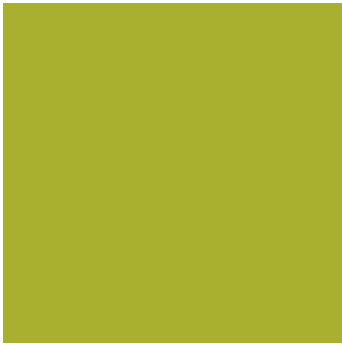


The Coldani Family



At Coldani Olive Ranch we are literally a "Family Business". Our immediate family along with our spouses and a few little ones is what encompasses our company; handling every aspect from tree to bottle. Growing the olives, processing them into oil, bottling, packaging design, marketing, sales and shipping are just a few of the tasks we split up as a family. When we say we know each and every bottle inside and out, we mean it, and we feel the passion we have to produce a quality extra virgin olive oil resonates in our finished product. All of our extra virgin olive oil is estate grown; we don't use any pesticides and our product is organically and sustainably produced from our family owned and operated farm. Our Calivirgin olive oils have consistently medaled in all of the national competitions making us one of the most awarded companies in the nation; popular for their fresh, aromatic, fruity flavor that is perfect for dipping but mild enough to use as a culinary staple in your kitchen. Our flavored olive oils have been milled the exact same way as our premium extra virgin olive oil, except they have been crushed together with fresh produce/herbs. The result is a naturally flavored oil with no additives or preservatives. At Calivirgin, we believe our olive oil is so good it should be on the wine list and we hope you enjoy!

- The Coldani Family



Calivirgin Fact Sheet

OWNERS: The Coldani Family

WEBSITE: www.calivirgin.com

FACEBOOK: facebook.com/CalivirginOliveOils

TWITTER: twitter.com/CalivirginEVOO

INSTAGRAM: instagram.com/calivirgin_olive_oil

PINTEREST: pinterest.com/CalivirginEVOO

ADDRESS: 13950 North Thornton Road, Lodi CA 95242

PHONE: (209) 210-3162

ABOUT CALIVIRGIN OLIVE OIL:

Calivirgin Premium Extra Virgin Olive Oil is grown and produced by Coldani Olive Ranch, part of a diversified farming company in the Lodi-Delta region of California. Coldani Olive Ranch utilizes oil derived exclusively from its own olive groves and is one of the only producers in the Lodi region to do so.

The modern planting and machine-harvesting techniques utilized at Coldani Olive Ranch allow harvest to occur at optimum fruit maturity for flavor and freshness, as well as for the olives to be picked quickly, untouched by human hands and without contact with the soil or other contaminants. These fresh olives are then crushed within hours of harvest using state-of-the-art, cold-temperature extraction technology to ensure a clean and unadulterated oil. All of the extra virgin olive oil is estate grown and organically and sustainably produced. As a result, the Calivirgin unfiltered blend produced from Arbequina and Koroneiki olives creates a fresh, aromatic, fruity flavor that is ideal for dipping, but mild enough for use as a trans-fat free, culinary staple.

ABOUT THE COLDANI'S:

Beginning with family roots in the Piedmont Region of Italy, the Coldani family has been farming in the San Italian traditions have passed down from each generation to culminate in commitment and care to produce the freshest and finest quality extra virgin olive oil available on the market today.

VARIETIES:

Calivirgin Extra Virgin Olive Oil is also available in **Lusty Lemon, Bountiful Basil, Blood Orange, Guilty Garlic, Jalapeño-Garlic, Oh! Oregano, Rustic Rosemary, Habanero** and **Hot Virgin Jalapeño** and Calivinegar barrel-aged balsamic is now available in **Traditional, Very Berry Ginger** and **Citrus Burst**. What sets the Calivirgin flavored oils apart is the unique process of crushing the fresh produce and herbs with the olives when making the oil. Each oil comes in a UV

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protected bottle to ensure the quality of each product from the Coldani Olive Ranch in Lodi, California, which serves as the production facility as well as the farming facility.

HIGHLIGHTS:

Calivirgin Olive Oil has won 91 awards in 2017 including 7 Best of Show, 9 Best of Class, Reader's Choice Best Tasting Room and Reader's Choice Best Olive Oil. Over the past 6 years Calivirgin Olive Oil has accumulated 337 total awards.

