



## STONE EDGE FARM

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### STONE EDGE FARM EXTRA VIRGIN ORGANIC OLIVE OIL

Stone Edge Farm's olive oil comes from our estate Manzanillo trees; we bottle it unfiltered to preserve its robust flavor and retain antioxidants. Like our grapevines, our olive trees are farmed organically—certified organic in 2006 by California Certified Organic Farmers (CCOF) and certified “extra virgin” by the California Olive Oil Council (COOC).

We hand pick our olives and immediately press them, capturing an oil that is especially well balanced—pungent, fruity and complex—with medium intensity and viscosity. Clean aromas of grass and green herbs blend with notes of slightly toasted nuts, a distinct olive fruit character, and a restrained pepper finish.

Subtly layered in flavor, our organic olive oil is the perfect complement for many appetizers, entrées, and even dessert dishes. A few of our favorites include:

- *Sauteed green beans, toasted almonds and Parmesan*
- *Drizzled over fresh mozzarella with crushed garlic*
- *Chicken breast with caramelized shallots and lemons*
- *Watermelon and tomato salad with feta and arugula*
- *Pumpkin fritters with olive oil, lemon and orange peel*

Only a small batch of Stone Edge Farm Extra Virgin Organic Olive Oil is crafted each year. It is sold at markets in the Bay Area or can be ordered from our website at: [www.stoneedgefarm.com](http://www.stoneedgefarm.com).

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#### Recent Awards:

2009 Gold Medal,  
*first COOC competition*

2009 Gold Medal, *Yolo County Fair*

2009 Double Gold Medal,  
*Sonoma County Harvest Fair*

2009 Silver Medal,  
*LA International Competition*

