



CYPRESS GROVE CHEVRE TAKES THE GOLD AT WORLD CHEESE AWARDS

Northern California Cheese Maker Takes Home Three Gold And Two Silver Medals

*Cypress Grove 'Takes the Cake' Too with the Ultimate 'Cheese-cake'
A Creative, Crowd-pleasing Layer Cake – Perfect for Celebrating Awards & Special Occasions*

Arcata, CA – (Oct. 19, 2009) Northern California-based [Cypress Grove Chevre](#) has a lot to celebrate following the recent [World Cheese Awards](#) during which the artisan cheese company was honored with five medals – three gold and two silver. Cypress Grove collected five of the 83 medals that were awarded U.S. Cheese Makers, one of 34 countries competing, an achievement the [U.S. Dairy Export Council](#) called “unprecedented” in its press release.

The company’s flagship product [Humboldt Fog](#) earned a gold medal that firmly established the soft-ripened goat cheese’s status as an American original with worldwide appeal. Also awarded gold medals were Cypress Grove’s Fog Lights and its Natural Fresh Chevre. Silver medals were awarded to Cypress Grove Chevre’s up-and-coming Truffle Tremor as well as its Purple Haze fresh goat cheese with the perfect mixture of lavender and fennel.

“We are honored that our cheeses were judged as being among the world’s best at this prestigious event,” said Cypress Grove Chevre Founder and Cheese Master [Mary Keehn](#). “That Humboldt Fog – introduced over 15 years ago in the United States – continues to impress the cheese world’s most discriminating palates is extremely gratifying. These awards serve as validation that our artisan California cheeses, similar to California wines, have reached a level of acceptance and respect in the countries that are known for setting the standard against which we are being compared.”

Such recognition calls for celebration and what better way to celebrate than with the ultimate “Cheese-Cake” made from the company’s award-winning, soft ripened goat cheeses? Mary served one at her own wedding last year to rave reviews. The cheese-cake has since become a staple at company celebrations and part of its unique culture.

The stunning and versatile, multi-layered “cheese-cake” pictured here is made using a variety of [Cypress Grove Chevre goat cheeses](#) – including Humboldt Fog and the new Truffle Tremor. Serve along side or instead of a sweet cake after dinner, during cocktail hour or as a cheese course.



Gina Freize, [Venissimo Cheese](#) President & Cheese Wiz, was inspired by Cypress Grove Chevre to create and sell her own custom “cheese-cakes” which are a popular new item at her four stores located throughout Southern California. The recipe could not be easier, nor the results more beautiful and delicious. Follow Gina’s basic directions and get creative by adding your personal touch.

To assemble:

1. Order wheels of your favorite cheeses from your local cheese shop or specialty gourmet store
2. Stack wheels from large to small; if desired, separate layers with cake boards or parchment paper
3. Decorate in your event color palette with edible flowers, fresh or dried fruits, nuts or candies
4. Refrigerate; take cheese-cake out one hour before serving to give the cheese time to soften

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To serve:

1. Use a thin blade, soft cheese knife with holes (look for a knife with large holes); do not use a serrated knife
2. Simply slice out a nice piece from the top layer and work your way down
3. Wipe the knife clean after each cut

Suggested Pairings and Accompaniments:

- Delicious with fig jam or honey atop artisan breads
- Pairs well with Sauvignon Blanc or Champagne

If you would like to leave it to the experts, Venissimo will work with you to create your ultimate cheese-cake with the cheeses of your choice and decorate it to match your wedding colors or anniversary, birthday or special event theme. These special cheese-cakes are sure to please and pleasantly surprise guests and offer a flexible entertaining option available in various sizes and price points.

Venissimo's most popular Chevre Cake is a smaller version, with Cypress Grove's 1-lb mini Humboldt Fog topped with Fog Lights (8 oz disk). Serves 20-25; average price: \$75. Three-layer cakes serve 20-40; four-layer cakes can easily serve 100+ guests.

According to Gina, "Cypress Grove Chevre's Humboldt Fog has been a best-selling cheese for us since we opened our first shop. It is stunningly beautiful inside and out and we thought: 'Wow! With all the sizes and shapes available, wouldn't it make a gorgeous wedding cake?' Cypress Grove cheeses stand up well without melting and are positively delicious. Our customers who have ordered Ultimate Chevre Cheese-Cakes absolutely love them as a savory alternative to a sweet cake."



Sara Kate Gillingham-Ryan from TheKitchn.com recently served [Birthday Cake Two Ways](#) at her daughter's third birthday: "a very low sugar vegetable-based cake...and I liked the idea of going a step further and serving a completely sugar-free savory dessert item. Cypress Grove Chevre's Truffle Tremor had just won first place at the American Cheese Society competition so I served a nice big wheel of it, decorated similarly to the Harvest Cake, with three white candles plunged into its earthy skin. See, to me, a thin slab of truffle infused aged goat cheese is its own kind of healthy..."

For more information about Cypress Grove Chevre's family of award-winning cheeses, to arrange interviews with Master Cheese Maker and Founder Mary Keehn or to request samples so your test kitchen can create their own "ultimate cheese-cake" please contact Kathi Johnson (kathleen@knjpr.com; 310-649-4781) or Kris Ellenberg (kris.ellenberg@gmail.com) 310-430-1772.

About [Cypress Grove Chevre](http://www.cypressgrovechevre.com) (www.cypressgrovechevre.com)

Cypress Grove Chevre is the leading producer of fine American goat cheese including the top-selling American artisanal classic, Humboldt Fog, which recently won a Gold Medal at the UK's Guild of Fine Food 2009 World Cheese Awards. Founded in 1983 by Mary Keehn, Cypress Grove continues a tradition of innovation by introducing original American cheeses to the marketplace, such as its newest addition, Truffle Tremor, which in 2009 won first-place honors at the American Cheese Society competition and a coveted soft™ award from the National Association of Specialty Food Retailers (NASFT). Cypress Grove was also awarded Outstanding Product Line at the 2007 Fancy Food Show in New York. Based in Arcata, CA, where the Redwoods meet the Pacific, Cypress Grove's award-winning family of products can be found at fine retail outlets and restaurants across the country. Cypress Grove Chevre is a leader in its industry as a Founding Member of the newly formed G.O.A.T. Group, dedicated to spreading the word on Super Goat and her Super Foods and why they're the "greatest of all time" for you and our planet. For more information, please visit www.SuperGoat.org or contact goat@supergoat.org.