



Best of California
OLIVE OIL AWARD WINNERS



CALIFORNIA STATE FAIR
2020 COMMERCIAL OLIVE OIL COMPETITION



While the California State Fair team had remained hopeful for a wonderful 2020 California State Fair & Food Festival, we were faced with a world-wide pandemic none of us could have ever imagined. However, at the beginning of the year, we were able to accept entries and judge the California State Fair Olive Oil Competition for 2020.

This brochure is one way we are highlighting and honoring those who won Double Gold, Gold and the highest honors in this year's competition.

California's extra virgin olive oil business is flourishing. The fall 2019 harvest was estimated to have produced 4 million gallons of extra virgin olive oil. As of January 2019, over 41,000 acres of olive groves were in production in California, specifically for olive oil. There are more than 400 growers/producers with over 75 olive varieties and utilizing some 45 mills in California, with more under construction and/or expansion. California remains the sole U.S. exporter of olive oil, exporting some \$35 million worth of California-produced olives and olive oils annually.

Out of 157 commercial olive oils that entered our competition, the top award winners are highlighted in this brochure. This year, 15 Judges awarded 2 Double Gold, 65 Gold, 52 Silver, and 23 Bronze awards, as well as 13 Best of Class ribbons and 8 Best of California plaques.

At the California State Fair, we take pride in connecting people to agriculture that makes our State the Best. We appreciate a high-quality olive oil and the artisans that pour their heart and soul into bringing their passion to life. This brochure will guide you to the best Olive Oils in California, along with the qualities that make California Extra Virgin Olive Oil some of the best in the world.

Whether it's a splash on your pasta or mixed with balsamic to dip bread in, it is olive oil that helps bring us together around the table. See you next year at the California State Fair & Food Festival.

Sincerely,

Rick K. Pickering

CEO & General Manager, California Exposition & State Fair

The California State Fair Commercial Extra Virgin Olive Oil Competition features two shows: Extra Virgin Olive Oil and Flavored Olive Oil. The Extra Virgin Olive Oil Show has divisions for varying intensities of single varieties and blends of olive oil, and classes in varieties of olives. The Flavored Olive Oil Show has divisions in co-milled and infused olive oil, and classes for flavor varieties.

Three special awards honor olive oil producers of each production level: Best of California Extra Virgin Olive Oil by a Large Producer (over 5,000 gallons), an Artisan Producer (500-5,000 gallons), and a Microproducer (less than 500 gallons).

Across 8 divisions and 14 different classes, two Best of Show Golden Bear trophies are awarded each year, one for Best of Show Extra Virgin Olive Oil and one for Best of Show Flavored Olive Oil.

COMMERCIAL OLIVE OIL COMPETITION ★ HEAD JUDGE



Sue Langstaff is the owner of Applied Sensory LLC, a consulting company providing independent sensory evaluation services to the wine, beer, and olive oil industries. She leads a commercial olive oil taste panel, which is recognized by the American Oil Chemists' Society and is an instructor for the Sensory Evaluation of Olive Oil Certificate Course conducted through the U.C. Davis Olive Center.

★ NOTHING MORE BEAUTIFUL
THAN OLIVE TREES! by Orietta Gianjorio



Jeff & Pam Martin

Farming dreams can be a seduction, but not for Jeff Martin. “My family had grown grapes in Yolo and Napa counties since 1870, and my mother and brother are currently growing grapes in Sonoma County.” Although he never intended to be involved in the business, even Jeff was bitten by the California agriculture dream. In 2005 he purchased 30 acres of land in San Martin (Santa Clara County), not knowing what he was going to grow, but he knew one thing. It was not going to be grapes!

“There are so many grape growers and wineries; I did not want to compete with the big ones.”

He wanted something permanent and long-lasting, so he decided on olives. “I couldn’t think of anything more permanent, or more beautiful, than olive trees.” The olive tree is evergreen, long-lived, extremely resilient, and very adaptable to varying climate conditions and soils. It grows very slowly and remains productive for several centuries.

“After planting the trees, I had 5 years, a lot of time to learn how to make the best olive oil!” and as is his personality, Jeff set out to learn everything about olive trees and olive oil from the best industry experts.



In 2015, the Frantoio Grove olive oil won Best in Show at the Los Angeles International Olive Oil Competition, headed by California’s food expert legend, Darrel Corti. But Jeff was still not satisfied, “Even if Darrel Corti really loved the oil, I had to make sure my customers loved it too!” He thought his oil was too strong for consumer taste. “I was dry farming and picking the olives green.” So, Jeff modified his irrigation practices and picked later to get more fruitiness and less bitterness and pungency. “If people change and the market prefers a more robust olive oil, I know how to do that!” That is the beauty of doing it all; knowledge and flexibility!

