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**CYPRESS GROVE CHEVRE CELEBRATES 25 YEARS WITH 7 ACS WINS
California Cheesemaker Culminates Quarter Century of Cheesemaking
with Seven Awards at Prestigious Annual American Cheese Society Competition**

Arcata, CA – (Aug. 1, 2008) Cypress Grove Chevre, America’s leading goat cheese producer, won seven awards at the 2008 American Cheese Society (ACS) Annual Conference Competition Awards held in Chicago this week. The wins include two coveted first-place accolades, two second-place awards and three third-place awards. These achievements mark the greatest number of wins in goat milk categories earned by any single producer participating in this year’s competition.

Blue ribbons were awarded to Cypress Grove Chevre for both its Humboldt Fog Mini and Natural Chevre. Second-place wins were earned by Fog Lights and Purple Haze. Third-place honors were earned for Bermuda Triangle, Mad River Roll and Fromage Blanc.

Cypress Grove Chevre’s success at the 2008 ACS Cheese Competition coincides with the company’s 25th anniversary and reaffirms the role it plays as an industry leader and innovator, pioneering the artisan goat’s milk cheese category in the U.S. Founded in 1983, Cypress Grove helped put American cheesemaking on the national (and international) map. The company’s passion for producing handcrafted cheeses of exceptional quality is part of a movement that created a category for specialty cheeses made by American cheesemakers.

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In a parallel to the now acclaimed American wine industry, prior to Cypress Grove and other notable cheesemakers' efforts, specialty cheese in the U.S. were primarily available as imports from European producers. From Cypress Grove's dedication to land stewardship to its innovative product development that has created a roster of award-winning cheeses, the company has continued to evolve and remain at the helm of the artisanal cheesemaking industry. "These wins at ACS are especially meaningful as we celebrate our 25th year," said Cypress Grove Chevre founder Mary Keehn. "Our passion for crafting quality, original artisanal cheeses has sustained Cypress Grove over the years and will continue to do so."

Just as Cypress Grove Chevre celebrates 25 years of innovation and leadership this year, the American Cheese Society also commemorates a quarter century of championing specialty and artisan cheese in the U.S. This year's competition boasted more than 180 producers from 30 states and three Canadian provinces who entered 1,149 cheeses and dairy products for judging – a significant increase from the 300 entries in 2001. In addition, ACS membership has more than tripled from 426 members in 2001 to 1,418 in 2008, now including retailers, importers and food writers. For more information about ACS, please visit www.cheesesociety.org.

About Cypress Grove Chevre

Cypress Grove Chevre is the leading producer of fine American goat cheese including the top-selling American artisanal classic, Humboldt Fog. Founded in 1983 by Mary Keehn, Cypress Grove celebrates its 25th anniversary in 2008 and continues a tradition of innovation by introducing original American cheeses to the marketplace. Cypress Grove produces fresh, soft-ripened and aged cheeses and was awarded Outstanding Product Line at the 2007 Fancy Food Show New York City. Based in Arcata, CA, where the Redwoods meet the Pacific, Cypress Grove's award-winning family of products are found at fine retail outlets and dining establishments throughout the United States.

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Cypress Grove Chevre Awards
American Cheese Society Conference, Chicago 2008

- Award: 1st place, Humboldt Fog Mini
Category: Open Category Made from Goat's Milk
- Award: 1st place, Natural Chevre
Category: Fresh Goat's Milk Cheeses
- Award: 2nd place, Fog Lights
Category: Soft Ripened Cheeses from Goat's Milk
- Award: 2nd place, Purple Haze Chevre
Category: Fresh Goat's Milk Cheeses with Flavors
- Award: 3rd place, Bermuda Triangle
Category: Aged Goat Milk Cheeses
- Award: 3rd place, Mad River Roll
Category: Open Category Made from Goat's Milk
- Award: 3rd place, Fromage Blanc
Category: Cultured Products Made from Goat's Milk