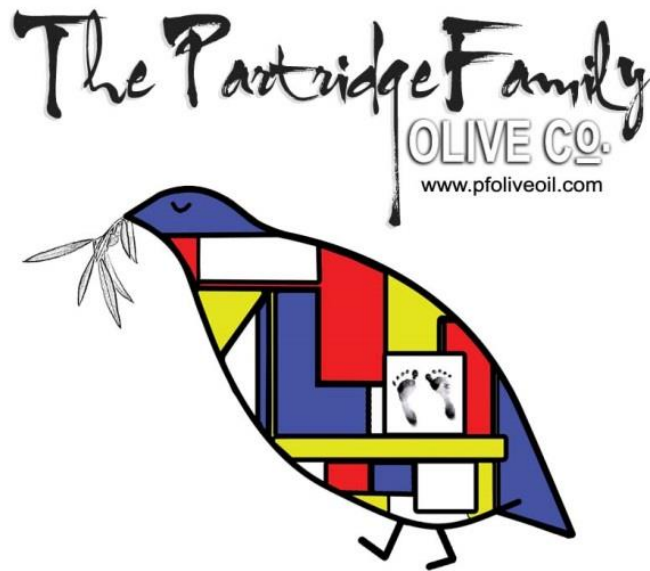


With patience, persistence, and a lot of hard work,
good things come in time - certainly no different with an olive grove.



After 7 years, we can finally say we're beginning to see the rewards!

Our hope is all who try our product really enjoy
the heart & soul of The Partridge Family -

Mike, Angela, Shelby, Tuscan, Wyatt & Pongo

*The following is our 2015 Growing Season &
Highlights which we've recorded throughout the year
to share and mainly save on our website for historical reasons.*



1.26.15

A new member has joined the family! Introducing 'Ehrhardt N Coronet W Shortales True Colours', aka "Pongo" - a great-nephew of Tuscan & Wyatt. Wyatt really missed his big brother and it was about the right time for him and us to have a new puppy in the house. Plus, Wyatt can now pass down the tradition of keeping the squirrel population in-check! Pongo will also be in show conformation starting about 6 months of age.

03.20.15

Spring has arrived and ALL of the trees have started their initial 1" flower inflorescence formation (*microscopic flower clusters*)! We had a pretty decent amount of rain at our location (11.05") as compared to the meager 2" at this time last year. Although the experts agree we are not out of the drought woods yet, ground saturation was really good making for lush green hills this year.

Not much going on in the orchard at this point. Only a small amount of thinning was required which we did in February prior to flowering. We also ordered and received (from Santa Cruz Olive Tree Nursery) 52 [Taggiasca](#)* olive trees for the new, upper block which we planted in early March. Its rich history is posted below.

Other than monitoring, fertilizing, and preparing for pit-hardening, it's just up to the trees to do their thing...but it's looking mighty good at this point!



**The Taggiasca olive varietal is an olive tree with origins in Western Liguria on the Riviera del Ponente. Its history dates back to the Benedictine Monks of Taggia Monastery from Pedona (known today as Borgo San Dalmazzo in Piedmont) who brought olive transplants from Monte Cassino - the birthplace of the Benedict Order located on a rocky hill 8 miles SE of Rome. In the 16th century when overseas navigation began and when olive oil was among the most traded goods, the Benedictine Monks cultivated the Ligurian olive trees through meticulous selecting & grafting. Since then, this varietal has been called "Taggiasca", derived from their ancient Roman city name "Taggia" (taggiasche); and these olives constituted one of the most important economic income sources for the local populace in the province of Imperia, Liguria (Italy). This cultivar is one of thousands existing world-wide but is the only one grown in Liguria.*

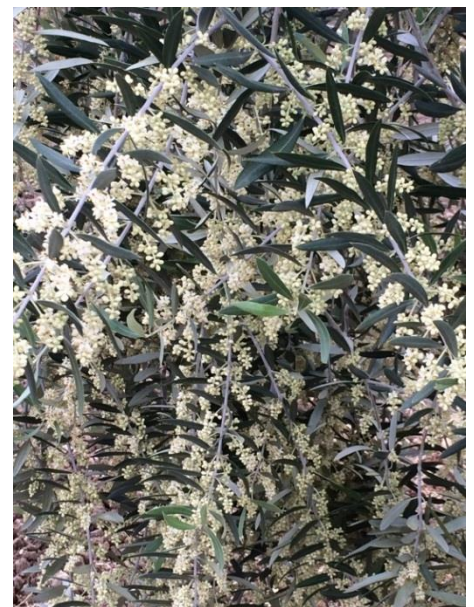
Uniquely, Taggiasca Olive Oil has a low acidity level (below 0.5%) with slightly sweet & fruity lightness; and because of these unsurpassed organoleptic qualities (aspects of food via the senses of taste & smell), it is one of the most sought after olive oils in the world. We feel privileged to being growing it here in Paso Robles, CA. (Rare) Exclusive bottling is planned when in full production in a few years.

