



## COUNTRY LANE OLIVE OIL

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This, of course, has absolutely nothing to do with Paris, but as I mention in my revised Biography we are now in the olive oil business. It certainly was not our intention to make this a business; we planted trees with the goal of having a steady supply for ourselves and to share some with our friends. But in 2007 our production jumped from the usual 13-14 cases to fifty cases of twelve half-liter bottles per case. 2008 looks even larger at about 75 cases.

Our olives are organically farmed, are picked by hand, and pressed the same day or early the following morning. About 75% of the trees are Tuscan varieties such as Frantoio, Pendolino, Leccino, Coratina, and many more and the other 25% are the Spanish variety Manzanillo. Each year is a little different, but the oil is always intensely fruity, very aromatic, and with a fairly strong and delayed peppery finish. While it is standard to say that olive oil should be consumed as early in its life as possible, this is not the case with ours. Although it is fine when young it has an unusually long life, and I tend to prefer it in the one to two year range. I have had our oil as old as four years and it was unbelievably fresh and fruity, but of course softer on the palate.

We are not in this business to make a profit so we sell the oil at close to production costs. If you have any interest in purchasing the 2008 when it becomes available (probably March 1) please send me an e-mail ([Michael@BernsteinParis.com](mailto:Michael@BernsteinParis.com)) and I will send you the information about the 2008 when we have it.