



AlphaWOLF Estate Extra Virgin Olive Oil

Awards

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:	12/1/2008
Appellation:	Napa Valley
Orchard:	AlphaWOLF Ranch
Farming:	Organic Fish Friendly Farming Green Sustainable
Varietals:	Frantoio - 51% Lecchino - 23% Pendolino - 9% Coratino - 9% Maurino - 8%
Oleic Acid:	0.10
Release Date:	July 2008
Production:	68 cases
Certified:	Sealed by the California Olive Oil Council

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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