



AlphaWOLF Estate Extra Virgin Olive Oil Awards

2010 Bronze Medal - LA Int'l Olive Oil Competition
2009 Gold Medal - Los Angeles Int'l Olive Oil Competition
2008 Gold Medal - Las Vegas Int'l Restaurant Show
2008 Bronze Medal - Los Angeles Int'l Olive Oil Competition
2007 Gold Medal - Los Angeles Int'l Olive Oil Competition
2007 Silver Medal - Label Design - LA Int'l Olive Oil Competition
2006 Gold Medal - San Diego Int'l Olive Oil Competition

“This is one of the best olive oils from California.”

Wolf Gazette

Harvest:	12/10/2010
Appellation:	Napa Valley
Orchard:	AlphaWOLF Ranch
Varietals:	Frantoio - 51%
	Lecchino - 23%
	Pendolino - 9%
	Coratino - 9%
	Maurino - 8%
Oleic Acid:	0.09
Release Date:	April 2011
Production:	150 cases
Certified:	Sealed by the California Olive Oil Council Fish Friendly Farming Napa Green Sustainable

AlphaWOLF Estate Extra Virgin Unfiltered Olive Oil is green-gold, fragrant, velvety and is cold pressed just hours after harvesting the fruit. This is an exceptional oil, bottled in limited quantities, with low acidity and bright, fruity flavor and a slight hint of artichoke. The peppery finish is a product of the polyphenols which provide the healthy anti-oxidants as well as extend the life of the oil. We are introducing new high tech packaging for even more protection, ease of use and have used a java script word “Multiple Gold Medal Winner” in keeping with the theme.

Bill & Roxanne Wolf

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