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# MARKET OUTLOOK



Call Today! 916-446-8918



## SEASONAL VINEGARS

## SPARROW LANE VINEGARS



Produce Express carries a full line of vinegars from **Sparrow Lane**, based in Modesto, CA. Sparrow Lane uses wine grapes from Northern California to create their true-to-type varietal vinegars. We carry the following sold by the gallon: **California Citrus**– light & crisp flavor. California orange, lemon, & lime with barrel aged Chardonnay. **White Wine Vinegar**– slight golden color, smooth, crisp, and clean.

**Red Wine Vinegar**– dark red color, robust and full bodied. **Cabernet Vinegar**– ruby red color, lush and full bodied. **Champagne Vinegar**– delicate, crisp and fresh, with classic color of champagne. **Zinfandel Vinegar**– deep red in color, old vine flavors with plenty of pepper, spice, and slight port overtones. **Sherry Vinegar**– deep caramel color, smooth and assertive crisp deep oak flavor. **Gravenstein Apple Vinegar**– fresh Sebastopol apples give this rich golden colored vinegar a crisp zing. **Golden Balsamic Vinegar**– honey colored with slight floral tones of the sweet Muscat grape. **Dark Balsamic Vinegar**– rich, dark chestnut color with slightly sweet silky hints of caramel. **D'Anjou Pear Vinegar**– light yellow color with a luscious crisp pear flavor. **Pear Raspberry Vinegar**– dark rose color, bright, and slightly sweet with tastes of sweet pears and luscious raspberries. **Mango Vinegar**– sweet white wine married with distinctive orange-peach flavor of fresh mango juice give this light amber colored vinegar a unique refreshing flavor. **Rice Vinegar**– made from locally grown Lundberg Farms, non-GMO rice. The rice is made into Sparrow Lane's proprietary sake using traditional brewing techniques in the new Nippon Shokken plant in West Sacramento. Then the sake is turned into rice wine vinegar at their facility in Modesto. Join us to visit their facilities on August 23!

AUGUST 10, 2017

## Nicolau Cheeses



It takes quality milk to make quality cheese, and the family of Nicolau Farms has been doing just that since the early 1900's. Their farm is located in the fertile **San Joaquin Valley**,

allowing them to produce some of the finest farmstead cheeses. Nicolau uses an older method of pasteurization that does not impart a cooked flavor on the milk. We hope you can join us for a tour of Nicolau Farms to see their cheese making process on Wednesday, August 23. We are proud to offer the following artisan cheeses: **Black Truffle Casiago**– robust flavors of black truffle flow throughout this mixed milk cheese. Distinguishing notes of Italian black truffle combine beautifully with buttery cows milk & rich goats milk in this semi-hard Asiago style cheese aged 45-90 days. 6-7# wheel. **Capra Stanislaus**– their flagship cheese is firm, dense, and slightly salty, with notes of goat's milk caramel and a toasted, nutty-olive finish from the sea salt brine. This hard cheese is aged 2-4 months and is the perfect balance of creamy and dry. 5-6# wheel. **Quatro Pepe**– this hard, aged cheese has a pale ivory body studded with "Quatro" peppercorns–black, white, pink, and green. Notes of sweet and creamy goat milk blend beautifully with burst of intense and savory peppercorns creating the perfect balance of salt and pepper. 5-6# wheel. Enjoy!

# FARM-TO-FORK CELEBRATIONS

Thank you to everyone who has attended our events thus far. We will continue hosting events through September celebrating our local farmers and the crops they grow, as well as the chefs who support and prepare the ingredients grown at these farms. Everyone in the restaurant and hospitality industry is welcome to attend. All events are free of charge and include transportation and lunch. We hope you take us up on this incredible offer to see where your food comes from and meet the people who work so hard to grow the food you prepare, serve, and eat:



- **Foothill Hops to Crops**- Monday, August 14. A bus tour to Twin Peaks Orchard, Newcastle Produce/Twin Brooks Farm followed by lunch and beer tasting at Loomis Basin Smokehouse.
- **San Joaquin Tour**- Wednesday, August 23. A bus tour to San Joaquin County to visit Fiscalini Cheese Company, Sparrow Lane Vinegars, and Nicalou Cheese.
- **Jim Mills Retirement Party at Del Rio Botanical**- Sunday August 27th 11am-2pm.
- **Sacramento Delta Farm Tour**- Wednesday September 6th. A bus tour to Ron Kelley Farm and Heringer Estates Vineyard with lunch, chocolate, & port tasting at Revolution Winery!
- **Sonoma County Cheese Trip**- Thursday, September 14- a bus tour to Cowgirl Creamery and Tomales Bay Foods for a tasting of their complete line.

Space is limited so please reserve your seat today by contacting inside sales at (916) 956-5536 or mmontoya@produceexp.com.

## AVOCADO MARKET ALERT



The avocado market has taken an abrupt upward turn. The California crop has fallen well short of expected volume and the recent heat wave has further complicated our lack of supply. The Mexican growers are also suffering and are sending fewer boxes to the border. The current market has spiked \$15 in less than a week. Prices are now in the mid-high 60's and are expected to rise into the high 70's by next week. Typically, Chilean fruit would be brought in to ease pressure, but this year, Chilean fruit will only be sent to the East coast. We may see some relief from Peruvian imports toward the end of the month. Unfortunately, there is no substitute or other option. If you have questions or need further explanation, please contact your Sales Representative or call the office at 916-446-8918.

# LOCAL FARMS

**\*\*Visit our website for a full listing and items that require a preorder.\*\***



### R. Kelley Farms

Mixed Melon Case-25/30#  
Crème de la Crème-5 count case  
Twice as Nice-20# case  
Ambrosia Melon-5/6 count case  
Passport Melon-20# case  
Savor-20# case

### Stillwater Orchard

Bartlett Pears-40#, pound, or piece  
Stark Crimson Pears- 20#, #, or piece

### Ray Yeung Farms

Mixed Toy Box-10#  
Over a Dozen Heirloom Varieties-10#  
True Vine Ripe-20#  
True Vine Ripe Romas-20#

**Dwellely Farms**—all fresh beans are currently **\*\*GAPPING\*\***

### Twin Peaks Orchard

Yellow or White Peaches-18#  
Yellow or White Nectarines-18#  
Red Plums-25#, or by the #

### Riverdog Farm- Organic

Mixed Sweet Peppers-10#  
Jimmy Nardellos-5#  
Mixed Eggplant-10#

### Castaneda Bros. Produce

Squash- Sunburst, Summer, Scallopini, and Ronde Nice-22#  
Toy Box Case-20#

### Vierra Farms

Black Watermelon-each  
Yellow Corn-48 ear case, or by the ear  
White Corn-48 ear case, or by the ear

### Del Rio Botanical-Organic

Mixed Cucumbers-10# case  
Champagne Grapes-5# (\*pre-order\*)  
Baby Corn-50 count  
Baby Eggplant-2#  
Medley Cherry Tomatoes-12 pint  
Squash Blossoms-35 count  
Mixed Baby or Teenage Squash-10#



*Buy Local, Buy Fresh, Buy the Best*

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