



The Historic Sandstone Caves of Faribault

Legend holds that the first blue cheese was born in the natural caves of France where ideal humidity and temperature conditions allowed native blue-green molds to flourish. Since 1938, that tradition has lived on at the historic sandstone Caves of Faribault, home of America's First Blue Cheese.

The Caves of Faribault are located on a tall sandstone bluff overlooking the Straight River in the small town of Faribault, MN. The natural sandstone caves were carved in the 1850's into the St. Peter's sandstone that was formed in the last glacial age. This sandstone allows water to travel both horizontally and vertically and has a natural capacity for absorbing ammonia, making it ideal for affinage – the ancient art of maturing and aging cheese. Every handmade batch of our award winning Amablu® line of blue cheeses is cured and aged exclusively in these sandstone caves. You can also taste the subtle nuances in the 2-year-old caved aged Fini™ Cheddar, St. Mary's™ Grass Fed Gouda and seasonal Verdant™ Grass Fed Blue cheeses.



THE CAVES OF FARIBAULT • 222 3RD STREET NE • FARIBAULT, MN 55021 • 507.334.5260 • CAVESOFFARIBAULT.COM

HANDMADE • CAVE AGED • RAW MILK



