

# B.R. COHN

WINERY & OLIVE OIL COMPANY

## Unfiltered California Extra Virgin Olive Oil

### Description

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Grown in Northern California, our Unfiltered Extra Virgin Olive Oil is a unique blend of Ascolano and Manzanillo olives. The delicate fruit flavor and peppery finish makes for an extremely versatile Extra Virgin Olive Oil for all your culinary needs. Certified as “extra virgin” by the California Olive Oil Council.

Acidity: Less than 1%

### Serving Suggestions

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- As a bread dipper with a crusty Italian or French loaf
- Drizzle over sautéed spinach or grilled vegetables
- Substitute for butter on potatoes and toss with fresh herbs
- Drizzle on soups, stews, salads & pasta dishes for added flavor
- Combine with our vinegars to create a dipping oil or vinaigrette
- Infuse with garlic and herbs and let steep 15 to 30 minutes
- Use instead of butter or vegetable oil in recipes (equal amounts)

### Awards & Accolades

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

### Technical Data

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**200ml**

UPC: 6 83095 93530 5

Part Number: 50UF1521

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.

