



# ERIC JOHN STUDIO

ARTISAN FOOD



Exploring and experiencing different cultures and traditions throughout the world is my passion. Decades of international travel have inspired my love of herbs, spices, and a wide variety of artisan gourmet foods from all over the globe, especially Olive Oils and Vinegars.

Over the years, I have cultivated friendships with some exceptional artisan food producers, and growers worldwide. With the generous help and encouragement from my culinary, restaurateur, and foodie friends in California, New York, and Italy, I have created a small line of limited production artisan food items for your enjoyment.

Each product has been carefully selected for the utmost in quality and flavor.

*- Eric John*





### EXTRA VIRGIN OLIVE OIL

## TUSCAN RESERVE EXTRA VIRGIN OLIVE OIL

*375 ml / 50 case production*

Carefully selected hand-picked Ogliarola olives from a boutique olive grove in the Tuscan region of Italy. This limited production Extra Virgin olive oil is made from the first pressing of the olives and contains a less than one percent oleic acid. Beautiful fruit and verdurous aromas with a green apple and white peach flavor followed with a light almond finish.



### WHITE TRUFFLE OIL

## WHITE TRUFFLE OLIVE OIL

*375 ml / 75 case production*

Extra Virgin Olive Oil using carefully hand-picked olives infused with the highest quality white truffles from the Umbria region of Italy. The flavor is complex and rich with hints of garlic, mushroom and mild earthy notes. Use as a finishing oil to bring some your favorite foods to life by drizzling a few drops onto bread, eggs, pasta, pizza, potatoes, French fries, meats and fish. It can also be used to create a wonderful truffle aroma and flavor to marinades and salad dressings.



### ROASTED CHILI OIL

## ROASTED CHILI OLIVE OIL

*375 ml / 75 case production*

A well- balanced blend of slow roasted chili's and premium Spanish extra virgin olive oil, infused together creating a vibrant color and a full-bodied flavor. First impression is roasted chili proceeded by a delicate pepper finish. A true infusion process is used, placing fresh herbs and spices into the olive oil for several weeks to capture the perfect balance of flavor and aroma.



### BALSAMIC VINEGAR

## BALSAMIC VINEGAR OF MODENA

*375 ml / 100 case production*

Crafted from a family recipe from the mid -19th century. This savory vinegar yields a nice dark and thick consistency with a sweet flavorful body. Aged in a combination of wooden barrels (chestnut, oak, juniper and cherry) under stringent and traditional methods, reaching a very nice balance of aroma and flavor when fully mature. Made in the Modena region of Italy using Lambrusco and Trebbiano grapes.



### FIG BALSAMIC

## FIG BALSAMIC VINEGAR OF MODENA

*375 ml / 75 case production*

A well-balanced blend of savory balsamic vinegar and fig. The nutty semi-sweet flavor of fresh fig enhances the already rich and thick sweet balsamic creating an absolute delicious taste. Produced in Modena, Italy using Lambrusco and Trebbiano grapes.



### LAMBRUSCO VINEGAR

## LAMBRUSCO VINEGAR

*375 ml / 75 case production*

Traditionally made from a natural fruition of Italian Lambrusco wine and aged in oak barrels. The lambrusco grape grows primarily in the Southern tier of Lombardy, parts of Emilia Romagna and Veneto, Italy. This vinegar is rich in consistency and body with a balanced sweetness and a delicious berry finish.