



## 2023 Fox Hill Extra Virgin Olive Oil

**THE STORY:** Following our inaugural olio nuovo release before the holidays, we are excited to share our limited extra virgin olive oil from Fox Hill Vineyard in Mendocino. The 100% extra virgin olive oil is made from a variety of organically grown olive trees that stretch along the border of [Fox Hill Vineyard](#). The soils and climate at Fox Hill mimic the climate of Italy's Piedmont region, making it a welcoming place for olive trees to grow. The oil is made from 50% green unripe olives and 50% ripe black olives. Hand harvested by our very own friends and family early in the morning and cold-pressed the same day and left unfiltered. After pressing the olives in November, the oil was left to settle and develop for a couple months. The result is a smooth and elegant olive oil, with a fresh and balanced structure. Hand bottled and labeled with care.

This oil isn't for cooking with heat but instead is best used as a finishing olive oil for a variety of dishes, for dipping or for use in salads.

**VARIETIES:** Multiple varieties

**LOCATION:** Fox Hill Vineyard

**FARMING PRACTICES:** Organically grown olives

**SIZE:** 375ml

**TOTAL PRODUCTION:** 48 bottles

*Broc Cellars is a Berkeley-based natural winery that makes refreshing and approachable wines for everyday drinking. Established in 2004 by owner and winemaker Chris Brockway, we use native fermentations and organically-grown grapes. Broc wines are made with the intention to lift you up, never weigh you down.*