“I am happy I chose olive oil,” says Jeff Martin, the proud grower and miller of Frantoio Grove Extra Virgin Olive Oil, Best of Show winner of the 2020 California State Fair Commercial Extra Virgin Olive Oil Competition.

Get Frantoio Grove online at frantoiogrove.com.



Jeff Martin milling olive oil

BEST OF SHOW: FLAVORED OLIVE OIL

★ ENZO OLIVE OIL by Orietta Gianjorio



Patrick & son, Vincent Ricchiuti

was calling me Enzo (Italian short for Vincenzo), I thought there was something special about the fact that they were calling me like my grandfather.”

Vincent is the 4th generation of Ricchiuti farmers in California. In 1914 Vincent’s Great-Grandfather Vincenzo Ricchiuti left Bisceglie, a small town in Puglia, Italy, for the Central San Joaquin Valley and planted the family’s first acreage with grapes and figs. Vincent’s grandfather and father developed the business into an international venture. In 2008, Vincent and his father decided to plant 100% organic olive trees with a focus on quality.

Vincent reflects on their first crush, a few years later. “We had no idea of what we were doing, and on the first day, we looked at each other and thought, what did we get ourselves into?!

It comes as no surprise that today’s young leader of ENZO Olive Oil, Vincent Ricchiuti, expresses love for branding. ENZO bottles stand out on the shelf. “I always loved a brand that tells their story and passion. I love catalogs and how producers are packaging their products. I wanted to tell the story of the past generations, my grandfather and my father, and the story of the present; with me. I also wanted our family story to be projected in the future, with modernity and vibrancy.

When I went to Italy to study, everybody

We have learned so much since those days, and we are learning every day.” Today the entire olive oil-making process is completed on-site At ENZO, producing a very fresh oil of superior quality and taste.

The ENZO Organic Clementine Crush (Best of Show Flavored Olive Oil, 2020 California State Fair Commercial Extra Virgin Olive Oil Competition) is made with estate-grown organic olives milled together with fresh California mandarins. “The very first experiment for the co-milling of clementine and olives was done in 2015. I have so many friends in the Fresno area that grow citrus, and I wanted to collaborate with local and small businesses.

I am so pleased with the results. The oil is organic, of course, like all of our oils, and it has a fantastic flavor profile. It is a favorite of many local chefs as well as some chefs in Los Angeles. I love it on fish!”

Get ENZO Organic Clementine Crush online at enzooliveoil.com.





**BEST OF SHOW
BEST OF CALIFORNIA
BEST EVOO BY
AN ARTISAN PRODUCER
& BEST OF CLASS**

Single Variety Medium
Frantoio
Frantoio Grove, Organic
frantoiogrove.com



**BEST OF SHOW
BEST OF CALIFORNIA
BEST OF CLASS
& DOUBLE GOLD**

Co-Milled Flavored Olive Oil
Citrus Flavored Oil
ENZO Olive Oil Company
Organic Clementine Crush
enzostable.com

BEST OF SHOW EXTRA VIRGIN OLIVE OIL

Frantoio Grove, Single Variety Medium,
Frantoio: Organic ★ frantoiogrove.com

BEST OF SHOW FLAVORED OLIVE OIL

ENZO Olive Oil Company
Co-Milled Flavored Olive Oil, Citrus
Flavored Oil: Organic Clementine Crush
★ enzostable.com

BEST OF CALIFORNIA

Olive Truck, Blend Medium, Frantoio:
Tuscan Blend, ★ olivetruck.com

Séka Hills, Single Variety Medium,
Best EVOO by a Large Producer, Any
Other Cultivar: Estate Grown Taggiasca
★ sekahills.com

The Olive Plantation, Single Variety
Robust, Best EVOO by a Microproducer,
Any Other Cultivar: Bella Di Cerignola
★ theoliveplantation.com

Wild Groves, Blend Robust,
Any Other Cultivar: Robust Blend
★ wildgroves.com

BEST OF CLASS

Chacewater California,
Single Variety Medium, Mission
★ chacewaterwine.com

Corto Olive Co, Single Variety
Medium, Koroneiki: Solo
★ corto-olive.com

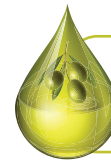
Organic Roots Olive Oil
Single Variety Medium, Arbequina
★ organicrootsoiliveoil.com

