



FERNDALE FARMSTEAD

FERNDALE, WA

Ferndale Farmstead is a seed-to-cheese operation that crafts traditional Italian cheeses using milk from cows they raise and fed from crops they grow. Knowing that great cheese begins with healthy grass, Ferndale's farm crew grows fresh fodder for their herd using only natural fertilizers and no-till practices that save water and preserve topsoil. Feasting on nutrient-rich grass keeps their cows happy and healthy, and ensures that Ferndale's team of artisan cheesemakers is supplied with the very freshest, purest milk to do their part. Using heirloom cultures and old-world principles to bring their cheese to life, they put their hearts into every batch—always with a focus on purity and flavor.