Calivirgin Extra Virgin Olive Oil has been Seal-Certified by the California Olive Oil Council (COOC). A Seal-Certified olive oil offers the highest standard of quality to American consumers with positive taste elements, no taste defects, and less than .5% free oleic acid, as determined during a blind tasting by a qualified panel of experts. Seal-Certified olive oil also comes from olives that are mechanically extracted without chemicals or excessive heat. As stated by the COOC, "Trust the Seal – Your Extra Virgin Guarantee."

PURCHASE:

Calivirgin Olive Oil is available for purchase at select locations and specialty shops in the United States such as:

- Calivirgin Tasting Room, Lodi, CA
- Williams-Sonoma (300+ retail locations)
- We Olive, California (20 retail locations)
- Monsieur Marcel, Los Angeles, CA
- Nugget Markets (14 retail locations)
- Di Bruno Bros. Philadelphia, PA (6 retail locations)

All of the products are also available online at:
<http://www.calivirgin.com/shop-our-products>

* * *

MEDIA CONTACT:

Maria Giovannoni
maria@calivirgin.com
209.210.3162

Julie Coldani
julie@calivirgin.com
209.712.2626



Lodi-area olive oil producers earn recognition

April 19, 2017

By Monique Beget/News-Sentinel Staff Writer

This year's third annual San Joaquin Valley Olive Oil Competition, announced by the Big Fresno Fair, is one of several olive oil competitions that are cropping up throughout the United States. Olive oil producers throughout California's Golden State submit their gold-colored oils to the SJVOOC, in the hopes of receiving recognition for their hard work.

Lodi's own Coldani Olive Ranch and Corto Olive Company, along with Acampo's Kimberley Wine Vinegars and Wallace's Mangini Ranch, earned awards for their products at the most recent SJVOOC. The competition, like many other olive oil competitions, is not an event that the producers attend. Instead, producers submit at least two olive oil bottles per entry and await the results.

"Trained professional tasters do a blind taste test, or the oils are poured in a blue glass which hides the oils' color," said Julie Coldani of Coldani Olive Ranch, located in west Lodi off of Thornton Road. "Tastings are conducted for different categories. Sometimes the plain olive oil is broken up into mild or medium intensity, and the flavored ones divided into citrus or herb subcategories. But every competition is different."

Coldani Olive Ranch produces Calivirgin Olive Oil. The family-operated business started as Mike Coldani's senior project back when he attended California Polytechnic State University, San Luis Obispo. Mike Coldani — Julie's husband — majored in ag business, and his senior project turned into not only a permanent crop, but a business for the Coldani family. Mike and Julie Coldani run the company with Mike's sister Gina Sans and her husband Scott. "Competitions like these are a good complement to what we've created," Julie Coldani said.

In addition to the latest wins at SJVOOC, Calivirgin has won a variety of national awards, including a "Golden Bear" from the State Fair and Sofi awards from the Specialty Food Association. They were one of the highest-awarded producers for the San Joaquin Competition, receiving "Best of Show" for their Hot Virgin Jalapeño along with four medals for their extra virgin olive oils and eight for their flavored blends.

Another Lodi-based winner at this year's SJVOOC is Corto Olive Oil Company. This was their first time at this particular competition. Corto is also family-owned and operated, and they've been producing food in California for generations. "We grow a variety of trees and vines, from cherries to walnuts. About 12 years ago, we thought to try a new crop for California: olives for olive oil," said Brady Whitlow, president of Corto. What sets Corto and many of the California olive oils apart from the popular Mediterranean blends is their early harvest.

"What allows most producers in California to get that really fresh, early harvest oil is that we're focused on quality over quantity," Whitlow said. "So a lot of European olive oil is huge on maximizing production, forcing them to produce in January through March, whereas producing in the fall allows California to pride themselves on premium, high quality yet affordable olive oils."

Corto was also recognized for four of their extra virgin olive oils, receiving one gold and three silver medals. "(I'm) not completely surprised we won a gold medal, but (it's) always great to hear people recognize our oil and as much as we do," Whitlow said.



Lodi-area olive oil producers press for success

March 25, 2017

By Kyla Cathey/Lodi Living Editor

A little over a decade ago, a few Lodi entrepreneurs looked at the area's booming, growing wine industry, and wondered if there was room for similar success with a different crop: olives.