Sciabica's California Olive Oil
Single Variety Medium, Ascolano
Olio Nuovo

Co-Milled Flavored Olive Oil,
Garlic Flavored Oil: Extreme Garlic

Co-Milled Flavored Olive Oil, Herbal
Flavored Oil: Mediterranean Medley
★ sunshineinabottle.com

The Olive Press
Single Variety Medium, Sevillano
★ theolivepress.com



COMMERCIAL EXTRA VIRGIN OLIVE OIL: DOUBLE GOLD & GOLD WINNERS

43 RANCH OLIVE OIL

Helen's Blend ★ Gold 92
Blend Medium: Any Other Cultivar

Picual ★ Gold 91
Single Variety Medium: Any Other
Cultivar

AL PIE DEL CIELO

**Codorniz: Estate Early Harvest
Pendolino** ★ Gold 94
Single Variety Robust:
Any Other Cultivar

BOCCABELLA

Field Blend ★ Gold 86
Blend Medium: Any Other Cultivar

GALABRESE OLIVE OIL

Tuscan Blend ★ Gold 89
Blend Robust: Frantoio

GALIVIRGIN OLIVE OIL

Bountiful Basil ★ Gold 91
Co-Milled Flavored Olive Oil: Herbal
Flavored Oil

Lavish Lime ★ Gold 90
Co-Milled Flavored Olive Oil: Citrus
Flavored Oil

Lusty Lemon ★ Gold 86
Co-Milled Flavored Olive Oil: Citrus
Flavored Oil

CHACEWATER CALIFORNIA

Mission ★ Gold 94
Single Variety Medium: Mission

Tuscan Blend ★ Gold 88
Blend Robust: Frantoio

CIARLO FRUIT AND NUT, LLC

Ciarlo Estate ★ Gold 89
Blend Medium: Any Other Cultivar

COLLINA DI MELA

Sierra Foothills Tuscan Blend
★ Gold 87
Blend Medium: Frantoio

CORTO OLIVE CO

Solo ★ Gold 95
Single Variety Medium: Koroneiki

Truly ★ Gold 89
Single Variety Medium: Arbequina

Truly ★ Gold 89
Single Variety Medium: Arbosana

Truly ★ Gold 88
Single Variety Medium: Koroneiki

ENZO OLIVE OIL COMPANY

Organic Clementine Crush
★ Double Gold 98
Co-Milled Flavored Olive Oil:
Citrus Flavored Oil

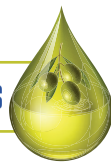
Organic Eureka Lemon Crush
★ Gold 93
Co-Milled Flavored Olive Oil:
Citrus Flavored Oil

FANDANGO OLIVE OIL

**Elegante Late Harvest
Arbequina-Certified Organic**
★ Gold 92
Single Variety Medium: Arbequina

**Bueno-100% Koroneiki Certified
Organic** ★ Gold 86
Single Variety Medium: Koroneiki

COMMERCIAL EXTRA VIRGIN OLIVE OIL: GOLD WINNERS



FRANTOIO GROVE

Organic ★ Gold 95

Single Variety Medium: Frantoio

FRATE SOLE OLIVE OIL

Tuscan Blend ★ Gold 88

Blend Medium: Frantoio

HOLMAN RANCH

Extra Virgin Olive Oil ★ Gold 91

Blend Robust: Any Other Cultivar

IL FIORELLO OLIVE OIL COMPANY

Kaffir Lime ★ Gold 89

Co-Milled Flavored Olive Oil:

Citrus Flavored Oil

Community Blend ★ Gold 86

Blend Robust: Any Other Cultivar

French Blend ★ Gold 86

Blend Medium: Any Other Cultivar

Green Valley Blend ★ Gold 86

Blend Medium: Frantoio

JACK RABBIT CALIFORNIA OLIVE OIL

Frantoio ★ Gold 89

Single Variety Delicate: Frantoio

Coratina ★ Gold 88

Single Variety Delicate:

Any Other Cultivar

KATZ

Estate Rock Hill Ranch ★ Gold 91

Blend Medium: Any Other Cultivar

Organic Chef's Pick ★ Gold 88

Blend Robust: Any Other Cultivar

KILER RIDGE OLIVE FARM

Tuscan ★ Gold 86

Blend Robust: Frantoio

LONE OAK OLIVE OIL

Lone Oak Olive Oil ★ Gold 89

Blend Medium: Any Other Cultivar

MANGINI RANCH

Mission ★ Gold 88

Single Variety Medium: Mission

MCEVOY RANCH

Traditional Blend ★ Gold 87

Blend Medium: Any Other Cultivar

Lavender ★ Gold 86

Co-Milled Flavored Olive Oil:

