Idyll Goata from Idyll Farms wins Bronze at World Cheese Awards 2025

Idyll Farms from Northport, Michigan, USA has been named among the winners at the World Cheese Awards 2025.

The globally recognised event took place at Festhalle at BernExpo, Switzerland on Thursday 13 November and saw a record-breaking 5,244 entries from across the globe.

Idyll Goata, a cave-aged Gouda-style goat's milk cheese made in Northport, Michigan, was one of the standout entrants, securing a coveted Bronze award for the second consecutive year.

This, the 37th edition of the world's most respected cheese event, saw entrants from 46 countries. The cheeses were judged by a panel of 265 leading cheese experts, including affineurs, graders and producers as well as retailers, journalists, broadcasters, and other experts in the field.

Judges work in teams of two or three, identifying cheeses worthy of a Bronze, Silver, Gold, or Super Gold award, assessing appearance, aroma, body, texture, flavour, and mouthfeel in a fully blind process.

The award-winning Idyll Goata is a cave-aged Gouda-style goat cheese crafted from the milk of Certified Humane® Alpine goats raised on Idyll Farms' regenerative Great Lakes pastures. Known for its complex profile with notes of caramel and butterscotch, the cheese showcases the unique terroir of Northern Michigan and the skill of the farm's artisan cheesemaker.

"We are honored to once again have Idyll Goata recognized on the world stage. This award celebrates not only the cheese itself, but the hard work of Team Idyll and the remarkable terroir of our Great Lakes pastures," said Amy Spitznagel, owner of Idyll Farms.

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