

THE HISTORIC SANDSTONE CAVES OF FARIBAULT

COLLABORATIVE COLLECTION

FINI™ CHEDDAR

Brought to fulfillment in the caves

Experiencing the earthy sharpness of this cave-aged cheese can be, in a word, fulfilling. Fini™ Cave Finished Cheddar gets its name from a Latin derivative meaning “brought to fulfillment.” That’s because while this Wisconsin-made cheese (made by Wisconsin Master Cheesemaker® Jeff Wideman at Maple Leaf Cheese) undergoes two years of conventional aging, its final affinage in the Caves of Faribault is what gives it its extraordinary flavor. The caves provide an ideal environment of temperature and humidity conditions for this Cheddar, coaxing out its floral nuances and accentuating its sharpness. One can even detect a hint of sulfides. Pair this cheese with butter crackers, nuts or dried fruit.



ITEM#	PACK/SIZE	DESCRIPTION	NET/GROSS CASE WEIGHT
040034	8/5 lb	Fini Cave Finished Cheddar Loaf	40 lb/41 lb
040032	2/5 lb	Fini Cave Finished Cheddar Loaf	10 lb/10.5 lb
028081	16/8oz	Fini Wedge	8.00 lb/9.00lb



ST. HELGA'S EUROPEAN SWISS

A cheese coined from its Nordic roots

This cheese is made in a European style for a complex, full-bodied flavor. Its larger eyes and pronounced nutty tones differentiate it from traditional Swiss. After being crafted in Wisconsin, it travels to Faribault where cave-aging brings it to maturation. It's a delightful combination of Norwegian heritage, Wisconsin-made pride and affinaged beauty within Minnesota's sandstone caves.

ITEM#	PACK/SIZE	DESCRIPTION	NET/GROSS CASE WEIGHT
028167	2/5 lb	St. Helga's European Style Swiss	10 lb/11 lb



JEFFS' SELECT GOUDA

A partnership between old friends

Cheesemakers Jeff Jirik and Jeff Wideman have always shared a love for Gouda. So when the two joined their cheese-making and aging expertise to create one, the result was nothing short of savory. This bright orange Gouda is made in Wisconsin and then cave-finished in Minnesota. Unlike typical American Gouda's which are aged in cold temperature-controlled facilities, Jeffs' Select is aged in the warm, high-humidity environment of Faribault's sandstone caves. It displays a full-bodied taste with a classic European nuttiness. Initially sharp and salty, it melts in your mouth with a creamy finish. Try it on a grilled cheese sandwich or paired with a Pale Ale.

ITEM#	PACK/SIZE	DESCRIPTION	NET/GROSS CASE WEIGHT
044120	1/10 lb	Jeffs' Select Gouda Wheel	11 lb/13.5 lb
028109	12/8oz	Jeffs' Select Wedge	5.25 lb/ 5.75 lb



ST. MARY'S® GRASS-FED GOUDA

A Gouda enriched by the land

This Gouda's journey begins on the lush pastures of Wisconsin, where milk from grazing cows is used to create this flavorful cheese. Made by Wisconsin Master Cheesemaker® Jeff Wideman at Maple Leaf Cheese, it eventually finds its way into the Caves of Faribault, where it responds beautifully to the unique environment that only sandstone cave aging can provide—in fact, its namesake comes from the Shattuck-St. Mary's school that sits atop the bluff. This cheese displays a pleasant golden hue and a smooth, buttery sharpness with a hint of caramel. This delightful cheese can be melted over an entrée, paired with a light Riesling or simply enjoyed by itself. Smoked variety available.

ITEM#	PACK/SIZE	DESCRIPTION	NET/GROSS CASE WEIGHT
043120	1/11 lb	St. Mary's Grass Fed Gouda Wheel	11 lb/13.5 lb
028084	12/8oz	St. Mary's Wedge	5.25 lb/ 5.75 lb
028149	1/10 lb	Smoked St. Mary's Grass Fed Gouda Wheel	10 lb/11 lb
028138	12/8 oz	Smoked St. Mary's Grass Fed Gouda Wedges	5.25 lb/ 5.75 lb

THE HISTORIC SANDSTONE CAVES OF FARIBAULT

SEASONAL COLLECTION



VERDANT® GRASS-FED BLUE CHEESE

A Blue enriched by the land

Verdant® owes its flavor to lush pasture grazing. Farms with grass-fed cows in the Upper Midwest supply the milk that goes into making this seasonal blue, manufactured during the summer and early fall months. This deliciously sharp yet creamy blue is hand made in an open vat, hand salted and then aged in Faribault's caves for over 100 days. Pair Verdant® with sweet, crisp apples. Grass-fed products continue to be an area of growing demand for consumers, particularly because grass-fed milk is found to be naturally rich in Omega-3 acids.

ITEM# 063016	PACK/SIZE 2/6 lb	DESCRIPTION Verdant Grass Fed Blue Cheese	NET/GROSS CASE WEIGHT 12 lb/13 lb
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BLUES AND BREWS™ SERIES

Blue cheese infused with beer

Our award-winning St. Pete's Select® Blue cheese is bathed in various styles of Summit Brewing's craft beer. Weeks of this beer "bath" amp up the natural blue flavors, giving this cheese an earthy, clean finish. Then wheels are sliced in halves, ensuring the beer has fully permeated the cheese. Blues and Brews™ comes in three seasonal varieties - SummerTime, OktoberFest and WinterFest.

ITEM# 061902	PACK/SIZE 4/3 lb	DESCRIPTION Blues & Brews - SummerTime	NET/GROSS CASE WEIGHT 12 lb/13 lb
061903	4/3 lb	Blues & Brews - OktoberFest	12 lb/13 lb
061901	4/3 lb	Blues & Brews - WinterFest	12 lb/13 lb

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