



Item #	Pack/Size	Description	Shelf Life	Case Dimension (L" x W" x H")	Gross Case Weight
40034	8/5 lb	Fini Cave Finished Cheddar Loaf	140 days	15 x 12.15 x 8	41 lb
43120	1/11 lb	St. Mary's Cave Finished Gouda Whl	140 days	10.25 x 10.25 x 5	13.5 lb

Cave finishing cheese is an ancient art. It involves careful exposure to higher temperatures, higher relative humidity and higher oxygen.

Fini: This remarkable cheddar is made by World Champion & Master Cheesemaker Jeff Wideman from rBST free milk at his Maple Leaf Cheese plant in Monroe, WI. After two years of conventional ageing we bring it to our caves for affinage.

In this well made cheddar, cave finishing accentuates the floral nuances and you can taste a smooth, earthy shape flavor with a definite hint of sulfides.

St. Mary's:

In the summer of 2007, Master Cheesemaker Bruce Workman made this Gouda from local graziers milk at his Edelweiss plant near Monticello, WI.

This grassfed aged Gouda responds beautifully to cave finishing by developing a smooth, buttery sharp flavor with hints of caramel.