Now, three olive oil companies with Lodi ties are making names for themselves in the industry. "I know that it's not the first time California's tried this," said George Cecchetti, who decided to give olive oil a try in 2005 at the urging of his business partner, Karen Chandler. There were olive trees on the property they shared, and Chandler was determined to put them to use. "I was kind of tepid about it, and she took on the responsibility for it herself," he said. Chandler got the press, and they bottled about 50 cases. And it turned out to be pretty good olive oil, Cecchetti said. So they planted more trees, even pulling up some grapevines to make room.

Right around the same time, he said, Dino Cortopassi had the same idea, on a much larger scale. He got the ball rolling for a local olive oil industry, and advocated for California oils. "We were all kind of fledglings and got off the ground at the same time," Cecchetti said. The Cortopassi family launched Corto Olive, determined that California — with its fresh produce and dedication to quality food — could produce better olive oil than the oils imported from Europe. The first thing they did was harvest their olives in the fall, when they're just beginning to ripen. "Most imported olive oil, 70 percent or more, is actually harvested in January, February, March and April," said Steve Rouse, of Corto Olive and Stanislaus Food Products, both owned by the Cortopassis. By then, the olives are over-ripe and the flavor isn't as good, he said.

Part of the reason is that the olive groves that aren't picked by hand use tree shakers, like with fruit trees, but olives stubbornly cling to the trees until they're too ripe, he said. "We do vineyard style olive groves. You see quite a few of those in the Lodi area — that's when the olive trees look like a hedge," Rouse said. A modified grape harvester is used to pluck the olives much more quickly and efficiently than if it was done by hand. Corto Olive doesn't sell directly to consumers, but they do sell to several local eateries, including Pietro's Trattoria in Lodi.

The third company making local waves is Calivirgin, owned by the Coldani family. They grow their own olives with no pesticides, and with an eye toward a sustainable and organic product. Calivirgin recently received a national award for its Basil Oil, and Julie Coldani was elected to the board of directors for the California Olive Oil Council.

Olive oil is flexible, fresh

Olive oil is taking off, but what do you do with it? "If it's truly fresh olive oil, the best way to enjoy it is with a crusty loaf of Italian bread," Rouse said. But it goes far beyond a dipping sauce. It's also great for cooking, as a dressing, as a butter substitute in baking, and even on ice cream. Good, high-quality extra virgin olive oil can be drizzled on good vanilla ice cream, Rouse said. "Just like you would with caramel," he added. Sprinkle a bit of rock salt on top and give it a try.

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"There is often a myth that you can't cook with olive oil or, specifically, that you can't sauté or fry with it," said Mike Coldani, the chief olive oil maker at Calivirgin. Even chefs believe this, he said. "Olive oil is one of the most stable fats when it is heated," he said. The key is to make sure you don't burn the oil, especially if you're frying foods. The oil itself is a healthy alternative to butter, as long as you choose quality oil, he said.

Studies have shown that extra virgin olive oil is a source of about 30 phenolic compounds, a type of antioxidant. And a March 2016 study in the journal PLOS One found that extra virgin olive oil may contain compounds that promote osteoblasts, the cells that create new bone tissue. Of course, nutrition experts are quick to point out that olive oil is only healthy when it's replacing other, unhealthy fats such as butter, margarine or shortening, and when it's used in moderation. Adding it to a diet while continuing to eat unhealthy fats can actually have the opposite effect.

Luckily, olive oil can take the place of a lot of unhealthy fats. It makes a great butter replacement on popcorn or a baked potato, whether using plain olive oil or a flavored variety, according to Cecchetti's website. Garlic olive oil is a good choice, the company said. It can also be mixed with vinegar and drizzled over salad or vegetables. "Consumers just need to keep in mind that just like with wine, many varieties of olives taste very different," Mike Coldani said. Using a more bitter olive oil for baking a dessert might ruin the flavor, he said. A lighter, more buttery flavor would be a better fit. It is important to store it properly, too. Exposing olive oil to light — or even to heat, before it's used in cooking — can cause the health benefits to break down.

Choosing an olive oil

The key to choosing a good olive oil is to go beyond the name. Look at the source. When it comes to imported oils, Rouse said, "if it says 'extra virgin' on the label, that's just the opinion of the person selling it." While California has strict standards that olive oils produced in the state must follow to call themselves "extra virgin," other countries don't follow those standards. In the United States, it's also easy to report growers who don't follow the law. Other countries battle food fraud, Rouse said.

