

## TUSCI Bottle 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!



For more information, check us out online at:

[www.pfoliveoil.com](http://www.pfoliveoil.com)

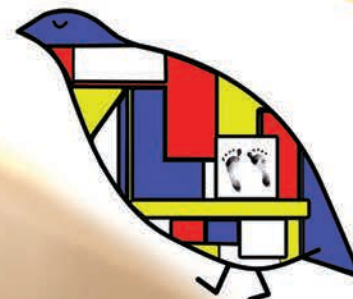


## CONTACT

Partridge Family Olive Oil  
Mike & Angela Partridge  
1575 Charolais Road  
Paso Robles, CA 93446  
805-391-4065

# partridge family olive oil

C'mon get happy,  
get  
PF EVOO!



[www.pfoliveoil.com](http://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 small batches of Tuscan-style and Taggiasca blends.

### A Little Background

Partridge Family Olive Oil consists of Mike, Angela & Shelby along with our German Shorthaired Pointers.

**What's the significance of your logo & labeling?** Our logo symbolize our actual family name, and our distinctive labeling has personal or local significance - a whole family inspiration for creating 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. 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



2021- **Gold & Top10 Producer USA** (Points North)

2025- **Gold**, (Points North); **Silver**, (Tusci)

2024- **Gold**, Robust Blend (Points North)

**Gold**, Medium Blend (Tusci)

2023- **Gold**, Robust Blend (Points North)

2020- **Gold**, Medium Blend (Tusci)

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2025- **Bronze**, (Points North); **Bronze**, (Tusci)

2024- **Gold**, Medium Blend + **Silver**, Innovative Design (Tusci)

**Bronze**, Robust Blend + **Bronze**, A Cut Above Design (Points North)

2022- **Silver**, Medium Blend (Points North)

**Bronze**, Medium Blend (Tusci)

2020- **Gold**, Medium Blend (Tusci)

2019- **Silver**, Effective Use of Design Traditional (Tusci)

2018- **Bronze**, Northern Hemisphere - Central Coast Blend (Points North)

**Bronze**, Effective Use of Design Packaging (Points North)

2017- **Silver**, Northern Hemisphere - Central Coast Blend (Tusci)

**Silver**, Effective Use of Design Packaging (Tusci)



2025- **Silver**, (Points North); **Bronze**, (Tusci)

2024- **Gold**, Medium-Central Coast Blend (Tusci)

**Bronze**, Robust-Central Coast Blend (Points North)

2023- **Silver**, Robust (Points North)

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 (Points North)

2016- **Bronze**, Medium Blend (Tusci)



Olive Festival

2017- **Gold**, Italian Blend (Points North)

2016- **Silver**, Other Blend (Tusci)

SAN JOAQUIN VALLEY  
Olive Oil  
COMPETITION

2022- **Silver**, Italian Blends (Points North)

2025- **Bronze** (Points North)

2023- **Silver**, Robust (Points North)

2022- **Bronze**, Frantoio Blends (Points North)

2021- **Silver**, Frantoio & Leccino Blends (Points North)

2020- **Bronze**, Other Blend - Medium (Tusci)

2019- **Gold**, Best of Class - Medium Other Blend (Tusci)

2018- **Gold**, Unique Single Bottle Design (Tusci)

2017- **Gold**, Best of Class - Robust Other Blend (Points North)

2016- **Gold**, Best of Artistic Design (Tusci)

2014- **Silver**, Other Blend Category (Shelby's Blend)

