

~EXTRA VIRGIN OLIVE OILS – Apr. & May 2011~
(SOUTHERN HEMISPHERE)

Early Harvest 2011 Ultra Arbequina

Ripe olive aroma and flavor to match, this fruity Early Harvest Arbequina speaks versatility. With virtually no bitterness & only slight pepper, its Oleic Acid is the highest ever produced in an Arbequina from this Estate! This is a great oil for those who prefer fruity & mild.

Early Harvest 2011 Ultra Hojiblanca

Grassy nose. Flavor: Serious fruit on the front. Strawberry & peach flavors, creamy and sweet with slight desirable pungency on the back.

Awards: Best of Show, Best Of Class, Gold Medal- LA International Extra Virgin Olive Oil Competition –Delicate, Gold Medal-Delicate

Early Harvest 2011 Koroneiki

Nose: Fresh cut grass, Floral, green apple

Flavor: tropical fruit & banana with slight bitterness in the middle & grassy on the back, with lingering pepper.

Awards: LA International Extra Virgin Olive Oil Competition Gold Medal-Medium

Early Harvest 2011 Ultra Koroneiki

Flavor Notes: An extremely 'green' oil in terms of aroma and flavor. Spicy, herbal and notes of evergreen perfectly compliment desirable bitterness The oil finishes with delayed pepper and lingering floral notes.

Early Harvest 2011 Ultra Manzanillo

The finest example of Manzanillo to date. This favorite has been kicked up a notch while maintaining its telltale strawberry flavor characteristics with an added apple-peel aroma. Wonderfully balanced & super creamy, this typically mild oil is big on delayed pepper, has lingering green fruit & pungency.

Early Harvest 2011 Ultra Picual

Aroma: Green Olive & green peach

Flavor: Stone fruit, slight bitterness on the front, moderate, delayed & lingering pepper on the back. Clean finish.

Awards: Best of Show, Best of Class, Gold Medal-LA International Extra Virgin Olive Oil Competition –Medium, Gold Medal-Medium



~EXTRA VIRGIN OLIVE OILS – Nov. & Dec. 2010~

(NORTHERN HEMISPHERE)

Arbequina:

Award-Winning Gold Medal Extra Virgin Olive Oil. **Arbequina** olives have become very popular with farmers over the past few years because of the sweet olive oil they produce. We have found what we believe is the best **Arbequina** Extra Virgin Olive Oil available. Professional tasters agree as this oil was voted the best in Spain (the home of the Arbequina olive) by the Ministry of Agriculture. **Notes: Green Apple, Hints of Almond and a long slight pepper finish**

Frantoio:

Intense, peppery and green, this oil will promote at least two hearty coughs as the high polyphenols make their way to the back of the throat. This intense, early harvest oil contains plenty of grass, herbs and pepper on the back. **Notes: A pleasing bite wraps up the experience. Wonderful when paired with tomato, and mild nutty cheeses.**

Hojiblanca – Spain:

A perfect combination of bold, rich fruity flavored oil, which has sweet tones as well as a slight pepper finish. **Hojiblanca** olive oils from the province of Priego, Cordoba (SPAIN) are constant top place finishers in many International competitions.

Manzanillo:

This olive oil has a buttery, creamy mouth-feel. It is delicate and refined. The nose is reminiscent of fresh grass crushed between the hands but the silky smooth finish and gentle hint of pepper believe its'complex bouquet.

Mission:

Mission olives are the most common variety from California. Originally planted by Spanish missionaries (hence the name), this variety produces a very sweet and mild olive oil. We offer this small batch olive oil fresh every year beginning in December.

