Inc.	Tio Francisco	Modesto	CA
2nd Place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Chihuahua, Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Queso Oaxaca Don Froylan Creamery	Don Froylan Creamery	Francisco Ochoa	Salem	OR
1st Place	GM: Cooking Hispanic – Cheeses intended to be consumed heated or melted (Chihuahua, Para Freir, Quesadilla, Quesillo, etc.) – all milks.	Queso Quesadilla	Nuestro Queso, LLC	NA	Chicago	IL
Category H: Italian Type Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	Nodini	NDR LIUZZI CHEESE	Ralph Liuzzi	Hamden	CT

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2nd Place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	BelGioioso Fresh Mozzarella 8 oz. Ball Thermoform	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
1st Place	HY: Fresh Mozzarella – 8 oz. or More (Balls or Shapes) – all milks	Filoncino Log	NDR LIUZZI CHEESE	Ralph Liuzzi	Hamden	CT
3rd Place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	BelGioioso Fresh Mozzarella 1lb. Log Thermoform	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
2nd Place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Hand- Tied Nodini	Caputo Cheese	Team Caputo	Melrose Park	IL
2nd Place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Fior di Latte Fresh Mozzarella Ovoline	Ferndale Farmstead	Ferndale Farmstead Team	Ferndale	WA
1st Place	HZ: Fresh Mozzarella – Under 8 oz. (Ovalini, Bocconcini, Ciliegine sizes) – all milk	Ovoline	Lioni Latticini, Inc	Lioni Latticini, Inc.	Union	NJ
3rd Place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Maplebrook Farm Burrata	Maplebrook Farm	Michael Scheps	North Bennington	VT
2nd Place	HB: Burrata – Fresh mozzarella encasing a distinctly separate core made from softer curd and cream, or other soft cheese – all milks	Burrata Con Panna	Lioni Latticini, Inc	Lioni Latticini, Inc.	Union	NJ
3rd Place	HM: Mozzarella types (Brick, Scamorza, String Cheese) – all milks	Renard's Natural String Cheese	Renard's Cheese / Rosewood Dairy	Chris Renard	Algoma	WI
2nd Place	HM: Mozzarella types (Brick, Scamorza, String Cheese) – all milks	Scamorza	Ferndale	Ferndale Farmstead Team	Ferndale	WA

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1st Place	HM: Mozzarella types (Brick, Scamorza, String Cheese) – all milks	Liliana's String Cheese	Don Froylan Creamery	Francisco Ochoa	Salem	OR
3rd Place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Caciocavallo	NDR LIUZZI CHEESE	Ralph Liuzzi	Hamden	CT
3rd Place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Sharpsburg Cheddar	Pennland Pure	Kylie Schriever & Harold Gay	Hancock	PA
2nd Place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Galbani Mild Provolone	Lactalis American Group, Inc.	Ricotta	Buffalo	NY
1st Place	HP: Pasta Filata types (Provolone, Caciocavallo) – all milks	Low Sodium Provolone	Lactalis American Group, Inc.	Ricotta	Buffalo	NY
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 Cheese Inc.	Green Bay	WI
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	Stella Fontinella	Saputo	Saputo	Wauwatosa	WI

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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	Latteria	Lira Rossa Artisan Cheese	Andrea Cudin	Moulton	TX
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 Asiago	Schuman Cheese	Lake Country Dairy	Fairfield	NJ
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	Keystone	River Whey Creamery	Susan Rigg	Schertz	TX
3rd Place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Pine Tree Parmesan	Balfour Farm LLC	Heather Donahue and Olivia Field	Pittsfield	ME
2nd Place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggiano, Romano, Sardo) – all milks	Cello Copper Kettle Parmesan	Schuman Cheese	Lake Country Dairy	Fairfield	NJ

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1st Place	HA: Grating types (Aged Asiago, Domestic Parmesan, Grana, Reggianito, Romano, Sardo) – all milks	BelGioioso American Grana	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
Category I: Feta Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	IC: Feta – made from cow's milk	Fata Morgana	Briar Rose Creamery	Briar Rose Creamery	Dundee	OR
2nd Place	IC: Feta – made from cow's milk	Cow's Milk Feta	Pleasant Lane Farms Creamery LLC	Jason Frye	Latrobe	PA
2nd Place	IC: Feta – made from cow's milk	Feta in Brine 12oz	Belfiore Cheese Company	Arcangelo Esposito	Berkeley	CA
1st Place	IC: Feta – made from cow's milk	Block Feta	Maplebrook Farm	Michael Scheps	North Bennington	VT
3rd Place	IG: Feta – made from goat's milk	Goat Feta	Zingerman's Creamery	Zingerman's Creamery	Ann Arbor	MI
2nd Place	IG: Feta – made from goat's milk	Celebrity Goat Feta	Mariposa Dairy Ltd	Mariposa Dairy Ltd	Lindsay	ON
1st Place	IG: Feta – made from goat's milk	Bella Capra Goat Feta	Sierra Nevada Cheese Company	Ben Gregersen & John Dundon	Willows	CA
3rd Place	IX: Feta – made from sheep, mixed, or other milks	Bufaletta	OroBianco Italian Creamery	Adam S. Thompson	Blanco	TX
3rd Place	IX: Feta – made from sheep, mixed, or other milks	feta in whey brine	Prairie Fruits Farm & Creamery	Leslie Cooperband	Champaign	IL
2nd Place	IX: Feta – made from sheep, mixed, or other milks	Sheep Milk Feta	Landmark Creamery, LLC	Anna Landmark	Belleville	WI
1st Place	IX: Feta – made from sheep, mixed, or other milks	Farmstead Feta	Hiddens Springs Creamery	Brenda Jensen	Westby	WI
Category D: American Made/International Style						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province

