

# B.R. COHN

WINERY & OLIVE OIL COMPANY

## Basil-Garlic California Olive Oil

### Description

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Our basil and garlic flavored extra virgin olive oil is produced from only the finest of California's harvest. Olives are harvested, then freshly pressed using an age-old method known as "cold press" or "first press." The finished oil is then blended for the best taste and aroma and infused with just the right amount of California-grown garlic and basil oils.

B.R. Cohn Basil-Garlic California Olive Oil is a meadow green color with golden hues of honey and amber. Lovely aromas of basil and garlic follow through to the palate, where they marry with harmonious flavors of native California olives.

### Serving Suggestions

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This high-quality olive oil is buttery and herbal, and can be used with a variety of different foods.

- Sauté fresh vegetables, chicken, and other foods
- Toss it with pasta or splash it on your favorite vegetables
- Brush it onto grilled foods
- Use it as a dipping oil with sweet French bread
- Combine with 15 year Balsamic for a dipping oil

### Awards & Accolades

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- Silver ~ Sonoma County Harvest Fair (2013)
- Silver ~ Sonoma County Harvest Fair (2012)

### Technical Data

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**200ml**

UPC: 6 83095 96230 1

Part Number: 50151521

Pack Size: 12 x 200ml

### B.R. Cohn Winery & Olive Oil Company

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In 1990, the Cohn family founded B.R. Cohn Olive Oil Company and began producing gourmet olive oil and hand crafted vinegars, the first made in Sonoma Valley in almost a century. Our estate contains over 450 Picholine (French word from piccolo – meaning small, petite) Olive Trees dating back to the mid-1800's. Our dedication to creating the highest quality products enables B.R. Cohn Olive Oil to remain a well-recognized California producer of ultra-premium extra virgin olive oil.

