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## Fall at Fustini's and Autumn Arrivals

### For Immediate Release

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(Traverse City, MI) - With the closing of summer, most are gearing up for fall, the lovely colors right around the corner, and the delicious comfort food and time indoors with family that colder weather is sure to bring along with it. Fustini's has plenty of exciting things happening that culinary enthusiasts are sure to enjoy and help get everyone ready to help make the most of the upcoming season. Amongst one of the most highly acclaimed autumn arrival's, Fustini's is thrilled to announce this year's Southern Hemisphere "Fresh Crush" hosting an entirely new flavor combination and the same quality you've come to rely on, love, and appreciate.

### Robust

- Koroneiki (Chile) An award winning robust profiled Koroneiki, which won BEST OF SHOW at the 2016 Los Angeles International Olive Oil Competition. Harvested from the Alonso Olive Oil—a small grower in Santiago, Chile—it's an herbaceous and grassy olive oil with notes of green banana, green apple and herb. Very complex and delightfully pungent. Fustini's is incredibly fortunate to have access to this #1 Chilean Alonso Olive Oil!

### Medium Profile

- Arbosana (Chile) This complex Arbosana is floral and fruity with a creamy mouth feel and an incredible nose. Flavor notes are layered and include green almond, savory herb, banana and apple. Medium intensity and very balanced. Nice pepper finish.
- Arbequina (Chile) This early harvest Arbequina displays a nice pungent finish. Notes include savory artichoke and fresh cut grass. Lingering spiciness.

### Mild Profile

- Picual (Chile) The Picual olive oil displays the signature varietal characteristic of Picual. This crush is herbaceous with notes of herbs, green tomato leaves and green grass. Slightly astringent with phenomenal chemistry.

For those that are new to the Fustini's family, or the love of olive oil, "Fresh Crush" is an incredible culinary experience, featuring oils that are at their peak freshness, making them absolutely delicious and entirely nutritious. Why is freshness in Extra Virgin Olive Oils so important? Well not only does freshness ensure that the flavor profile of the oil is at its

pinnacle, but it's also its healthiest! Antioxidants naturally occurring in the oils are most plentiful right after the fruit has been harvested, crushed, and processed- meaning that Fustini's 'Fresh Crush' is bringing consumers all the natural bounty, benefit, and boldness of Extra Virgin Olive Oils, and just in time for the fall season! What is more, Fustini's is proud to be one of a few select locations in the Northern Hemisphere to have the privilege to share this wonderful product with its customers. Come in, try it out, do a sampling, take some home, love it, share it, pass it along as a gift, or learn to expand your culinary horizons with Fustini's School of Cooking.

### **Fall Lineup of Edible Excellence at Fustini's School of Cooking**

Wondering what to do this fall? Or where to find olive oil and fine food aficionados near you? Recently developed a penchant for exquisite edibles? Or maybe you've been a foodie at heart all along? From interactive classes to learning new cooking skills to take home, to creating memorable and delicious memories, Fustini's School of Cooking has something for everyone!

- Interactive Classes; Late Summer Harvest, Grilled, Preserving the Harvest
- Demonstration Classes; All Things Tomatoes, Mexican Fiesta, Deli Classics
- Technique Classes; Dressings & Emulsifications, Reductions, Marinates & Glazes



Chef Andy Stewart has been leading Fustini's School of Cooking in culinary excellence and outstanding experiences, and now Fustini's is excited to welcome to the family, chef Sam Brickman. Coming to Traverse City straight from some of the top kitchens of Denver, and having mastered a myriad of food and cooking techniques along the way, Fustini's welcomes chef Sam! His passion for all things culinary has led him on an incredible journey, preparing him to help customers along their own personal epicurean adventure! When asked what he's most excited about in joining the Fustini's Family? Sam's excited to enlighten people to the many various flavor combinations they can make and to help them unleash their culinary potential!

### **Fustini's Corporate Office:**

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Visit [www.Fustinis.com](http://www.Fustinis.com) for products and recipes.

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