



## **AlphaWOLF Estate Extra Virgin Olive Oil Awards**

2013 Gold Medal - California Olive Oil Council Competition  
2011 Silver Medal - LA Int'l Olive Oil Competition  
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

<b>Harvest:</b>	<b>11/26/2012</b>
<b>Appellation:</b>	<b>Napa Valley</b>
<b>Orchard:</b>	<b>AlphaWOLF Ranch</b>
<b>Varietals:</b>	<b>Frantoio - 51%</b>
	<b>Lecchino - 23%</b>
	<b>Pendolino - 9%</b>
	<b>Coratino - 9%</b>
	<b>Maurino - 8%</b>
<b>Oleic Acid:</b>	<b>0.17</b>
<b>Release Date:</b>	<b>March 2013</b>
<b>Production:</b>	<b>80 cases</b>
<b>Certified:</b>	<b>Sealed by the California Olive Oil Council Fish Friendly Farming Napa Green Sustainable</b>

**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.

Bill & Roxanne Wolf

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