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October 22, 2019

2 minute read

Grey Barn's cheese Prufrock wins Silver Medal at 2019 World Cheese Awards

Chilmark, MA, October 22, 2019 - The Grey Barn announced today that they have won a silver medal in the category of soft cheese at the 32nd Annual World Cheese Awards in Bergamo, Italy for their certified organic, washed rind cheese, Prufrock. Two hundred and sixty expert judges from around the globe tasted over 3,800 cheeses of the world's most distinguished cheeses and awarded Prufrock a silver medal. This award comes on the heels of Prufrock winning 1st place at the American Cheese Awards in 2016 and 3rd place in 2017 both in the category of American Farmstead Cheese.

"Do I dare disturb the universe? If it means enjoying this luscious washed rind cheese, we'll dare. Grey Barn Farm produces lovely organic cow's milk from a herd of twenty-five grass-fed cows. The thick, beautiful paste is full of toasty, nutty notes. Hidden within is a secret sunshine - hints of tropical fruit and notes of sour cream brighten the flavor as it lingers on the palate. Spread over a slice of warm bread, and be at one with the universe." - *Murray's Cheese, NYC*

The delicate yet pungent paste of this certified organic, washed-rind cheese has a beautiful, thick, soft yielding texture. Toasty and nutty with hints of celery and toasted pie crust, its delectable fudgy texture melts on your tongue.

About The Grey Barn & Farm

Based on the island of Martha's Vineyard, this successful, certified organic, small farm and dairy, in operation since 2009, is headed by owners Molly and Eric Glasgow. The milk produced by their dairy herd is a rich and flavorful reflection of the land and the seasons. Equipped with their own creamery and caves, they produce four certified-organic, original cheeses: Prufrock, Eidolon, Bluebird and Bluebird Reserve.

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