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3rd Place	DB: Cheeses wrapped in bark, leaves or grass	Harbison Mini	Cellars at Jasper Hill Farm	Mateo Kehler, Andi Wandt, Dave Brush	Greensboro Bend	VT
3rd Place	DB: Cheeses wrapped in bark, leaves or grass	Harbison	Cellars at Jasper Hill Farm	Mateo Kehler, Andi Wandt, Dave Brush	Greensboro Bend	VT
2nd Place	DB: Cheeses wrapped in bark, leaves or grass	Goat Piece Hoja Santa	Mozzarella Company	Paula Lambert	Dallas	TX
1st Place	DB: Cheeses wrapped in bark, leaves or grass	Calderwood	Cellars at Jasper Hill Farm	Mateo Kehler, Allison Dembek, Paul Moretti	Greensboro Bend	VT
3rd Place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Frisian Farms Aged	Frisian Farms Cheese	Mike and Luke Bandstra	Leighton	IA
2nd Place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Hootenanny	Goat Rodeo Farm & Dairy	The Goat Rodeo Team	Allison Park	PA
1st Place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Marieke Gouda Belegen	Marieke Gouda	Marieke Gouda team	Thorp	WI
1st Place	DD: Dutch-style (Gouda, Edam, etc.) – aged through 9 months - all milks	Stanislaus Reserve	Oakdale Cheese	John Bulk	Oakdale	CA
3rd Place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Frisian Farms Sneek	Frisian Farms Cheese	Mike and Luke Bandstra	Leighton	IA
3rd Place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Le Louis Cyr - 2 years	Fromagerie Bergeron	Team Bergeron	Saint-Antoine-de-Tilly	QC
2nd Place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Point Reyes Aged Gouda	Point Reyes Farmstead Cheese Company	Kuba Hemmerling	Point Reyes	CA

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1st Place	DF: Dutch-style (Gouda, Edam, etc.) – aged 10 months and over - all milks	Marieke Gouda Aged	Marieke Gouda	Marieke Gouda team	Thorp	WI
3rd Place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Swiss Cheese	Prairie Farms	Prairie Farms Luana Plant	Luana	IA
2nd Place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Farmstead Swiss	Appel Farms	Eric Hanko	Ferndale	WA
1st Place	DE: Emmental-style with Eye Formation (Swiss, Baby Swiss, Blocks, Wheels, etc.) – made from cow's milk	Ziller Wheel	Guggisberg Cheese	Richard Guggisberg	Millersburg	OH
3rd Place	DC: Open Category – American Made/International Style – made from cow's milk	Buholzer Brothers Havarti	Klondike Cheese Co.	Tom Schultz	Monroe	WI
2nd Place	DC: Open Category – American Made/International Style – made from cow's milk	THE BIG MOO - Oh So Original	Cheeses of Wisconsin	Pasture Pride	Cottage Grove	WI
1st Place	DC: Open Category – American Made/International Style – made from cow's milk	Cumberland	Sequatchie Cove Creamery	Nathan Arnold	Sequatchie	TN
3rd Place	DG: Open Category – American Made/International Style – made from goat's milk	Providence	Goat Lady Dairy	Bobby Bradds Jessie Laughlin	Climax	NC
2nd Place	DG: Open Category – American Made/International Style – made from goat's milk	Mont Idyll	Idyll farms	Team Idyll	Northport	MI

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2nd Place	DG: Open Category – American Made/International Style – made from goat's milk	Cave Dweller	FireFly Farms Inc.	Dan Porter	Accident	MD
3rd Place	DS: Open Category – American Made/International Style – made from sheep's milk	Hook's Sheep Milk Butterkase Cheese	Hook's Cheese Company, Inc.	Anthony Hook	Mineral Point	WI
2nd Place	DS: Open Category – American Made/International Style – made from sheep's milk	Pecora Nocciola	Landmark Creamery, LLC	Anna Landmark	Belleville	WI
1st Place	DS: Open Category – American Made/International Style – made from sheep's milk	Ewe's Blue	Old Chatham Creamery	Eric Anderson	Groton	NY
3rd Place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Invierno	Vermont Shepherd	David Major, Dylan Richardson, Miguel Rodriguez	Putney	VT
1st Place	DX: Open Category – American Made/International Style – made from mixed, or other milks	Sagittarius	Shooting Star Creamery	Avery Jones	Paso Robles	CA
Category J: Low Fat/Low Salt Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	JL: Fat Free and Low Fat cheeses	Odyssey Fat Free Feta	Klondike Cheese Co.	Amanda Gutzmer	Monroe	WI
2nd Place	JL: Fat Free and Low Fat cheeses	Galbani Low Fat Ricotta	Lactalis American Group, Inc.	Ricotta	Buffalo	NY
1st Place	JL: Fat Free and Low Fat cheeses	Odyssey Low Fat Feta	Klondike Cheese Co.	Steve Buholzer	Monroe	WI
3rd Place	JR: Light/Lite and Reduced Fat cheeses	Seigneur de Tilly 18 months	Fromagerie Bergeron	Team Bergeron	Saint-Antoine-de-Tilly	QC
2nd Place	JR: Light/Lite and Reduced Fat cheeses	Odyssey Reduced Fat Feta	Klondike Cheese Co.	Steve Webster	Monroe	WI

