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## **OLIVE OIL HEAVEN: A Guide to California's New Harvest**

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**Edible Communities** 

During the fall and winter olive harvest season, fresh olive oils flow from the mills in brilliant, luxuriously green torrents. This is the time to celebrate the drought-tolerant olive tree in California and experience the extraordinary flavors of *olio nuovo* and new-harvest extra virgin olive oil when it is newly milled. After the harvest season ends, we invite you to return to this guide to find high-quality finished 2022 extra virgin olive oils throughout 2023 until the cycle begins again with the fall 2023 harvest.\*

For an exciting olive oil agritourism experience, look for **TASTINGS**, **TOURS**, and **SPECIAL EVENTS** in the lists below. You'll find a wide variety of experiences right at or near orchards and mills and lots of opportunities to learn about all aspects of making, tasting, and utilizing California olive oil at your daily table. Clicking on some of the square below will move you directly to a category.

MAKERS producing new-harvest olive oils and finished 2022 extra virgin olive oils Olivina





COOKING with OLIVE OIL Recipes and good advice for using new oil when it's fresh

# Favorite Places to WANDER Through OLIVE ORCHARDS





# OLIVE OIL TASTING: in town and at the source

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#### Meet our Featured Makers\*

These California olive oil growers, millers, and makers are dedicated to producing the best extra virgin olive oils that each harvest provides. Some makers both grow and mill their own olives on site. Others take their just-harvested olives to nearby mills. Some work with millers who provide custom crushing to produce their signature brands. A few have their own mills but carefully source all their olives from around the state.

## **BONDOLIO OLIVE OIL CO.** | Winters | Grower/Miller/Maker | **TASTING**, Tours, and a **SPECIAL EVENT**

You might guess you're in Italy when you visit Bondolio Olive Farm on **Sunday, December 11, 2022, 10am to 4pm**, for their **Bondolio Holiday Open House event**. Enjoy al fresco lunch with handmade pizzas, hot from the outdoor wood oven and drizzled with olio nuovo. Sample extraordinary wines and locally made chutneys as you shop for stunning gifts from the Bondolio olive trees and exceptional Italian specialty food producers. Drive or bike to this classic tasting experience, or just enjoy Bondolio at your own table. Purchase on-site, online, or through Market Hall Foods. Bondolio is often featured at Zuni Café and Chez Panisse.



Malcolm makes pizza on the Bondolio Olive Farm patio. (Photo by Judy Doherty)

#### <u>GOLD RIDGE ORGANIC FARMS</u> | Sebastopol Grower/Miller/Maker | Year-round TASTING, TOURS, Farm Shop

This 88-acre Sonoma County organic farm is open for visitors year-round, but fall and winter are ideal seasons to visit, since you'll have the opportunity to taste the farms' award-winning estate-grown olive oils newly milled on-site within hours of harvest, which gives them the highest medicinal quality, maximum freshness, and best flavors. Choose from among of three appealing **tasting experiences** (book online) or just stop by the Farm Shop at 3387 Canfield Rd., Sebastopol on Fridays and Saturdays to purchase CCOF organic extra virgin olive oils, an array of edible goods and body products, and organic heirloom apples and citrus.



# <u>IL FIORELLO</u> | Fairfield | Organic Grower/Miller/Maker | **TASTING**, **TOURS**, Retail, Café

Truly one of a kind, this family-owned company is dedicated to growing and milling quality estate artisan olive oils produced from organic olives. Visitor center and retail shop open daily. Reservations required for tastings of unique varietal oils presented with garden-rich food pairings. Find a selection of curated wines to enjoy on the patio and garden areas with chef prepared specialty foods. Custom milling available.



