

B.R. COHN

WINERY & OLIVE OIL COMPANY

Pear Chardonnay Vinegar

Description

California Chardonnay wine vinegar, aged using the 500-year-old traditional Orleans method, is combined with natural pear juice to create a sweet-tart culinary treat. Aged 24 months.

Acidity: 6.5% (65 grain)

Serving Suggestions

- Sprinkle over flavorful greens such as arugula, spinach, or dandelion
- Use in salads containing fresh fruit or creamy cheese such as gorgonzola or goat cheese
- Combine with our extra virgin olive oils for an outstanding dipping oil or vinaigrette
- Create a marinade for poultry, pork or fish
- Enhance chutney, relish or pickles

Awards & Accolades

- Gold ~ Sonoma County Harvest Fair (2014)
- Silver ~ Sonoma County Harvest Fair (2012)
- Double Gold ~ Sonoma County Harvest Fair (2011)
- Double Gold ~ Sonoma County Harvest Fair (2010)
- Silver ~ Sonoma County Harvest Fair (2009)
- Best of Show & Double Gold ~ Sonoma County Harvest Fair (2005)

Technical Data

200ml

UPC: 6 83095 45934 4

Part Number: 50652021

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.