4.7.15

April showers bringing olive flowers! After a dry February & March, we're getting some needed moisture today (.45"). All of the trees are just loaded with pre-bloom buds and probably a week or two from full-blown bloom. Could it finally be that "ON" year for crazy amounts of olives (and a good indicator to the wise timing of the processing machine purchase!)? If, and that's ONLY IF the blooms hold will we see what these trees can do! What we don't want to see are the high winds or any surprise *heavy* rains that will blow off flowers or disrupt development.

This year we did turned on a little drip irrigation pre-bloom (back in early February) to insure enough moisture during this stress period and to help with fruit set.

WOW - Never seen them ALL in full bloom like this!





5.1.15 Fruit beginnings



7.3.15

Pongo's 1st point portrait! He actually received 2 points in Ventura for Winner's Dog and Best of Winners. Way to go Pongo and a big Congrats & Thank You to his handler Sandy Torres!

7.19.15

The olive trees are loaded!! Last night and continuing today, we had an unbelievable lightning & thunder storm lasting 6 long hours bringing a record 2.55" at our house and over 3-1/2" in other locations in Paso Robles. In fact, there has never been rain totals on record in the month of July remotely close to that for the Central Coast! It has been a very mild, muggy summer so far.

8.14.15

Today a news prediction came out that the upcoming El Nino may be a "Godzilla" rain season. Who knows none other than our Blue Oaks that are now dropping acorns in early August? Mother Nature only knows. On a sad note, we lost half of our prized 300+ year old Blue Oak last week. Either it's another tragedy from this deep drought condition or just plain nature's course.



8.25.15

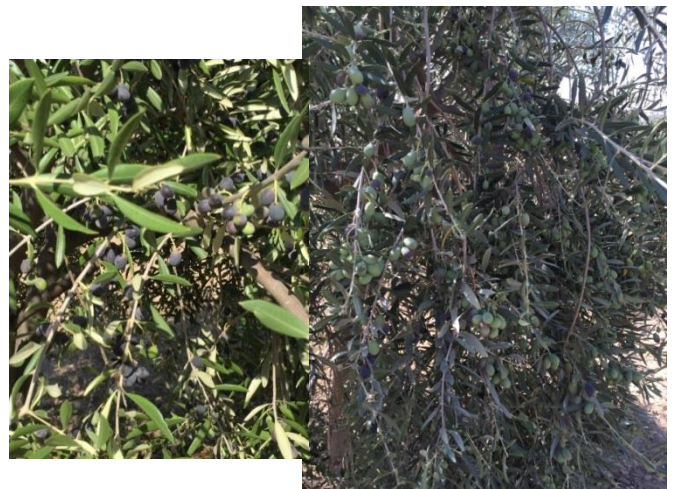
First sign of veraison (color change), which means the content of the polyphenols has started and will gradually increase to maturity. Or in simple terms, it starts to give us a good indicator when our Tuscan olives are at their peak, cancer-fighting, ripe & rustic goodness...which might put us late October for harvest!



9.13.15

Ripening is progressing very quickly due ongoing warm & muggy weather. We may have to move the harvest date up.

In any case, we are getting ready. Mike has designed and made a cool picking/catch contraption he nicknamed 'the medusa'.



Just running a field test to work out the bugs

10.16.15

Now called the strongest El Nino on record, January through April is forecast to have its full impact in California. Nevertheless, it is believed the drought effects and water districting battles will be far from over. To counter any future water issues with our well, we contacted Dr. Chahbani of *Chahtech Technologies*, Djerba Island, Tunisia. He has designed a new technique for underground irrigation (based on the old world concept of clay pots) that represents 50% less of what is delivered using standard drip irrigation. Watering is gravity fed, applied only 4 times a year, and supplies the volume needed where the roots go to drink.

