

Blake Hill
Quintessential Marmalades
from Vermont



Blake Hill Preserves Wins SOFI Finalist Award for its new Meyer Lemon Marmalade

May 26th, 2016 – Grafton, VT – Blake Hill Preserves, producers of gourmet marmalades, preserves and chutneys, is excited to announce it has won its third international award in 2016 for one of its brand new specialty marmalades, its classic Meyer Lemon.

The Specialty Food Association's annual SOFI awards, considered to be the Oscar equivalent in the food world, performs a blind tasting of over 3,200 specialty foods from around the world to identify the very best based on taste and quality of ingredients. Only the top 100 products are voted to be a SOFI Honoree and Blake Hill, entering its Meyer Lemon marmalade for the first time, is one of these Top 100 products, and the only marmalade to receive that honor.

Vicky Allard, Blake Hill co-founder and Executive Chef says: "We are so honored our new Meyer Lemon marmalade has won a SOFI Honoree with the judges viewing we represent the very best of what specialty food has to offer from around the world."

Blake Hill's new Specialty Marmalade range has had a phenomenal launch, having now won three international awards within the first few months of release. In addition to the SOFI, Blake Hill's new "Seville Orange with Ten Year Single Malt Whisky" marmalade, and "Bergamot Orange" marmalade, won Gold and Silver respectively at 2016's World Marmalade Awards. Hosting annual blind tastings of over 2,000 marmalades to identify the world's very best, Blake Hill has now won five Gold and two Silver medals at the World Marmalade Awards, and is the very first US-based marmalade producer to ever win Gold.

"With the addition of our new specialty citrus marmalades, we now offer our customers perhaps the most comprehensive range of artisan marmalades being made in the US today. From our classic Seville Orange marmalade, the very first citrus marmalade created in Britain in the 1600s, to extremely hard to find varieties such as our fresh Bergamot Orange marmalade, and unique creations such as our Orange, Lime and Ginger marmalade, the marmalade connoisseur can now enjoy eight different varieties, with a unique summertime marmalade joining the range soon."

Blake Hill's marmalades are made from scratch, using the finest fresh citrus and traditional techniques developed over three generations of family preserve making. You have to be a little obsessed to make a truly great marmalade and Vicky freely admits to being addicted. "Working with all the wonderfully fresh citrus varieties available today, enjoying their fragrant aroma and delicious juiciness, and investing the time to make all the zesty rinds needed for a marmalade of character, the whole process is truly a passion".



BLAKE HILL'S QUINTESSENTIAL MARMALADES ARE A REAL TREAT FOR THE MARMALADE CONNOISSEUR.

WITH ALL THEIR INGREDIENTS NON-GMO CERTIFIED, YOU KNOW THEY ARE THAT LITTLE BIT HEALTHIER FOR YOU TOO.

About Blake Hill: Vicky Allard and Joe Hanglin founded Blake Hill Preserves in 2009. They are third generation English preserve makers creating award-winning chutneys, marmalades and preserves in Vermont using only the finest, non GMO certified, ingredients, with a focus on high fruit content recipes and no high fructose corn syrup, artificial colorings, artificial preservatives, thickeners or fillers. Blake Hill's products are also OU Kosher certified. Blake Hill is available in gourmet and specialty food stores nationwide, including some of the very best independent specialty cheese emporiums.

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