

TUSCI Bottle Sizes:

Available in 2 sizes



POINTS NORTH Bottle Size:

Available in 2 sizes



Cask 25 Classic Balsamic & **Cask 8** White Balsamic:

Cask-aged for 25 & 8 years respectively, and made from acetified grape must refined in high quality wood barrels. The result is a warm colors and thick consistency that you can't get from artificially flavored, thickened or caramel imitations.

Taste, sense and smell the richness of this true classic balsamic vinegar from Modena, Italy.

Pairs very nicely with our EVOO!



partridge family olive oil

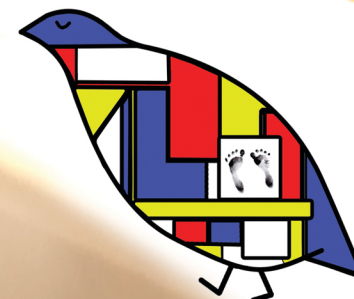


For more information, check us out online at:
www.pfoliveoil.com



CONTACT

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*C'mon get happy,
get
PF EVOO!*

www.pfoliveoil.com

OUR STORY:

Partridge Family Olive Oil is a family-owned and operated olive grove focused on producing hand-crafted Extra Virgin Olive Oils. This adventure essentially started in 2008 with the planting of our first trees that now number 175. As a micro-producer, we specifically concentrate on Tuscan-style blends and Taggiasca Extra Virgin Olive Oil.

A Little Background

Partridge Family Olive Oil consists of Mike, Angela & Shelby along with our German Shorthaired Pointers Pongo & Cisco (Tuscan & Wyatt, now deceased).

What's the significance of your logo & labeling? Our logo symbolize our actual family name, and our distinctive wood, metal or laser labeling has personal or local significance - a whole family inspiration to create exceptional blends.

First year of oil production oil & name? 2012 "Shelby's Blend"

Other blends/brands? "Tusci" was our 2nd blend release in 2015, a medium, peppery Tuscan blend for everyday use. This was the first time using veneer wood for the labeling which is now a metal veneer. Our 3rd release in 2016 is a rustic, herbaceous blend called "Points North". The name and logo concept incorporates our dogs & our locale 'all points north of Southern CA'. Lastly, we rounded out these options in 2017 by combining all of our grove varietals into one ultimate 'field blend' which we just call "The Field". Brand availability varies from year to year.

Mission Statement

Our commitment is to ensure unsurpassed Extra Virgin Olive Oil quality, product distinction and integrity.

THE GROVE

We predominately grow six Italian varietals. Our creative venture is to produce a variety of rustic Tuscan blends, from bold to mild, having the right balance of pepper & fruity notes with a smooth buttery texture.

- Frantoio – Creates oil with true Tuscan character that is sharp, flavorful oil.
- Leccino – Robust Tuscan cultivar somewhat milder than Frantoio, rich & buttery.
- Coratina – From Puglia (southern Italy) has high and consistent fruitfulness.
- Maurino – Delicate and fruity
- Pendolino – Soft and faintly sweet Tuscan cultivar
- Taggiasca – Exceptional flavor, fruity



Practices & Certifications

Our good steward practices include tapping into solar power, and using the most cutting-edge irrigation conservation system by means of diffusers during severe drought years.

Although we are not certified organic, natural cultivation is our foremost goal, and hand harvesting methods using the Bosco OlivSpeed collection unit is the latest innovation in reducing fruit damage and oxidation during harvest.

Chemical Analysis is performed to be certified Extra Virgin.

CRITIQUES & Accolades

"Best olive oil!"
Mariana M., Los Angeles, CA

"Great illustration...and lasered label. Very cool".

"Fantastic olive oil."
Sal M., Brooklyn, NY



2021 - Gold & Top10 Producer USA (PN)



NYIOOC

2020 - Gold, Medium Blend (Tusci)



2022 - Silver, Medium Blend (Points North)
2020 - Bronze, Medium Blend (Tusci)
2019 - Gold, Medium Blend (Tusci)
2018 - Silver, Effective Use of Design Traditional
2017 - Bronze, Northern Hemisphere - Central Coast Blend
Bronze, Effective Use of Design Packaging
2016 - Silver, Northern Hemisphere - Central Coast Blend
Silver, Effective Use of Design Packaging



2022 - Silver, Medium (Points North)
2020 - Silver, Medium (Tusci)
Bronze, Robust (Points North)
2019 - Bronze, Medium (Tusci)
2018 - Silver, Robust (Tusci)
Bronze, Medium (The Field)
2017 - Gold, Best of CA by Microproducer
2016 - Bronze, Medium Blend



Olive Festival

2017 - Gold, Italian Blend
2016 - Silver, Other Blend

SAN JOAQUIN VALLEY
Olive Oil
COMPETITION

2022 - Silver, Italian Blends

CENTRAL COAST
Live Oil
COMPETITION

2022 - Bronze, Frantoio Blends (Points North)
2021 - Silver, Frantoio & Leccino Blends (PN)
2020 - Bronze, Other Blend - Medium (Tusci)
2019 - Gold, Best of Class - Medium Other Blend
2018 - Gold, Unique Single Bottle Design
2017 - Gold, Best of Class - Robust Other Blend
2016 - Gold, Best of Artistic Design
2014 - Silver, Other Blend Category

