

YEAR	ON/OFF	Dates	NOTES	LBS.	GAL.	AWARDS
2012	OFF	12/7/2012 12/8/2012	80/20 Crop Harvested Milled	336	3	No competitions entered
2013	ON		Heavy olive fly battle 25% Frantoio, 25% Coratina, 25% Maurino 15% Leccino, 10% Pendolino <b>Shelby's Blend</b>	226	5	<b>Silver - CCOOC</b>
2014	OFF	12/25/2014	Drought! No significant rain until March = flowering issue. Harvested	156	0	No competitions entered
2015	ON	3/20/2015 4/7/2015 8/25/2015 9/27/2015 10/24/2015 11/13/2015 1/21/2016	Watering started early even though rain early Flowering started Full Bloom Color started 1st Harvest - 8 Maurino + misc barn side 2nd Harvest 3rd Harvest Purchased 22 gal. from Solana Farms, blended (40% Tusci, 30% early Arba & 30% Mission)	230 980 570	4 19 11	<b>Silver - LA Int'l</b> <b>Silver, Packagaing Design - LA Int'l</b> <b>Bronze, Cal State Fair</b> <b>Silver, Paso Robles Olive Festival</b> <b>Gold, Best of Artistic Design - CCOOC</b>
2016	OFF	1/31/2016 2/14/2016 4/16/2016 4/23/2016 5/1/2016 5/14/2016 6/17/2016 7/15/2016 8/22/2016 8/25/2016 10/7/2016 10/14/2016 10/15/2016	Current rain received 11.05" Dry spell - prebud micro started w/ 80 deg. Weather New diffuser deep watering system on line Bud break Olive nubs began to emerge Fruit set not going to be much Pea size 100 deg days June through July Fires First Color Harvested Maurino trees (orange), milled 10/8/16 Harvested balance of other trees Milled varietels seperately. Started to rain (already rec'd 1" in Oct.) Pendolino 30lbs	40 200	0.75 3	

Frantoio 25lbs  
 Coratina 20lbs  
 Taggiasca 10lbs  
 Leccino 40 lbs  
 Mission/Arbq 35lbs.

**Tasting notes:**

Leccino - Black olive predominate, like a late harvest (mild)  
 Maurino - grassy, green apple & almond, fruity forward (med.)  
 Pendo - green apple, banana, bite at end, most balanced (med.)  
 Frantoio - nice feel, green almond  
 Coratina - high astringency (one note?), spice, clove, tomato leaf (robust)  
 Mission - buttery, woody, nutty, floral - like a late harvest (mild)

12/15/2016 Purchased 2 Tuscan blends from Olea Farm - merged to make **Points North**

**Gold/Best Microproducer - Cal State Fair**  
**Gold, Paso Robles Olive Festival**  
**Gold/Best of Class - CCOOC**  
**Bronze - LA Int'l**  
**Bronze, Effective Use of Design - LA Int'l**

**2017**

ON

2/12/2017	About 24" of rain to date! Micro buds started & first sunny weekend		
2/18/2017	Heavy rains and winds, 25.6"		
2/25/2017	More rain		
4/13/2017	April showers .25"		
4/30/2017	Bud break		
6/18/2017	Pit hardening / dime size		
7/7/2017	Very hot all of July		
8/29/2017	Mild August, color changes started on Leccino/Maurino		
11/3/2017	1st Harvest - 6 Maurino / All Tagg. / barn Leccino (70% Maurino, 25% Tagg., 5% Leccino) = SBP	311	5
11/4/2017	2nd Harvest - remaining Maurino (Blk 1), Mission, Coratina (barn) & Arbq. (45% Mission 90lbs, 30% Maurino 60 lbs, 25% Coratina 50lbs)	200	2.5
11/5/2017	Passed chem. - fruity, mellow, slight pungcy finish (mild)		
12/2/2017	Late Harvest w/ Crew	1480	35