One such case caused scandal in 1991, when thousands of tons of Turkish hazelnut oil were sold as Greek olive oil, according to "Extra Virginity: The Sublime and Scandalous World of Olive Oil" by Tom Mueller. Most examples are much less blatant, but olive oil has been cut with vegetable or seed oil in the past. In other cases, olive oil is marketed as "extra virgin" when it doesn't meet standards for that label. In 2008, the University of California, Davis founded its Olive Center. Studies conducted by the center have found California growers produced higher quality olive oil than imports, Cecchetti said.

That doesn't necessarily mean that olive growers in Europe can't grow good fruit or produce good oil, he was quick to add. "I think a lot of it stays in Italy, I think a lot of it stays in Greece, I think a lot of it stays in Spain," he said. Another UC Davis study took California-produced and European-import olive oils from grocery stores all over the state, and found that all but one California producers met the state's high standards for the "extra virgin" label, Rouse said.

However, the 2010 report found that more than 60 percent of the olive oil imported from Europe didn't meet the standards set by the international board, which are not as strict as California's. It's important to choose a high-quality oil even for cooking, Coldani said. "A bottle may be labeled as 'extra virgin' grade, but might be very low quality and might have a higher acidity, which might result in a low smoke point or burning oils when cooking and creating carcinogens," he said. Olive oils produced in California often cost more, but the difference in quality is worth it, Rouse said. "If you enjoy drinking good wine, you should cook with good wine, because it's going to taste better. It's the same with olive oil," he said. The best imported olive oils tend to be hand-picked and the price is comparable to California-produced oils, he added. "Lodi is one of the places where the olive oil people are very educated now," Cecchetti said. "It's nice being from here because we're starting to get the recognition. It's not just about the wine anymore!"

http://www.lodinews.com/lodi_living/food_and_wine/article_856055e4-1041-11e7-8365-afa5ed4b2c2c.html?TNNoMobile

Julie Coldani and Gina Sans play major roles on Calivirgin team

March 25, 2017

By Kyla Cathey/Lodi Living Editor

Editor's note: This is the fifth in a series of articles about women who are shaping Lodi's future, in honor of Women's History Month. Just off of Interstate 5, a tall building emblazoned with "Calivirgin" sits amid a grove of olive trees. The building holds a tasting room and offices for Coldani Olive Ranch, the makers of the popular California olive oil brand.

Julie Coldani and Gina Sans (a Coldani by birth) are, along with their husbands Mike Coldani and Scott Sans, the vital forces that run the family-owned ranch. Both women handle much of the work of selling their product. Sans handles much of the design work, including the website, as well as much of the company's finances. Coldani does more of the marketing side, which involves reaching out to sellers from Lodi businesses to major chains to share Calivirgin's products.

Of course, they also pitch in with most of the other jobs the olive ranch needs done, right down to bottling the oil and cleaning the equipment. "We wear a lot of hats," Coldani said. "Nothing is off the table," Sans joked. Calivirgin is in the middle area where the company is large enough to attract attention — like 86 awards from industry organizations last year alone — but small enough that most of the work is done by the family and a small, trusted team. The Coldanis have farmed in the Lodi area for 90 years, but until recently, they mostly focused on row crops, cattle and other enterprises.

It wasn't until 2005 that the family decided to jump on the olive oil revolution, one of three farms in the Lodi area to strike on the idea. The first harvest was in 2008, Sans said. At first, the family had planned to sell the bulk of that first harvest, hanging onto a few olives for their own use. But that plan fell through, and they decided to try making their own olive oil instead — Mike Coldani's college senior project, Sans said.

It was a learning experience, but soon they were pressing olives together with fruits, peppers, herbs or other ingredients — a key difference from other oils, Coldani said. Most companies press the olives to make oil, then add flavoring after the fact, instead of pressing fresh ingredients together, she said. "We've found our niche in the flavored olive oil market," she said.

The company has grown over the last decade, and in 2014, they acquired the Lodi Olive Oil Company. Their unique technique for pressing flavored oils has the benefit of keeping their flavor fresh, natural and modern — a feeling Sans tries to capture in the company's labeling and marketing materials. She sketched out the idea for the Lodi Olive Oil Company's new label, which incorporates the Calivirgin logo. Now the Coldanis are bottling olive oil under both brands. They also sell imported vinegar and spoons made of olive wood.