Notes: Ripe olive flavor with slight hints of green apple. Mild and smooth aftertaste

Picual:

The **Picual** olive is the most popular variety in the world. Dominant in southern Spain, **Picual** olives have become popular in many different olive oil producing countries over the past few years. The main reason is its tremendous stability. This is an olive oil that will maintain its flavor when cooked and is ideal for baking, sauce making or sautéing. Complex enough, to be a great dipping olive oil. The olive oil lover's olive oil. **Notes: Green leaf aroma, strong hints of almond and fig. Bitter with a very peppery aftertaste.**

~FLAVORED & FUSED OILS~

Basil:

This oil has a beautiful, fresh, green herb taste. Basil and olive oil are two important ingredients in Mediterranean cooking and it was just obvious to us that the two fused would be wonderful. **Notes:** *Try it on a summer salad or caprice and let your taste buds travel to the shores of the Mediterranean*

Black Truffle Oil:

(Tuber melanosporum) This late fall early winter truffle is made using the tea method which steeps ripe truffles for extended periods of time in olive oil. This closely guarded, proprietary process yields our heady, complex and black truffle oil. **Notes:** *No extracts or chemicals are used in its' production. Fantastic in cream based soups, risotto and mashed potatoes.*

Blood Orange (Whole Fruit Fused):

Luckily for us Tunisian **Blood Oranges** ripen at the exact time as their olives (Chetoui and Chemlali variety). We have them pressed together to obtain this beautiful citrus olive oil. **Notes:** *Blood Orange is one of our most popular since it is so versatile; use it on fish and seafood, chicken, summer salads etc...*

Chipotle Olive Oil:

The smoky flavor of our Chipotle Chili Infused Extra Virgin Olive Oil is great for marinating steaks and brushing on grilled chicken or seafood. Drizzle over grilled vegetables or pizza for a spicy meal! **Notes:** *Excellent dipping oil for artisan breads, finishing oil for soups, pasta or grain dishes, and a wonderful base for dressings and marinades. Also try pairing it with our Blood Orange Extra Virgin Olive Oil*

Cilantro & Roasted Onion Olive Oil:

Made with the perfectly blended flavors of Roasted Cipolini onions and Cilantro, **Notes:** *Wonderful for sautéed vegetables, Great as a marinade for meat fish and poultry Pairs well with our Balsamic Vinegar*

Dark Toasted Sesame Oil:

Our Japanese dark toasted sesame seed oil is roasted slow and low and then pressed in small batches. It has tremendous depth of flavor and mouth feel.

Eureka Lemon Extra Virgin Olive Oil (Whole Fruit Fused) :

Made in the same fashion as our Blood Orange, **Eureka Lemon** is produced by pressing whole lemons together with olives. **Notes:** *A light refreshing flavor of lemon is just perfect to sauté shrimp or scallops in or to drizzle on chicken or fish*

While many people have heard of infused olive oils, olive oils to which herbs, spices or fruit are added to. Fused olive oils are not as common. The difference is that while adding flavor or foreign foods to an olive oil causes the oil to breakdown and become rancid (infused olive oils which are not used very quickly will develop a very undesirable flavor), fusing an olive oil (actually pressing the olives and fruit together simultaneously) creates a beautiful harmony that will not deteriorate the flavor profile of the oil. Our Blood Orange and Lemon are fused oils

Garlic:

Actually gives off the flavor of slow roasted **Garlic**. Since garlic and olive oil are almost always used together in Mediterranean cooking you can use this in just about anything. **Notes: Great to mix in with Pasta or mashed potatoes, to drizzle on steaks before grilling or to just dip bread .**

Herbs de Provence Extra Virgin Olive Oil

With top notes of savory, thyme and bay leaf, our all natural Herbs de Provence extra virgin olive oil is a show stopper when drizzled over grilled chicken, rubbed on turkey before roasting, for bread dipping, in aioli. **Notes: Try paired with our aged tangerine balsamic for bread dipping or blended as vinaigrette.**

Italian Grape Seed Oil:

Our grape seed oil is clean and light with no aftertaste. Used for its' high heat stability, our grape seed oil has superior durability as well as a smoke point of 475 degrees.

