



California Olive Ranch

CHEF'S BLEND

80-20 blend of Canola Oil and Extra Virgin Olive Oil. Excellent all purpose oil for cooking and salad dressings. 5 gallon box.



HOW FRESH DOES YOUR OLIVE OIL TASTE?

COR BLEND EXTRA VIRGIN



80% Arebequina, 10% Arbosana, 10% Koroneiki. The three olive blend results in fruity oil with mild finish, great for sauces and aioli. Floral aroma, smooth flavor with hints of green apple. 2.5 gallon box.

COR is proud to be part of a California ranch legacy that dates back 300 years, to when the Spanish brought the first olive trees to California. By combining that time honored agrarian wisdom with the new science of sustainable growing, their ranches are able to produce America's best tasting olive oil.

NEW YORK TIMES

"California Olive Ranch oil held its own against top-flight Italian oils, showing a promising balance of golden, buttery smoothness and peppery acidity." Oct 2011.

They believe that taking care of the earth's resources is the right thing to do and it makes better olive oil. Their ranches use resources wisely and extend the water they use through recycling and drip irrigation. They mulch tree trimmings back into the field and allow other farms to use their leftover olive pits.

SAVEUR MAGAZINE TOP 100

"...some of the best single varietal oils and blends we've tasted....We can afford to use them with abandon".

The oils have been certified as Extra Virgin by the California Olive Council. The oils are packaged in a 2.5 gallon 'bag in a box' (except the Chef's Blend, which comes in a 5 gallon) protecting the oil from both sunlight and heat, either of which can quickly turn a good olive oil into a rancid one.



Call 916-446-8918 today for pricing

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California Olive Ranch



Starting in 1999, California Olive ranch began planting two highly prized varieties of Spanish olives-Arbequina and Arbosana-on 700 acres located near Oroville in the northern Sacramento Valley. They have since added another farm in nearby Glenn County and now have a total of 1,400 acres and over 300,000 trees producing over 80,000 gallons of olive oil a year.

ARBEQUINA

High fruitiness, less pungency, very pleasing clean taste; flavors of tropical fruit and fresh artichoke. Used for "strong" pestos. 2.5 gallon box.



ARBOSANA

Arbosana oil has a complex flavor profile, which characterizes the variety. The fruitiness of green olives is clearly identifiable in nose and mouth, with an array of secondary aromas. Green grass predominates, but green nuts can also be identified. It has hints of almonds, green tomatoes, fennel, artichoke and mint. In the mouth, it is fresh and well balanced between bitter, spicy, and sweet, with a diminishing astringency that identifies this oil with green and shiny olives. The result is a very well balanced and harmonious oil with a touch of green fruit.



California Olive Ranch produces 'estate grown' olive oils-the final product must be grown, harvested and processed on the same farm or estate. Modern planting techniques and a state of the art processing facility result in COR oils that are slightly bitter with a sweet fruitiness and pungent or 'peppery' finish. Their oils are certified as extra virgin by the California Olive Oil Council.



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