



Sandy Sonnenfelt, Orietta Gianjorio, Dean Wilkinson

## Sensory Seminar: **Comparative Tasting of California & European Oils**

Sandy Sonnenfelt, COOC Taste Panel Member  
 Orietta Gianjorio, COOC Taste Panel Member  
 Dean Wilkinson, COOC Taste Panel Leader



Celebrating 25 Years of Excellence

Sandy Sonnenfelt

### Arbequina- California

#### JOVIA GROVES DIXON, CALIFORNIA

- 9,000 trees
- Drip irrigated
- No herbicides
- Mechanical harvest
- Hammer mill for crushing
- Peralisi two phase mill
- Mom & pop operation, committed to stewardship of land & water and making the best olive oil possible



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### Arbequina- Spain

#### CASTILLO DE CANENA JAEN, SPAIN

- 287,000
- Drip irrigated
- Over 50 acres certified organic & biodynamic
- Shakers used for harvest
- Olives cooled immediately
- Variable speed double grid mill for crushing. Peralisi two phase mill.
- Sealed & refrigerated malaxer
- Oil is filtered.
- Our aim is to provide the best quality EVOOs, with lot of fruit, green, fresh notes to the whole world, and so, introduce this beautiful and healthy ingredient as part of every cuisine: from Japan to Finland, from Kenya to US.



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### Pical- California

#### PACIFIC SUN TEHAMA COUNTY, CALIFORNIA

- Drip irrigated
- Shakers used for harvest
- Olives cooled immediately
- New generation crusher with inverter to adjust speed
- Two phase mill. Minimum malaxing time
- Oil is filtered
- Aim is to express the characteristics of the cultivar. For Pical this is assertiveness, green characteristics and tomato leaf



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### Pical- Spain

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**Sicilian Blend  
(Nocellara del  
Belice, Biancolilla,  
Cerasuola)-  
California**

- BONDOLIO  
DIXON, CALIFORNIA**
- 12,000 Trees
  - Drip Irrigation
  - Hand harvested
  - Hammer mill crusher
  - Pieralisi two phase mill – newest technology
  - State of the art completely white tiled mill
  - Passionate about spreading their love of these three varieties



Sandy Sonnenfelt

**Sicilian Blend  
(Nocellara del  
Belice, Biancolilla,  
Cerasuola)-  
Spain**

- TITONE  
TRAPANI, SICILY**
- Organic and DOP
  - Drip Irrigation
  - Hand harvested
  - Hammer mill crusher
  - Modern mill
  - Filtered
  - Family (sister & brother) both pharmacists, believe in quality or nothing.



Comparing Tasting of California and European Oils

**THANK YOU!**

