



Chacewater's Olive Oil Guide

Pairing our olive oils with holiday favorites



These oils are perfect for bold,
hearty dishes.



Tuscan & Allegra

Bright, peppery, and versatile.

Best for: roasted vegetables, turkey,
salads, soups, warm bread, finishing
mashed potatoes.

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These oils are perfect for anything that needs a little pop of citrus on the plate.



Blood Orange & Meyer Lemon

Bright and aromatic with natural citrus that lifts both sweet and savory dishes.

Best for: green beans, roasted squash, sweet potatoes, salads, seafood, cranberry dishes, and holiday desserts and of course, vanilla ice cream.

Easy way to brighten holiday dishes.



Balsamic Vinegar & Arbequina

Arbequina is smooth, buttery, and delicate.

A quick drizzle of balsamic adds sweetness, acidity, and depth to roasted vegetables, salads, and warm bread.

Both are best for: salads, soups, dipping bread and lighter sides.

*Wishing you all warm and
Happy Thanksgiving!*



If you're celebrating with Chacewater,
share a photo and tag @chacewaterwine.