



**LOOK FOR THE SEAL.**  
RealCaliforniaMilk.com

## **FOR IMMEDIATE RELEASE**

### **CONTACT:**

Thalia Sullivan  
California Milk Advisory Board  
[tsullivan@cmab.net](mailto:tsullivan@cmab.net)  
(209) 690-8242

### **Real California Cow's Milk Cheeses Bring Home 33 Awards at American Cheese Society Meeting in Sacramento, California**

*California Cheese and Dairy Producers Win a total of 51 Cheeses in  
Annual Celebration of North American Makers*

TRACY, Calif. – July 25, 2025 – Cow's milk cheese and dairy processors that use the Real California Milk seal brought home 33 awards during the 2025 annual cheese competition held by the [American Cheese Society \(ACS\)](#) in Sacramento, California.

The American Cheese Society recognizes the finest cheeses and dairy products made in the Americas. A total of 1,588 cheese and cultured dairy products were entered into the competition.

California cheesemakers won a total of 51 awards – with Real California cow's milk cheeses bringing home 33 prizes: 9 first place, 10 second place and 14 third place awards in this year's judging. Highlights from these wins include:

- Marin French Cheese, Petaluma – 5 awards, 3<sup>rd</sup> place each for Petite Camembert, Petite Crème, Petite Jalapeno Triple Crème Brie, Prospector Black Truffle Triple Crème Brie, and Golden Gate Washed Rind Triple Crème.
- Marquez Brothers International, San Jose – 5 awards, 1<sup>st</sup> place each for Coconut Drinkable Yogurt and Guava Drinkable Yogurt, 2<sup>nd</sup> place each for Melon Drinkable Yogurt and Strawberry Drinkable Yogurt, and 3<sup>rd</sup> place for Pina Colada Drinkable Yogurt.
- Cowgirl Creamery, Petaluma – 3 awards, 1<sup>st</sup> Place for Red Hawk, 2<sup>nd</sup> Place for Wagon Wheel, and 3<sup>rd</sup> place for Pierce Point.

- Nicasio Valley Cheese Company, Nicasio – 3 awards, 1<sup>st</sup> place and Highest Scoring Farmstead Cheese for Nicasio Square; 3<sup>rd</sup> place for Tomino and Foggy Morning.
- Sierra Nevada Cheese Company, Willows – 3 awards, 2<sup>nd</sup> place each for Gina Marie Cream Cheese and Graziers Plain Yogurt; 3<sup>rd</sup> place for Organic Jack.
- Rumiano Cheese Company, Crescent City – 3 awards, 2<sup>nd</sup> place each for Rumiano Raised to Matter Original Ghee, Rumiano Organic Pepper Jack and Rumiano Dry Jack.
- Belfiore Cheese Company, Berkeley – 2 awards, 2<sup>nd</sup> place for Belfiore Feta in Brine; 3<sup>rd</sup> place for Belfiore Smoked Mozzarella.
- Di Stefano Cheese, Pomona – 2 awards, 1<sup>st</sup> place for Di Puglia Burrata Pugliese; 3<sup>rd</sup> place for Di Stefano Stracciatella.
- Joseph Farms, Atwater – 2 awards, 1<sup>st</sup> place for Monterey Jack; 2<sup>nd</sup> place for Whole Milk Mozzarella.
- Central Valley Cheese/Karoun, Turlock – 1 award, 3<sup>rd</sup> place for Labne.
- Fiscalini Farmstead, Modesto – 1 award, 3<sup>rd</sup> place for Lionza.
- Oakdale Cheese, Oakdale – 2 awards, 1<sup>st</sup> place each for Mild Gouda and Cumin Gouda.
- Stuyt Dairy Farmstead Cheese, Escalon – 1 award, 1<sup>st</sup> place for El Capitan.

In total, 13 Real California cow's milk cheese and dairy companies won awards for products made with Real California Milk from the state's more than 1,100 family dairy farms using some of the most sustainable dairy practices in the world. Sierra Nevada Cheese Company and Bellwether Farms also received awards, five and four respectively, for non-cow's milk cheeses that do not carry the Real California Milk seal.

Non cow's milk California cheesemakers had a strong showing with Cypress Grove picking up five awards, Shooting Star Creamery winning two, and Laura Chenel and Central Coast Creamery both winning 1 each.

California is the second largest cheese producing state in the nation, responsible for more than 2.4 billion pounds of cheese each year. Real California cheeses and dairy products are available at retailers throughout the U.S., Mexico, and Asia. For more information, visit:

[RealCaliforniaMilk.com](https://RealCaliforniaMilk.com).

### **About Real California Milk/California Milk Advisory Board**

The California Milk Advisory Board (CMAB), an instrumentality of the California Department of Food and Agriculture, is funded by the state's dairy farm families who lead the nation in sustainable dairy farming practices. With a vision to nourish the world with the wholesome goodness of Real California Milk, the CMAB's programs focus on increasing demand for California's sustainable dairy products in the state, across the U.S. and around the world.

Connect with the CMAB at [RealCaliforniaMilk.com](https://RealCaliforniaMilk.com), [Facebook](#), [YouTube](#), [Tik Tok](#), [Instagram](#), [X](#) and [Pinterest](#).

###