**The Field** - 15 gal.  
 30% Frantoio, 30% Leccino, 25% Taggiasca, 25% Maurino,  
 10% Pendolino, 5% Coratina  
 Tasting notes: Buttery up front, pungent back (nice opposite bal), tomato, green choke, fruity

**Bronze-CCOOC**  
**Bronze (Points North)-CCOOC**  
**Gold, Unique Single Bottle Packaging-CCOOC**

**Tusci** - 20 gal.  
 52% Frantoio, 18% Pendolino, 15% Leccino,

**Silver-Cal State Fair**  
**Silver, Effective Use of Design (LA Int'l)**

12% Maurino, 3% Coratina  
 Tasting notes: Really best balance! Buttery, nice mouth feel, Fruity, green banana, bal of  
 pung & bitter on finish.

<b>2018</b>	OFF	2/1/2018	Only 2" of rain so far this season. Warm winter so far, started watering.		
		2/19/2018	Converted the 3rd car garage portion as a new clean room for storage, bottling and lasering.		
		5/15/2018	Finally had a series of good storms at the end of Feb-early March for a season total of 12.65". Warmed up very quickly, then a late frost.		
		5/24/2018	Everyone reporting weather related tree confusion, little or no bloom		
		9/15/2018	Sparse clusters began color change.		
		11/9/2018	Harvest any olives off trees	5	0
		12/5/2018	Purchased 10 gal. - 5 gal. Frantoio, 5 gal. Coratina for 50/50 blend <b>Tusci</b>		
					<b>Gold-LA Int'l</b> <b>Gold Best of Class-CCOOC</b> <b>Bronze-Cal State Fair</b>
<b>2019</b>	ON	1/1/2019	Already had 5.50" of rain. So far getting a good cold winter.		
		3/21/2019	Micro buds finally appear		
		3/26/2019	Spring wild flower super blums started		
		5/13/2019	Full olive flowers all open in full blum. All trees were pruned/ centers opened before flowering		
		5/19/2019	Crazy month of late rain storms. Over an inch so far. Lost a few flowers to rain and wind, but ample rain made visible little buds strong. Total season rainfall = 22.95"		
		6/7/2019	Started watering w/ updated drip (2-1/2 gal per hr. per tree)		
		6/11/2019	Baby olives, pea size!		
		7/4/2019	Pulled sap suckers, cleaned centers again.		
		7/5/2019	Increased watering to 2-4 hours - <i>(for July &amp; August important growth months)</i>		
		7/11/2019	Pit harding. Started GF-120 application - very little fly activity so applying once every 2-3 weeks.		
		7/28/2019	Last day at State Fair pouring - \$1000 in sales (3rd year appearance)		
		8/13/2019	Beautiful growth and quantity of olives looks super!		
		8/15/2019	First week of summer with 100+ degree days		
		9/12/2019	First week of veraison (color change)		
		10/15/2019	Harvested Maurino, Leccino (bottom) & Taggiasca ( <i>POINTS NORTH</i> )	800	7
		11/14/2019	Harvested Frantoio & Coratina ( <i>TUSCI</i> ) Also Pendolino & Side Leccino, Maurino ( <i>POINTS NORTH</i> )	700	16
		11/25/2019	Decent rain already by Thanksgiving week 5"	300	6
12/26/2019	Late harvest 20 remaining trees - our press	300	4		

12/31/2019 Rain totals by year-end already at 7.30"

**Tusci** - 16 gal.  
50% Frantoio, 50% Coratina

**Bronze - LA Int'l**  
**Silver- Cal State Fair**  
**Gold - NYIOOC**

**Points North** - 13 gal.  
30% Maurino, 30% Leccino, 20% Pendolino, 20% Taggiasca

**Bronze - Cal State Fair**

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**2020**

OFF

1/8/2020 Cold, frosty mornings since beginning of year. Working on Pruning all trees.

