



Gold Ridge Organic Farms | Harvest 2023 | Custom Milling Information

Welcome to Harvest 2023! We are looking forward to another busy custom milling season. Thank you in advance for reading this year's information thoroughly to ensure you are familiar with all procedures. We are proud to be one of the only olive mills in California providing custom milling services for both small and large commercial growers – please bear with us as we are working hard to accommodate an ever-growing roster of custom milling appointments. Whether you are a new or long-time client, thank you for choosing Gold Ridge Organic Farms to mill your olives this year. We hope to make your milling experience as easy and rewarding as possible. To ensure a smooth and streamlined process, please keep in mind:

- We have a new email address for Custom Milling! Please use Milling@GoldRidgeOrganicFarms.com for all related communications going forward.
- Gold Ridge Organic Farms Olive Mill will be open from November 4 through December 23, 2023.
 - Please be advised that opening/closing dates are subject to change.
- Small runs (under 2 tons) will primarily be scheduled on Mondays and Saturdays, at least until Gold Ridge starts to harvest our own olives in late November.
- The mill is **CLOSED ON SUNDAYS** and does not accept drop-off appointments.
 - If your fruit arrives late on a Saturday, please be advised that we may not be able to mill until Monday morning.
- **Olive drop-off appointments will be scheduled between 8am and 2:30pm**
- Olives may be dropped off as late as 5pm for NEXT DAY milling.
- We reserve the right to charge overtime fees for late deliveries.
- Milling dates are weather dependent and may be subject to last-minute changes.
- You **MUST** contact us in advance via email to set up your appointment in the weeks prior to your harvest. The daily schedule is set by the master miller in advance, and there are many appointments of varying lot sizes to fit into each day.
 - **DO NOT SHOW UP UNANNOUNCED.**
- Please DO arrive promptly at the mill at your appointment drop-off time.
- Please return the 2023 Customer Information Form, Credit Card Authorization, and sign/initial the Milling Agreement in advance (this year via Square) so that we can get everything in order before your appointment.
- You can call the office at 707.823.3110 with questions - but you **MUST** email Milling@GoldRidgeOrganicFarms.com in advance to schedule your drop off.
- **DROP-OFF INSTRUCTIONS:** Drive straight up behind the mill to the crush pad (do not turn left at visitor parking sign) If no staff are on the crush pad to greet you, go to the door furthest to the right of the hopper OR walk around to our courtyard to enter the tasting room – we may be in the office in the southwest corner
- **Entry inside the mill and milling areas is NOT PERMITTED for safety and sanitation purposes.**
 - A restroom will be available, please check in with a member of staff for directions.
 - Wi-Fi available | network name: Press_guest | password: rapanelli
- If you need multiple drop-off appointments, please be advised that **invoicing, and pricing, are per run**. We do not honor higher weight pricing if the olives are not processed at the same time.
- **All oil must be paid for before it leaves the premises. No exceptions.**
- We accept payment by cash, check, ACH and major credit cards but must add an additional 3% processing fee onto your invoice for credit card transactions.
- **NO SAME-DAY PICKUP** - please arrange a time with us to return to pick up your oil (after receiving the completed invoice by email) within 7 days of drop-off (and remember, we are CLOSED SUNDAYS)
 - If you don't see your invoice right away, and are ready to pick up, please email Milling@GoldRidgeOrganicFarms.com and we will prioritize your invoice.

- Storage fees will be charged for oil that is not picked up within seven days of milling unless arranged in advance with GROF. We reserve the right to dispose of your oil and containers if we do not hear from you within a reasonable amount of time.
- If you bring your fruit in buckets or multiple containers of varying sizes, you will need to empty it into one of our picking macro bins to accurately weigh it, and for our forklift to carry it to the hopper. If you require physical assistance, our team will be here to help facilitate.
- If you are combining your fruit with other growers, it is the responsibility of the Client to determine how much each grower has contributed. There will be a charge of \$65 per hour per worker for added labor on our end.
- ALL bins containing your fruit must be clearly marked with waterproof markers and tape, such as painter's tape. Bins must be marked with Customer name and date, and be numbered (ex: 1 of 1, 1 of 2, 1 of 3, etc.)
 - We will provide stickers and sharpies upon arrival
 - No post-it notes, or otherwise non-waterproof markings will be accepted
 - Loss or misplacement of product and containers is solely the responsibility of the Client
- If you bring your own oil storage containers, they must be clean and dry to ensure the quality of your oil. We recommend using warm soapy water and/or food grade citric acid and leaving upside down to drain and dry thoroughly well in advance.
 - Also, have the correct caps or fitments to securely seal your oil storage containers.
 - We reserve the right to refuse unsuitable or unclean containers.
- Please tell us ASAP if you need to purchase containers from us due to shipping delays and shortages.
- We recommend long-term storage of your oil in food-grade stainless steel containers designated for oils, or glass or ceramic for optimum freshness and best shelf life.
- We cannot advise what a yield will be based on a volume of olives. There are many factors including the olive cultivar and climate which can have a dramatic effect on yield. The UC Davis Olive Center and California Olive Oil Council are great resources to learn more.
- We do not provide orchard management consultation, harvest advice or services, or harvest equipment rentals (other than bin rentals.) We are happy to refer you to some excellent consultants.
- **CERTIFIED ORGANIC CUSTOMERS:** Please note that additional processing fees apply for Certified Organic Milling Services.
 - All Organic certifications must be up to date in our system prior to your milling date. Please provide proof of current USDA NOP Organic Certification and profile of olives prior to delivery to Gold Ridge Organic Farms. **Your CA State Organic Product Registration certificate alone will not be accepted.**
 - Copies of proof of Organic Certification will be kept on file by Gold Ridge Organic Farms and shared with CCOF when our annual inspection is scheduled.
 - **Organic olives that are delivered without current proof of Organic Certification will be handled as conventionally grown olives,** and, to the best of our knowledge, the oil will not be eligible for sale as Certified Organic.
- FILTERING – For our purposes Filtering refers to a paper accordion filtration system (like those used in wineries) - we do not recommend this process for lots under 2 tons as a significant amount of oil is lost in the process.
- BOTTLING – We offer bottling and labeling services beginning in late January, after all milling is completed and our team is back from our holiday closure.
- Please be advised that our farm shop and tasting room are open to the public on Fridays and Saturdays, and by appointment on weekdays for private tastings & events. Custom milling clients are welcome to book a tasting with a 10% discount. Availability to use our facilities is otherwise at the discretion of GROF management.
 - Please see our list of favorite local spots for food and beverages while you are in town.
- Your patience is always appreciated – this is a remarkably busy and intense time of year, and we will do our best to communicate with you in a timely manner.



