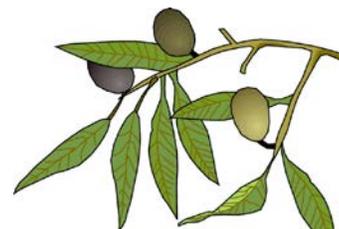


# Growing Olives – Information

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California is the only state in the nation producing a commercially significant crop of olives. Approximately 70 to 80 percent of the ripe olives consumed in the United States come from California. While the olive is an important specialty crop for California, the state's olive industry is dwarfed by that of Spain. For example, a 2002 Census of Agriculture indicated that California had 39,591 acres of olives grown on 1,549 farms, while Spain had more than 5.6 million acres of olives grown by 571,150 producers.

During the past 25 years, health-conscious consumers have led a revival in olive oil as a flavorful alternative to vegetable oils. Demand for olive oil has doubled during the past 10 years. California now produces about 400,000 gallons of olive oil annually. The development in recent years of new tree varieties that can be efficiently machine-harvested has also led to large new plantings of olive trees. Industry experts forecast that California's volume of olive oil will increase by 500 percent in the next five years.

The top olive-producing counties in California are Tulare, Tehama and Glenn counties.

California farmers grow dozens of different olive types. The five most important California table-olive varieties are the Manzanillo, Sevillano, Mission, Ascolano and Barouni. The Manzanillo represents the most acreage, while the Sevillano and Ascolano are valued for their larger olive size. Olive-oil producers have planted large numbers of the Arbequina, Arbosana, Koroneiki, Frantoio, Mission, Manzanillo and Leccino varieties. (Information from UC Davis Olive Center)

## Resources

1. <http://cesonoma.ucanr.edu/SpecialtyCrops/OLIVES/> Excellent information, many references, pruning videos, planting, fertilization, newsletters, organic production manual, spacing
2. <http://cesonoma.ucanr.edu/files/37245.pdf> Paul Vossen, Olive problems
3. <http://fruitsandnuts.ucdavis.edu/datastore/> Fruit and nut information UC Davis
4. [http://cetulare.ucdavis.edu/newletters\\_898819/Olive\\_Notes\\_917/](http://cetulare.ucdavis.edu/newletters_898819/Olive_Notes_917/) Tulare county Olive newsletters

## IPM – PEST MANAGEMENT

5. <http://www.ipm.ucdavis.edu/PMG/selectnewpest.olives.html> Olive Insect, weed, disease problems

## COST STUDIES

6. [http://coststudies.ucdavis.edu/files/OliveOilNC\\_CC\\_2011.pdf](http://coststudies.ucdavis.edu/files/OliveOilNC_CC_2011.pdf) cost study for oil production

7. <http://coststudies.ucdavis.edu/files/OliveTableSV2011.pdf> cost study- high density planting table olive
8. <http://coststudies.ucdavis.edu/files/olivesv09.pdf> cost study 2009 table olive
9. <http://olivecenter.ucdavis.edu/publications> UC Davis Olive Center Resources
10. [http://books.google.com/books?id=dVOn\\_bdr2sC&printsec=frontcover&source=gbs\\_ge\\_summary\\_r&cad=0#v=onepage&q&f=false](http://books.google.com/books?id=dVOn_bdr2sC&printsec=frontcover&source=gbs_ge_summary_r&cad=0#v=onepage&q&f=false)  
a preview of the OLIVE PRODUCTION MANUAL

OLIVE OIL PRODUCTION. (from the California Olive Council <http://www.cooc.com/> )

#### ABOUT MY GROVE

**Ron Rice of Yorkville Olive Ranch, Mendocino County.** My property is part an original 9,000 acre historic ranch in the valley. Yorkville Olive Ranch is 85 acres with 1,500 trees. The trees, Tuscan varieties, grow in a few small parcels in over the property. About 50% of the varieties are Frantoio, the balance are Leccino, Coratina, Pendolino and Maurino. The trees, Tuscan varieties, grow in a few small parcels in over the property.

**Ronna Stone of Roanti Ranch, Sonoma County.** Over 500 Frantoio, Leccino, Pendolino and Maurino trees have been strategically placed throughout a hilly 2.5 acre grove to capture the ideal amount of sunshine. The 12 year old cultivars produce a rich robust olive oil that has been awarded Gold and Silver Medals in California and New York Olive Oil Competitions

**James and Patricia Talcott of Talcott Olive Oil, Napa County.** The three thousand trees planted on the Talcott Carneros Estate are organically farmed and include only the richest, most delightful Tuscan varietals: Frantoio, Leccino, Coratina Taggiasca, Moraiolo, Casaliva, and Pendolino

**Phil Bava of Bava Family Grove, San Joaquin County.** The major varieties grown include Casaliva, Lucca, Koroneiki, Leccino, and Taggiasca.

