

B.R. COHN

OLIVE OIL COMPANY



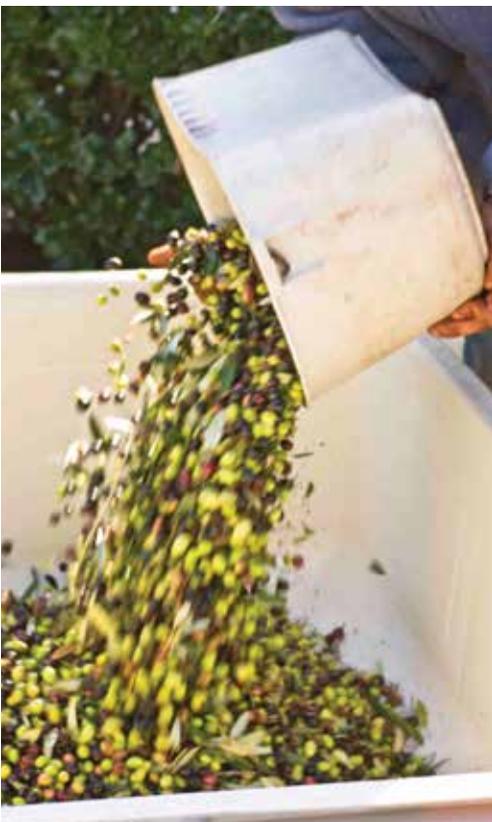


The B.R. Cohn Olive Oil Company was founded with the first bottling of our Olive Hill Estate Picholine Extra Virgin Olive Oil. Today, we produce a full line of extra virgin olive oils and hand-crafted wine and balsamic vinegars.



Olive Hill Estate Vineyard was named for B.R. Cohn Winery's historic grove of Picholine olive trees, imported from France in the mid-1800s. The estate contains over 450 Picholine Olive Trees (Italian word from piccolo - meaning small, petite).

ESTATE PICHOLINE EXTRA VIRGIN OLIVE OIL



The first estate olive oil produced in California in the 20th century, our Olive Hill Estate Extra Virgin Olive Oil helped launch the California olive oil renaissance. It is distinctive in its fresh, full olive flavor, hints of citrus and pleasing pepper finish.





CALIFORNIA EXTRA VIRGIN OLIVE OILS

Quality Assurance International is a leading USDA accredited organic product certifying agency. Founded in 1989, Q.A.I. has been an active leader in the organic industry, advocating for high integrity organic regulations since its beginning. Q.A.I. is committed to ensuring organic integrity at every link in the organic production chain.





CALIFORNIA EXTRA VIRGIN OLIVE OIL

This best selling light-bodied, aromatic oil is full on the palate, with bright olive fruit and floral undertones. A custom blend of olives are pressed within hours of harvest to ensure freshness. Our go-to daily extra virgin olive oil for sautéing and grilling.



ORGANIC CALIFORNIA EXTRA VIRGIN OLIVE OIL

Medium-bodied with sweet grass and floral undertones, fresh olive fruit flavors and a medium to strong pepper finish. Crafted from organically farmed olives that are grown, harvested and pressed in California under the strictest conditions. Toss with garlic, herbs and pasta.



UNFILTERED CALIFORNIA EXTRA VIRGIN OLIVE OIL

Grown in Northern California, our Unfiltered Extra Virgin Olive Oil is a unique blend of olives. The delicate fruit flavor and peppery finish create a versatile olive oil for your culinary needs. Use as a bread dipper or as a butter substitute in recipes.



TUSCAN BLEND CALIFORNIA EXTRA VIRGIN OLIVE OIL

This exceptional extra virgin olive oil is a blend of Tuscan varieties grown in California with a defined pepper, spice and grassy flavor and a full-bodied finish. Drizzle over pasta, sprinkle over salads or use to marinate meats.

FLAVORED OLIVE OILS





MEYER LEMON OLIVE OIL

Balanced flavors of meyer lemons blended with California olive oil. Use to grill vegetables and seafood, drizzle over potatoes, sprinkle on salads or enjoy as a bread dipper.

BLOOD ORANGE OLIVE OIL

Bright citrus fragrance and a smooth finish. Ideal to enhance seafood, chicken, even brownies and sugar cookies.

LIME OLIVE OIL

Classic smooth character of olives combined with a touch of lime tartness create a well balanced oil. Ideal additions to Mexican and spicy Thai cuisine.

BALSAMIC & HERB DIPPING OIL

Fruity extra virgin olive oil and balsamic vinegar, highlighted with garlic and seven herbs and spices. Drizzle over bruschetta or sliced tomatoes, marinade pork or lamb, or as a delicious bread dipper.