GOLD RIDGE ORGANIC FARMS

Certified Organic Mill - Custom Milling Services
 3387 Canfield Road - Sebastopol, CA 95472
 Contact: milling@goldridgeorganicfarms.com

2023 Schedule of Fees

Net Weight of Olives (lbs)

| | |
|-------------------|---------------|
| 50 - 100 lbs | \$200 |
| 101 - 200 lbs | \$250 |
| 201 - 300 lbs | \$300 |
| 301 - 400 lbs | \$350 |
| 401 - 800 lbs | \$400 |
| 801 - 1,400 lbs | \$450 |
| 1,401 - 2,000 lbs | \$500 |
| 1 - 4.9 tons | \$500 per ton |
| 5 - 10.9 tons | \$450 per ton |
| 11+ tons | \$425 per ton |

CERTIFIED ORGANIC Milling Fees

| | |
|--------------------|------------|
| up to 1 ton | Add \$250+ |
| per additional ton | Add \$100+ |

Containers

| | |
|----------------------------|-------|
| 1 gal. food grade plastic | \$5 |
| 5 gal. food grade plastic | \$30 |
| 30 gal. food grade plastic | \$110 |
| 55 gal. food grade plastic | \$150 |

Bottles

| | |
|----------------------------|------------|
| 250ml glass | \$3.75 ea. |
| 500ml glass | \$4.25 ea. |
| ½ gal. amber glass jug | \$10 ea. |
| 1 gal. amber glass growler | \$22 ea. |

Labor

| | |
|--|--------------------------|
| (extra cleaning of Fruit/Containers/Other) | \$65 per worker per hour |
|--|--------------------------|

Filtering Fees (includes labor & filters) *2 ton minimum

| | |
|-----------------|---------|
| 1-300 gallons | \$350 |
| 300-600 gallons | \$700 |
| 600-900 gallons | \$1,050 |

| | |
|-------------------|----------|
| Bin Rental | \$50 ea. |
|-------------------|----------|

| | |
|----------------|---------------------------------|
| Storage | \$75 per quarter pallet per day |
|----------------|---------------------------------|

| | |
|-----------------------------------|----------------|
| Overtime for Late Delivery | \$130 per hour |
|-----------------------------------|----------------|



Gold Ridge Organic Farms | Local Favorites 2023

Retrograde Coffee

130 S Main St #103, Sebastopol
<https://retrograderoadsters.com/>
Mon-Fri 7am-5pm Sat-Sun 7am-4pm
(kitchen closes 3pm daily)

Community Market at the Barlow

6762 Sebastopol Ave #100, Sebastopol
<https://www.cmnaturalfoods.com/>
daily 8am-9:30pm

Willow Wood Market Cafe

9020 Graton Rd, Graton
<https://www.willowwoodgraton.com/>
Mon-Thur 9am-8pm Fri-Sat 9am-8:30pm

Psychic Pie

980 Gravenstein Hwy S, Sebastopol
<https://www.psychicpie.com/>
Thurs - Sun 11:30am to 8pm

Lunch Box

128 N Main St, Sebastopol
<https://lunchboxsonomacounty.com/>
Wed 10am-3pm Thur-Sun 10am-6pm

The Redwood

234 S Main St, Sebastopol
<https://www.theredwoodwine.com/>
Fri-Mon 12pm-9pm

<https://www.goldridgeorganicfarms.com/>
3387 Canfield Rd. Sebastopol, CA 95472

Avid Coffee

962 Gravenstein Hwy S, Sebastopol
<https://www.avidcoffee2go.com/>
daily 7:30am-2pm

Handline

935 Gravenstein Hwy S, Sebastopol
<https://www.handline.com/>
Sun-Thur 11am-8pm, Fri-Sat 11am-9pm

Ramen Gaijin

6948 Sebastopol Ave, Sebastopol
<https://www.ramengaijin.com/>
Tue-Sat 12pm-9pm

Americana

162 N Main St, Sebastopol
<https://americanasr.com/sebastopol/>
daily 8am-3pm

Esterro Cafe

14450 CA-1, Valley Ford
<https://esterrocafe.com/>
Fri-Sun 7:30am-3pm, Mon+Thur 8am-2pm

Valley Ford Cheese & Creamery

14390 Valley Ford Rd, Valley Ford
<https://www.valleyfordcheese.com/>
Wed-Sun 8am-3pm (Sat 8am-4pm)

milling@goldridgeorganicfarms.com
707.823.3110