



## CAVES OF FARIBAULT®

Legend has it that the first blue cheese was born in caves, where ideal humidity and temperature conditions allow blue-green molds to flourish. That tradition lives on at the historic sandstone Caves of Faribault.

The Caves of Faribault are located on a sandstone bluff overlooking the Straight River in the small town of Faribault, MN. These sandstone caves are ideal for affinage – the art of maturing and aging cheese.

You can taste the subtle nuances and enhanced flavor of cave-aging in every batch of our award-winning Amablu® blue and gorgonzola cheeses, cured and aged exclusively in these sandstone caves. Across from the caves sits the cheese plant, where cheese makers craft blue cheese by hand using no artificial ingredients, and then hand-salt it before it makes its way into the caves.

St. Mary's™ Grass Fed Gouda, on the other hand, begins its journey on the lush pastures of Wisconsin, where milk from grazing cows is used to create this flavorful cheese. It is then sent to the Caves of Faribault for aging, where it responds beautifully to the unique environmental conditions.

*Caves of Faribault ships via FedEx Standard Overnight Mon-Thurs*  
**NO REFUSALS / NO RETURNS**  
**DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



## **AmaBlu®**

### **Blue Cheese**

**2/6 lb wheels**

**SUPC 0647620**

Cave-aged 75 days to create a tangy, not-too-sharp flavor



## **AmaBlu®**

### **Blue Cheese Crumbles**

**4/5 lb bags**

**SUPC 0647632**

Cave-aged 75 days to create a tangy, not-too-sharp flavor



## **AmaGorg®**

### **Gorgonzola Cheese**

**2/6 lb wheels**

**SUPC 6719884**

Cave-aged 90 days to display more sharpness; slightly sweeter and drier than blue



## **AmaGorg®**

### **Gorgonzola Cheese Crumbles**

**4/5 lb bags**

**SUPC 0647640**

Cave-aged 90 days to display more sharpness; slightly sweeter and drier than blue



## **St. Pete's Select®**

### **Blue Cheese**

**2/6 lb wheels**

**SUPC 5519663**

Cave-aged for 100 days, this premium blue exhibits a creamy and complex flavor worthy of its signature status



## **St. Pete's Select®**

### **Blue Cheese Crumbles**

**4/5 lb bags**

**SUPC 0647614**

Cave-aged for 100 days, this premium blue exhibits a creamy and complex flavor worthy of its signature status



## **St. Mary's™**

### **Grass Fed Gouda**

**1/11 lb wheel**

**SUPC 0647653**

Cheese displays a golden hue and a smooth, buttery sharpness with a hint of caramel



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