Family Tradition

Renard’s Cheese was established in Door County, Wisconsin in 1961 by Howard Renard. Since then, we have remained a family-owned and operated creamery and retail store. Chris Renard and his wife, Ann, own the business, as well as Rosewood Dairy, where all our cheese is made. We continue to practice the art of producing award-winning cheeses with the knowledge that has been passed down through the generations. To this day, our gourmet cheeses are still handcrafted the old-fashioned way, with minimal automation.

Owner Chris Renard is the third generation of cheesemakers to lead Rosewood Dairy. Chris is among an elite group of industry professionals to have earned the prestigious title of Master Cheesemaker, a nationally acclaimed title. Wisconsin is the only state in the U.S. to offer this rigorous program, and achieving this certification takes more than 13 years. The knowledge gained from this certification ensures that our cheeses meet the gold standard of quality and craftsmanship.

While many things have changed over three generations, the Renard family heritage and iconic cheese recipes remain the same.

Why Choose Us

Renard’s Cheese has a long-standing history of producing gourmet, quality cheeses. We offer more than 50 varieties, and each one showcases our dedication to the artisanship of handcrafted cheeses. Our cheeses have been recognized nationally and globally, winning numerous awards. Our selections include Cheddars, Colby, Farmers, Muenster, Brick, Marble, Monterey Jack, Mozzarella String, Smoked String, and over 50 flavor-infused specialty cheeses.

Strong partnerships that benefit all parties involved are the foundation of our success. Superior products, consistent communication, and accurate order fulfillment keep these relationships thriving. We provide outstanding customer service with a friendly, personal touch from start to finish.

Renard’s Cheese and Rosewood Dairy are built on our core values of sustainability and supporting local agriculture. Our manufacturing process is zero-waste, with our cream, whey, and water all being utilized in sustainable ways. The milk used in our products comes exclusively from small, local, family-owned Door County and Kewaunee County farms. Our other core values include integrity and seeking excellence in all that we do. The Renard family is actively involved in day-to-day operations, carrying on the legacy and traditions that have grown Renard’s Cheese into a globally recognized brand.