The tasting room off of I-5, open five days a week, is the next step in their business plan. It opened during the holiday season, and the pair hope it will draw travelers on the freeway to stop for a taste — and then the tasting room staff can point them in Lodi's direction. "The whole premise of this location is we wanted to get on the wine map," Sans added. The family wants to educate people about olive oil the same way Lodi wineries have taught the public about wine, Coldani said.

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Like grapes, there are many types of olives out there. "We have four varieties of olives here, and they all taste different," she said. Wineries have broken ground for that kind of education, she said. Now, they can compare different olive types like Arbequina and Koroneiki to wine varieties like Chardonnay and Tempranillo.

Coldani and Sans hope to educate the rest of the state about Lodi the same way that they hope to share olive oil with Lodi. Julie Coldani was recently elected to the California Olive Oil Council, to serve a three-year term on the board of directors. Up until recently, there were no state standards to guarantee that olive oils were what they claimed to be on the label. To fill that gap, the COOC was born. Olive oil companies can send chemical test results of their oil along with samples for blind taste tests in order to become certified as extra virgin by the COOC. "What they do for the industry is so helpful for all of us," Coldani said. The COOC is involved with the Olive Center at the University of California, Davis, a coalition between the university and the olive oil industry that studies the quality of olive oils in the U.S. and the health benefits of olive oil.

When the pair aren't working at the Coldani Olive Ranch, they're caring for their children — Julie and Mike Coldani have three kids who are 8, 5 and 2, and Gina and Scott Sans have a 4-year-old and a 1-year-old. The two women are involved at their children's schools, and in sports. "Sometimes we try to squeeze a vacation into a work event," Sans said. "Like, 'After this olive oil festival, let's stay two days and go to the beach,'" Coldani added. Coldani is also a runner, who has a few half-marathons and marathons under her belt.

But they manage to balance the two, and they're working with their husbands to constantly improve Calivirgin. They already have plans for a new, much larger tasting room in a separate building among their olive groves. The current building will continue to house their offices. The sales grow every year, and the awards are a great affirmation that they're doing well, Coldani said. "It's just surprising to us every day that we've grown this hobby into what it is today," she said.

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Calivirgin wins best of show at California State Fair

May 3, 2017

By Kayla Cathey/ Lodi Living Editor

For 2017, Coldani Olive Ranch grabbed a symbolic 17 awards at the California State Fair — including best of show for the Flavored Olive Oil category. Both the Calivirgin Guilty Garlic and the Calivirgin Lusty Lemon olive oils won double-gold, the top award in the State Fair Extra Virgin Olive Oil Competition — the only two oils in the competition to do so. Lusty Lemon nabbed the top spot in the state for flavored oil, and Guilty Garlic came in close behind with best in class.

The best of show win is a first for the Coldani team, and they were surprised but ecstatic to receive the news. “We have not won a Golden Bear yet, so it was very exciting for us,” said Julie Coldani, who helps run the family-owned business with her husband Mike Coldani, along with his sister Gina Sans and her husband Scott. The best part in the Coldanis’ eyes is that the State Fair competition is open only to olive oils grown, processed and bottled in the state, which isn’t the case for most of the competitions they enter. “We were very honored to be recognized at such a high level,” Julie Coldani said.

The Coldanis have farmed in the Lodi area for almost a century, but it wasn’t until 2005 that the family decided to jump on the olive oil revolution. Their first harvest was in 2008. “When we planted the trees and decided to go down this road, you never know what’s going to come of it. I’m not sure that any of us knew this was where we would be 10 years from starting all this, but we’re all excited and thrilled,” Julie Coldani said. The idea to grow olives was Mike Coldani’s, and as the ranch’s main miller, he was ecstatic to receive the news of their win, Julie said.

But all of the Coldanis and their employees are basking in the glow of their accomplishment. “It takes a team effort to get all of this done,” she said. In addition to the two double-golds, the Coldanis took home a gold for their Calivirgin Premium Arbequina and a handful of silver and bronze medals for a number of flavored and unflavored extra virgin olive oils for Calivirgin and their other venture, Lodi Olive Oil.

The other best of show winner may not be from Lodi, but they’re still proving that olive trees in the local region produce premium oil. Karen and Malcolm Bond own Bondolio in Yolo County, which won best of show in the unflavored Extra Virgin Olive Oil category. Karen Bond told the Sacramento Bee that when State Fair officials called her, at first she was confused.

