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Photos: Available upon request

**Three Signature Roth® Cheeses Take Home Awards
at the 2014 Wisconsin State Fair Cheese & Butter Contest**

MONROE, Wis. – Team Emmi Roth USA captured three awards at the Wisconsin State Fair Cheese & Butter Contest – two ribbons in the Smear Ripened category and one in the Open Class Hard Cheese category.

The flagship Roth® Grand Cru® Surchoix and Grand Cru® Reserve earned 2nd and 3rd places respectively in the Smear Ripened category. Made from a combination of the finest Wisconsin milk and classic Swiss traditions, Grand Cru® cheeses are crafted in authentic copper vats and cured by Roth cellar masters for a complex and full-bodied flavor unlike any other. Grand Cru® Reserve is aged six to eight months, while Grand Cru® Surchoix is aged a minimum of nine months to further develop the earthy and nutty flavors.

Roth's Private Reserve, an American Original inspired by traditional Alpine-style cheeses, took home a 2nd place award in the Open Class Hard Cheese category. Crafted in copper vats and cured for a minimum of six months by Roth cellar masters, Roth's Private Reserve has a rich, robust, earthy flavor with a nuanced sweet and nutty finish.

"We congratulate this year's winners and thank all of our cheesemakers and staff for their dedication to excellence," said Linda Duwve, VP of Sales and Marketing at Emmi Roth USA. "Wins like these truly showcase our team's passion, hard work and expertise."

Dairy manufacturers from throughout the state submitted more than 300 entries to the annual contest at the Wisconsin State Fair Park. The contest featured 26 classes, representing the wide variety of cheese and butter products crafted in Wisconsin.

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About Emmi Roth USA, Inc.

Emmi Roth USA, a subsidiary of Switzerland based Emmi Group, is a leading provider of specialty cheeses. The expansive portfolio includes award-winning cheeses from the United States, Switzerland and Europe, each crafted with pride from the freshest local milk. Key cheese brands include Kaltbach™ Cave-aged, Roth® Grand Cru® and Buttermilk Blue®. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and foodservice trades.