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1st Place	JR: Light/Lite and Reduced Fat cheeses	Neufchatel	Prairie Farms	Prairie Farms Luana Plant	Luana	IA
Category L: Smoked Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Naturally Oven-Smoked Mozzarella	Global Foods International Inc.	Global Foods International Inc.	Schiller Park	IL
2nd Place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Ricotta Affumicata	Lira Rossa Artisan Cheese	Andrea Cudin	Moulton	TX
1st Place	LM: Smoked Italian Styles (Mozzarella, Scamorza, Bocconcini, Ovalini, etc.) – all milks	Smoked Scamorza	Mozzarella Company	Paula Lambert	Dallas	TX
3rd Place	LD: Smoked Cheddars – all milks	Tillamook Hickory Smoked Extra Sharp White Cheddar	Tillamook	Tillamook	Tillamook	OR
2nd Place	LD: Smoked Cheddars – all milks	Tillamook Hickory Smoked Cheddar	Tillamook	Tillamook	Tillamook	OR
1st Place	LD: Smoked Cheddars – all milks	Smokey Cheddar	Face Rock Creamery	Brad Sinko	Bandon	OR
3rd Place	LC: Open Category – Smoked Cheeses – made from cow's milk	Naturally Oven-Smoked Pepper Jack	Global Foods International Inc.	Global Foods International Inc.	Schiller Park	IL
2nd Place	LC: Open Category – Smoked Cheeses – made from cow's milk	Smokey Blue Cheese	Rogue Creamery	Rogue Creamery	Central Point	OR
1st Place	LC: Open Category – Smoked Cheeses – made from cow's milk	Dorothy Holy Smoke	Savencia Cheese USA	Kolb-Lena Team	New Holland	PA
3rd Place	LG: Gouda – Smoked Cheeses – made from all milks	Naturally Oven-Smoked Creamy Gouda	Global Foods International Inc.	Global Foods International Inc.	Schiller Park	IL

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3rd Place	LG: Gouda – Smoked Cheeses – made from all milks	Smoked Gouda	Arena Cheese	Bill Hanson	Arena	WI
2nd Place	LG: Gouda – Smoked Cheeses – made from all milks	Marieke Gouda Smoked	Marieke Gouda	Marieke Gouda team	Thorp	WI
3rd Place	LX: Open Category – Smoked Cheeses – made from mixed, or other milks	Smoked Montebello	The Udder Way Artisan Cheese Co	Tor Krueger	Hamilton	ON
3rd Place	LX: Open Category – Smoked Cheeses – made from mixed, or other milks	Winter Winds Farm Smoked Chevre	Winter Winds Farm	Lacey McNeff	Victor	ID
Category N: Goat's Milk Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Chevre Frais	Prairie Fruits Farm & Creamery	Leslie Cooperband	Champaign	IL
2nd Place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Classic Goat Cheese	Vermont Creamery	Vermont Creamery	Websterville	VT
1st Place	NO: Fresh Rindless Goat's Milk Cheese Aged 0 to 30 Days	Spreadable Goat Cheese	Laura Chenel	Laura Chenel	Sonoma	CA
3rd Place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	Bloomdsdale	Baetje Farms LLC	Beth Giesler	Bloomdsdale	MO
2nd Place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	1916	Wegmans Food Market	Vermont Creamery	Rochester	NY
1st Place	NS: Fresh Goat's Milk Cheese Aged 0 to 30 Days	Silver Lining	Pure Luck	Amelia Sweethardt	Dripping Springs	TX
1st Place	NT: Goat's Milk Cheese Aged 31 to 60 Days	Shabby Shoes	Blakesville Creamery	Veronica Pedraza	Port Washington	WI

