



2009 Fall Release Newsletter

Greetings olive oil enthusiasts! For many centuries, olives have oiled the wheels of time. This golden elixir has evolved through ceremonial & utilitarian functions from slathering Gladiators to fueling oil lamps. Today olive oil has landed in our kitchens and on our dinner tables. It is an extraordinary condiment with a rich and lengthy history, a staple no serious cook should be without.

As the season changes and the last of summer's bounty is harvested, what better way to celebrate your culinary endeavors than to incorporate *Elixir Olive Oil* in your cuisine? It is a pleasure to offer you the limited **2009 FALL RELEASE**.

This release is comprised of the **Allegra**, **Grazia** & **Forza** olive oils. Each award winning, handcrafted, unfiltered oil has been certified extra virgin by the California Olive Oil Council. The olives were picked by hand and milled within 24 hours to ensure the highest quality. This trio of oils compliments and enhances a multitude of dishes.

Order 1, 2 or 4 bottles of each & stock up for the fall. Share them with friends & family.

TASTING NOTES:

ALLEGRA: Comprised of Arbequina, Ascolano & Frantoio, the Allegra is delicate, yet complex. It's profile exhibits an aromatic nose filled with tropical fruit and a hint of grass. The palate is light & fruity with a bit of pepper on the finish.

Culinary Tips: Use to dress a salad, over grilled salmon & vegetables, and even corn on the cob. Serve atop warm pasta, or drizzle over chocolate mousse with a dash of grey sea salt.

GRAZIA: Frantoio is the star of this blend. Its richness is coupled with the fruitiness of Ascolano and softened with a bit of Arbequina. This Gold Medal winner is perfectly balanced – not too soft, but not too green.

Culinary Tips: Add a splash over bruschetta, tomatoes & fresh mozzarella, pork tenderloin and even burgers & mashed potatoes. Or try it on a BLT instead of mayo. It deepens the flavors of sautéed greens as well as roasted peppers.

FORZA: This Estate oil is a Traditional Tuscan blend of Frantoio, Leccino, Maurino & Pendolino olives. It has classic aromas of green apple and fresh-cut grass followed by a lush palate with a piquant, peppery finish.

Culinary Tips: It compliments roasted chicken, grilled meats & charcuterie. Finish off roasted potatoes, braised artichokes, fennel & leeks with a few drops. It's a wonderful addition to sauces as well.. Bolognese, Carbonara, and classic Tomato.

Bon Appetit named Elixir as a California Olive Oil they love. Wake up your taste buds and try it. **To place an order**, either Fax (707-942-5499), Email (oil@elixiroliveoil.com) or call (707-337-6235). Orders will begin to ship the week of October 12th, and then as they are received. The next offering will be sent to you prior to the Holiday Season.

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