



Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory
Producing America's Most Decorated Hand-Made Cheeses

U.S. Competitions:

U.S. Championship Cheese Competition – Wisconsin 2011

Blue Veined, Exterior Molding: Best of Class - Le Petit Bleu

Smear Ripened Soft Cheese: Second Award – Schloss

Smear Ripened Soft Cheese: Third Award – Schlosskranz

American Cheese Society - Annual Cheese Competition 2010

Fresh unripened cheese: 2nd Place – Rouge et Noir Breakfast Cheese

Fresh unripened cheese: 2nd Place - Petit Chevre Dejeuner

Fresh unripened cheese: 3rd Place –Le Petit Dejeuner

Fresh unripened cheese: 3rd Place – Quark Plain

Brie made from cow's milk: 2nd Place - Rouge et Noir Classic One Pound Brie

Camembert made from cow's milk: 3rd Place - Rouge et Noir Original Camembert 8oz.

Soft ripened goat milk cheese: 1st Place – Marin French Chevre

Triple Crème: 3rd Place – La Petite Crème

American Originals – Liederkranz: 1st Place – Schlosskranz

American Originals – Liederkranz: 2nd Place – Schlosskranz-Herz

Blue-Veined from goat's milk: 3rd Place – Marin Chevre Blue

Blue-Veined from mixed milk: 3rd Place – Melange Blue

American Cheese Society - Annual Cheese Competition 2009

Fresh unripened cheese:

1st Place - Petit Chevre Dejeuner

Fresh Cheese made from mixed milk:

3rd Place: - Mélange Dejeuner

Brie cheese made from cow's milk:

3rd Place - Rouge et Noir Brie

Cheese made from mixed milk:

3rd Place - Mélange Camembert (50/50)

Flavor Added cheeses:

3rd Place Rouge et Noir Peppercorn Brie -

Low fat / low salt cheeses:

2nd Place - 2nd Place Chevre Quark

Washed rind cheeses: 3rd Place – Schloss

U.S. Championship Cheese Competition – Wisconsin 2009

Surface Ripened Goat's Cheeses:

Best of Class - Le Petit Chevre Blue

2nd Award:

Surface Ripened Goat's Cheeses:

2nd Award - Le Petit Chevre

Surface Ripened Mixed Milk Cheeses:

2nd Award - Mélange Brie

American Cheese Society - Annual Cheese Competition 2008

Fresh un-ripened cheese:

3rd Place - Breakfast Cheese

Cheeses Made from Sheep's Milk and/or Mixed Milks:

1st Place – Melange Dejeuner (50/50)

3rd Place - Melange Brie (50/50)

Brie cheese made from cow's milk:

2nd Place - Rouge et Noir Brie

External Blue Molded Cheeses All Milks:

2nd Place - Petit Bleu

Low fat / low salt cheeses:

2nd Place - Chevre Quark

Flavor Added: Spices, Herbs, Seasonings, Fruits All Milks

1st Place - Strawberry Quark

Marinated Cheeses:

2nd Place - Wine Cheese

American Cheese Society - Annual Cheese Competition 2007

Flavor Added cheeses:

1st Place - Rouge et Noir Peppercorn Brie

2nd Place - Rouge et Noir Pesto Brie

3rd Place - Rouge et Noir Jalapeno Brie

3rd Place – Jalapeno Quark

Cheese made from mixed milk:

2nd Place - Mélange Camembert (50/50)

2nd Place - Mélange Quark

3rd Place - Mélange Brie (50/50)

Blue-Veined Made from Goat's Milk:

2nd Place - Marin Chevre Bleu

Cheeses made from goat's milk:

3rd Place - Marin French Chevre

Soft ripened cheeses:

3rd Place – Marin French Gold

American Cheese Society - Annual Cheese Competition 2006

Brie cheese made from cow's milk:

1st Place - Rouge et Noir Triple Crème Brie

Camembert cheese made from cow's milk:

