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One good olive oil

McEvoy Ranch's highly anticipated Olio Nuovo – the first oil of the season, estate grown and produced – is now available until February online at www.mcevoyranch.com and at select retail locations nationwide, including Whole Foods. The distinctive properties of

Olio Nuovo include a vibrant green color, rich consistency, striking aromatic nose and intense, full-bodied flavor. The oil is smooth-textured and has aromas of parsley, cut grass and fresh basil and flavors of artichoke and green olive, accentuated by a long, peppery finish. It's the perfect oil for salads or roasted vegetables or for simply dipping with some artisan bread.

The oil retails for \$22 for a 375 ml bottle or \$42 for a 750 ml bottle.

*Compiled by
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