

### **Arbequina Extra Virgin Olive Oil (mild)**

Arbequina is a small, symmetrical dark brown, highly aromatic fruit. In Europe, it is mostly grown in Catalonia and has recently become the dominant olive cultivar in California. Our arbequina is grown and milled by Calivirgin – Coldani Olive Ranch in Lodai, CA. It is an award – winning oil, taking gold at the 2017 California State Fair. This is a delicate to medium strength oil with a hint of cinnamon flavor, perfect for baking, light sautéing or in vinaigrettes. *Harvest October 2017.*

### **Ascolano Extra Virgin Olive Oil (medium robust)**

The Ascolano is a central Italian varietal, grown and produced by Wild Groves in Newcastle, CA. This oil won gold medal in 2018 Best in Class at the LA County Fair. It is certified by COOC and categorized as medium robust oil. Tasting notes are tropical and fruity with hints of peach, mango and apricot, a well-balanced fruity flavor with medium intensity and a mild pepper finish. Drizzle it over linguini, bruschetta, tomatoes and mozzarella, grilled fish, steamed vegetables; or serve with your favorite bread. *Harvest November 2017.*

### **Field Blend – Extra Virgin Olive Oil (robust)**

Bobcat Ridge is an exquisite oil, and is home grown, produced here in Carmel Valley. The groves are located on Bobcat Ridge, off Schulte Road, about a 1/2 mile above the Carmel Valley floor. Sitting five miles in from the coast, they receive a delightful afternoon breeze, are well protected, and benefit from their sunny location. The oil produced is a medium robust, very fruity, well balanced oil which is a field blend of 80% arbequina and 20% arbosana. We just love this oil, and you will too!

Great finishing oil, excellent for bread dipping and in a caprese salad.

*Harvest Nov. 2017.*

### **Firehouse Blend – Extra Virgin Olive Oil**

This EVOO is the result of a partnership between The Quail and Olive and the Carmel Valley Firehouse. Our local heroes are also big advocates of healthy and local food ingredients. Don't be alarmed if you see their fire truck in front of our store. They're probably in for a refill.

This robust and flavorful blend of Coratina and Arbosana are rich in healthy anti-inflammatory polyphenols. Firehouse will please your palate with a fresh grass flavor and pleasant "fire" at the back of your throat.

Great as a finishing oil, or over grilled meat, pasta, bruschettas and cheese.

*Harvested October-November 2017.*

### **Extra Virgin Olive Oil (robust)**

The koroneiki is a robust olive fruit, originally hailing from Greece. It has a fruity nose and a strong, peppery finish, characterized by aromas of fresh grass and artichokes. The aromatic flavor elicits words like herbaceous, green tea, fruity and ripe banana. This olive has a very high level of polyphenols (responsible for the “scratch” in the back of the throat), the chemical substances found in plants that may reduce the risk of heart disease and cancer. The oil is produced by the Rosenthal olive Ranch in Madera, CA. Great as a finishing oil on pastas, grilled meats and veggies. Mix with fresh dill, tarragon and ground white pepper and top over grilled salmon. *Harvest October 2017.*

### **Manager’s Blend of Extra Virgin Olive Oils (medium)**

Manager’s Blend is a favorite of Deb, our store manager par excellence. This is medium robust blend, good as a “cross over” oil for salads, dipping, or drizzling on pastas, vegetables and meats. It is equal blend of Arbequina ( a Spanish varietal which is light and fruity), Arbosana ( another Spanish varietal, very fruit), and Koroneiki ( Greek varietal that adds pepper and astringency).

All oils are California Central Valley Oils, harvested late October – November 2017.

### **Field Blend – Extra Virgin Olive Oil (medium robust)**

This is one fantastic oil. It comes from Bondolio Farms, in the heart of the Sacramento valley. Three Sicilian varietals, Nocellara, Biancollila and Cerasuola are blended to produce an oil of an aristocratic pedigree. This oil is robustly structured and extremely well balanced. An elegant, unique California extra virgin olive oil.

Drizzle it over your pizza, pasta, use in a chicken stew, grilled fish. Excellent finishing oil.

*Harvest Nov 2017.*

### **Doctor's Blend**

This blend, originally crafted by Doc Brabeck, is made to take advantage of the naturally high polyphenol levels found in Koroneiki and Coratina, ( Greek and Italian varietals respectively). The blend is then softened and rounded with addition of Arbosana, a Spanish varietal known for its fruity character. The result, a delicious extremely healthy robust oil. Great for finishing over meats, vegetables pasta, breads, but also tame enough for salads. Truly, a match made in heaven. Salute!

Harvest October- November 2017

## **Tuscan Blend**

### **Extra Virgin Olive Oil (robust)**

Taste the generation of Italian family tradition reborn in the sunny hills of west side Paso Robles. Calabrese extra virgin olive oil is single estate grown, milled within hours of hand harvesting. This olive oil has a robust flavor that is nutty, fruity, and buttery with a peppery finish.