Il Fiorello Visitor Center and Tasting Room in Fairfield

#### OLIVAIA's OLA | Lindsay | Grower/Miller/Maker

OLA is a premium, all natural, small batch, estate grown, ORIGINAL LINDSAY ARTISANAL olive oil from historic Lindsay groves at the foothills of Sequoia National Park. California olives for CALIFORNIA FRESH "history in a bottle." Straight from tree to bottle, olives are hand harvested, washed, milled and the OLIO NUOVO is immediately bottled as a seasonal delicacy, ultra fresh, fruit forward, herbaceous with wonderful grassy green notes from the Olivaia ranch. Purchase online at <u>olivaiaolive.com</u> or find at specialty food shops: <u>Market Hall Foods</u> (Oakland and Berkeley), <u>Milkfarm</u> (Los Angeles), <u>Olive Pit</u> (Corning), <u>Semolina Artisanal Pasta</u> (Pasadena), and the <u>Ecology Center</u> (San Juan Capistrano).



#### <u>SÉKA HILLS</u>| Brooks | Grower/Miller/Maker TASTING, TOURS, SPECIAL EVENT, Retail, Deli

Come taste the harvest and tour the mill on the 10th anniversary of the Séka Hills Olive Mill and Tasting Room at 19326 County Road 78 in Brooks. Enjoy the 2022 Séka Hills Olio Nuovo at the annual **Olive Crush Festival on November 13**, **2022.** You can also find Séka Hills products at your favorite specialty store or in the online shop.



Photo Courtesy Séka Hills Olive Mill

**BONDOLIO OLIVE OIL CO.** | Winters | If you need a break from the festivities during Bondolio's **Holiday Open House** on Sunday, December 11, 2022, 10am–4pm, you can walk out into the orchard to meet the olive trees. These trees are pruned for ease of harvest, but they grow naturally (unlike super-high-density plantings). Note how each tree trunk divides into three-to-four primary branches that hold all the leaves and fruit.

**GARDEN OF GETHSEMANE** | Jerusalem | Yes, it's an olive orchard. Some trees are 900 years old. Learn more on this <u>wiki</u>.

**GOLD RIDGE ORGANIC FARMS** | Sebastopol | Sign up for one of the monthly orchard tours and you'll get to walk through some of the 88 organic acres that host olives, apples, and citrus. Make sure to schedule a tasting as well.

**IL FIORELLO** | Fairfield | During a guided tour of the organic orchards, you'll learn about the history of olive oil and see the different olive varieties and how the trees are cared.

**KILER RIDGE OLIVE FARM** | Paso Robles | Weekly guided tours of the orchards and mill (plus tasting) by reservation.

**McEVOY RANCH** | Petaluma | A visit to the ranch gives you an opportunity to walk through 50 acres of Tuscan olive trees nestled among natural ponds, coastal fog, and native wildlife. A reservation includes a visit the mill and tastings of olive oils and wines.

**<u>OLIVINA</u>** | Livermore | This historic ranch is home to century-old orchards, which are located uphill from the mill. Their monthly mill tours include tasting.

**PASOLIVO** | Paso Robles | Spend the day touring this beautiful olive ranch and stop in the tasting room to experience the oils.

**PLEASANTON RIDGE REGIONAL PARK** | Hike around in the south end of this beautiful regional park and you are very likely to find several century-old feral olive orchards.

<u>SÉKA HILLS</u> | Capay Valley | View the beautiful orchards before you duck inside the Visitors Center, where you can take a mill tour, taste olive oils, honeys, and wines, and shop at the gift shop and deli.

**TEMECULA OLIVE OIL COMPANY** | San Diego area | **Olive View Ranch tours** through the orchards include a chance to taste olive oils and wines. November 13, 2022 **Harvest Festival**.

### UC DAVIS OLIVE CENTER | Davis | SPECIAL EVENT: Olio Nuovo Festival on

December 10, 2022, with a variety of activities starting at noon. An important resource for olive research, from growing to milling, blending, and sensory evaluation. At the <u>campus</u> <u>store</u>, you can purchase the Center's extra virgin olive oil made from campus-grown olives. Take a walk around town and you'll find olive trees in many locations.



Early morning harvest at Bondolio in Winters



Visit the old olive trees at Gold Ridge Organic Farms and sign up for an olive oil tasting.



