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**Emmi Roth USA Honored with Six Medals at 2014 World Cheese Awards,
Including “Super Gold” for Grand Cru® Surchoix**

MONROE, Wis. — Emmi Roth USA took home six medals at this year’s World Cheese Awards in the United Kingdom, a record for the company at this competition. These wins bring the total number of awards for the company’s U.S.-produced cheeses to 23 in 2014.

The company’s flagship cheese, [Roth® Grand Cru® Surchoix](#), received a “Super Gold” award, earning the title of one of the 62 Best Cheeses in the World. This best-in-class distinction is the bookend in a banner year for Grand Cru® — the line of Grand Cru® cheeses has taken home a total of 10 awards in 2014.

It’s a journey that began 4,000 miles away, among the rolling hills of Wisconsin. There, the flavors of this perfect land, climate and fresh milk go into each wheel of Roth® Grand Cru®. This Alpine-style cheese is crafted in traditional copper vats and carefully cured by Roth cellar masters to reflect the distinct *terroir* of America’s Dairyland. Grand Cru® Surchoix, hand-selected as “the best of the best,” cures for a minimum of nine months to create a firm texture and complex flavors of caramel, fruit and mushroom.

“This is truly our life’s passion,” said Linda Duwve, VP of Sales and Marketing at Emmi Roth USA. “The quality of the milk, the cheesemaking traditions, the dedication and expertise of our cheesemakers and cellar masters—you can taste all of that in each wheel. We don’t do all of this for the awards, but it’s humbling and an honor to have our flagship variety recognized among the top cheeses in the world.”

In addition, team Emmi Roth USA received the following honors at this year’s World Cheese Awards:

- **Gold award for [Grand Cru® Reserve](#)**
- **Gold award for [Roth® Havarti](#)**
- **Silver award for [Grand Cru® Original](#)**
- **Silver award for Roth® Monticello**
- **Bronze award for [Roth’s Private Reserve](#)**

The Gold award for Grand Cru® Reserve was also an extremely prestigious win for Emmi Roth. Grand Cru® Reserve was competing in class 5514 against cheeses that had previously been awarded Supreme Champion, or the equivalent, in a national or international cheese awards competition in any country. Grand Cru® Reserve earned the right to compete in this elite category after being named Grand Champion at the 2014 World Dairy Expo.

Emmi Roth’s parent company, Emmi of Switzerland, took home 11 medals, including three Gold awards for Piz Bever Extra, Kaltbach™ Cave-aged Le Gruyère AOP and Kaltbach™ Cave-aged

Emmentaler AOP. Kaltbach™ Cave-aged Le Gruyère AOP was also named Best Le Gruyère AOP cheese in the sponsored trophy awards.

Hosted by the U.K.'s Guild of Fine Food, the World Cheese Awards is the world's largest cheese event and the most respected competition of its type. This year, more than 250 judges scored nearly 2,600 cheeses from 33 countries.

For additional details on Emmi Roth USA and their 2014 cheese contest results, visit <http://us.emmi.com/>.

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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®, Best of Class winner at the 2014 World Championship Cheese Contest. Tradition and innovation balance perfectly to deliver distinctive offerings of the highest quality to the retail and foodservice trades.