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3rd Place	NU:Goat's Milk Cheese Aged Over 60 Days	Carpenter's Wheel	Murray's Cheese	Firefly Farms	Long Island City	NY
2nd Place	NU:Goat's Milk Cheese Aged Over 60 Days	Finger Lakes Gold Reserve	Lively Run Dairy	Pete Messmer and Lively Run Dairy Team	Interlaken	NY
1st Place	NU:Goat's Milk Cheese Aged Over 60 Days	St Germain	Blakesville Creamery	Veronica Pedraza	Port Washington	WI
Category O: Sheep's Milk Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
2nd Place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Celebrity Soft Unripened Original Sheep Logs	Mariposa Dairy Ltd	Mariposa Dairy Ltd	LINDSAY	ON
1st Place	OO: Fresh Rindless Sheep's Milk Cheese Aged 0 to 30 Days	Wischago	Hiddens Springs Creamery	Brenda Jensen	Westby	WI
2nd Place	OT: Sheep's Milk Cheese Aged 31 to 60 Days	Buttermilk Basque	Murray's Cheese	Old Chatham Creamery	Long Island City	NY
3rd Place	OU: Sheep's Milk Cheese Aged Over 60 Days	Burr Oak	Shepherd's Way Farms	Jodi Ohlsen Read	Nerstrand	MN
2nd Place	OU: Sheep's Milk Cheese Aged Over 60 Days	Sweet Annie	Landmark Creamery, LLC	Anna Landmark	Belleville	WI
1st Place	OU: Sheep's Milk Cheese Aged Over 60 Days	Prairie Tomme	Green Dirt Farm	Green Dirt Farm	Weston	MO
Category K: Flavored Cheeses, Butter, and Cultured Dairy Products						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
2nd Place	KR: Butter with Flavor Added – all milks	Coffee Butter	Cherry Valley Dairy	Blain Hages	Duvall	WA

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1st Place	KR: Butter with Flavor Added – all milks	Herbed Rose Butter	Cherry Valley Dairy	Blain Hages	Duvall	WA
3rd Place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow’s milk	Cabot Triple Cream Vanilla Greek Yogurt	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
3rd Place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow’s milk	Odyssey Blueberry Greek Yogurt	Klondike Cheese Co.	Danielle Sofran	Monroe	WI
2nd Place	KQ: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – cow’s milk	Odyssey Greek Yogurt French Onion Dip	Klondike Cheese Co.	Dave Buholzer	Monroe	WI
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.	Vincent Buholzer	Monroe	WI
1st 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	Monroe	WI
3rd Place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Lowfat Raspberry Kefir	Nasonville Dairy, Inc.	Team Weber's Farm Store	Marshfield	WI
3rd Place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Lowfat Blueberry Kefir	Nasonville Dairy, Inc.	Team Weber's Farm Store	Marshfield	WI
2nd Place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Lowfat Vanilla Kefir	Nasonville Dairy, Inc.	Nasonville Dairy, Inc.	Marshfield	WI

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1st Place	KV: Yogurt and Cultured Products with Flavor Added (Drinkable, pourable, smoothie, etc.) – all milks	Lowfat Strawberry Kefir	Nasonville Dairy, Inc.	Team Weber's Farm Store	Marshfield	WI
3rd Place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	Buffalo Yogurt - Strawberry	Annabella LLC	Asdrual Tavares	Longmont	CO
2nd Place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	Buffalo Yogurt - Blackberry	Annabella LLC	Asdrual Tavares	Longmont	CO
1st Place	KT: Yogurt and Cultured Products with Flavor Added (Set yogurts, Greek-style, dips, etc.) – all mixed and other milks	Buffalo Yogurt - Passion Fruit	Annabella LLC	Asdrual Tavares	Longmont	CO
3rd Place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Sparkling Cheddar	Walla Walla Cheese Company	Jeff Adams	Milton Freewater	OR
2nd Place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Truffle Cheddar	Face Rock Creamery	Brad Sinko	Bandon	OR
1st Place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Peppercorn Harvest Clothbound Cheddar	Face Rock Creamery	Brad Sinko	Bandon	OR
1st Place	KE: Cheddar with Flavor Added (refer to category KH for intended hot flavors) – all milks	Cabot Garlic Herb Cheddar	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
3rd Place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Jalapeno Cheddar Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Theresa	WI

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2nd Place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Red Butte Hatch Chile	Beehive Cheese Co., LLC	Eulogio Martinon	Uintah	UT
1st Place	KH: Cheddar with hot pepper (capsaicin) /spicy flavor added (intended hot)– all milks	Chipotle Daisie	Henning's Cheese	Joshua Henning	Kiel	WI
3rd Place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Garlic Herb Spread	Stuyt Dairy Farmstead Cheese Co. LLC	Team Stuyt	Escalon	CA
3rd Place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Turmeric Twist Paneer	Sach Foods	Mike Meadors, Jasleen Agarwal	Oakland	CA
3rd Place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Rondele Garden Veggie Creamy Whipped Cheese Spread	Lactalis American Group	Keith Turzinkski	Merrill	WI
2nd Place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Spicy Habanero Paneer	Sach Foods	Mike Meadors, Jasleen Agarwal	Oakland	CA
1st Place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	Alouette Spinach & Artichoke Soft Spreadable Cheese	Savencia Cheese USA	Cyril Feroul	New Holland	PA