BASIL-GARLIC OLIVE OIL

Infused with just the right amount of California-grown garlic and basil oils. Toss with pasta or sauté your favorite grilled vegetables or chicken.



CALIFORNIA WINE VINEGARS



Made from Napa & Sonoma wines
Barrel aged 24 months

SONOMA SYRAH VINEGAR

Hand-crafted from Sonoma Valley Syrah and aged in oak casks for 36 months. Notes of berry, lavender and sweet plum. Add a dash to your cooked lentils, stew or soup for a burst of flavor and acidity.

CHAMPAGNE VINEGAR

Delicate crispness and rosy color of California champagne made from Pinot Noir grapes. Inviting bouquet and crisp flavor with floral qualities, balanced tartness and restrained wine character.

RASPBERRY CHAMPAGNE VINEGAR

Fresh berries and crisp, clean flavors of champagne balance the sweetness of natural raspberry juice. Enhance the flavors of asparagus, artichokes or sprinkle over melon or steamed vegetables.

PULLED PORK SANDWICH WITH BARBECUE SAUCE & FENNEL SLAW

- 1 Tbsp smoked paprika
- 1 Tbsp cayenne
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp salt and pepper
- 1 lb untrimmed boneless pork shoulder cut into large 4-inch chunks
- ½ cup brown sugar
- 1 quart chicken stock
- 15 mini brioche slider buns
- BBQ sauce

For slaw:

- ½ head red cabbage, finely shaved
- 1 ea fennel, finely shaved
- 1 cup **B.R. Cohn Cabernet Vinegar**
- 2 Tbsp Worcestershire sauce
- 1 Tbsp coarsely ground black pepper
- 1 Tbsp coarse salt
- 2 Tbsp **B.R. Cohn Extra Virgin Olive Oil**

CABERNET VINEGAR

This garnet-hued beauty is rich and complex with pleasing wine flavors and a subtle hint of sweetness. Ideal for Caesar salads or combine with extra virgin olive oil for a vinaigrette.

CHARDONNAY VINEGAR

Light flavored, fresh, delicate and crisp. Distinct floral nose with sherry-like qualities. Use in recipes that call for white wine vinegar, especially salad dressings.

PEAR CHARDONNAY VINEGAR

California Chardonnay wine vinegar is combined with natural pear juice to create a sweet-tart culinary treat. Marinade poultry, pork or fish.

CALIFORNIA GOLDEN BALSAMIC VINEGAR

Naturally beautiful amber color with zesty and floral tones. Ideal for salads, tomatoes and fresh mozzarella cheese.



Rub the pork shoulder with the spices. Preheat oven to 325°F. On a grill, mark the pork until nicely browned on all sides. In a large sauce pot, braise the pork shoulder with the chicken stock and brown sugar, basting every half hour for about 3½ hours. Allow to cool, remove from liquid and pick apart the pork shoulder. Season to taste with salt and pepper and BBQ sauce. For the slaw, combine all ingredients and season to taste with salt and pepper. Cut the slider buns in half, place a small amount of BBQ sauce on the bun. Place the pulled pork and then slaw.

ITALIAN BALSAMIC VINEGARS



ITALIAN BALSAMIC VINEGARS



Barrel aged
12 years

60 grain

Begins with grape juice, simmered in copper pots, aged and then finished in light oak barrels. Light, fruity and zesty on the palate. Sprinkle over steak, chops and chicken before cooking. Brush over toasted rustic bread.



Barrel aged
12 years

60 grain



Fresh Ginger

Inspired by international cuisine we began with our White Balsamic vinegar then blended in fresh ginger creating this exceptional product. A balanced blend of spice and bright sweet flavors.



Barrel aged
15 years

60 grain

Modena Vinegar aged 15 years in small oak, cherry, mulberry, chestnut and juniper barrels. Drizzle over fresh fruit or ice cream. Sprinkle over mozzarella cheese and roasted vegetables



Barrel aged
15 years

60 grain



Sweet Figs

Wonderful flavors of Balsamic Vinegar from Modena, Italy, combined with sweet figs. Use as a marinade or reduce for a glaze over fresh fish. Combine with extra virgin olive oil for a tasty salad dressing.



Barrel aged
15 years

60 grain



Blackberry
Juice

A distinctive blend of 15 Year Balsamic Vinegar of Modena, Italy with ripe blackberry juice. The result is a rich balance of sweet and sour flavors. Drizzle over poundcake, ice cream or your favorite cheeses.



Barrel aged
25 years

60 grain

Following a millenium-old tradition, begins with grape juice simmered in copper pots and barrel aged for 25 years. Try over strawberries or vanilla ice cream. A delightful indulgence.