An old oak tree stands in the center of a Séka Hills orchard



Fnd this century-old olive orchard on a hike in the south end of Pleasanton Ridge Regional Park



Visit an old orchard at Temecula Olive Oi Co. near San Diego



An olive harvest in Turkey. (Photo by Attila Durak)

#### MORE RECOMMENDED MAKERS

<u>CALIVIRGIN</u> | Lodi | Grower/Miller/Maker with TASTING & TOURS | Open throughout the year.

<u>**COBRAM ESTATE</u>** | Woodland | Grower/Miller/Maker | Boundary Bend California First Harvest Olive Oil.</u>

**ENZO OLIVE OIL CO.** | Clovis | Organic Grower/Miller/Maker with Retail and **TASTING** | Buy new-harvet, olio nuovo, and finished oils online or at the tasting room.

**FAT GOLD** | Oakland | Miller/Maker | New-harvest oils from diverse cultivars available by subscription.

**FLATLANDS OIL & MILL** | Winters | Organic Grower/Miller/Maker | New-harvest oils from diverse cultivars available by subscription.

**<u>43 RANCH</u>** | San Ardo | Grower/Miller/Maker with Retail, **TASTING**, and **MILL TOURS** | Seasonal olio nuovo and extra virgin olive oil available.

<u>FRANTOIO GROVE</u> | San Martin | Grower/Miller/Maker | Distinct single-varietal extra virgin olive oil milled from their 30-acre grove of "Frantoio" olive trees.

**FROG HOLLOW FARM** | Brentwood | Organic Grower/Maker | Olio nuovo and newharvest extra virgin olive oil by the bottle or subscription.

<u>**GRUMPY GOATS FARM</u>** | Capay | Organic Grower/Maker | Robust extra virgin olive oils and seasonal olio nuovo. **Tasting by appointment**. Visit at the Downtown Palo Alto Farmers' Market.</u>

<u>MCEVOY RANCH</u> | Petaluma | Grower/Miller/Maker with TASTING & TOURS | Harvest tours Fri–Sun. Community milling.

<u>OLIVE LOVE</u> | Durham | Grower/Maker | Celebrate the season with Olive Love Olio Nuovo and new harvest extra virgin olive oil.

<u>THE OLIVE PRESS</u> | Sonoma/Napa | Miller/Maker | Community Milling, Retail, **TASTING** 

**OLIVE QUEEN** | Forestville | Organic Grower/Maker | A sense of place, unique terroir, and a respect for the land.

<u>OLIVE TRUCK</u> | California | Miller/Maker | Read about this innovative producer in the <u>Winter Holidays 2021 issue</u> of *Edible East Bay*.

**OLIVINA** | Livermore | Grower/Miller/Maker | Tours with **TASTING**, Community Milling

**OTHER BROTHER CO** | Grower/Maker | CarmelValley | Unfiltered '22 Olio Nuovo with limited-edition artwork by Maria Schoettler. Smooth and peppery Estate Extra Virgin Olive Oil blends.

**PASOLIVO** | Paso Robles | Grower/ Miller/Maker with **TASTING & TOURS** | Offers tours year round and olio nuovo tasting right off the mill during harvest season.

**PRMRY** | San Francisco | Maker | New harvest oils available in January. 60-minute **virtual tastings** for groups of 10 to 100.

**<u>RIO BRAVO</u>** | Bakersfield | Grower/Maker | Fiifth-generation family farm. Find at Market Hall Foods in Oakland and Berkeley and online.

**<u>STONEHOUSE CALIFORNIA OLIVE OIL</u>** | San Francisco | Grower/Maker with Retail | Visit their San Francisco Ferry Building store for olive oils on tap!

**TERRA SÁVIA** OLIVE MILL & WINERY | Hopland | Grower/Miller/Maker | **TASTING** at the Mill

**TRES OSOS** | Carmel Valley | Organic Grower/Maker | Purchase online or at Quail & Olive in Carmel Valley. (Note: Alice Medrich used Tres Osos 2020 extra virgin olive oil for final recipe testing on her <u>Extra Virgin Olive Oil Cake</u>.)

