



Blending for Balance

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Why are you blending?

1. Balance of attributes: bitterness, pungency, robustness
2. Complexity of flavor: the sum is better than its parts
3. Available quantities of oil
4. Costs/price points
5. Stability of your oil's flavor from batch to batch and year to year

KNOW YOUR GOAL – if more than 1 goal, establish your priorities.
What do your customers want and expect?

Pointers for how to blend:

1. Taste each available oil in the same tasting session. Write copious notes on each oil including flavor descriptors, level of bitterness, pungency and robustness.
2. How to begin blending? Your first formula is an educated guess.
3. Strong flavors and attributes will overwhelm mild ones; remember that a little bit goes a long way.
4. Write down your formula and tasting notes including likes and dislikes for each blend sample.
5. Tweak the recipe, and repeat step 4 until you've found a solution that works for you.
6. Keep samples of all blend attempts while you are tweaking the formula (sometimes you need to go back).
7. Taste blends both cold and gently warmed (82° is ideal); though different, oil should be good under both conditions.
8. When you think that you have found the solution, test it by making one more trial sample that explores the balance further to see whether it is better or not



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