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## **Michigan farmstead goat cheese producer Idyll Farms wins 4 awards at World Cheese Awards 2022**

Idyll Farms from Northport, MI has been named among the winners at the World Cheese Awards, which was held at the International Convention Centre Wales in Newport, England on November 2, 2022. Standing out from the 4,434 entries, the Idyll Pastures Spreadable and Idyllweiss won coveted Silver awards and Idyll Pastures Spreadable with Honey and Lavender, Idyll Pastures Honey and Lavender, won Bronze awards in the world's most prestigious cheese-only event.

The Idyll Pastures Spreadable with Honey and Lavender, Honey and Lavender Idyll Pastures, Idyll Pastures Spreadable and Idyllweiss impressed some of the world's leading experts in cheese, featuring cheesemakers, cheesemongers, buyers, chefs, retailers, and writers. The cheeses were scored on aspects such as the appearance of the rind and paste, as well as the cheese's aroma, body, and texture, with the majority of points awarded for flavor and mouthfeel.

Idyll Farms produces award winning farmstead G.O.A.T. cheeses made from the fresh milk from their Certified Humane® Pasture Raised and Handled Alpine goats using regenerative farming methods.

**Amy Spitznagel, owner of Idyll Farms comments:** "We are delighted to have won 4 awards at this year's World Cheese Awards for our Idyll Pastures Spreadable with

Honey and Lavender, Honey and Lavender Idyll Pastures, Plain Idyll Pastures Spreadable and Idyllweiss.”

“Having the seal of approval from so many experts in the cheese world is priceless for a cheesemaker. At Idyll Farms, we put everything we have into our cheeses and only strive to make the best for our customers, so winning this trophy proves it’s all been worth it. We were inspired to enter this contest this year, as an American cheese won Best in Show last year and we feel confident about the quality of our product at a global level. We are happy to add these 4 new World Cheese awards to our 32 American Cheese Society awards, 9 World Championship Cheese Awards, 5 U.S. Championship Cheese Awards and the 2020 Good Foods Award. We are very proud to produce world class goat cheese in Michigan.”

This year’s World Cheese Awards was the 34th edition and has seen more entries than ever before with a record-breaking 4,434 cheeses submitted from 42 countries and 900 companies from around the globe (10.9% UK based, 89.1% international). The cheeses included increased entries from Canada, Argentina, Slovenia, and Israel, whilst India followed its first entry in 2021 with several more this year and Ukraine saw a huge increase in entries after the World Cheese Awards was moved to Wales from its original 2022 location of Kyiv. Well-established cheesemaking nations such as France, Italy, Spain, and the United Kingdom were well represented by both returning and new entrants, with a notable increase in Swiss entries.

All entries were judged in a single day, as 250 experts from 38 different nations studied their appearance, texture, aroma, and flavour. Bronze, Silver, Gold, and Super Gold accolades were awarded during the morning session before the Super Golds were reassessed to find this year’s top 16 cheeses and this year’s World Champion Cheese.

Keep up to date on social media: <https://www.instagram.com/idyllfarms/>  
[@guildoffinefood](https://www.facebook.com/IdyllFarms) #WorldCheeseAwards

For more information, comment, or imagery, please contact [info@idyllfarms.com](mailto:info@idyllfarms.com)

**Notes to editors:**

- For more information, visit: <https://gff.co.uk/>
- The World Cheese Awards is organised by the Guild of Fine Food.
- The Principal Global Partner of this year’s competition is the Welsh Government, and the judging took place at the [International Convention Centre Wales](#) (ICCW).

- The World Cheese Awards 2022 main sponsors are Barber's, The Fine Cheese Co., Le Gruyère AOP, MENY, Parmigiano Reggiano, Haute Fromagerie and the US Dairy Export Council.
- The World Cheese Awards 2022 trophy sponsors are Agri Expo, Ardis Group, Atalanta Plaza, Forever Cheese, Japanese Council, Lacteo Network, Specialist Cheesemakers Association, Rennet & Rind, Rupp AG, Somerdale, and Snowdonia Cheese Company.
- The World Cheese Awards 2022 supporters are Academy of Cheese, *Good Cheese* magazine, Horgans, Peter Green Chilled, Rowcliffe, and White Lake Cheese.
- Judges work in teams of two to three, identifying any cheeses worthy of a Bronze, Silver, Gold, or Super Gold award. They assess the look, feel, smell and taste of each entry, scoring aspects such as the appearance of the rind and paste, as well as the cheese's aroma, body, and texture, with the majority of points awarded for flavour and mouthfeel. Each team then nominates one exceptional cheese as the Super Gold from their table. These cheeses are the best in the world and are judged a second time by the Super Jury of 16 internationally recognised experts, who each select a cheese to champion in the final round of judging. The Super Jury, representing all four corners of the globe, then debates the final 16 in front of a live audience, before choosing the World Champion Cheese live on WCA TV, which is streamed globally on [gff.co.uk/wca](http://gff.co.uk/wca).