



ROGUE CREAMERY

HANDMADE CHEESE SINCE 1933

311 N. FRONT STREET | P.O. BOX 3606 | CENTRAL POINT, OREGON U.S.A. 97502 | P. 541.665.1155 | F. 541.665.4937 | ROGUECREAMERY.COM

FOR IMMEDIATE RELEASE – For more information please contact Marguerite Merritt, Marketing Manager: marguerite.merritt@roguecreamery.com | O: 541.665.1155 X 123 | www.roguecreamery.com.

Rogue River Blue Wins World's Best Cheese

The first American-made cheese to receive top honors at the World Cheese Awards

CENTRAL POINT, OR; OCTOBER 18, 2019 – Rogue Creamery's Rogue River Blue Cheese has been named World's Best Cheese at the 2019 World Cheese Awards in Bergamo, Italy. 260 expert judges from around the globe tasted 3,800 of the world's most distinguished cheeses from 42 countries to choose Rogue River Blue as the World Champion. This is the first time an American-made cheese has received this top honor.

Rogue River Blue Cheese is made by Rogue Creamery, a small artisan cheesemaker in Southern Oregon that has been in business since 1933. It is an organic, cave-aged blue cheese that is wrapped in Syrah grape leaves that are soaked in pear spirits.

Rogue Creamery President and self-professed "Mr. Blue," David Gremmels, was shocked by the news. "I am humbled and filled with gratitude," he commented. "This is truly the greatest distinction a cheese can receive. What extraordinary validation of our commitment to quality, of the place that inspires our cheese – Southern Oregon's Rogue Valley – and of the excellence of the growing American artisan cheese industry."



Rogue River Blue reflects a deep sense of place. It is made exclusively with milk from Rogue Creamery's Certified Organic Dairy Farm in Grants Pass, Oregon, where cows graze on pastures bordering the Rogue River and enjoy a diet of native plants and grasses. A seasonal product, Rogue River Blue is only made for a few months each year beginning on the autumnal equinox, when cooler temperatures bring renewed growth to the pastures and the cow's milk becomes richer and higher in butterfat. Gremmels considers this to be the best milk for expressing the unique attributes of their region.

First created in 2002, Rogue River Blue wowed the cheese world by winning Best Blue Cheese and Reserve Champion at the World Cheese Awards competition in 2003 – cementing it as one of the United States' most celebrated cheeses in a growing artisan and farmstead cheese market. With today's title, Rogue River Blue becomes the #1 cheese around the globe.



People dedicated to sustainability, service, and the art and tradition of creating the world's finest organic handmade cheese.





ROGUE CREAMERY

HANDMADE CHEESE SINCE 1933

311 N. FRONT STREET | P.O. BOX 3606 | CENTRAL POINT, OREGON U.S.A. 97502 | P. 541.665.1155 | F. 541.665.4937 | ROGUECREAMERY.COM

“This is the product that led the way and put American Cheese on the map,” continued Gremmels. “As a result of that 2003 award, we pursued the first American raw milk cheese Health Certificate for export. We are grateful for our customers and the support of legislators and sponsors like USDEC who have helped bring this product to fine cheese shops and restaurants in Europe, the UK, Australia, and beyond.

“Now, to have Rogue River Blue recognized again, 16 years later, and this time crowned World Champion – what a tremendous honor. Rogue River Blue’s recognition today reinforces the quality of our raw milk cheesemaking tradition in America.”

Hosted by the Great Taste Awards, the 32nd annual World Cheese Awards gathered more than 3,800 cheeses from 42 countries on 6 continents. Each product was ranked by the panel of expert jurors, and ultimately 16 Super Gold winners were selected – from among which a World Champion cheese was chosen. Receiving 100 points at this year’s judging, Rogue River Blue tied for top honors with an Italian Parmigiano-Reggiano. A tiebreaking vote crowned Rogue River Blue as the 2019 champion.



Rogue Creamery celebrates winning World’s Best Cheese.

About Rogue Creamery: Inspired by a sense of place for over 85 years, Rogue Creamery draws from the beauty and flavors of Southern Oregon’s Rogue River Valley to create organic, handcrafted cheeses that have won international acclaim. *Rogue Creamery: people dedicated to sustainability, service, and the art and tradition of creating the world’s finest organic, handmade cheese.*



People dedicated to sustainability, service, and the art and tradition of creating the world’s finest organic handmade cheese.