WINE INSPIRED CALIFORNIA DESSERT SAUCES

Delicious, decadent and a delight for the taste buds! Drizzle over ice cream, cheesecakes or fresh fruit. The B.R. Cohn dessert sauces are an excellent addition to your kitchen, or treat someone you love to the perfect gift.





CHOCOLATE CABERNET WINE SAUCE

B.R. Cohn's Chocolate Cabernet Sauce is a velvety swirl of melted chocolate and Cabernet Sauvignon. This deep, dark chocolate sauce has a bit of a kick at 4.8% alcohol. Drizzle over ice cream, sliced strawberries, fruits, cheesecakes and poundcakes.



CHARDONNAY Caramel SAUCE

Our rich, buttery caramel is created from scratch, then blended with a fine California Chardonnay, creating an irresistible sauce. This dessert topping is so decadent that a couple of spoonfuls will transform an ordinary dessert into something extraordinary. Heat and drizzle over ice cream or cake.



CHOCOLATE RASPBERRY CABERNET SAUCE

A decadent blend of rich chocolate, raspberry and premium Cabernet wine. Fabulous for drizzling over strawberries, brownies, pound cake or making a great ice cream sundae. Top your favorite cheesecake for a delectable indulgence.





BRUSCHETTA

Bread:

- 1 baguette, sliced into $\frac{3}{4}$ -inch thick rounds
- 2 garlic cloves
- 2 Tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 2 Tbsp finely shredded fresh parmesan

Seed tomatoes and cut into medium dice. Combine with remaining topping ingredients and set aside. Toast baguette in 375°F oven until it begins to turn golden. Slice garlic cloves in half lengthwise and rub along cut surface of toasted bread. Brush with olive oil. Divide topping evenly between baguette slices. Sprinkle with parmesan and toast in oven until cheese melts. Cut diagonally into 16 pieces.

Topping:

- 10 ripe Roma or Campari tomatoes
- $\frac{2}{3}$ cup fresh basil, cut into thin ribbons
- $\frac{1}{2}$ cup red onion, finely chopped
- $\frac{1}{2}$ cup parmesan, freshly grated
- 1 Tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 2 tsp **B.R. Cohn 15 Year Balsamic Vinegar**
- Salt & fresh ground pepper, to taste

BABY GEM SALAD

- 5 heads of baby gem, quartered, stems removed
- 2 pears, thinly sliced
- 1 onion, julienne
- 1 cup **B.R. Cohn Cabernet Sauvignon**
- 1 cup **B.R. Cohn Cabernet Vinegar**
- 1 cup sugar
- 1 cinnamon stick
- 1 star anise
- 1 allspice
- 2 cups walnuts
- 1 egg white
- $\frac{1}{4}$ tsp cayenne
- 2 Tbsp sugar
- 1 tsp salt
- 1 cup **B.R. Cohn California Extra Virgin Olive Oil**
- $\frac{1}{4}$ cup **B.R. Cohn Pear Chardonnay Vinegar**
- 1 shallot, diced
- 1 Tbsp honey
- 2 oz dry jack, shaved thin with a peeler



In a small sauce pot combine red wine, Cabernet vinegar, sugar and spices. Heat until the sugar dissolves. Pour over red onions and allow to cool in the fridge until served. Preheat oven to 300°F. In a medium bowl, whisk the egg whites until soft peaks form. Add the cayenne, sugar and salt. Whisk to combine. Toss the mixture with the nuts and then line on a sheet tray. Bake, continue to mix every 10 minutes, until crisp, about 45 minutes. In a small bowl, combine the Pear Chardonnay Vinegar, salt, shallot and honey. Whisk and slowly emulsify the olive oil to make the vinaigrette. To finish, lightly toss the baby gem lettuce and pears with the vinaigrette. Garnish with the nuts, red onions and dry jack.

ROASTED NEW YORK STRIP LOIN

- 16 large garlic cloves, peeled
- ¼ cup Spanish sweet paprika
- ¼ cup **B.R. Cohn Cabernet Vinegar**
- 2 Tbsp **B.R. Cohn Organic Extra Virgin Olive Oil**
- 1 Tbsp fresh rosemary, chopped
- 2 tsp salt
- 1 tsp freshly ground black pepper
- 1 6-pound New York strip loin, all but ½-inch fat trimmed



Photo by Noel Barnhurst

Chop garlic in processor. Add paprika, vinegar, oil, rosemary, salt and pepper; grind to thick paste. Rub paste all over New York strip loin. Wrap loin in plastic; refrigerate overnight.

Preheat oven to 450°F. Place large metal rack in roasting pan. Uncover meat and arrange fat side up, on rack. Roast meat 15 minutes and then reduce temperature to 350°F. Continue roasting meat until thermometer inserted into center registers 120°F for rare (about 40 minutes longer). Cover meat loosely with aluminum foil and let rest 20 minutes. Transfer to platter. Cut into ½-inch-thick slices.