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1st Place	KA: Fresh Unripened Cheese with Flavor Added (Cream Cheese, Fromage Blanc, Fromage Frais, Impastata, Quark, etc.) – cow, sheep, mixed, and other milks	BelGioioso Black Truffle Burrata	BelGioioso Cheese Inc.	BelGioioso Cheese Inc.	Green Bay	WI
3rd Place	KL: Cheese Curds with Flavor Added – all milks	Dill Pickle Cheese Curds	Ellsworth Cooperative Creamery	Team Ellsworth	Ellsworth	WI
2nd Place	KL: Cheese Curds with Flavor Added – all milks	Pizza Cheese Curds	Ellsworth Cooperative Creamery	Team Ellsworth	Ellsworth	WI
1st Place	KL: Cheese Curds with Flavor Added – all milks	Garlic & Dill Cheese Curd	Nasonville Dairy, Inc.	Team Nasonville Dairy North	Marshfield	WI
3rd Place	KB: Soft-Ripened with Flavor Added – all milks	Truffle Kunik	Nettle Meadow Cheese Co	Team Nettle Meadow	Warrensburg	NY
2nd Place	KB: Soft-Ripened with Flavor Added – all milks	We Be Chivin	Wegmans Food Market	Vermont Creamery	Rochester	NY
2nd Place	KB: Soft-Ripened with Flavor Added – all milks	Hudson Flower	Murray's Cheese	Old Chatham Creamery	Long Island City	NY
1st Place	KB: Soft-Ripened with Flavor Added – all milks	Petite Jalapeño	Marin French Cheese Co.	Marin French Cheese Co.	Petaluma	CA
3rd Place	KG: Hispanic-Style with Flavor Added – all milks	Queso Botanero Don Froylan Creamery	Don Froylan Creamery	Francisco Ochoa	Salem	OR
2nd Place	KG: Hispanic-Style with Flavor Added – all milks	Queso Blanco with Chiles & Epazote	Mozzarella Company	Paula Lambert	Dallas	TX
1st Place	KG: Hispanic-Style with Flavor Added – all milks	Oaxaca con Chipotle Don Froylan Creamery	Don Froylan Creamery	Francisco Ochoa	Salem	OR
2nd Place	KI: Feta with Flavor Added – all milks	Odyssey Tomato & Basil Feta	Klondike Cheese Co.	Steve Webster	Monroe	WI
1st Place	KI: Feta with Flavor Added – all milks	Odyssey Peppercorn Feta	Klondike Cheese Co.	Steve Buholzer	Monroe	WI

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1st Place	KI: Feta with Flavor Added – all milks	Odyssey Mediterranean Feta	Klondike Cheese Co.	Luke Buholzer	Monroe	WI
3rd Place	KD: International-Style with Flavor Added – all milks	Marieke Gouda Burning Melange	Marieke Gouda	Marieke Gouda team	Thorp	WI
2nd Place	KD: International-Style with Flavor Added – all milks	Cervelle de Canut	Zingerman's Creamery	Zingerman's Creamery	Ann Arbor	MI
2nd Place	KD: International-Style with Flavor Added – all milks	Buholzer Brothers Dill Havarti	Klondike Cheese Co.	Taylan Saglam	Monroe	WI
2nd Place	KD: International-Style with Flavor Added – all milks	Mozzamini Pearls, Wasabi	Cheese Bits	Yummy Industries, LLC.	Riverbank	CA
1st Place	KD: International-Style with Flavor Added – all milks	Cumin Gouda	Oakdale Cheese	John Bulk	Oakdale	CA
3rd Place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Odyssey Reduced Fat T&B Feta	Klondike Cheese Co.	Ron Buholzer	Monroe	WI
2nd Place	KJ: Reduced Fat Cheese with Flavor Added – all milks refer to category J for fat content requirements	Odyssey Reduced Fat Mediterranean Feta	Klondike Cheese Co.	Matt Erdley	Monroe	WI
1st 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 Co.	Luke Buholzer	Monroe	WI
3rd Place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	Celebrity Soft Unripened Honey Goat log chevre	Mariposa Dairy Ltd	Mariposa Dairy Ltd	Lindsay	ON
2nd Place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat's milk	June's Joy	Pure Luck	Amelia Sweethardt	Dripping Springs	TX

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1st Place	KN: Fresh Goat Cheese with sweet predominant flavor – aged under 30 days – 100% goat’s milk	Fig & Honey Goat Cheese	LaClare Creamery	Robert Garves	Malone	WI
3rd Place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Humble goat- Garlic & Herb	Stickney Hill Dairy	Stickney Hill Dairy Team	Rockville	MN
2nd Place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Everything Goat Cheese	Vermont Creamery	Vermont Creamery	Websterville	VT
2nd Place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Idyll Pastures Garlic and Herb Spreadable	Idyll farms	Team Idyll	Northport	MI
1st Place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Chipotle Honey Goat Cheese	LaClare Creamery	Robert Garves	Malone	WI
1st Place	KP: Fresh Goat Cheese with savory predominant flavor – aged under 30 days – 100% goat’s milk	Celebrity Soft Unripened Chipotle Goat log	Mariposa Dairy Ltd	Mariposa Dairy Ltd	Lindsay	ON
3rd Place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Driftless Maple	Hiddens Springs Creamery	Brenda Jensen	Westby	WI
2nd Place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Driftless Cranberry Cinnamon	Hiddens Springs Creamery	Brenda Jensen	Westby	WI
1st Place	KO: Sheep Cheese with Flavor Added – 100% sheep’s milk	Fresh Sheep Log - Sonoma Herb	Bellwether Farms	Liam Callahan	Petaluma	CA
3rd Place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Idyll Pastures Fennel Pollen	Idyll farms	Team Idyll	Northport	MI
3rd Place	KF: Farmstead Cheese with Flavor Added (must conform to all	Cracked Black Pepper & Chive Cheddar	Heber Valley Artisan Cheese	Amber Himmer	Midway	UT