Natural Butter Extra Virgin Olive Oil

Our creamy, smooth, sweet extra virgin olive is redolent with the rich flavor of butter. **Notes: Use as a butter substitute or anywhere you might use melted butter including: over hot popcorn, with seafood i.e. crab or shrimp, to dip bread in, over pasta, mashed potatoes, in baking or with rice.**

Persian Lime:

The taste of sweet, ripe Persian Limes married with our late harvest Tunisian Chemlali make for an unbelievably fresh fragrant citrus flavored oil. **Notes: This sweet but subtle flavored oil will make fish, fowl and salads taste amazing. Great when paired with our Honey Ginger White Balsamic Vinegar**

Tuscan Herb:

Enjoy a taste of the Italian countryside with this delicious blend of herbs, sundried tomatoes and garlic infused olive oil. This versatile oil is so delicious you will want to use it on everything from salad dressings to marinades. **Notes: Sprinkle with grated Parmigiano Reggiano cheese and a few twists of freshly ground pepper for an irresistible bread dipper.**

White Truffle:

Connoisseurs olive oil. If you like the flavor and aroma of **White Truffle** then you'll love this oil. Made in Italy in an artisan fashion without the use of any extracts, this olive oil is smooth while having an unmistakable intense white truffle flavor. **Notes: A great finishing olive oil for many Mediterranean dishes as well drizzled on popcorn. Also makes an amazing Aioli!**

~VINEGARS~

Blueberry Balsamic Vinegar:

This Blueberry Balsamic Vinegar exhibits lower acidity and a bit more sweetness than our Aceto Balsamico de Modena. Like all Balsamic Vinegars, you can use this Blueberry Balsamic Vinegar over any garden salad. While it will pair up with any unflavored oil, using lighter Extra Virgin oil like Arbequina or Mission will allow you to experience the maximum Blueberry flavor. **Notes: It is very tasty and unique paired with Blood Orange or Lemon olive oils. Try it drizzled over fresh sliced peaches, cantaloupe, fruit salad and ice cream. As an added surprise, we found it equally delicious over Blue, Feta and Goat Cheeses.**

Champagne Vinegar:

When you first taste our Champagne Vinegar, you'll instantly fall in love with its smooth and elegant flavor. That's due in part to the way in which it is produced. Unlike other Champagne vinegars, this one never undergoes a pasteurization process. By eliminating this step, the vinegar possesses a lovely, rich base. **Notes: Imported from the Champagne region of France, the vinegar is a divine ingredient in salads or try in homemade mayonnaise; simply whisk with olive oil, eggs and mustard**

Coconut White Balsamic:

Our Coconut White Balsamic is truly unique. We have infused our wonderfully sweet yet tart White balsamic vinegar with fantastic all natural coconut flavors. **Notes: This makes a great salad dressing when paired with our Persian lime Olive Oil or our Cilantro & Roasted Onion Olive Oil. Also great for marinades!**

Dark Chocolate Balsamic:

This dark chocolate balsamic is rich, thick and resounds with the complexity of three different chocolates responsible for the depth of its' flavor. **Notes: Top your vanilla gelato, macerate your fresh berries and please, please try this vinegar in your turkey mole recipe and watch your guests be amazed!**

Dark Espresso Balsamic Vinegar

Our new aged is amazingly complex with layers of authentic espresso and dark roasted coffee. It makes a fantastic glaze or B-B-Q base for pork or beef or chicken and is exquisite used in an "affogato float", which calls for one part espresso balsamic to four parts vanilla bean ice cream or gelato.

Honey Ginger White Balsamic:

Honey and ginger plays well together and bring a gentle, spicy heat which balances perfectly with the moderate, natural acidity of our white balsamic vinegar. **Notes: This vinegar is superlative when paired with our Persian Lime Extra Virgin Olive Oil and positively shines with our toasted sesame oil. A simple yet amazing marinade recipe includes our Honey Ginger White Balsamic, Toasted Sesame Oil; Garlic Extra Virgin and Soy Sauce.**

Jalapeno White Balsamic:

Sweet, spicy and tart, our Jalapeno White Balsamic is fantastic in marinades, ceviche, dressings with fruit and salsas.