MEYER LEMON OLIVE OIL CAKE

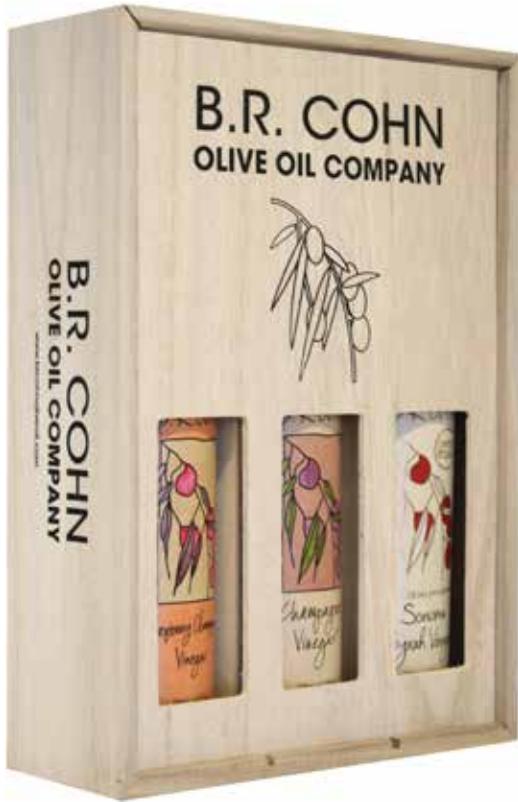
- 1 cup orange juice
- 3 large eggs, room temperature
- 2 cups granulated sugar
- 1 ¼ cups **B.R. Cohn Meyer Lemon Olive Oil**
- 1 ½ cups whole milk
- 2 oz orange liqueur, rum, brandy or whisky
- 1 Tbsp lemon zest
- 2 tsp fresh rosemary finely chopped
- 2 ½ cups all-purpose flour
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp anise seed, crushed



Preheat oven to 350°F. Spray desired baking dishes with non-stick spray, preferably 4 oz aluminum ramekins. Reduce orange juice over medium heat to ¼ cup. Add salt, stir and let cool. Lightly beat the eggs with paddle attachment in standing mixer. Add sugar, olive oil, milk, liqueur, lemon zest, anise and 1 tsp of rosemary. Mix for 1 minute until well blended. Sift together flour, baking soda, baking powder. Mix the dry mixture into the wet mixture. Whisk until well blended. (Mixture will seem very thin) Pour mixture into baking dishes and bake for 20-30 minutes or until the cake springs back in the middle when touched.

GIFT SETS

FILL YOUR OWN | MIX & MATCH





B.R. COHN WINE CLUB

At B.R. Cohn Winery, everyone —from first-time visitors to longtime friends— is invited to become a part of our wine club. The limited wines made available to our wine club members include those from our very own Olive Hill Estate Vineyard, small lot vineyards from the Carneros Region, Sonoma Valley and neighboring appellations.

- Complimentary wine tasting for up to four guests
- Priority access to newly released, library and specialty wines
- 20% savings on wines
- Special pricing for elevated winery experiences
- Tasting privileges at Friend and Neighbor Wineries
- Membership is free to join with one year commitment

For membership questions contact us at wineclub@brcohn.com or (800) 330-4064 ext. 133



YOU PICK

AND CHOOSE FROM OUR COLLECTION

CELLAR 6

- Two shipments per year — 6 bottles each
- Flat rate shipping \$9.95 (excl.: HI & AK)
- Approximate cost of \$210 to \$240 per shipment

CELLAR 12

- Two shipments per year — 12 bottles each
- 1¢ shipping (excl.: HI & AK)
- Approximate cost of \$420 to \$480 per shipment



WE PICK

THE FAVORITES FROM OUR COLLECTION

OLIVE HILL ESTATE

- 4 pre-selected shipment of 3 bottles of wine
- Approximate cost of \$110 to \$160 per shipment
- 3-day express shipping (Ground available)

SPECIAL SELECT

- 2 pre-selected shipments per year of our finest estate wines
- Approximate cost of \$500 per shipment
- 3-day express shipping (Ground available)

GOURMET FOOD CLUB

- 4 Shipments per year
- 20% savings on gourmet food products (excludes wine)
- Approximate cost of \$35 per shipment
- \$7.50 flat rate ground shipping (excl: HI & AK)





B.R. Cohn Olive Oil Company
15000 Sonoma Hwy, Glen Ellen, CA 95442

Wholesale Inquiries (877) 933-9675
Winery Tasting Room (800) 330-4064

brcohn.com