2/17/2020 No rain for over a month now. Cold mornings, 70 deg days. Finished heavy pruning.

3/15/2020 Fertilizer spread & first disc

4/4/2020 Finish shreading all pruning and spreading at bases

4/10/2020 Continue receiving late March/April storms. Rain totals for the season now = 13.70"

7/4/2020 Started regular 2 week watering & GF120

7/25/2020 Removed suckers.

8/1/2020 Expected lighter crop which is the case but olive size is considerably larger.

8/13/2020  
Been a mild summer so far (only 3 weekends over 100). Today had subtropical remnants that brought light showers all day = .10" of rare August moisture. More subtropical storms brought lightening and major fires throughout state. Thick smoke 1/4 mile visibility through Central Coast and Valley all week long. It will be interesting how this will affect the oils this year.

8/16/2020

9/2/2020 First hit of color change

Checked ripeness and getting very close (2 more weeks). Cool nights and nice daytime temperatures

10/20/2020

11/7/2020 *Harvested small crop*

200

4

Finished light pruning/topping. Fertilized today because light rain showers moving through.

12/13/2020

**Points North** - 4 gal.  
Frantoio, Coratino, Pendolino, Maurino, Leccino, Pendolino, Taggiasca

**Silver- CCOC**  
**Gold & Top10 - Brazil IOOC!**

**Tusci** - 5 gal.  
Frantoio, Coratina, Picual

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**2021**

ON

1/29/2021 Rainy days bring rainbows - 6" so far this season

4/2/2021 Beautiful spring days. Dry, mild, windy spring so far.

4/8/2021 Micro buds all shooting out

4/23/2021 First watering of blocks, 4 hours each

5/1/2021 Total rain for 2020/21 was 9"

5/4/2021 First sign of flowers opening (by house)

5/15/2021	Full bloom on most trees - very heavy!		
9/25/2021	Color has begun		
10/9/2021	1 hour EVOO educational tour & tasting - GA group of 15		
11/25/2021	Main harvest completed - 603lbs yielding 13 gal	603	13
	Processed another 175lbs. = 3-1/2 gal from gleanings	175	3.5
12/31/2021	A number of large troughs gave us 10.5" of rain by year-end!		

**Points North** - 13 gal.  
Frantoio, Coratina, Maurino, Leccino, Pendolino, Taggiasca

**Silver-LA Int'l**  
**Silver-SJV00C**  
**Silver-Cal State Fair**  
**Bronze - CCOOC**

**2022**

OFF

3/10/2022	Micro buds started.		
3/14/2022	No substantial rain (just light/sprinkles) since December. Jan-Mar a dud.		
4/3/2022	Finally got good soaker trough come through providing 1-1/2" of rain.		
4/9/2022	All pruning done. ***Interestingly, the trees pruned earlier (end of year) do not have the amount of buds compared to the spring pruned trees. They also are regressed. So spring pruning has been proven to be the best!		
4/23/2022	Another late spring trough brought 1/3". SEASON TOTAL = 11.55"		
4/25/2022	Blooms getting read to start bursting with flowers - trees such as the top Taggiasca are showing sizable blooms & potential		
4/28/2022	Start of the blooms opening (by house & top). Windy days followed opening		
7/1/2022	Dry hot summer		
8/19/2022	A few upper trees have color		
8/31/2022	Start of a week of 110 degree weather!		
9/9/2022	Ended of extremely hot days with remnants of Kay - received a splash of rain		
9/14/2022	Blushes of color more apparent. Two months to harvest countdown. 1st Rough harvest estimate : 800 lbs.		
9/18/2022	After a normal week (nice days and cool nights), we are expecting our first rain system starting today and ending Tuesday. Rain amount only .20" received		
11/4/2022	Harvest weekend! Brought 650 lbs. to the Mill- only rec'd 6 gallons. Olives did not have enough 'meat' to produce the anticipated 13-15 gallons. Many reported the same issues or had no olives at all.	650	6
11/6/2022			
11/7/2022	Received rain for a few days after harvest = 1.40"		
12/11/2022	A series of storms in the last week put us around 7.5" so far for the season.		
12/24/2022	Spread 3 cups fertilizer to each tree 15-15-15 before the next set of storms		
12/26/2022	Rain/showers for the next week into the new year.		
12/31/2022	Last week of December storms brought us up to 10.50" inches so far!		