**WILD GROVES** | Newcastle | Grower/Maker | Fourth generation of Lucero olive farmers, producers, tasters, and blenders.

**WILD POPPIES** | Santa Cruz Mountains | Grower/Maker | Two sisters with estate-grown olive oils.

YOLO PRESS | Winters | Organic Grower/Miller/Maker | Sells at the Davis Food Coop.

A Seasonal Celebration

The olive harvest and milling of new oil has been celebrated for millennia. Olive oil miller/maker Samir Bayraktar describes the age-old celebratory traditions he experienced during his years of making olive oil in Turkey in this *Edible East Bay* story: <u>'Sharing a Harvest of Joy'.</u>

With his mobile mill, called the Olive Truck, Bayraktar is leading a new era in extra virgin olive oil production in California. The gorgeous green oil in the glass is his October olio nuovo.



Below you will find an evolving list of specialty retailers who champion extra virgin olive oil and have enthusiastic and knowledgeable staff who can help customers navigate the many options and flavor profiles. Some of these shops offer tasting opportunities.

In California, we are most fortunate to get olio nuovo and new harvest oils as soon as they are available in the fall and early winter. Try different oils whenever you can, and always check for a harvest date to know if you are getting the freshest oil available!

### MARKET HALL FOODS | Oakland and Berkeley

Retail with tasting opportunities on request

An acknowledged leader in the field of olive oil retailing, Market Hall Foods has an impressive collection of current-harvest extra virgin olive oils available throughout the year with olio nuovo featured as they become available during the olive harvest.



Friends celebrate with an olio nuovo tasting (Photo by Amelia Saltsman)

**OLIVE THIS OLIVE THAT** | San Francisco | Retail with **TASTING** 

Located in San Francisco's Noe Valley district, Olive This Olive That is a destination retail and tasting room for California extra virgin olive oils. We work directly with our California farmers throughout the year and offer a wide range of extra virgin olive oils. Every year we offer a Tree to Table harvest event and New Harvest oils. Our customers come to us because of our consistent quality, credibility, knowledge, and tasting experiences. Join our Olive Oil Club, a tasting experience, or come in for a personalized tasting. We are located at 304 Vicksburg Street, San Francisco, CA 94114, or call 415-251-7520.



**<u>QUAIL & OLIVE</u>** | Carmel Valley | Retail with **TASTING** 

If you're in beautiful Carmel Valley Village, don't miss Quail and Olive, a specialty food store sourcing the highest quality California extra virgin olive oils, co-milled (□avored oils), vinegars, plus a wide variety of specialty food products, kitchen accoutrements, gift selections, skin care, and more, and offers customized gift packages. The shop is proud to feature olio nouvo from Bondolio, Tres Osos, and Wild Groves in 2022–23. Tasting is free. Open daily from noon to 5pm. Whether you are in Carmel Valley for business or pleasure, be sure to stop by. Unable to come? Orders can be shipped throughout the USA.



Here are more recommended California retailers offering new-harvest and finished extra virgin olive oils. Some will have olio nuovo at harvest time. Many of these shops offer opportunities to taste the oils.

AGNES RESTAURANT AND CHEESERY in Pasadena | AMPHORA NUEVA with four retail shops in the San Francisco Bay Area | BI-RITE in San Francisco | BRYAN'S MEAT MARKET in San Francisco | CANYON MARKET in San Francisco | CHEESE CAVE in Claremont | CORTI BROTHERS in Sacramento | DAVIS CO-OP in Davis | DRIVER'S MARKET in Sausalito | THE ECOLOGY CENTER in San Juan Capistrano | FARMSHOP in Santa Monica | FREESINNE ARTISAN CHEESE in Freestone | IL FUSTINO in Santa Barbara | JENNINGS AND ALLEN in Seal Beach | LE BEAU MARKET in San Francisco | MILKFARM ARTISAN CHEESE SHOP in Los Angeles | MONSIEUR MARCEL GOURMET MARKET AND RESTAURANT in Los Angeles | MORE THAN OLIVES in Folsom | NUGGET MARKET in Various Northern California Locations | THE OLIVE GROOVE in Grass Valley | OLIVE PIT in Corning | OLIVE THIS OLIVE THAT in San Francisco | OLIVER'S MARKET in Four locations in Sonoma County | OTHER AVENUES CO-OP in San Francisco | PARMA DELI in Concord | PRESERVED in Oakland | RAINBOW <u>GROCERY CO-OP</u> in San Francisco | <u>SACRAMENTO CO-OP</u> in Sacramento | <u>SEMOLINA</u> <u>ARTISANAL PASTA</u> in Pasadena | <u>TAYLOR'S MARKET</u> in Sacramento | <u>VILLAGE</u> <u>MARKET FERRY BUILDING</u> in San Francisco