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	guidelines in Category M) – all milks					
3rd Place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Raw Milk Medium Cheddar	Jason Wiebe Dairy	Amanda Fyfe	Durham	KS
2nd Place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Honey Lavender Cheddar	Heber Valley Artisan Cheese	Whitney Holman	Midway	UT
1st Place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Mustard Herb Cheddar	Heber Valley Artisan Cheese	Stewart Hunsaker	Midway	UT
1st Place	KF: Farmstead Cheese with Flavor Added (must conform to all guidelines in Category M) – all milks	Herbes de Provence	Pure Luck	Amelia Sweethardt	Dripping Springs	TX
3rd Place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Rosemary and Olive Oil Asiago	Sartori Company	Team Sartori	Plymouth	Wi
3rd Place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Cello Toasted Chili Fontal	Schuman Cheese	Lake Country Dairy	Fairfield	NJ
2nd Place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbed or applied on the exterior surface of the cheese only	Cello Mayan Cocoa Coffee Fontal	Schuman Cheese	Lake Country Dairy	Fairfield	NJ

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2nd Place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbeded or applied on the exterior surface of the cheese only	Cello Creamy Dill Fontal	Schuman Cheese	Lake Country Dairy	Fairfield	NJ
1st Place	KK: Rubbed-Rind Cheese with added flavor ingredients rubbeded or applied on the exterior surface of the cheese only	Barely Buzzed	Beehive Cheese Co., LLC	Tim Welsh	Uintah	UT
3rd Place	KM: American Originals with Flavor Added – all milks	Traditional Washed Rind Aged Brick Cheese with Caraway Seeds	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Theresa	WI
2nd Place	KM: American Originals with Flavor Added – all milks	Jalapeno Brick Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Theresa	WI
1st Place	KM: American Originals with Flavor Added – all milks	Point Reyes TomaProvence	Point Reyes Farmstead Cheese Company	Kuba Hemmerling	Point Reyes	CA
3rd Place	KS: Cold-Pack and Club Cheeses with Flavor Added	Marieke Gouda spread Hatch Pepper	Marieke Gouda	Marieke Gouda team	Thorp	WI
2nd Place	KS: Cold-Pack and Club Cheeses with Flavor Added	Green Olive Aged Brick Spread	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Theresa	WI
1st Place	KS: Cold-Pack and Club Cheeses with Flavor Added	Marieke Gouda spread Honey Clover	Marieke Gouda	Marieke Gouda team	Thorp	WI
3rd Place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Deer Creek The Blue Jay	The Artisan Cheese Exchange	Carr Valley Cheese	Sheboygan	WI
2nd Place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Pepper Jack Cold Pack Cheese Spread	PINE RIVER PREPACK	Phil Lindemann	Newton	WI

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1st Place	KC: Open Category - Cheeses with Flavor Added – all milks and mixed milks	Shire	Lively Run Dairy	Pete Messmer and Lively Run Dairy Team	Interlaken	NY
Category P: Marinated Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Marinated Feta	Bell & Goose Cheese Co	Anna Cantelmo, Brandi DeMaria	South Hampton	NH
2nd Place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Marinated Fresh Mozzarella	Crave Brothers Farmstead Cheese, LLC	Kurt Premo	Waterloo	WI
2nd Place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Marinated Ciliegine	Belfiore Cheese	Arcangelo Esposito	Berkeley	CA
1st Place	PC: Cheeses Marinated in Liquids and Ingredients – made from cow's milk	Marinated Fresh Mozz	Lactalis American Group Nampa	Drew Martinez	Nampa	ID
3rd Place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	CHEVOO Goat Cheese marinated in Olive Oil - Herbes de Provence	Belle Chevre Inc.	CHEVOO Cheese Makers team	Elkmont	AL
2nd Place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Black Truffle Marinated Goat Cheese	Laura Chenel	Laura Chenel	Sonoma	CA
1st Place	PX: Cheeses Marinated in Liquids and Ingredients – made from mixed, or other milks	Thyme & Rosemary Marinated Goat Cheese	Laura Chenel	Laura Chenel	Sonoma	CA
Category S: Cold-Pack and Club Cheeses						