**Points North** - 6 gal.  
Frantoio, Leccino, Taggiasca, Coratina, Pendolino, Maurino

**Silver - Cal State Fair**  
**Gold - NYIOOC !!!!**  
**Silver - CCOOC**

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2023

ON

1/4/2023 Storm from Wednesday to Saturday brought another 2.60"

An extremely powerful storm hit the Central Coast causing major flash flooding. Salinas end-to-end just overnight and up to the bottom of 13th street bridge. 5-1/4" received in 24 hours. Warnings issued for more into Tuesday, still expecting inches of rain.

1/9/2023

1/10/2023 Another 1/2" received overnight and Tuesday.

1/20/2023 Just couple of passing fronts. Season total so far 21.625"

2/18/2023 No substantial rain for about a month now.

2/24/2023 Finally rain. A Canadian cold front brought another 2.75" of rain - then snow!!!

A few inches of snow still on ground in the morning and another cold front expected on Monday. Season totals now over 24.5"

2/24/2023

3/1/2023 Micro buds visible

Atmospheric River storms over the last few weeks. Season totals now at an amazing 30.375"!

3/15/2023

2 more storms brought 2.68" more. Naci full. Whale Rock overflowed first time in 18 years and Lopez in 25 years! Season total for us as stunning 33"

3/28/2023

5/4/2023 Late spring storm brings .25" Season total ends at 33.25"

Notice of first blooms starting to open (house Coratina). Grove trees top, side & bottom are a little behind, but catching up since we finally had a 90 deg weekend. Bloom is definitely later than previous years; however, it is going to be a superbloom!!!

5/14/2023

Only 1 week of warm weather. The rest of May was like June gloom, overcast or cool 60/70 degrees. Tree are still full of blooms - maybe half finish - the coolest May we can remember and very strange to be a month into flowering. Trees are definitely behind a month. Little olive nubs just visible now after flowering.

6/3/2023

Contining to have overcast mornings & cool 70 deg days. Flowering is finally coming to an end and buds are a few cm long. This weekend to be in the 80's, then back to 70's next week.

6/15/2023

Finally 107 deg days. First deep watering. 3 hours on all Blocks 1, 2 & 3. Size of olives still a month behind than where they would normally be.

7/2/2023

7/16/2023 2nd watering 3hrs per block - Hot July

7/30/2023 3rd watering 3 hrs per block. Fruit set.

Applied GF120. Olives finally starting to catch up a little and put on decent flesh/size. However, still a month difference from time we normally apply.

8/4/2023

8/9/2023 4th watering completed 3 hrs per block.

8/20/2023 Watered all blocks 2 hours

8/28/2023 GF-120 2nd application

2 hours watering on all blocks. Only a few random olives with a hint of color. Most olives hard and green indicating still a month behind normal season development. (Took Niner winery tour - they noted the same issues with grapes)

9/10/2023

9/23/2023 4 hrs good watering - reapply GF-120. Also did maintenance on bottom block deep drippers.

9/30/2023 1 hr watering for each block

10/7/2023 1 hr watering for each block

10/9/2023 Walk thru estimates and marking of trees to prepare for harvest. Initial guesstimation: Tusci (Frantoio/Coratina/Tagg) = 1300 lbs; Points North (Pendo, Lecc, Maur) = 1200 lbs.