#### **Cooking with Olive Oil**

Here's a collection of recipes and tips from California chefs and olive oil professionals compiled to encourage your enjoyment of olio nuovo and new-harvest oils during the harvest season. You'll learn how to feature the fresh and flavorful 2022 oils and also, ways to use up your 2021 oils quickly. (Remember, olive oil never improves with age.)

Interested in trying extra virgin olive oil in recipes that don't call for it? <u>Here's a handy</u> <u>conversion guide</u>.



The extraordinary character of OLIO NUOVO doesn't last (it's not meant to), so you should use it up quickly! We asked a group of food professionals for their favorite ways to enjoy it. Click the picture at right to see how Chez Panisse Chef Amy Dencler, Zuni Café Chef Nate Norris, ENZO olive oil producer Vincent Ricchiuti, *Authentico* author Rolando Beremundi, and olive oil educator Robert Klugman enjoy their olio nuovo supplies within weeks of getting them from the mill.



Illustration by Cathey Raingarden

Janell Pekkain, olive oil sommellier and co-founder of <u>Olive This Olive That</u> and <u>PRMRY</u> likes to grill all year round, and this <u>Crispy Grilled Chicken Breast with Lemon & Thyme</u> really shows off the potential olive oil offers to grilling. "The extra virgin olive oil added at the end keeps this chicken super moist and delicious," she says.



When we made this splendid <u>salad of chestnuts</u>, <u>Brussels sprouts</u>, <u>and kale</u> for Thanksgiving, we discovered it was the perfect medium for showing off a fresh, new 2022 olive oil, and olio nuovo especially. We used Olivaia's OLA.



This <u>Heirloom Almond Apple Cake recipe</u> comes from Gold Ridge Organic Farms in Sebastopol, where farmer Brook Hazan grows apples, citrus, and olives on 88 idyllic acres. This is a great place to experience an expert, multi-faceted olive oil **TASTING** right beside some gorgeous old olive trees like those in our <u>gallery of orchards</u>. On the Gold Ridge patio, you'll also meet a unique citrus hybrid called the mandarin kumquat. The farm co-presses those fruits with olives in its mill, and the delicious oil can add its spark to salads or to <u>this cake recipe</u>.



Michele Belotti, chef/owner of <u>BELOTTI RISTORANTE e BOTTEGA</u> in Oakland, California, always features his favorite olive oils on his menu. He first created this <u>PORCINI</u> <u>VELLUTATA</u> recipe for a Séka Hills tasting event, but you can try it at home. You just need to go find some porcini and olio nuovo!



Photo by Judy Doherty

Fuyu persimmons arrive at their splendid orange ripeness right around the time that California producers start milling their new-harvest olive oils. In 2021, Chef Nate Norris brought the two together at San Francisco's iconic <u>ZUNI CAFÉ</u>. Find two of his salad recipes here.



Photo by Judy Doherty

Chef Dominica Rice-Cisneros highlights olio nuovo and other extra virgin olive oils at her restaurant, <u>BOMBERA</u> in Oakland. She created this recipe for <u>BAKED YAMS with TOASTED</u> <u>ALMONDS SALSA MACHA</u> as a special way to celebrate the harvest this season.



During the colder days of the harvest season at Bondolio Olive Farm in Winters, Bond family members enjoy their new oil and also use up last year's supply by making their special <u>BONDOLIO BEAN SOUP</u>.