It is perfect for grilling red meats and marinating a good white fish. Drizzle it over steamed vegetables and pasta or just use it for dipping your favorite Italian bread.

*Harvest Oct. 2017.*

**Co-pressed Oil: at the time of the milling the grower takes the olives and the herbs, citrus, pepper, garlic and mills it with the olives at the same time. There is no infusion. Infused oils start with at degraded oil, one that has been heated, sometimes the infused oils are not even olive oil. The Scibica family has been doing these oils for over 150 years. These oils are healthy and flavorful. Enjoy!**

### **Fresh Pressed Flavored Olive Oil (light)**

Crisp basil is pressed with just-harvested olives, crafting a blend fragrant with herbal aromas and bursting with basil flavor. California Basil Extra Virgin olive oil is simply heavenly for bread dipping, sandwich spreads, tossed salads with balsamic vinegar, and drizzled over pasta primavera. If you love pesto and the rich flavor of basil, you'll really want to try this! *Harvest/pressed Nov 2017*

### **Blood Orange:**

This is our newest line up from Sciabica's in Modesto.

Fresh blood oranges are pressed with Mission and Manzanillo olives the day of olive harvest producing this fantastic oil with a delicate hint of raspberries.

Slash over deli-roasted chicken to liven up the flavors.

Perfect drizzled over fall vegetables, roasted duck or chops and our Minnesota wild rice. Beautiful with blue cheese and butter lettuce, and makes killer chocolate brownies.

Harvest Late November 2017

### **Fresh Pressed Flavored Olive Oil**

Now *this* is spicy! Hot, but not overwhelming, this is for serious hot pepper fans who want the true flavor of Habañero peppers with balanced heat. Only the ripest Habañero peppers, meticulously selected and picked at the height of flavor, are fresh pressed with ripe California olives to create a bold flavor that is absolutely superb drizzled over baked fish, herb-crust chicken or al dente pasta. Use as a dipping oil for fresh-baked focaccia bread.

*Harvest/pressed Nov 2017*

## **Jalapeno**

### **Fresh Pressed Flavored Olive Oil (light)**

Spicy and scrumptious! We've captured all the hot peppery zing of crisp Jalapeños, picked at their fullest flavor, and pressed with perfectly ripened olives to craft an olive oil that's the very essence of Jalapeño taste. Mildly spicy, our Jalapeño Extra Virgin olive oil is superb drizzled over steamed or sautéed asparagus, for Chinese stir fry, and to add zest to tacos and guacamole. Or substitute for butter to fry eggs for great Huevos Rancheros or drizzled on popcorn with sea salt for a spicy snack. *Harvest/pressed Nov 2017*

## **Lemon**

### **Fresh Pressed Flavored Olive Oil (light)**

Only the ripest and most flavorful lemons are chosen for this Lemon olive oil. This is a purely fresh – pressed product. The lemons are pressed with the olives during milling process. We've perfectly fused the sweet-tart taste of fresh lemons in the ratio of 2/3 Lisbon and 1/3 Meyer with sun-ripened olives to craft a palate-pleasing olive oil that livens up the taste of any fish, chicken or vegetable dish. Use to sauté asparagus, drizzle over broccoli, and sear fish or chicken. *Harvest/pressed Nov 2017*

## **Lime**

### **Fresh Pressed Flavored Olive Oil (light)**

Plump, ripe limes are pressed and milled together with fresh-harvested olives to create a delectable oil that perfectly balances the lime's tangy tartness with rich olive flavors. Use it to enhance herb-crusted fish and grilled or roasted chicken or to jazz up salsa and guacamole.

*Harvest/pressed Nov 2017*

## **Mediterranean**

Crisp basil, fragrant oregano, rosemary and Gilroy garlic were pressed with freshly harvested olives, crafting a fragrant blend with herbal aromas and bursting with Mediterranean flavor.

This new for us California olive oil is simply heavenly for bread dipping, sandwich spreads, tossed salads and summer barbecuing. If you love entertaining, you'll really want to try this! It will be your go to for a quick splash of flavor.

*Harvest/pressed Nov 2017*

## **Roasted Garlic**

For those who enjoy the spicy yet slightly sweet flavor of crushed garlic, this is the oil for you. Plump, roasted garlic cloves are pressed with newly ripened California Olives to create the perfect flavor fusion of garlic and delicate olive oil. Garlic Extra Virgin Olive Oil is delicious for bread, and creates mouth-watering sandwich spreads and spicy marinades.

Harvest late October 2017

## **Rosemary**

### **Fresh Pressed Flavored Olive Oil (light)**

Take aromatic fresh rosemary, press it with just-harvested California olives and you get a rich, flavorful Rosemary Extra Virgin olive oil that is simply exceptional. This incredibly versatile oil will liven up any dish such as sautéed beef or chicken, and dramatically improves the flavor of marinades. Pamper your palate by using this oil to coat potatoes or bread before baking! *Harvest/pressed Nov 2017*