

sonoma magazine

Sonoma Olive Oil Producers Win California State Fair Awards

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Move over, grapes. In Wine Country, olives are having a moment.

The California State Fair recently announced the results of its [2026 California Commercial Extra Virgin Olive Oil Competition](#), and two Sonoma County producers emerged with top honors.

McEvoy Ranch, a family-owned operation in Petaluma, and Gold Ridge Organic Farms, based in Sebastopol, collected a slate of awards, including the competition’s most coveted distinctions: Best of Show and Best of California.

Innovation yields top honors

At McEvoy Ranch, recognition has long been part of the story. Over its 36 years, the olive oil and wine producer has been featured in national publications such as The New York Times, Sunset magazine, Forbes and Wine Spectator, and spotlighted by Oprah Winfrey’s annual “Favorite Things” list for its [Whipped Body Butter in 2024](#) and [ODE Hand & Body Lotion Discovery Set in 2025](#).



McEvoy Ranch’s Ginger Turmeric Olive Oil won Best of Show in the flavored category at the 2026 California State Fair’s Commercial Extra Virgin Olive Oil Competition. (McEvoy Ranch)

The ranch earned Best of Show at the California State Fair for its [Organic Ginger Turmeric Olive Oil](#) (\$14.96), winning in the flavored olive oil category. The olive oil, which also won Best of Class and Best of California in its division, is made by co-milling early-harvest olives with organic ginger root, fresh turmeric and a touch of black pepper, a process that yields a layered, aromatic finish.

In a [statement](#), McEvoy Ranch president Samantha Dorsey described the recognition as “a profound validation of our team’s unwavering dedication to creating innovative, vibrant flavor profiles in olive oil.”



The McEvoy Ranch “Orchard Club” ships three times a year and includes the Petaluma company’s award-winning olive oils plus an always changing variety of pantry goods. (McEvoy Ranch)



Blood orange olive oil at McEvoy Ranch in Petaluma on Wednesday, June 8, 2022. (Beth Schlanker / The Press Democrat)

McEvoy Ranch took home a total of 19 awards for its olive oils this year. Other Best of Class honors went to its [Jalapeño](#), [Rosemary](#) and [Blood Orange](#) olive oils, while additional gold medals recognized the [Lemon](#), [Herbes de Provence](#) and the 2025 harvest of its [Organic Extra Virgin Olive Oil](#).

A blend with staying power

In Sebastopol, Gold Ridge Organic Farms secured Best of California and Best of Class for its Picholine Blend (\$34) in the competition's Extra Virgin Olive Oil Blend category.



Brooke Hazen grows 70 acres of olives at Gold Ridge Organic Farms in west Sonoma County. Gold Ridge's Picholine blend extra-virgin olive oil earned Best of Class and Best of California in the California State Fair's 2026 olive oil competition. Photo taken on Thursday, Oct. 28, 2021. (John Burgess / The Press Democrat)

The farm, also featured in national outlets such as Forbes and The Today Show, has accumulated accolades for its Picholine blend in recent years, including Double Gold at the 2025 California State Fair and both Double Gold and Best of Show at the [2024 Sonoma County Harvest Fair](#).

This year, Gold Ridge collected 11 awards in total at the state fair, including Gold for its Tuscan, Minerva and Arbequina blends in the Extra Virgin Olive Oil Blend division as well as Gold for its Meyer Lemon olive oil in the Flavored division.

A region expanding its identity



Husary Olive Oils, Wednesday, Nov. 26, 2025, near Graton. (Kent Porter / The Press Democrat)

Another west county producer, [Husary Olive Oil](#), received a gold medal for its Tuscan blend, continuing a track record of recognition at both the state and county level.

Together, the results underscore a broader evolution in Northern California agriculture: while wine remains the region's signature, olive oil producers are increasingly commanding attention — one carefully pressed bottle at a time.

Find the full list of winners from the California State Fair's Commercial Extra Virgin Olive Oil Competition [here](#).