

# B.R. COHN

WINERY & OLIVE OIL COMPANY

## Olive Hill Estate Picholine

Extra Virgin Olive Oil

### Description

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Made from B.R. Cohn's world renowned Picholine olive trees, imported from France in the mid 1800's. The olives are hand harvested at peak ripeness from these unique trees. Our trees surround the B.R. Cohn Winery and Olive Hill Estate Vineyards in picturesque Sonoma Valley. Within hours of harvest, our olives undergo a single cold pressing which produces an oil that is light and clean on the palate with full, rich olive flavors.

Acidity: Less than 0.1%

### Serving Suggestions

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- Serve straight from the bottle as a bread dipper, or combine with any of our vinegars to create an outstanding dipping oil or vinaigrette.
- Sprinkle on soups, stews, salads and pasta dishes for added flavor.
- Delicious drizzled over fish or goat cheese.
- Combine with our Chardonnay, Champagne or Raspberry Champagne vinegars to create a dipping oil or vinaigrette
- Replace butter or vegetable oil in recipes
- Substitute for butter on potatoes and toss with fresh herbs

### Awards & Accolades

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- Gold ~ COOC Olive Oil Competition (2013)
- Best of Show ~ COOC Olive Oil Competition (2011)
- Best of Show & Double Gold ~ Sonoma County Harvest Fair (2011)
- Gold ~ Sonoma County Harvest Fair (2010)

### Technical Data

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**200ml**

UPC: 6 83095 00614 3

Part Number: 50101021

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.

