

12.18.12

Well, 2012 is coming to a close. We had many 'firsts' this year, namely Shelby, but also our first olive oil has just been pressed and is ready to enjoy!

Our 2012 crop was beautiful and the weather held on without frost into December for extended hang time making optimum ripening conditions of 80 percent black to 20 percent green olive combination. Supposedly, the added hang time accentuates the intense buttery component of the oil.

This first-of-the-season pressing is the true essence of olive oil: pungent, fruity & rustic – a typical character of the Tuscan varieties. Olive oil in this stage is still rich with suspended particles of chlorophyll-laden olive essence that gives it a bold, intense, rich olive flavor. After a month or so of settling, the oil will mellow out.

Our olive oil is buttery with a bit of a peppery finish. It should be enjoyed at its heightened color and flavor in some simple but traditional ways... a good loaf of rustic bread, sliced and grilled, then slathered with the new oil and a pinch of grey salt; or on a salad of fresh tomatoes, buffalo mozzarella and basil. If you're a purist, try sipping it from a cup to experience the pepper at the end for a '1 cough finish'.

We're happy to report we had a taste profiler rate our oil as one of the finest. Please enjoy this once a year, highly anticipated delicacy from the Partridge Family. Happy holidays and to another prosperous year!

Xoxo,

Mike, Angie, Shelby, Tuscan & Wyatt

Harvest day 12.7.12:



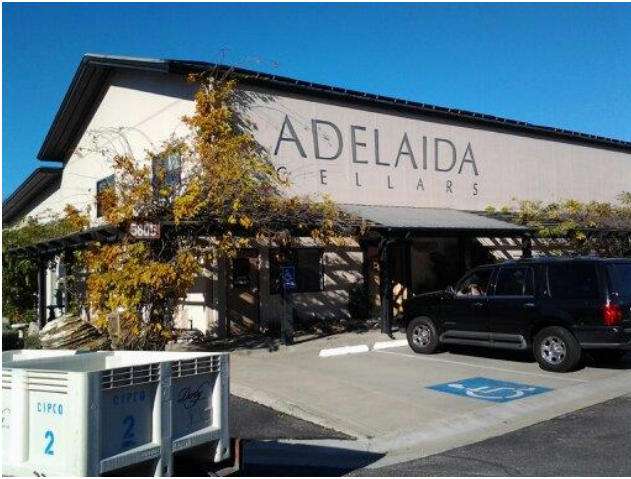
On the right, a loaded tree.

Shown above are your picking tools – rake & harvest bin. The different Tuscan Varietals we planted (Frantoio, Leccino, Maurino, Pendolino, Coratina) were to blend to make a nice balance between sharpness & buttery.



Mike demonstrating the picking process. We had an amazing crop for 4-5 year old trees filling our Macro bin halfway.

Milling & Pressing Day 12.8.12:



10am and in line to press at Adelaida Cellars in Paso, the location where The Mill on Wheels mobile assembly set up this year to process for small growers like ourselves. Mike (and Shelby too) talking with Yves who is the processor and one of the owners.



Our batched weighed in at 336 lbs. and now being loaded into the hopper feeder. Below, the process begins with the olives being conveyed to the washer where stems, leaves, and debris are removed.



The crusher grinds the olives, pits included, into a paste to facilitate the release of oil. Malaxing the paste for 20 to 45 minutes makes the small oil droplets combine into bigger ones.



The decantor below separates the oil from the vegetable water and solids. The 'cow patty' waste from the decantor is high in nitrogen and can be put back in the orchard as fertilizer.



Lastly, separation of any remaining water and solids take place in the centrifuge and out comes the oil.



Clotilde, Yves' wife, hands Mike our oil filled container. Pride of work to yield 5 beautiful gallons of liquid gold!

So coming full circle, we named our first year's blend in honor of Shelby's first year. We also made a play on the Partridge Family bus colors when designing our label!

THE PARTRIDGE FAMILY
OLIVE COMPANY



"Shelby's Blend"

Hand Harvested: 12.07.12

We just had to include a couple of photos of our pride & joy. Shelby's now roughly 15 lbs. and beginning to roll over. Her development is right on target, and being in the 75 percentile for her age, you would never guess she had been a preemie!