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Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	SC: Open Category – Cold-Pack and Club Cheeses – all milks	60 Month Cheddar Cold Pack Cheese	PINE RIVER PREPACK	Phil Lindemann	Newton	WI
2nd Place	SC: Open Category – Cold-Pack and Club Cheeses – all milks	Aged Asiago Cold Pack Cheese Food	PINE RIVER PREPACK	Phil Lindemann	Newton	WI
1st Place	SC: Open Category – Cold-Pack and Club Cheeses – all milks	Aged Brick Cheese Spread	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Theresa	WI
Category T: Washed Rind Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	TB: Soft-Ripened Washed Rind	MouCo ColoRouge	MouCo Cheese Company	MouCo Cheese Company	Fort Collins	CO
2nd Place	TB: Soft-Ripened Washed Rind	Willoughby	Cellars at Jasper Hill Farm	Mateo Kehler, Andi Wandt, Dave Brush, Mike Noyes	Greensboro Bend	VT
2nd Place	TB: Soft-Ripened Washed Rind	Greensward	Murray's Cheese	Jasper Hill Farm	Long Island City	NY
1st Place	TB: Soft-Ripened Washed Rind	Prosecco Wash Harbison	Cellars at Jasper Hill Farm	Mateo Kehler, Andi Wandt, Dave Brush	Greensboro Bend	VT
3rd Place	TR: Raclette-style – Aged over 45 days	San Geronimo	Nicasio Valley Cheese Co.	Team Nicasio	Nicasio	CA
2nd Place	TR: Raclette-style – Aged over 45 days	Wagon Wheel	Cowgirl Creamery	Cowgirl Creamery	Petaluma	CA
1st Place	TR: Raclette-style – Aged over 45 days	Mount Raclette	Alpinage Cheese LLC	Paula Heimerl & Orphee Paillotin	Oak Creek	WI
3rd Place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Coppinger	Sequatchie Cove Creamery	Nathan Arnold	Sequatchie	TN

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3rd Place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Roth Grand Cru	Emmi Roth USA	Emmi Roth USA	Fitchburg	WI
3rd Place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Roth Grand Cru Reserve	Emmi Roth USA	Emmi Roth USA	Fitchburg	WI
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	Coatesville	PA
1st Place	TC: Open Category – Washed Rind Cheeses – made from cow's milk	Pleasant Ridge Reserve	Uplands Cheese	Uplands Cheese	Dodgeville	WI
3rd Place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Dream Weaver	Central Coast Creamery	Reggie Jones	Paso Robles	CA
2nd Place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Sunny Ridge	Blakesville Creamery	Levi Garcia & Dennis Belen	Port Washington	WI
1st Place	TG: Open Category – Washed Rind Cheeses – made from goat's milk	Nosey Goat	Upper Canada Cheese Company	Upper Canada Cheese Company _ Lawrence Thomas	Jordan Station	Ontario
3rd Place	TS: Open Category – Washed Rind Cheeses – made from sheep's milk	Ocooch Grande Reserve	Hiddens Springs Creamery	Brenda Jensen	Westby	WI
2nd Place	TS: Open Category – Washed Rind Cheeses – made from sheep's milk	Bearhill	Grafton Village Cheese Co.	Mariano Gonzalez	Brattleboro	VT
1st Place	TS: Open Category – Washed Rind Cheeses – made from sheep's milk	Anabasque	Landmark Creamery, LLC	Anna Landmark	Belleville	WI
Category M: Farmstead Cheeses						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	MA: Farmstead Category – Aged less than 60 days – all milks	Cowles	Barn First Creamery	Rebecca Velazquez	Westfield	VT

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2nd Place	MA: Farmstead Category – Aged less than 60 days – all milks	Cottonbloom	Boxcarr Handmade Cheese	Samantha and Austin Genke	Cedar Grove	NC
2nd Place	MA: Farmstead Category – Aged less than 60 days – all milks	Rocketeers Robiola	Boxcarr Handmade Cheese	Samantha and Austin Genke	Cedar Grove	NC
1st Place	MA: Farmstead Category – Aged less than 60 days – all milks	Basket Molded Chevre	Pure Luck	Amelia Sweethardt	Dripping Springs	TX
3rd Place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Patrolmans Blues	Mt. Mansfield Creamery	Standley	Morrisville	VT
2nd Place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Marieke Gouda Young	Marieke Gouda	Marieke Gouda team	Thorp	WI
1st Place	MC: Farmstead Category – Aged 60 days or more – 39% or higher Moisture – made from cow’s milk	Point Reyes CA Coastal Blue	Point Reyes Farmstead Cheese Company	Kuba Hemmerling	Point Reyes	CA
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, LLC	Frankie Buckley	Reading	VT
2nd Place	ME: Farmstead Category – Aged 60 days or more – Less than 39% Moisture – made from cow’s milk	Pleasant Ridge Reserve	Uplands Cheese	Uplands Cheese	Dodgeville	WI
1st 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	Coatesville	PA
3rd Place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	Rocky Butte	Stepladder Creamery	Ryan Aikens, Robin Proffitt, Harley App + Team	Cambria	CA
2nd Place	MG: Farmstead Category – Aged 60 days or more – made from goat’s milk	moonglo	Prairie Fruits Farm & Creamery	Leslie Cooperband	Champaign	IL

