

**Our 2015 Extra Virgin Olive "New Oil" (Olio Nuovo) has just been pressed and is ready to enjoy!** Olio Nuovo is the freshest extra virgin olive oil possible— straight from the olive press. Think of it as extra virgin olive oil that has not had time to rest; cloudy with unsettled particles of antioxidant polyphenols. The color varies from lime green to creamy gold, depending on the varietal and when it is harvested. New Oil will only be available for two weeks. After a month or so of settling, the oil will be ready again in its more mellow state.

The 2015 crop is beautiful and the weather held on without frost into November for extended hang time and optimum ripening conditions of 80 percent black to 20 percent green olive combination.

You don't really know olive oil until you've tasted *Olio Nuovo*. This first-of-the-season pressing is the true essence of olive oil: It is fresh, fruity and pleasantly bitter and released only once a year, right now! New oil has a pungent, fruity, rustic character long famed by the Italians. In Northern Italy it is referred to as *Olio Nuovo*, in Southern Italy as *Olio Novella*. Olive oil in this stage is still rich with suspended particles of chlorophyll-laden olive essence that gives it a bold, green color with intense, rich olive flavor.

Our 2008 and 2009 extra virgin olive oil won gold medals at the Central Coast's Mid-State olive oil competition and the 2009 won "Best in Class". The 2010 won silver. We will be submitting the 2015 this year. Our extra virgin olive oil is buttery and unctuous with an explosive peppery finish. It should be enjoyed at its heightened color and flavor in some simple but traditional ways... a good loaf of rustic bread, sliced and grilled, then slathered with the new oil and a pinch of grey salt. Or on a salad of fresh tomatoes, buffalo mozzarella and basil. For the purists, like some of us at Rabbit Ridge, we like to sip it from a cup right from the mill. We look for the intense pepper on the finish and chuckle at who will cough first. Enjoy this once a year, highly anticipated delicacy.

Olive Diva "New Oil" will only be available for two weeks and by special order only. It will not be available for sale in the tasting room. After a month or so of settling, the oil will be ready again for sale. Purchase price \$20 for 375ml at [www.olivediva.com](http://www.olivediva.com)

**Joanne Russell**

Rabbit Ridge Winery and Olive Diva

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