

B.R. COHN

WINERY & OLIVE OIL COMPANY

Cabernet Vinegar

Description

A garnet-hued beauty. Rich and complex with pleasing wine flavors and a subtle hint of sweetness, this vinegar has been crafted in the same way as many of the world's great wines. We blend individual Cabernet Sauvignon vinegars, each selected for its unique characteristics, with a touch of balsamic vinegar for added depth. Aged naturally for 18 to 22 months according to the 500-year-old Orleans method.

Acidity: 6.5% (65 grain)

Serving Suggestions

- Any preparation that calls for red wine vinegar
- The ultimate Caesar salad vinegar; use with more flavorful greens, like romaine, arugula, and endive; great complement to salads that contain cheeses or meats
- Deglaze a pan after sautéing veal, lamb, pork, chicken or beef
- Combine with our extra virgin olive oils to make an outstanding dipping oil or vinaigrette

Awards & Accolades

- Silver ~ Sonoma County Harvest Fair (2014)
- Double Gold ~ Sonoma County Harvest Fair (2012)
- Silver ~ Sonoma County Harvest Fair (2011)
- Gold ~ Sonoma County Harvest Fair (2010)
- Gold ~ Jerry Mead's International Wine Competition (2006)
- Gold ~ Sonoma County Harvest Fair (2005)
- Silver ~ Jerry Mead's International Wine Competition (2005)
- Best of Show & Double Gold ~ Sonoma County Harvest Fair (2004)

Technical Data

200ml

UPC: 6 83095 45434 9

Part Number: 50502021

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.

