



## ***Sartori Reserve® takes top honors at the American Cheese Society and Wisconsin State Competitions***

**PLYMOUTH, Wisconsin (August 11, 2009)** – Wisconsin artisan cheese maker, Sartori Foods, last week won top honors in four categories at the world renowned American Cheese Society’s annual cheese competition in Austin, Texas. “The results of this prestigious competition validate our efforts in creating and producing world class cheese,” said Jim Sartori, third generation owner of the nationally acclaimed cheese company.

The four winners in their respective categories include: **Sartori Reserve® SarVecchio Asiago** (Hard Italian Cheese), **Sartori Reserve Pastoral Blend™** (International Style), **Sartori Reserve Black Pepper BellaVitano®** (Flavored Cheese), and **Sartori Reserve Merlot BellaVitano** (Marinated Cheese). “Four first place awards at this very competitive international venue is outstanding and confirms our belief that we are making great and innovative varieties of cheese,” said Sartori.

“The American Cheese Society (ACS) represents the best specialty and artisanal cheese produced in the Western Hemisphere. The judging is world renowned, so this is really the best of the best in all aspects,” explains Sartori. ACS has 1,250 members who are involved in all areas of the specialty cheese market, from artisanal cheese makers and retailers to food writers and connoisseurs from the United States, Central and South America, Canada and Europe.

In the same week, **Sartori Reserve Pastoral Blend** claimed the Grand Champion Award for the entire Wisconsin State Fair competition having also won the individual mixed milk category. Additionally Mike Matucheski, one of Sartori’s cheese makers, was recognized as the “Grand Master Cheese Maker” for the state of Wisconsin. At the event, Sartori garnered top honors in three categories while claiming 7 awards overall and sweeping the Flavored Hard Cheese category. **Sartori Reserve Dolcina® Gorgonzola** repeated as a Blue Ribbon winner for the second straight year in the Blue Cheese category.

“The entire Sartori team is absolutely thrilled to receive these awards, it has been quite a week of recognition for us all, winning multiple times at two of the most respected competitions in our field,” recounts Sartori.

### **About Sartori Foods**

Sartori Foods has been producing artisan and premium cheese for seven decades for Specialty, Retail, Ingredient, and Food Service markets. Based in Plymouth, Wisconsin, Sartori Foods has an impressive array of award winning cheese noted for innovative approaches and consistent top quality across their entire line. For more information, please visit [www.sartorifoods.com](http://www.sartorifoods.com) or call us directly at 800-558-5888.

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