11/18/2023 First storm of the season, receiving 2" - before harvesting next week.  
 Began the harvest of **Taggiasca, Frantoio & Coratina**. First batch to the mill on Friday morning 11/24

11/21/2023 Finished harvesting the bottom Leccino, Maurino, Pendolino. Then the side block of same variatals (plus remaining Frantoio, Coratina & Taggiasaca) - 2nd batch to the mill Saturday morning.

11/24/2023 **\*\*BIGGEST YEAR OF RECORD\*\***

12/20/2023 A powerful storm system this week brings over 3.5" of rain so far

12/31/2023 Ended the year with 7" of rain after a few more storms

1212 27 For Tusci Blend

1608 24 For Points North Blend

**Tusci** - 27 gal.  
 40% Frantoio, 40% Coratina, 20% Taggiasca  
 NYIOOC Tasting Notes:

**Gold - LA Int'l (plus a Silver for packaging design)**  
**Gold - Cal State Fair**  
**Gold - NYIOOC**  
**Gold - CCOOC**

**Points North** - 24 gal.  
 35% Leccino, 25% Maurino, 25% Pendolino, 7% Frantoio, 5% Coratina, 3% Taggiasca

**Bronze - LA Int'l (plus Bronze for packaging design)**  
**Bronze - Cal State Fair**  
**Gold - NYIOOC**  
**Silver - CCOOC**

**2024**

OFF

1/3/2024 A splash and dash storm overnight brought another .75" rain. (Season total now 7.75").  
 Another cold one expected this Saturday evening.

3/10/2024 3 weeks of pruning completed on all 175 trees. Micro blooms have begun. Current rain total for the season stands at 17.675"

4/6/2024 A series of storms bring another 2.325"

4/14/2024 Another robust spring storm dumps 2". Season total= 22"

4/16/2024 Bloom buds that started mid-March are nicely developed.

5/2/2024 A slider storm dropped another .125. Season total now 22.125"

5/16/2024 Trees in full bloom. Light, variable winds in afternoons.

5/30/2024 The month ends with temps in the mid 80's after a May gloom month. Most trees are ending the bloom period now. *Side Note: No acorns on the oaks this year.*

7/4/2024 Pit set complete. 1st weekend to start watering and apply GF120.

7/28/2024 Very hot last 3 weeks (100-110), finally cooled a little. Watered all blocks again and applied GF120.

8/25/2024 Acorns started growing very late (mid-late July) and are now dropping. & mornings

8/26/2024 GF-120 applied since we're starting to have cooler nights

10/2/2024 Unusually hot start to October - 108 degrees

10/14/2024 Finally back to regular fall weather - cool/overcast mornings, pleasant days 70-80's

11/2/2024 .125" first season rain to clean off the trees before harvest

11/9/2024 Harvested Frantoio, Taggiasca & Coratina. Definitely smaller and dryer fruit, so yield will be less per pound this year.

11/11/2024 Another quick front moved through Paso bringing just a .04"

11/16/2024 2nd harvest weekend  
 Smaller, dryer olives and considerably less yield

822 10 For Tusci Blend

1100 10 For Points North Blend

**Tusci** - 10 gal.

**Bronze - LA Int'l**

50% Frantoio, 35% Coratina & 25% Taggiasca  
NYIOOC Tasting Notes:

**Points North** - 10 gal.  
30% Leccino, 20% Maurino, 20% Pendolino, 15%Frantoio, 10% Coratina, 5% Taggiasca

**Bronze - Cal State Fair**  
**Silver - NYIOOC**  
- CCOOC

**Bronze - LA Int'l**  
**Silver - Cal State Fair**  
**Gold - NYIOOC**  
- CCOOC

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**2025**

ON

1/31/2025 Not a lot of rain in January, only a few inches received thus far  
3/16/2025 All pruning & topping completed.  
3/31/2025 Finally had good rain storms in Feb & March - 10" for the season so far.  
4/13/2025 A warm weather trend (high 80's) already, but finally a cool down.