

The Quail & Olive Hosts Grand Opening – New olive oil tasting room in the Carmel Valley Village specializes in California products

CARMEL VALLEY, Calif., Oct. 8, 2012 (SEND2PRESS NEWSWIRE) – The Quail & Olive will host a grand opening event from 2 to 6 p.m. on Saturday, October 13 at 3 Pilot Road, Carmel Valley, CA 93924. The event will feature olive oil and balsamic vinegar tastings, skin health product demonstrations and local a capella act, The Valley Boys. Gourmet food catered by Paradise Catering and local wines as well as non-alcoholic beverages will be served. This is a no-cost celebration open to the community.

The Quail & Olive is owned by Stephen Brabeck, M.D., local cardiologist and resident. As a noninvasive cardiologist, he promotes healthy lifestyles to prevent cardiovascular disease. “I have long appreciated the unique vascular protective properties of quality extra virgin olive oils,” he said. “The Quail & Olive is a result of my love of food and the role it can play in our health. Eat right, be healthy, live well and enjoy life is our mission.”

The team includes Deb Monnastes, who manages the daily operations of the tasting room as well as designer and merchandiser, Agnieska (Aga) Simpson whose credits also include Anthropologie, Carmel and Stonecreek Kitchens in Monterey.

Visitors at the tasting room may select from 15 varieties of California extra virgin olive oil and ten varieties of balsamic vinegar. Additionally, The Quail & Olive also features health-conscious skin cosmetics, including olive oil and shea butter based skin preparations, bottled olive goods (olives and tapenades), dry pastas and spices. There will also be a section of books available relating to olive oil, cooking with olive oil, and healthy eating.

“Olive oil and wine are gifts from the Mediterranean,” Dr. Brabeck said. “But olive oil, unlike wine, does not improve with age. Our extra virgin olive oils are sourced from reputable California growers and mills that ensure an optimal origin to market time.”

The Quail & Olive team personally monitors grove-to-mill-to market quality. Dr. Brabeck’s use of air-tight fusti, topped off at regular intervals with inert nitrogen gas, minimizes the effects of light and oxygen degradation of the oils.

The tasting room is now open Thursday through Monday from 11 a.m. to 5 p.m. 831-659-4288; 855-255-OILS (toll free); <http://www.quailandolive.com/> .

– *Photo Caption: Agnieska (Aga) Simpson, Dr. Stephen Brabeck and Deb Monnastes.*

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