Oregano Balsamic Vinegar:

This is a sharp, White Balsamic Vinegar, infused with the exquisite flavor of **Oregano**, to produce a classic Mediterranean flavor. **Notes: The addition of Oregano will make this vinegar the perfect complement to a wide variety of oils, and will produce exquisite vinaigrettes.**

Peach White Balsamic:

Made with White Trebbiano Grape Must (juice), our **White Peach Balsamic** does not undergo the cooking and barrel aging process of Balsamic Vinegar of Modena. The result is crisp vinegar with a touch of sweetness reminiscent of handcrafted vinegars from northern Italy. **Notes: Extremely adaptable, it can be used with any of our Extra Virgin Olive Oils as well as with our flavored oils to make a light , tart vinaigrette**

Pineapple White Balsamic:

Our golden pineapple balsamic is sweet and tart with the heady aroma of fresh ripe pineapple. This amazing, zesty balsamic is the perfect complement to fruit salads and fresh berries. It adds substantial flavor without discoloring salads. **Notes: Try pairing with soy sauce, ginger and our garlic extra virgin olive oil for an amazing marinade.**

Pomegranate Balsamic Vinegar:

Indigenous to the warm climates of the Mediterranean and Middle East, the intense sweet-tart flavor of the pomegranate is a perfect match for hearty meats like lamb and duck. Use alone or whisked together with your favorite oil over a mixed green salad with pomegranate seeds, toasted nuts and feta cheese. **Notes: Adds depth to any of your favorite pan sauces, braised meats or compotes. Drizzle over poached fruit and ice cream for an elegant and easy dessert.**

Raspberry Balsamic Vinegar:

This thick, rich perfectly balanced balsamic vinegar, oozes with the natural flavor of fresh, ripe raspberries. Both sweet and tart, it is perfect tossed with mixed field greens and a little feta or goat cheese. **Notes: Great paired with one of our spicy, flavored oils or as marinade or glaze for chicken or pork**

Red Wine

With a complex nose boasting oak and spice, our deep ruby red, barrel aged wine vinegar is robust and rich with a pleasing zing. **Notes: It's lively character is absolutely amazing in vinaigrettes.**

Sherry Reserva:

From Jerez, Spain and made in the traditional Solera system, our Sherry Reserva **25 year** aged Wine Vinegar, has a true sherry flavor that can only come from cask-aging. **Note: This fine Spanish vinegar is fabulous in reduction sauces and whenever strength and depth of flavor is desired.**

Sicilian Lemon White Balsamic:

Playfully tart and pleasingly sweet, our Sicilian Lemon White Balsamic has a perfectly balanced acidity and a clean, crisp lemon flavor and aroma. **Notes: absolutely fabulous with seafood, in dressings, marinades and in mixed drinks.**



Strawberry Balsamic Vinegar:

Both sweet and tart, our **Strawberry Balsamic** vinegar is the result of adding pure and natural Strawberry essence to our 12 year balsamic. **Notes: Can be used both as a vinegar and condiment on dessert dishes such as fruit medleys and ice cream.**

Tangerine Balsamic Vinegar:

This is genuine Balsamic Vinegar of Modena, with Whole Fruit **Tangerine** essence added. The blend of 12 and 18 year Balsamic, results in a lower acid level, offset by the tart citrus flavor, which makes this a customer favorite.

Traditional Balsamic Vinegar:

Our finest balsamic vinegar from Modena, Italy. Produced in the traditional Modena style and aged up to 18 years in Oak barrels. Very diverse; thick and potent enough to be dripped onto a dish as a condiment and also balanced enough so it will pair well with one of our olive oils in a salad dressing. **Notes: The acidity of our Traditional Balsamic vinegar makes it pair extremely well with our sweeter oils and with sweet foods, such as fresh fruit or even ice cream.**

Vanilla Balsamic:

Sultry, fragrant Tahitian vanilla beans are married with our 18 year traditional balsamic vinegar. The resulting collaboration is intoxicating as it is exotic. **Notes: Try with fresh strawberries or drizzled over a warm brownie.**

White Balsamic:

Made with White Trebbiano Grape Must (juice), our **White Balsamic** does not undergo the cooking and barrel aging process of Balsamic Vinegar of Modena. The result is crisp vinegar with a touch of sweetness reminiscent of handcrafted vinegars from northern Italy. Extremely adaptable, it can be used with any of our Extra Virgin Olive Oils as well as with our flavored oils. This is a tart Balsamic Vinegar with a residual grape flavor and 6% acidity. **Notes: This is an ideal entry level Balsamic Vinegar**