

B.R. COHN

WINERY & OLIVE OIL COMPANY

Organic California Extra Virgin Olive Oil

Description

Organically grown and produced in California, our Certified Organic California Extra Virgin Olive Oil is highly acclaimed for its full flavor. A blend of Arbosana and Koroneiki olives come from family owned farms and gives this Organic California Extra Virgin Olive Oil a unique fruity flavor followed by a peppery finish. Certified as “extra virgin” by the California Olive Oil Council.

Acidity: Less than 1%

Serving Suggestions

- As a bread dipper with a crusty Italian or French bread
- Drizzle over thick slices of grilled bread topped with ripe tomatoes and fresh ground pepper
- Combine with our Cabernet or Balsamic vinegar to create a dipping oil or vinaigrette
- Toss with garlic, herbs & pasta
- Substitute for butter on potatoes and toss with fresh herbs
- Infuse with garlic and herbs and let steep 15-30 minutes

Awards & Accolades

- Silver ~ Sonoma County Harvest Fair (2014)
- Gold ~ COOC Olive Oil Competition (2013)
- Silver ~ Sonoma County Harvest Fair (2013)
- Silver ~ Sonoma County Harvest Fair (2012)
- Bronze ~ Yolo County California Olive Oil Competition (2012)
- Silver ~ Sonoma County Harvest Fair (2011)
- Silver ~ Sonoma County Harvest Fair (2010)

Technical Data

200ml

UPC: 6 83095 95330 9

Part Number: 50OR1521

Pack Size: 12 x 200ml

B.R. Cohn Winery & Olive Oil Company

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.

