

# B.R. COHN

WINERY & OLIVE OIL COMPANY

## Chardonnay Vinegar

### Description

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High-quality Chardonnay wine is placed in small oak barrels and aged using the 500-year-old traditional Orleans method. The result is blended with a small portion of champagne vinegar to produce a vinegar reflecting its rich origins. Light flavored, fresh, delicate and crisp. Distinct floral nose with sherry-like qualities. This is the ultimate vinaigrette vinegar.

Acidity: 6.5% (65 grain)

### Serving Suggestions

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- Any preparation that calls for white wine vinegar, especially salad dressings
- Combine with our extra virgin olive oils to make an outstanding dipping oil or vinaigrette
- For a more delicate salad dressing, mix with sea salt and toss with fresh greens
- Flavors marry well with Dijon mustard, herbs, garlic or capers
- Use it to finish a sauté of shellfish and garlic
- Infuse with fresh or dried fruits and herbs

### Awards & Accolades

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- Silver ~ Sonoma County Harvest Fair (2014)
- Silver ~ Sonoma County Harvest Fair (2011)
- Silver ~ Sonoma County Harvest Fair (2009)
- Double Gold ~ Sonoma County Harvest Fair (2005)
- Gold ~ Jerry Mead's International Wine Competition (2004)

### Technical Data

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**200ml**

UPC: 6 83095 45534 6

Part Number: 50602021

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.

