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For Immediate Release:

Stonetown Cheese Wins Back-to-Back Grand Champion & Five Top Awards at The Royal

ST MARYS, ON (October 19, 2026) — Stonetown Artisan Cheese, a farmstead artisan cheese producer in St Marys, Ontario, has won five significant awards at the recent judging of the Royal Agricultural Fair, Cheese and Butter Competition, including the honour of Wildwood being awarded **Grand Champion, Variety Cheese – Cow Milk** for the second year in a row.

Wildwood earned a 1st place finish for the *Firm and Hard – Surface Ripened, Brushed and Natural Rind* category, and Grand Trunk placed 2nd, with Wildwood Reserve taking the 3rd place finish in the same category. In addition to those wins, Farmstead Fontina earned the 1st place finish in the *Semi Soft, Interior Ripened* category for a second consecutive year, and a 2nd place finish for Homecoming in the *Semi Soft, Surfaced Ripened* category.

“We pour our heart and soul into handcrafting every wheel of cheese and are beyond proud to bring home five major awards from this competition.” says cheesemaker Ramon Eberle. “Wildwood is such a special cheese, and I am just thrilled that it has been recognized in this way for the second year in a row.”

In addition to last year’s wins at The Royal, Wildwood previously won Grand Champion at the 2023 SIAL Canada competition and Category Champion – Firm Cheese and Best Canadian Cow’s Milk Cheese at the 2025 SIAL Canada’s International Cheese Competition.

Named after the Wildwood Dam in St Marys, this Appenzeller inspired cheese is known for delivering complex, bright flavours, a firm, yet creamy mouthfeel. Its signature rind develops over 8-12 months and is washed with wine yeasts and musts. A true taste of the Swiss Alps yet made right here in Ontario.

Stonetown Artisan Cheese has been producing farmstead cheeses in St Marys, Ontario, since 2015. Founders, Hans and Jolanda Weber immigrated to Canada in 1996 to begin a new life in St Marys. They established their own dairy farm with the dream of creating cheeses of the highest quality, reminiscent of those from the Swiss Alps. With the support of family and Ramon Eberle, Master Cheesemaker from Switzerland, this humble dream became a reality. Fresh milk from the farm’s own cows is made into handcrafted farmstead cheeses. The milk is unpasteurized, and no additives are used in the cheesemaking process, making the cheese pure and natural.

Full list of competition results [Show Results - The Royal Agricultural Winter Fair - 2026](#)

Image of Wildwood [Wildwood | Stonetown Artisan Cheese](#)

Image of Ramon Eberle [Archives: “Our Story” Pages | Stonetown Artisan Cheese](#)

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