



Gold Ridge Organic Farms | Harvest 2025 | Custom Milling Information

Welcome to Harvest 2025!

We're excited for another busy custom milling season. As one of the few California mills serving both small and large growers, we appreciate your patience as we accommodate our growing list of appointments.

Thank you for choosing Gold Ridge Organic Farms. Please review these updated guidelines carefully to ensure a smooth and rewarding milling experience.

Scheduling Your Milling Appointment

Contact Information: Use Milling@GoldRidgeOrganicFarms.com for all custom milling communications to ensure your messages reach the right team members.

Operating Dates: Our olive mill will be open from Monday, October 13 to Wednesday, December 23, 2025. *Dates are subject to change based on weather conditions.*

Scheduling Guidelines:

- Small runs (under 2 tons): Scheduled mainly on Mondays and Saturdays until late November
- Large runs (2+ tons): Book appointments Tuesday through Friday
- Other days may accommodate smaller runs if a minimum of 2 tons is scheduled

Booking Process:

- Appointments must be scheduled via email and managed through Square Appointments
- Your appointment is confirmed only when you receive a Square notification
- If you've milled with us previously under a different name, please inform us when booking
- Questions?: Call 707-823-3110

Preparing for Your Appointment

Required Documentation: Complete and return these forms via Square before your appointment:

- 2025 Customer Contact Information Form
- Credit Card Authorization
- Signed/initialed Milling Agreement

Container Preparation (if you are supplying your own):

- Clean containers thoroughly with warm soapy water or food-grade citric acid
- Allow containers to drain and dry completely in advance
- Ensure correct caps or fitments for secure sealing
- Remove prior year's labels with rubbing alcohol (except the name used for this year's booking)
- We reserve the right to refuse unsuitable, damp, or unclean containers

Container Procurement: Inform us if you need to purchase containers from us to avoid shipping delays and shortages.

Your Appointment Day

Arrival Guidelines

Important: Appointments are required. Do not arrive unannounced. Extra charges apply for unscheduled drop-offs, and we reserve the right to refuse service without an appointment.

Timing:

- Mill is CLOSED ON SUNDAYS (no drop-offs accepted)
- Scheduled drop-offs: 8 a.m. to 3 p.m.
- Late drop-offs: Until 5 p.m. for next-day milling
- Arrive promptly at your scheduled time
- Late deliveries may incur overtime fees

Arrival Instructions: Follow “Custom Milling” sign and drive directly behind the mill to the crush pad (do not turn left at visitor parking). If no staff are present, go to the rightmost door by the hopper. We may be in the southwest corner office.

Facility Access:

- Entry to mill and milling areas is prohibited for safety and sanitation reasons
- Restroom available (ask staff for directions)
- Wi-Fi available: Network "Press_guest," Password "rapanelli"

Drop-Off Process**Container Requirements:**

- Transfer fruit from buckets/various containers into our macro bins for accurate weighing
- Mark ALL bins clearly with waterproof markers and tape (painter's tape recommended)
- Include: Customer/Company/Farm name, date, and numbering (e.g., 1 of 1, 1 of 2)
- We provide stickers and markers upon arrival
- No post-it notes or non-waterproof markings accepted

Multiple Appointments: Invoicing and pricing are per run. Higher weight pricing doesn't apply if olives aren't processed simultaneously.

Assistance: Let us know when booking if you'll need help with unloading or transferring fruit.

Community Milling Policy

- We do not offer community milling services.
- If combining fruit with other growers, each grower must determine their contribution using their own scales.
- We will not separate the oil into special configurations post-milling.

Processing Notes

- Oil will be placed in appropriately sized containers based on total yield
- Additional charges apply for transferring oil to smaller containers (available only with scheduled pickup)

- We cannot predict yield based on olive volume due to cultivar and climate factors. For more information, refer to the UC Davis Olive Center and California Olive Oil Council.
- We don't provide orchard management consultation, harvest advice, or equipment rentals (macrobin rentals available). We can refer you to excellent consultants.

Picking Up Your Oil

Payment: All oil must be paid for before leaving the premises. We accept cash, check, ACH, and major credit cards (no extra fees).

Timing:

- No same-day pickup allowed
- Schedule pickup within 7 days of drop-off after receiving your completed invoice
- Email Milling@GoldRidgeOrganicFarms.com if you're ready to pick up but haven't received your invoice
- Remember: We're CLOSED ON SUNDAYS

Storage Fees: Storage fees apply to oil and macrobins not picked up within seven days (unless pre-arranged). We reserve the right to dispose of unclaimed oil and containers after a reasonable time.

Certified Organic Customers

Certification Requirements:

- Additional processing fees apply for Certified Organic milling
- All certifications must be current in our system before your milling date
- Provide proof of current USDA NOP Organic Certification and olive profile before delivery
- CA State Organic Product Registration alone is insufficient

Important: We've changed certifiers from CCOF to OTCO. Please be patient as we navigate this transition.

