

FOR IMMEDIATE RELEASE

Media Contact: Wendy Winters, wendy@cooc.com



**CALIFORNIA OLIVE OIL COUNCIL ANNOUNCES RECIPIENTS OF
2020 EXTRA VIRGIN OLIVE OIL COMPETITION**

*CATEGORIES INCLUDE BEST OF SHOW, BEST BLEND, BEST SINGLE VARIETAL, MILLER'S RECOGNITION,
GOLD AND SILVER, AND PACKAGING DESIGN*

Berkeley, Calif., March 16, 2020 — The 12th Annual California Olive Oil Council Competition awarded honors for Best of Show, Best Blend, Best Single Varietal, Miller's Recognition, Gold and Silver, and Packaging Design. Winners include:

Best of Show

- Lone Oak Olive Oil

Best Blend

- Marciano Estate

Best Single Varietal

- Wild Poppies Olive Oil: Taggiasca

Miller's Recognition Award Winners

- Gregg Bone: Bone Crushing and Extraction Company/Kiler Ridge Olive Farm for Lone Oak Olive Oil
- Greg Traynor: The Mill at 43 Ranch for Wild Poppies Olive Oil
- Gianni Stefanini: Apollo Olive Mill for Marciano Estate

Gold Medal Winners

- 43 Ranch Olive Oil: Leccino
- Al Pie del Cielo-Codorniz: Pendolino
- Alta Cresta Olive Oil: Coratina
- Calabrese Olive Oil: Tuscan Blend
- ENZO Olive Oil Company: Medium
- Fandango Olive Oil: Bueno
- Frantoio Grove
- Grumpy Goats Farm: Picual
- Jackrabbit California Olive Oil: Coratina Variety

- Jackrabbit California Olive Oil: Frantoio Variety
- Jackrabbit California Olive Oil: Relaxed Blend
- KATZ Farm: Chef's Pick Organic
- Lacrime di San Miguel: Nocellara del Belice
- Lone Oak Olive Oil
- Luretik: Sicilian Blend
- Macala Orchards: Sicilian Blend
- Marciano Estate
- McDonough Family Olive Oil
- Milagros Olive Advisor: Milagros
- Mountain Springs Olive Ranch: Estate Grown Koroneiki
- Olive Truck: Tuscan Blend
- Olivewood Ranch
- Seka Hills: Estate Grown Taggiasca
- Swayne Family Ranch: Tuscan Blend
- Tres Osos Olive Oil: Robust
- Wild Groves: Ascolano
- Wild Groves: Foxy
- Wild Poppies Olive Oil: Ascolano
- Wild Poppies Olive Oil: Taggiasca

Silver Medal Winners

- 43 Ranch Olive Oil: Helen's Blend
- 43 Ranch Olive Oil: Picual
- Al Pie del Cielo – Codorniz: Coratina
- Al Pie del Cielo – Codorniz: Field Blend
- Barton Olive Oil Company
- Berardo Estates Olive Oil
- Boccabella Farms: Arbequina
- Boccabella Farms: Field Blend
- Boccabella Farms: Winemakers Blend
- Bozzano Olive Ranch: Ascolano
- Bozzano Olive Ranch: Frantoio
- Campodonico Olive Farm
- Central Coast Olive Company: Mission Reserve
- Ciarlo Fruit and Nut: The 'Hood
- Clif Bar Family Winery & Farm: Napa Valley Organic Olive Oil
- Cobram Estate: California Select
- Corto Olive Co.: Truly – Arbequina
- Corto Olive Co.: Truly – Koroneiki

- Dogtown Orchards
- ENZO Olive Oil Company: Bold
- ENZO Olive Oil Company: Delicate
- Fandango Olive Oil: Cocina
- F&B Foods: Royal Oil from the Queen of Trees
- Grumpy Goats Farm: Coratina
- Kiler Ridge Olive Farm: Nocellara del Belice
- Kiler Ridge Olive Farm: Tuscan
- Mangini Ranch: Picual
- Marciano Estate: Massiglia
- Mountain Springs Olive Ranch: Estate Grown Arbequina
- Olive Truck: Hojiblanca
- Organic roots Olive Oil: Arbequina
- Rio Bravo Ranch: Coratina
- Rio Bravo Ranch: Picual
- Rosenthal Olive Ranch: Arbosana
- Rosenthal Olive Ranch: Koroneiki
- Seka Hills: Estate Grown Arbequina
- Seka Hills: Estate Grown Frantoio
- Seka Hills: Estate Grown Picual
- Wild Groves: Robust Blend

Packaging Design Winners

- California Classic: Other Brother Company
- Storytelling: Olive Truck
- Creative Innovation: Fat Gold
- Contemporary: Bella Oaks
- Design Series: Boccabella Farms

Using the Mario Solinas Assessment, COOC judges from the organization’s tasting panel, assessed the olive oils. The Mario Solinas Assessment, a specifically designed method for judging olive oils, is used around the world by trained panels to establish uniformity in scoring.

“Congratulations to all of the 2020 COOC Extra Virgin Olive Oil Competition winners,” said COOC Executive Director Patricia King. “The COOC members are committed to crafting delicious extra virgin olive oils by adhering to best practices, and the 2019 harvest produced many award-winning extra virgin olive oils. We thank consumers and retailers for their continued support of 100% California certified extra virgin olive oil.”

About the California Olive Oil Council and its Seal Certification

Founded in 1992, the California Olive Oil Council (COOC) is a non-profit trade and marketing association whose purpose is to promote the growing of olives and the production of fresh, high-quality extra virgin olive oil in California. The COOC represents the majority of olive oil production in

the state with a membership of 300 growers, producers, and supporting members from the retail and service industries. The organization supports certified olive oil standards and provides grower, producer and consumer education. Through its Seal Certification Program, the COOC helps everyone from home chefs to restaurants find guaranteed extra virgin grade olive oils for their kitchens. For more information, visit cooc.com.

###