

Olive Oil From McEvoy Ranch Now Available For a Limited Time



Attention all home cooks and luxury food lovers: McEvoy Ranch has released Olio Nuovo, now available for a very limited time.

Olio Nuovo is highly anticipated by olive oil producing countries around the world as the first milled oil of the season. Unlike most olive oils, it is bottled immediately after milling, rather than being allowed to rest.

McEvoy Ranch's Organic Olio Nuovo boasts "aromas of parsley, cut grass and fresh basil and flavors of artichoke and green olive, accentuated by a long, distinctly peppery finish."

Olio Nuovo's intensely fresh flavors can best be enjoyed in fettunta, meaning to brush a toasted or grilled slice of crusty, Tuscan-style bread with the olive oil. It can then be served warm, with the option of rubbing a slice of garlic or sprinkle of salt over the bread first. It also makes a welcome addition to favorite Italian dishes like bruschetta.

McEvoy Ranch Olio Nuovo retails for \$22 for a 375 mL bottle or \$42 for a 750 mL bottle. It can be found at McEvoy Ranch's retail location in San Francisco's Ferry Building Marketplace for a limited time. McEvoy Ranch 2010 Olio Nuovo can also be purchased by direct order from the Ranch through www.mcevoyranch.com or by calling (707) 778-2307.