Policy: Organic olives delivered without current proof of certification will be processed as conventional, and the oil will not be eligible for Certified Organic status.

Additional Services

Filtering

We use paper accordion filtration systems (similar to wineries).

- Not recommended for lots under 2 tons due to significant oil loss
- Fees charged per run regardless of quantity
- Best results when oil is filtered within 24 hours of milling
- Specify filtering preferences when booking your appointment

Bottling and Labeling

Available starting late January after all milling is complete and our team returns from holiday closure.

Storage Recommendations

For long-term storage, we recommend food-grade stainless steel or glass/ceramic containers for optimal freshness and shelf life.

Holiday Schedule and Additional Information

Holiday Closure: We're closed the entire week between Christmas and New Year's Day. Oil pick-ups will not be available during that time. Storage fees waived during closure.

Farm Shop: Open to the public Fridays and Saturdays, weekdays by appointment for private tastings and events. Custom milling clients receive 10% discount on tastings.

Local Recommendations: See our list of favorite local spots for food and beverages while you're in town.

We appreciate your patience during this busy season and will communicate with you as promptly as possible. For questions or concerns, contact us at

Milling@GoldRidgeOrganicFarms.com or 707.823.3110.



GOLD RIDGE ORGANIC FARMS

Certified Organic Mill - Custom Milling Services

3387 Canfield Road - Sebastopol, CA 95472

Contact: milling@goldridgeorganicfarms.com

2025 Schedule of Fees

Net Weight of Olives (lbs)

200 - 500 lbs	450 (FLAT RATE)
501 - 1,000 lbs	500 (FLAT RATE)
1,001 - 1,999 lbs	600 (FLAT RATE)
1 ton +	\$650 per ton

CERTIFIED ORGANIC Milling Fees

1 ton minimum	\$750 per ton
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Containers

1 gal. food grade plastic	\$7
5 gal. food grade plastic	\$30
Spigot Attachment for 5gal. Container Cap	\$8
Replacement for Cap for 5 gal. Container	\$4
30 gal. food grade plastic	\$110
55 gal. food grade plastic	\$150

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

50-300 gallons	\$350
300-600 gallons	\$700
600-900 gallons	\$1,050

Labor

(extra cleaning of Fruit/Containers/Other)	\$65 per worker per hour
Showing up without an Appointment	\$200 each
Additional Weigh-Ins for combining fruit into one run	\$100 EACH
Overtime for Late Delivery	\$130 per hour
Putting Oil in smaller containers than needed	\$100 per worker per hour

Rental

MacroBin (holds 1,000 lbs Olives)	\$50 per bin per week
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Storage

(for oil left on site longer than 7 days)	\$75 per quarter pallet per day
Bottling Client Storage	\$300 per pallet per month

Other Fees

Sample Pull (with at least one week's advance notice)	\$50 +bottles
Sample Pull (without advance notice)	\$100 +bottles

Bottles

250ml Antique Green Glass (case of 12)	\$45/case
500ml Antique Green Glass (case of 12)	\$51/case
½ gal. Amber Glass Growler (6/case)	\$72/case
1 gal. Amber Glass Growler (4/case)	\$22 ea. or \$88/case

Bottling (begins mid-January)

Set Up Fee	\$100
Bottling (incl. filling, applying caps, fitments & capsules)	\$36/cs.
Corking (for wine corks)	\$6/cs.
Labeling	\$6/cs. (per label)
Blending, or other added labor	\$65 per worker per hour



Gold Ridge Organic Farms | Local Favorites 2025

Retrograde Coffee

130 S Main St #103, Sebastopol
www.retrograderoaders.com/
Mon-Fri 7am-5pm Sat-Sun 7am-4pm
(kitchen closes 3pm daily)

Community Market at the Barlow

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

Willow Wood Market Cafe

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

Psychic Pie

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

The Redwood

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

Goldfinch

119 S Main St, Sebastopol
www.goldfinchsebastopol.com/
Mon-Tue 5-8:30pm, Wed-Sun 11:30am-8:30pm

Lunch Box

128 N Main St, Sebastopol
www.lunchboxsonomacounty.com/
Wed 10am-3pm Thur-Sun 10am-6pm

Handline

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

Ramen Gaijin

6948 Sebastopol Ave, Sebastopol
www.ramengaijin.com/
Tue-Sat 12pm-9pm

Americana

162 N Main St, Sebastopol
www.americanasr.com/sebastopol/
daily 8am-3pm

Society Bakery and Cafe

2661 Gravenstein Hwy S, Sebastopol, CA 95472
<https://societybakerycafe.com/>
Tues - Sat 10am - 4pm

Valley Ford Cheese & Creamery

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

www.goldridgeorganicfarms.com/milling
3387 Canfield Rd. Sebastopol, CA 95472

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