



## HARVEST

**Harvest 2005-06** - A warm and dry autumn slowed the maturation of the fruit, which need some chilly temperatures to ripen. We pushed our first harvest to Thanksgiving weekend, and then completed two more full-day pickings by the middle of December. On each of the three days, friends gathered early in the morning. The veteran pickers shared their techniques with the rookies, and everyone shared in the fresh air and the common cause. Each harvest was followed by a meal – our thanksgiving for the union of divine bounty and the work of human hands.

## FALL

**October 2005** - The olives are maturing slower than in previous years, and are at least two weeks behind where they should be. We have spoken with a couple of other growers who report similar maturity rates. Clearly weather has played a big part, but it is difficult to figure precisely how. After the cool spring (not a single day over 100 degrees in May and June), we nearly set heat records in July and early August. September and early October have been wonderfully mild -- both cool days and warm nights. The fruit is less than 10 percent purple, and so it is a bit tricky setting a harvest date. Last year, harvest was nearly completed by Halloween, but this year we probably will not start until Veterans Day.

**September 2005** - 2005 looks like it will be our biggest crop yet. The branches are beginning to spread and weep under the weight of the fruit. And the olives are just beginning to change color. All summer, the drupes are a dark green, blending in with the top side of the leaves. Now the olives are a pale green and are turning to "straw." A friend of ours who has spent a lot of time in the orchard this summer said on Labor Day: "Hey, there's olives out here!" With the days getting shorter and the nights cooler, we are preparing and getting excited about the coming harvest. Slow but steady -- that's how the orchard is growing, this year's crop is developing, and Frate Sole is maturing.

## OLIVES GALORE!

**July - August 2005** - Warm days of full sun and mild nights are just what olive trees love! While our clay soil presents challenges, it holds water well, making it easier to ensure the olives are adequately irrigated during this important maturation period. Intuitive growers refer to the unique characteristics of a particular farm or even field as "terroir." For Frate Sole, that terroir is defined in part by the cooling Delta breeze that on many nights pushes its way up the lower Sacramento River. As our orchard and skills mature, we hope to be able to make the most of our Tuscan varieties -- whose ancestors evolved in more hilly terrain -- as well as our new additions of French and Spanish varieties, which are more accustomed to the daytime heat of the Central

Valley. This year's July heat wave has broken to slightly below normal temperatures in mid-August. We are monitoring for olive fruit fly, but have not detected any. We are mulching around our trees to keep down weeds, hold in moisture and prepare the orchard for the coming winter. The trees are fuller than they have ever been. While the drupes are still dark green, the longer nights and cooler temperatures are reminding us to get ready for the busy days of harvesting and pressing -- a most blessed time of the year.

**DEALER LOCATIONS:**

**Italian Importing Company**  
1827 "J" Street  
Sacramento, CA 95814-3009  
(916) 442-6678  
Sacramento Magazine Article  
[Map To Italian Importing Co.](#)

**OR CONTACT US DIRECT:**

**Frate Sole Olive Oil Company**  
In the Heart of Olive Country  
Woodland, California  
750/500/375 ml Bottles:  
\$25/\$19/\$15  
[E-mail Us to Order](#)

To do you your part to cure America's addiction to foreign oil (by buying a bottle of **Frate Sole** extra virgin olive oil) email us at: [Jim@fratesole.net](mailto:Jim@fratesole.net) or [Andrea@fratesole.net](mailto:Andrea@fratesole.net).