



- 3. Harvest and milling considerations.
- Large vs Small Typical large olive production setting in California • Typically, 50 acres and above (average size of ~500 acres). • More often SHD, although some HD groves fit in the category. • Mechanization (partial, or total), at least in pruning and harvest, is more often the rule than the exception. • Monoculture environment. • Olives are either contracted to a large processor, or processed in company's own mill. • The higher percentage of large scale olive growers do not produce their own olive oil.

Typical large olive production setting in California

Large vs Small (cont.) Typical small olive production setting in California • Typically, 50 acres or less (average size of 10-20 acres). • More often HD, with very few SHD groves. • Hand labor intensive, from pruning to harvest.

- Often times planted adjacent to vineyards, orchards, even vegetable crop fields.
- Small scale growers often mill the olives in custom milling facilities and bottle/sell the oil themselves.



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SHDvs HD Typical SHD olive production setting in California Typical spacing of 11-13 feet between the rows & 4-5 feet between the trees, resulting in as many as ~900 trees per planted acre (ongoing experimentation on even tighter spacing). Typical "Central Leader" training system with supported canopy. Total harvest mechanization and, at least partial, pruning mechanization. Often a combination of three cultivars: Arbequina, Arbosana, Koroneiki (ongoing experimentation on new varieties). Irrigated grove setting. Higher demand for water, nutrients and control for pests and ciseases. Average harvest cost: ~\$350 per ton.



SHDvs HD (cont.) Typical HD olive production setting in California • Typical spacing of 16-20 feet between the rows & 8-12 feet between the trees, resulting in 200-300 trees per planted acre. • Typical "Scaffold Branches" training system with some tree support during the first years of training.

- For most part, <u>and up to now</u>, some partial harvest mechanization, while pruning is done mostly by hand.
- Over 150 varieties to select from. Some fit better than others to certain climatic and soil conditions.
- Can be irrigated, or non-irrigated, depending on location,
- cultivar, yield and oil quality specifications.
- Lower demand for water, nutrients and disease prevention measures, mainly due to relaxed spacing.
- Average harvest cost: ~\$600 per ton.



Current small *vs* large production "market share"

- More than 35,000 acres and over 400 growers.....
- Higher acreage under large scale, mostly SHD production, but fewer growers, mostly concentrated in the Central and Sacramento Valleys.
- Arbequina, Arbosana and Koroneiki dominate the large scale production.
- Fresh, affordable, good quality oil, but with limited flavor profile span.
 VS
- More growers and way more varieties typically under the small scale production.
- Unique flavor profiles can be achieved as a result of variety and site selection.
- Gourmet, ultra premium potential branding.

Does small scale olive production pays off?

Some considerations:

- "Napa", "Sonoma" and "Paso" premium EVOO appellations, as is the case with wine, do not really exist with olive oil so far, although this might slowly change.
- The cost of land for potential development (especially small) skyrocketed within few years.
- The "story" of a unique variety behind a label that might justify a higher premium \$, is about to change !

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- Increased quality through reduction of bitterness, as well as woody and astringent flavors.
- 3. Better milling (adequate fruit moisture for better oil extraction).

Adequate fertilization benefits:

- 1. Healthier canopy for better tree function.
- 2. Increased set and yield with Boron application pre-bloom.
- 3. Potassium also important early in the season, as well as
- during oil accumulation stage.







Making the most of a small scale production - harvest Unless it's a 'heritage tree', not allowed to be pruned, there is no reason to keep trees tall enough that have to use ladder. Increased liability and expensive harvest. The cherry-picking box makes it even more expensive. Try to avoid!





\$450 per ton milling cost used to be more of the norm, but you can find excelled milling services closer to **\$250** per ton currently.





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Introducing Grumpy Goats Farm

- Twenty acre family farm in Capay Valley
- Eight acre olive orchard established in 2008-2010; first harvest 2010
- Certified organic in 2012
- Specializing in producing robust extra virgin olive oils (Picual, Coratina)
- Award winning: 17 gold medals, Best of Show in Los Angeles IOCC 2013
- Farming practices: High density planting (13' x 18'), Drip irrigation; Fertigation, Annual pruning, Summer spraying for olive fruit fly, Yearly leaf analysis for nutrition needs, Weed control by moving, Harvest by hand--moving to electric shakers, Irrigation control by multiple means
- Using groundwater from domestic well
- Farmed by owners Pamela Marvel and Stuart Littell

Examples of Economical Practices

 Pruning: The advantage of keeping an open middle and skirt pruning at ground level on harvesting efficiency (Milagros)
 Weed control: Efficiency of having no berms, no plastic mulch, using organic spray, using french plow or similar (Milagros)

- Harvest: Efficiency of experienced teams for harvest with shakers (Milagros)

- Harvest: Advantage of ripe full sized olives over unripe undersized olives for speed of harvest (Pamela)

- MIlling: Advantage of having a competent mill that knows you (Pamela)

- Harvest: Efficiency of using electric shakers over hand harvest (Pamela)

- Comparison hand vs electric shakers for 3 picking days in 2015
- Two teams of 16-17 team1 using picking baskets, team 2 using shakers and nets
- Results:
 - Team 1 picked 130 Coratina trees at cost of \$5900
 Team 2 picked 576 Coratina trees at cost of \$8741
- Shaker team picked 82% of the trees at 60% of the cost





END