1st Place - Rouge et Noir Camembert

Fresh un-ripened cheeses made from sheep's milk and/or mixed milks:

1st Place – Melange Dejeuner (50/50)

Soft ripened cheese flavor added cheeses:

1st Place - Rouge et Noir Garlic Brie

2nd Place - Rouge et Noir Peppercorn Brie

3rd Place – Rouge et Noir Pesto Brie

3rd Place – Rouge et Noir Jalapeno Brie

Fresh un-ripened cheeses made from cow's milk:

2nd Place – Le Petit Dejeuner

Fresh un-ripened cheeses made from goat's milk:

2nd Place – Le Petit Chevre Dejeuner

3rd Place – Chevre Quark

3rd Place – Mélange Quark

Blue Mold Cheeses:

2nd Place – Le Petit Dejeuner

Blue-veined cheese made from sheep's or mixed milks:

3rd Place - Mélange Bleu

Soft ripened cheeses made from sheep and/or mixed milks:

3rd Place - Mélange Brie

Marinated cheeses open category made from cow's milk:

3rd Place - Rouge et Noir Wine Cheese

American Cheese Society - Annual Cheese Competition 2005

Blue-veined cheese made from goat's milk:

2nd Place – Marin Chevre Bleu

Fresh un-ripened cheeses made from cow's milk:

2nd Place – Jalapeno Quark

3rd Place – Sweet Red Pepper Quark

Soft ripened cheeses made from sheep and/or mixed milks:

2nd - Place - Mélange Brie

Blue-veined cheese made from sheep's or mixed milks:

3rd Place - Mélange Bleu

Marinated cheeses open category made from cow's milk:

3rd Place - Rouge et Noir Wine Cheese

Camembert cheese made from cow's milk:

3rd Place – Yellow Buck 1 Kilo Camembert

American Cheese Society - Annual Cheese Competition 2004

Camembert cheese made from cow's milk:

1st Place – Rouge et Noir 8oz. Camembert

Brie cheese made from cow's milk:

2nd Place - Rouge et Noir Triple Crème Brie

3rd Place - Rouge et Noir Brie

Soft ripened cheese flavor added cheeses:

3rd Place - Rouge et Noir Peppercorn Brie

American Cheese Society - Annual Cheese Competition 2003

Soft ripened cow's milk:

1st Place - Rouge et Noir Triple Crème Brie

Blue mold cheeses:

2nd Place - Le Petite Bleu

Soft ripened cheese flavor added cheeses:

2nd Place - Rouge et Noir Jalapeno Brie

3rd Place - Rouge et Noir Garlic Brie

Fresh un-ripened cheeses made from cow's milk:

3rd Place – Breakfast Cheese

American Cheese Society - Annual Cheese Competition 2002

1st Place:

Fresh un-ripened cheeses made from cow's milk:

1st Place – Blackberry Quark

2nd Place – Jalapeno Quark

3rd Place – Triple Onion Quark

Soft ripened cheese flavor added cheeses:

1st Place - Rouge et Noir Jalapeno Brie

3rd Place - Rouge et Noir Peppercorn Brie

Soft ripened cow's milk:

2nd Place - Rouge et Noir La Petit Crème

Marinated Cheeses Open Category Made from Cow's:

2nd Place - Milk Rouge et Noir Wine Cheese

American Cheese Society - Annual Cheese Competition 2001

1st Place:

La Petit Crème – Soft Ripened Cheese

Rouge et Noir Jalapeno Brie - Soft Ripened Cheese / Flavor Added

Rouge et Noir Wine Cheese - Marinated Cheeses Open Category Made from Cow's
Milk

2nd Place:

Schloss – American Originals

Rouge et Noir - Soft Ripened Cheese / Flavor Added

American Cheese Society - Annual Cheese Competition 2000

Camembert cheese made from cow's milk: 2nd Place – Yellow Buck 8oz. Camembert