Initially, we emailed and Skype called technical details back and forth for a few weeks so he could ensure correct irrigation fractions and timing for our blocks of trees with the diffusers according to the stages of fruit development. He was very knowledgeable & thorough since this is his field of teaching, and he too manages his own olive grove. By far, he has tested & established these diffusers as being the most cutting-edge, efficient underground irrigation system on the farming market. The initial costs & labor outweighed the long-term benefits for saving water, energy, well pumps, dispensing fertilizers, weed control and for productivity.

Therefore, we are excited to be one of the first in California to be installing these buried diffusers on olive trees. Delivery and installation is expected to take place early 2016.



HARVEST TIME!



10.24.15

The harvest has started and we have picked a little more than half the grove amounting to 980 lbs. It took roughly 12 hours to process today, but we currently have **19 gallons!**

The pickers! Hey Shelby, stick to the trees!



10.31.15

We finished picking the grove adding another 570 lbs. Processing took another 9 hours but produced an additional **11.5 gallons.**



THE PROCESS:



Into the Loader/washer/de-leafer which feeds to up to the press hopper to be crushed. The paste will knead for 20 minutes in the Malaxer.



The paste is then sent to the Decanter/Centrifuge for paste, water & oil separation. The husk waste starts to come out of one location, and the oil outflow begins from another about 5 minutes afterward. Mike monitors the process & temperature continuously. Depending on the oil-to-water content of the paste as it is fed to the decanter, speed adjustments are continually being made or decanter hole location changes may be needed requiring temporary machine/process shut down.

THE OUTCOME

Subsequently, our total tonnage was an amazing 1,550 lbs. (considering that last year was only 150 lbs). Processing took 2 days (21 hours) but produced a **Grand Total of 30.5 gallons!** This averages out to 1 gallon for every 50.8 lbs. or 19.67% yield.

FYI: The yield refers to the volume of oil per weight of olives (yield in gal. / lbs.). To simply figure our pounds & percent per gallons, it's just 1550/30.5 for lbs. per gallon or 30.5/1550 for %).

All of the blended oil is 'resting' in a 100L & 15L Fusti and will be bottled soon.



11.1.15

We decided on a new name in honor of the blend (and our 1st German Shorthaired Pointer): Tos.cana

11.3.15

Chemical Analysis completed on the new oil. This is to determine if the oil contains 0.5% or less %m/m free fatty acid as well as a peroxide value of 15 meq O₂/kg or less; part of Seal Certification requirement for the California Olive Oil Council to ensure olive oil is Extra Virgin Grade.

BAKER WINE & GRAPE ANALYSIS

825 Riverside Ave. #3
Paso Robles, CA 93446



Analysis Report

Report for Angela R Partridge
Partridge Family Olive Oil
Nov 03, 2015

Phone: 805-226-8386
Cell: 805-674-6876
E-mail: results@bwga.net
www.bwga.net

B. Baker

Dr. Brenda Baker
TTB certified chemist

Sample ID	Free Fatty Acids % as oleic acid	Peroxide Value meq/kg
pfo-TOS-Cana	0.08	4
COOC Standards for Extra Virgin Olive Oil	< 0.50	< 15
USDA Standards for Extra Virgin Olive Oil	< 0.80	< 20

Free Fatty Acids: All oils and fats are composed of triglycerides (molecules with a glycerol backbone & 3 fatty acid chains). Extra Virgin Olive Oil has a variety of fatty acid types, the most common being oleic acid. When triglycerides break down due to heat, light, water & time, they release the fatty acids - thus called 'free' fatty acids. A fresh, high quality olive oil has the fewest amount or LOW FFA value. COOC <0.5%; Our value: 0.08%.

Peroxides: This measures the amount of naturally occurring free radicals which are very reactive and cause the oil to oxidize, eventually leading to rancidity. A LOW peroxide value indicates that the oil will stay fresher & have a longer shelf life. COOC <15; Our Value 4.

Translation: Super Fresh! Off to the COOC where the oil gets a Sensory Analysis on its attributes.

11.4.15

We just completed the purchase of a new bottle design from an Italian design group. We think it exemplifies the olive and will bring a certain rustic elegance to our Tuscan oil. Plans are to produce the bottle early next year. In the meantime, we laser etched our own labels on PSA wood veneer. These 3M backed adhesives work great on bottles, and hopefully still look unique & cool enough!



11.12.15

Lastly, we ordered a sealing wax kit from a company in Mexico called ALB. This process not only guarantees a seal on the bottles but adds a personal touch atop with the Partridge seal they custom engraved in brass.

