

Introducing Jeffs' Select Gouda

Our 3rd offering from The Caves of Faribault

Our bright orange Gouda is made from pasteurized cow's milk in Wisconsin and Cave Finished in Minnesota. This Gouda is full bodied with a classic European nuttiness and has caramel notes with just a hint of salt. Initially sharp, it melts in your mouth and finishes creamy.

Jeffs' Select is the culmination of an adventure in cheesemaking!

Crafted in Wisconsin | Cave Finished in Minnesota

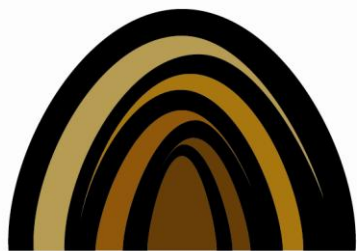
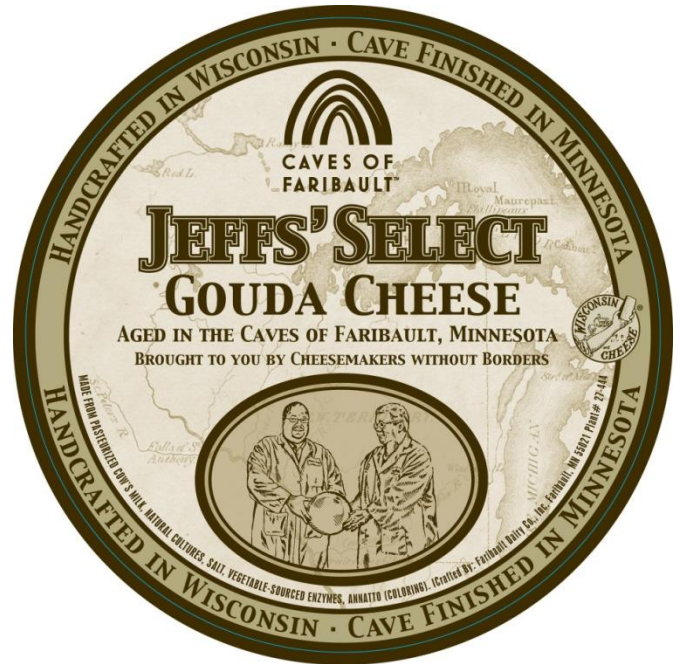
The Story:

"Jeffs' Select" was born of the collaboration of Wisconsin Master Cheesemaker Jeff Wideman (aka JeffW) and Caves of Faribault's Jeff Jirik (aka JeffJ). The two Jeffs have been close friends for over a decade, sharing their passion for great cheesemaking and enjoying many adventures together.

JeffW has travelled the world judging cheese contests and visiting plants. He loves classic Dutch Gouda and made several vats in the spring of 2009.

JeffJ, also a fan of Gouda, offered his caves for ageing. Traditionally, Gouda in the U.S. is aged at refrigeration temperatures. JeffJ decided to really push the limits of this cheese and warm cave aged it for 9 months.

Along the way there were anxious moments as the cheese adapted and grew. "It wasn't until the cheese was 7 months old that we really knew we had a winner" states JeffJ.



**CAVES OF
FARIBAULT**

www.cavesoffaribault.com

Serving suggestions

- Melted over pasta
- Broiled over portobello mushrooms
- Pair with a dry white wine and figs



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