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**GOLD AND SILVER MEDALS AWARDED TO CALIFORNIA OLIVE RANCH  
EXTRA VIRGIN OLIVE OILS**

*Arbequina, Arbosana, and Koroneiki Recognized at the  
First Annual California Olive Oil Council Competition*

**March 10, 2009, Oroville Calif.**— [California Olive Ranch](#) (COR), North America’s largest olive oil producer, received three medals from The [California Olive Oil Council](#) (COOC) for their 2008 harvest extra virgin olive oils: Both the single varieties Arbequina and Arbosana earned gold and COR’s single variety estate Koroneiki received a silver medal.

The COOC announced its silver and gold awards at its annual meeting held in Sonoma on February 28. The competition drew over 65 producers and 106 oils. A blind tasting was conducted, using the Mario Solinas Assessment, an internationally preferred method for scoring. 13 trained COOC judges from the organization’s certification tasting panel evaluated the oils.

Gregg Kelley, CEO of the California Olive Ranch, notes that the uniform international guidelines allow similarly trained panels worldwide to evaluate extra virgin olive oils with the same results. “We are honored with these awards that recognize our world-class extra virgin olive oils. Since the competition included a broad range of producers, from artisan to commercial, these results demonstrate that our system of large-scale high-density farming produces the highest quality olive oil available worldwide.”

[California Olive Ranch](#)’s leading edge methods of production ensure that its extra virgin olive oils maintain their just picked flavor, aroma and freshness as well as provide the highest nutritional benefits available. COR’s Arbequina has a high fruitiness profile with balanced pungency and a very pleasing clean taste. Arbosana has fruity and nutty tones, with medium pungency. Their single variety estate Koroneiki has a robust fruity nose with a strong, peppery finish. It is characterized by aromas of fresh grass and artichokes with a wonderful balance and superb character.

“As someone who has been in the business of milling olive oil for years, it is truly gratifying that the most discerning judges recognize that the finest oils can be produced in large quantities,” said head miller Bob Singletary. “We have Bob’s intense focus on quality and the extremely high standards maintained by our orchard management and milling teams to thank for these awards,” added Kelley.

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## **About California Olive Ranch**

Founded in 1998, [California Olive Ranch](http://www.californiaoliveranch.com)® is North America's largest grower and processor of olive oil — doing with California grown extra virgin olive oil (EVOO) what California wines did in the 1970's in the wine industry. Privately held and headquartered in Oroville, CA, [California Olive Ranch](http://www.californiaoliveranch.com) has pioneered a relatively new, innovative farming method from Spain called "Super High Density Planting." High speed harvesting machines are used to rapidly pick the fruit in minutes what traditionally takes hours or days to do by hand. COR's state-of-the art milling facilities ensure faster harvesting and processing times to produce an abundant supply of fresh, flavorful, aromatic EVOO. The result is abundant, world-class extra virgin olive oil with a consistently fresh, fruity, aromatic, and award-winning flavor profile. California Olive Ranch's products are sold to restaurant chefs and retailers throughout the United States and are also available for sale through their website.

For more information, please visit [www.californiaoliveranch.com](http://www.californiaoliveranch.com).

## **About the California Olive Oil Council and its Seal Certification**

The California Olive Oil Council (COOC) was founded in 1992. A non-profit trade and marketing association, the COOC's purpose is to promote the growing of olives and the production of olive oil in California. The organization supports certified olive oil standards and provides grower, producer and consumer education. The COOC is dedicated to promoting fresh, quality extra virgin olive oils made in California. Through its Seal Certification program, the COOC helps everyone from home chefs to restaurants find guaranteed extra virgin olive oils for their kitchens. For more information, visit [www.cooc.com](http://www.cooc.com).