

FOR IMMEDIATE RELEASE

March 8, 2018

Contact: Rebekah Sweeney, Wisconsin Cheese Makers Association  
rsweeney@wischeesemakers.org, 608-386-3012 (cell) or 608-286-1001 (office)

## **WORLD CHAMPIONSHIP CHEESE CONTEST ANNOUNCES TOP 20 CHEESES**

### *Finalists Now Vie for World Champion Title, Announced Tonight*

Madison, WI – Out of a record-breaking 3,402 entries in the 2018 World Championship Cheese Contest, just 20 cheeses remain in the hunt for the title: World Champion Cheese.

The Wisconsin Cheese Makers Association, the Contest host organization, is now pleased to announce – in order of class number - the names and makers of the cheeses being judged for the top prize.

Class 4: Cheddar, Aged One to Two Years

Cheese Name: English Hollow Cheddar

Maker: Maple Leaf Cheesemaking Team

Company: Maple Leaf Cheesemakers, Inc.

Location: Monroe, Wisconsin, United States of America

Class 8: Burrata

Cheese Name: Burrata

Maker: Team Aguas

Company: Caputo Cheese

Location: Melrose Park, Illinois, United States of America

Class 22: Alcohol Washed Rind/ Smear-Ripened Cheese

Cheese Name: Mont Vully Bio

Maker: Ewald Schafer

Company: Fromagerie Schafer

Location: Cressier, Switzerland

Class 25: Baby Swiss Style

Cheese Name: Baby Swiss

Maker: Team Steenderen

Company: FrieslandCampina Export

Location: Wolvega, Friesland, Netherlands

Class 39: Mild Gouda

Cheese Name: Mild Gouda

Maker: Eric Steltenpohl

Company: Saxon Cheese, LLC

Location: Cleveland, Wisconsin, United States of America

Class 40: Aged Gouda

Cheese Name: North-Holland PDO Special Old Big Wheel

Maker: Team Lutjewinkel North-Holland Gold

Company: FrieslandCampina Export

Location: Wolvega, Friesland, Netherlands

Class 51: Washed Rind/Smear Ripened Semi-Soft (Semi-Hard) Cheeses

Cheese Name: Arzberger Ursteirer  
Maker: Moestl Franz & Team  
Company: Almenland Stollenkaese GmbH  
Location: Passail, Austria

Class 52: Washed Rind/Smear Ripened Hard Cheeses

Cheese Name: Teichalmer  
Maker: Moestl Franz & Team  
Company: Almenland Stollenkaese GmbH  
Location: Passail, Austria

Class 65: Open Class: Hard Cheeses

Cheese Name: Le Maréchal  
Maker: Fromagerie Le Maréchal  
Company: Fromagerie Le Maréchal SA  
Location: Granges-Marnand, Vaud, Switzerland

Class 69: Open Class: Flavored Cheeses with Sweet or 'Dessert' Condiments

Cheese Name: Sartori Reserve Espresso BellaVitano  
Maker: Mike Matucheski  
Company: Sartori Company  
Location: Antigo, Wisconsin, United States of America

Class 73: Reduced Fat Soft & Semi-Soft (Semi-Hard) Cheeses

Cheese Name: De Graafstroom Oud  
Maker: De Graafstroom  
Company: De Graafstroom  
Location: Bleskensgraaf, Zuid Holland, Netherlands

Class 85: Soft Goat's Milk Cheeses

Cheese Name: Chebrie  
Maker: Woolwich Dairy's Team  
Company: Saputo Dairy Products Canada G.P.  
Location: Orangeville, Ontario, Canada

Class 88: Surface (Mold) Ripened Goat's Milk Cheeses

Cheese Name: Coupole  
Maker: Aged Cheese Team  
Company: Vermont Creamery  
Location: Websterville, Vermont, United States of America

Class 89: Washed Rind/ Smear Ripened Goat's Milk Cheeses

Cheese Name: Fromage de Chèvre  
Maker: Dummermuth +Kursner  
Company: Fromagerie  
Location: Gimel, Vaud, Switzerland

Class 90: Semi-Soft (Semi-Hard) Goat's Milk Cheeses

Cheese Name: Holland Master Geit PDO

Maker: Team Gerkesklooster

Company: FrieslandCampina Export

Location: Wolvega, Friesland, Netherlands

Class 94: Semi-Soft (Semi-Hard) Sheep's Milk Cheeses

Cheese Name: Bio Vallée Brebidoux

Maker: Yan Sutterlin, La Fromathèque, Martigny

Company: La Fromathèque

Location: Martigny-Croix, VS, Switzerland

Class 98: Hard Sheep's Milk Cheeses (3-9 Months)

Cheese Name: Esquirrou

Company: Savencia Cheese USA

Location: New Holland, Pennsylvania, United States of America (cheese is imported from France)

Class 102: Surface (Mold) Ripened Mixed Milk Cheeses

Cheese Name: Cave Aged Chandoka

Maker: David Rogers and Team LaClare

Company: LaClare Family Creamery

Location: Malone, Wisconsin, United States of America

Class 103: Hard Mixed Milk Cheeses

Cheese Name: Sartori Limited Edition Pastorale Blend

Maker: Mike Matucheski and Erin Radtke

Company: Sartori Company

Location: Antigo, Wisconsin, United States of America

Class 104: Open Class: All Other Milk Cheeses

Cheese Name: Bufarolo

Maker: CFC-Quattro Portoni

Company: Crown Finish Caves with Quattro Portoni Bergamo

Location: Crown Finish Caves - Brooklyn, New York, United States of America; Quattro Portoni Bergamo in Italy

The World Champion Cheese will be named on Thursday night at Cheese Champion, the Contest's crowning event, at the Monona Terrace Convention Center in Madison, Wisconsin. The event is sold out, but the announcement can be viewed via Facebook Live on the World Championship Cheese Contest page at 8:15 p.m. (CT).

The World Championship Cheese Contest, initiated in 1957, is the largest technical cheese, butter, and yogurt competition in the world. For more information, including complete results for all entry classes, visit [www.WorldChampionCheese.org](http://www.WorldChampionCheese.org).

###