



For additional information contact:  
Maria Sartori  
Consumer Marketing Assistant  
Sartori Foods  
920-449-7957  
msartori@sartorifoods.com

F O R I M M E D I A T E R E L E A S E

### ***Sartori and Sartori Reserve® Cheese Wins Multiple Gold, Silver and Bronze at World Cheese Awards***

**PLYMOUTH, Wis. (October 26, 2009)** – Wisconsin artisan cheesemaker Sartori Foods won an impressive 11 awards at the 2009 World Cheese Awards. These recent awards bring the tally to nearly 60 domestic and international awards that the cheesemaker has won in just the past few years.

“We’re humbled to have three of our Wisconsin-made varieties recognized as the world’s best in their respective categories with the gold medal recognition,” said Jim Sartori, third-generation owner of the internationally acclaimed cheese company. “It’s truly meaningful when you’re up against some of the world’s very best cheese and scrutinized by astute judges. These awards enhance the excitement of our company’s 70th anniversary.”

The three Gold Award Winners are: **Sartori Reserve Black Pepper**, a 2008 repeat winner; **Sartori Reserve Dolcina Gorgonzola**; and **Sartori Classic Romano**.

The four Silver Award Winners are: **Sartori Reserve Balsamic BellaVitano** (available for retail sale January 2010); **Sartori Reserve SarVecchio Parmesan**; **Sartori Reserve Aged Romano**; and **Sartori Classic Parmesan**.

The four Bronze Award Winners are: **Sartori Reserve Pastorale Blend** (available for retail sale November 2010); **Sartori Reserve Merlot BellaVitano**; **Sartori Reserve SarVecchio Asiago**; and **Sartori Classic Asiago**.

“Our company has several experienced Grand Master Cheesemakers, one of whom was recently recognized as the Grand Master Cheesemaker for Wisconsin,” stated Sartori president Jeff Schwager. “Our farm-to-fork philosophy and employee dedication to high quality enables us to create some of the best tasting cheese worldwide. It’s a wonderful honor to be recognized by such a prestigious organization for the team’s efforts.”

– more –



### **THE WORLD CHEESE AWARDS**

The World Cheese Awards, the world's largest international cheese competition, which has been assembling key cheese buyers for over two decades, was held this October in the Canary Islands. The annual competition, run by the United Kingdom's Guild of Fine Food, gathered more than 150 judges from 24 countries to select this year's award winners from among 2,440 cheese entries. All Gold Award winners at this competition are tasted a second time by a select panel of 13 international experts to confirm their merit.

More information on the World Cheese Awards can be found at:  
<http://www.finefoodworld.co.uk/content/WorldCheeseAwards2009/62.html>

### **ABOUT SARTORI FOODS**

Sartori Foods has been producing artisan and premium cheese for seven decades serving the Specialty, Retail, Ingredient, Restaurant 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 its entire line.

For more information, please visit [www.sartorireserve.com](http://www.sartorireserve.com) or [www.sartorifoods.com](http://www.sartorifoods.com). You may also call us directly at 800-558-5888.

- # # # -