



**B.R. COHN**  
WINERY & OLIVE OIL COMPANY

## Champagne Vinegar

### Description

Crafted from high-quality California sparkling wine slowly oak barrel aged 18 to 22 months according to the 500-year-old Orleans method, then bottled to retain the delicate crispness and rosy color of champagne made from Pinot Noir grapes. Inviting bouquet and the crisp flavor of champagne with floral qualities, balanced tartness, and restrained wine character.

Acidity: 6.5% (65 grain)

### Serving Suggestions

- Combine with our extra virgin olive oils for an outstanding dipping oil or vinaigrette
- Splash over freshly steamed vegetables for vibrant flavor
- Use as an alternative in recipes calling for white wine vinegar
- Deglaze a pan after sautéing salmon
- Use in seafood salads, fruit salads and on lighter greens, like bibb lettuce

### Awards & Accolades

- Silver ~ Sonoma County Harvest Fair (2016)
- Gold ~ Sonoma County Harvest Fair (2015)
- Silver ~ Sonoma County Harvest Fair (2014)
- Silver ~ Sonoma County Harvest Fair (2012)
- Gold ~ Sonoma County Harvest Fair (2011)
- Gold ~ Sonoma County Harvest Fair (2010)

### Technical Data

**200ml**

UPC: 6 83095 45634 3

Part Number: 50702021

Pack Size: 12 x 200ml

### B.R. Cohn Winery & Olive Oil Company

In 1990, the Cohn family founded B.R. Cohn Olive Oil Company and began producing gourmet olive oil and hand crafted vinegars, the first made in Sonoma Valley in almost a century. Our estate contains over 450 Picholine (French word from piccolo – meaning small, petite) Olive Trees dating back to the mid-1800's. Our dedication to creating the highest quality products enables B.R. Cohn Olive Oil to remain a well-recognized California producer of ultra-premium extra virgin olive oil.