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3rd Place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Sogn	Shepherd's Way Farms	Jodi Ohlsen Read	Nerstrand	MN
1st Place	MS: Farmstead Category – Aged 60 days or more – made from sheep's milk	Ocooch Grande Reserve	Hiddens Springs Creamery	Brenda Jensen	Westby	WI
3rd Place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Runnymede	The Farm at Doe Run	Team Doe Run	Coatesville	PA
2nd Place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Old Red	The Farm at Doe Run	Team Doe Run	Coatesville	PA
1st Place	MX: Farmstead Category – Aged 60 days or more – made from mixed, or other milks	Creamery Collection Batch #17	The Farm at Doe Run	Team Doe Run	Coatesville	PA
Category C: American Originals						
Place	Category	Product Name	Member Organization	Original Cheesemaker Name(s)	City	State/Province
3rd Place	CB: Brick Cheese – made from cow's milk	Buholzer Brothers Brick	Klondike Cheese Co.	Ron Buholzer	Monroe	WI
2nd Place	CB: Brick Cheese – made from cow's milk	Mild Brick Cheese	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Theresa	WI
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	Theresa	WI
2nd Place	CD: Dry Jack – made from cow's milk	Rumiano - Original Willow Maid Dry Jack	Rumiano Cheese Company	Ernesto Romero, Joel Leavitt, Saul Cortez	Crescent City	CA
1st Place	CD: Dry Jack – made from cow's milk	Rumiano - Original Peppato Dry Jack	Rumiano Cheese Company	Baird Rumiano, Ernesto Romero, Joel Leavitt, Saul Cortez	Crescent City	CA

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3rd Place	CJ: Monterey Jack – made from cow’s milk	Tillamook Monterey Jack	Tillamook	Tillamook	Tillamook	OR
2nd Place	CJ: Monterey Jack – made from cow’s milk	Organic Jack	Sierra Nevada Cheese	John Dundon & Ben Gregersen	Willows	CA
1st Place	CJ: Monterey Jack – made from cow’s milk	Original Recipe Colby Jack Deli	Arena Cheese	Bill Hanson	Arena	WI
3rd Place	CM: Brick Muenster – made from cow’s milk	Organic Muenster Cheese	CROPP Cooperative/Organic Valley	Team Decatur Dairy	La Farge	WI
2nd Place	CM: Brick Muenster – made from cow’s milk	Red Rind Muenster	Ellsworth Cooperative Creamery	Team Ellsworth-Menomonie	Ellsworth	WI
1st Place	CM: Brick Muenster – made from cow’s milk	Buholzer Brothers Muenster	Klondike Cheese Co.	Matt Erdley	Monroe	WI
3rd Place	CY: Colby – made from cow’s milk	Cabot Colby Cheese	Cabot Creamery Cooperative, Inc.	Team Cabot	Waitsfield	VT
2nd Place	CY: Colby – made from cow’s milk	Traditional Stirred Curd Colby	Widmer's Cheese Cellars, Inc.	Widmer's Cheese Cellars Team	Theresa	WI
3rd Place	CC: Open Category - made from cow's milk	Lionza	Fiscalini Cheese Company	Alex Borgo	Modesto	CA
2nd Place	CC: Open Category - made from cow's milk	Vintage Cupola American Original Cheese	Red Barn Family Farms	Team DACC	Appleton	WI
1st Place	CC: Open Category - made from cow's milk	Cupola American Original Cheese	Red Barn Family Farms	Team DACC	Appleton	WI
3rd Place	CG: Open Category - made from goat's milk	Humboldt Fog	Cypress Grove	Cypress Grove	Arcata	CA
2nd Place	CG: Open Category - made from goat's milk	MountainTop	FireFly Farms Inc.	Pablo Solanet	Accident	MD
2nd Place	CG: Open Category - made from goat's milk	Finger Lakes Gold	Lively Run Dairy	Pete Messmer and Lively Run Dairy Team	Interlaken	NY

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1st Place	CG: Open Category - made from goat's milk	Sweet 16	Wegmans Food Market	Vermont Creamery	Rochester	NY
2nd Place	CS: Open Category - made from sheep's milk	Ewe'd Be Amazed Cheese	Hook's Cheese Company, Inc.	Anthony Hook	Mineral Point	WI
1st Place	CS: Open Category - made from sheep's milk	Dirt Lover	Green Dirt Farm	Green Dirt Farm	Weston	MO
3rd Place	CX: Open Category - made from mixed or other milks	Donatello	Cedar Grove Cheese	Cedar Grove Cheese Team	Plain	WI
2nd Place	CX: Open Category - made from mixed or other milks	Seascape	Central Coast Creamery	Reggie Jones	Paso Robles	CA
1st Place	CX: Open Category - made from mixed or other milks	Flagsheep	Beecher's Handmade Cheese	Beecher's Handmade Cheese	Seattle	WA