Any Other Flavored Oil

MOONSHADOW GROVE

Ascolano ★ Gold 92

Single Variety Medium: Ascolano

MOUNTAIN SPRINGS OLIVE RANCH

Estate Grown Koroneiki ★ Gold 91

Single Variety Robust: Koroneiki

OLIVAIA'S OLA

Block X Blend ★ Gold 87

Blend Medium: Any Other Cultivar

Estate Sevillano ★ Gold 87

Single Variety Delicate: Sevillano

OLIVE TRUCK

Tuscan Blend ★ Gold 94

Blend Medium: Frantoio

Picual ★ Gold 89

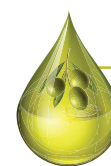
Single Variety Robust: Any Other

Cultivar

OLIVEWOOD RANCH OLIVE OIL

Extra Virgin Olive Oil ★ Gold 88

Blend Medium: Any Other Cultivar



COMMERCIAL EXTRA VIRGIN OLIVE OIL: GOLD WINNERS

ORGANIC ROOTS OLIVE OIL

Arbequina ★ Gold 94

Single Variety Medium: Arbequina

Koroneiki ★ Gold 88

Single Variety Robust: Koroneiki

ROSENTHAL OLIVE RANCH

Arbosana ★ Gold 86

Single Variety Delicate: Arbosana

SCIABICA'S CALIFORNIA OLIVE OIL

Mediterranean Medley ★ Gold 95

Co-Milled Flavored Olive Oil:

Herbal Flavored Oil

Ascolano Olio Nuovo ★ Gold 94

Single Variety Medium: Ascolano

Extreme Garlic ★ Gold 94

Co-Milled Flavored Olive Oil:

Garlic Flavored Oil

Lemon ★ Gold 89

Co-Milled Flavored Olive Oil:

Citrus Flavored Oil

Ascolano Reserve ★ Gold 87

Single Variety Delicate: Ascolano

SÉKA HILLS

Estate Grown Taggiasca

★ Double Gold 98

Single Variety Medium:

Any Other Cultivar

Estate Grown Picual ★ Gold 91

Single Variety Medium:

Any Other Cultivar

Estate Grown Frantoio ★ Gold 89

Single Variety Medium: Frantoio

SIERRA ORCHARDS

Mission ★ Gold 89

Single Variety Robust: Mission

STAGGERING HILL

Stagg Hill Cuvee ★ Gold 88

Blend Medium: Arbequina

THE OLIVE PLANTATION

Bella Di Cerignola ★ Gold 95

Single Variety Robust: Any Other

Cultivar

THE OLIVE PRESS

Sevillano ★ Gold 95

Single Variety Medium: Sevillano

Ascolano ★ Gold 89

Single Variety Delicate: Ascolano

Arbequina ★ Gold 87

Single Variety Medium: Arbequina

Picual ★ Gold 87

Single Variety Robust: Any Other

Cultivar

TRES OSOS

Robust ★ Gold 94

Blend Robust: Any Other Cultivar

WILD GROVES

Robust Blend ★ Gold 95

Blend Robust: Any Other Cultivar

Foxy ★ Gold 91

Single Variety Robust: Any Other

Cultivar

Ascolano ★ Gold 88

Single Variety Medium: Ascolano

EXTRA VIRGIN OLIVE OIL JUDGES AND VOLUNTEERS ★



Head Judge: Sue Langstaff

Judges: Nancy Ash, Thom Curry III, Maria Farr, Lawrence Jacobs, Astrid Lorig, Marvin Martin, Mary Mori, Etienne Ossun, Janell Pekkain, Julie Poe Menge, Mark Priestley, Erin Ridley, Sandy Sonnenfelt, Ioannis Toutountzis, & Glenn Weddell

Apprentice Judges: Katie Bishop, Craig Hilliker, & Shirley Li.

Volunteers: Nicholas Bourne, Sarah Brule, Will Carlton, Dee Dee Eller, Claire Fisher, Catherine Holzer, Pam Howard, Dave McLanahan, Sharon Simas, Andrea Slavin, & Mike Zeri.

California
STATE★FAIR



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