Photo by Judy Doherty

Yes! You can use olive oil instead of butter in baking, and *you can also fry with it*! Here's our <u>conversion chart and frying information</u> to help you get in the swing.

Baking is a good way to use up last year's supply of extra virgin olive oil to make room in your cupboard for the current-harvest oils. Try this<u>EXTRA VIRGIN OLIVE OIL CAKE</u> recipe created by Alice Medrich, author of many beloved baking cookbooks and a strong believer in the virtues of extra virgin olive oil in baking.



Photo by Judy Doherty

To show off your new-harvest olive oil in spring, when green garlic arrives at your farmers' market, make *Edible Monterey Bay's* <u>CELERY ROOT AND LEEK SOUP WITH GREEN</u> <u>GARLIC GREMOLATA</u> from Persephone restaurant in Aptos, California. Chef Cory Cori Goudge-Ayer used a new extra virgin olive oil from Wild Poppies, a Santa Cruz–producer covered in our Spring 2021 story, <u>Olive Oil Synergies</u>

#### OLIVE OIL OLD FASHIONED DOUGHNUTS

*Edible Vancouver Island* published this recipe along with their Summer 2022 story about the <u>Olive Farm</u> on Salt Springs Island, BC, which could be Canada's only commercial producer of extra virgin olive oil. The recipe is an example of a traditional sweet snack made with olive oil that would be appreciated by olive pickers and millers working during the cold months of the fall and winter olive harvest season. Find the recipe <u>here</u>.



Photo by Chris Schmauch



Meet chef/photographer <u>JUDY DOHERTY</u>, who created the recipe photos above (and more) for *Edible East Bay*'s Winter Harvest 2021 issue story on olio nuovo and new-harvest olive oils. As she was exploring the unique flavors in extra virgin olive oils from different sources, she created the following recipes: <u>RICOTTA DIP WITH PESTO & PISTACHIOS</u>, <u>BUTTERNUT SQUASH & SAGE LASAGNA</u>, AND <u>BRUSCHETTA</u>.



Ricotta Dip with Pesto & Pistachios

Award-winning cookbook writer Amelia Saltsman talks about the importance of olive oil throughout Jewish history in the story that introduces her recipe for <u>SWEET AND SAVORY</u> <u>CHEESE PANCAKES</u>.



Photo by Judy Doherty

#### What is Olio Nuovo

Translated from the Italian as "new oil," it's often used as an umbrella term for new-harvest oils, but the term reflects the Italian tradition of celebrating the first day of the olive harvest. California producers have adapted this tradition by offering freshly milled, unfiltered, minimally settled oils during the fall and winter season. Some producers immediately filter their oils, calling them new harvest or first of the harvest oils, and releasing them in time for the winter festivities. You may sometimes hear *olio novello* and, in California, where ears are more accustomed to the Spanish language, you may also hear *olio nuevo*. Regardless of the name, these are oils to enjoy now and with abandon.



Here is a list of restaurants that may offer menu items featuring olio nuovo and new-harvest olive oils during the winter olive harvest season.

<u>BELOTTI RISTORANTE e BOTTEGA</u> in Oakland | <u>BOMBERA</u> in Oakland | <u>CHEZ PANISSE</u> in Berkeley | <u>GOLD MIRROR</u> in San Francisco | <u>MAGPIE CAFÉ</u> in Sacramento | <u>MULVANEY'S B & L</u> in Sacramento | <u>PARAGARY'S</u> in Sacramento | <u>PENNY ROMA</u> in San Francisco | <u>PRESERVE</u> in Winters | <u>PUTAH CREEK CAFÉ</u> in Winters | <u>SEVEN HILLS</u> in San Francisco | <u>WINE & ROSES</u> in Lodi | <u>ZUNI CAFÉ</u> in San Francisco

\*Note: A portion of the content on this site is sponsored. To find out more about participation, contact info(at)edibleeastbay(dot)com. Additions to the guide will be ongoing through September 2023, and a new guide will be created when 2023 harvest information becomes available.