“(Then) the caller said, ‘Congratulations, you’ve won best of show.’ I was in disbelief, and I was so proud and so excited. I couldn’t wait to tell my husband,” she told the Bee. It was the Bonds’ first time at the State Fair competition, but their extra-virgin oil had racked up gold ribbons at long-running contests such as the New York and L.A. international competitions.

The Bonds bought their farm in 1986 but didn’t plant their olive trees until 2006. The property had almond trees on it when they acquired it, and they tried unsuccessfully for years to make a healthy profit off them. They began to consider planting olive trees because Karen Bond loved cooking, and she loved the taste and health benefits of olive oil.

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Lodi's Corto Olive Co. also did well at the State Fair, earning silvers for their Arbequina and Koroneiki oils, and bronzes for their EVOO blend and Arbosana.

The California State Fair began hosting its Extra Virgin Olive Oil Competition in 2015. Every California oil entered is judged on a 100-point system, much like wine is. Fifteen judges in a "blind tasting" analyzed the 170 entries using blue-tinted glasses so that the oils could not be distinguished by color.

Double-gold winners must earn 98 points or better.

"The entries won awards based on the quality and complexity of their flavor characteristics, as well as their balance of aroma and flavors," said Nancy Ash, head judge for the competition and president of Strictly Olive Oil LLC. "I, for one, can't wait to use these 2017 medal winners in my own kitchen."

The award-winning olive oils will be featured and at the fair, which runs July 14 through 30, and at the Best of California Tasting Event on June 22 at Cal Expo. Calivirgin's oils will be available for tasting and purchase July 15, 16 and 22.

Sacramento Bee staff writer Cathie Anderson contributed to this report.

http://www.lodinews.com/business/article_aa229266-3062-11e7-9365-b3aa02001165.html



Calivirgin Olive Oil Wins Gold at the New York International Olive Oil Competition

**May 3, 2017
By Sarah Hoxie**

LODI, CA Calivirgin Olive Oil, an extra virgin olive oil made by Coldani Olive Ranch, has won the Gold Medal at the New York International Olive Oil Competition. Calivirgin Arbequina, a monovarietal, was 1 of 21 gold medals awarded to the U.S. in various varietal categories, according to a press release. Italy lead the competition with 51 gold medals, while Spain followed with 27. "Awards like this are humbling and a nice pat on the back for our company and family," said Mike Coldani, one of Coldani Olive Ranch's owners and olive miller. "Sometimes all of us often move at lightning speed with our heads down so it is nice to stop and enjoy what we are doing from time to time." Coldani Olive Oil Ranch's 2014 harvest olive oils are selected from the company's 50,000 trees spread over 100 acres of farmland in the San Joaquin Delta area of California. "This industry has changed a lot in a short amount of time and consumers are starting to become aware of the great olive oils we make here (United States). The U.S. collected the 3rd most awards by country in the competition; ten years ago I don't think that would have happened," Coldani concluded. Congratulations on being named one of the best olive oils in the world, Calivirgin!

<https://www.delimarketnews.com/headline/calivirgin-olive-oil-wins-gold-new-york-international-olive-oil-competition>



San Francisco Chronicle

Olive oil adds flavor to the Lodi scene

September 4, 2016

By Peggy Spear

Karen Chandler remembers the first day she bought her home in Lodi in 2005. As she walked the long driveway between the 100-year-old olive trees, she looked around and wondered, “What am I going to do with all these olives?” Then, the universe gave her a sign as a dark olive fell from a nearby branch. “It came to me all of a sudden,” she says. “Olive oil.”

That epiphany rocked her world, and is a good example of the way the olive oil industry is suddenly and deliciously ripening in the fertile grounds of San Joaquin County. It also mirrors the way the wine industry has grown in Lodi: quickly and with quality products that are making the world take notice.

At first, Chandler’s partner/ fiancé George Cecchetti thought she was crazy. But soon, the man, now known around town as “Farmer George,” became a convert. But it was Chandler herself who waited expectantly — “like for a baby” — for that first harvest to ripen to dark black olives. She had shadowed an olive oil company in Modesto and took some classes at UC Davis to learn the ropes. With the help of family and hired pickers, she loaded 52 tons of olives into a trailer and drove to the Modesto press, surviving a flat tire and broken lug nuts.

Out of that experience, the first batch of extra virgin Cecchetti Olive Oil was born, and with it, a small boutique olive oil company that is now a household name in the San Joaquin Valley. Olive oil has been around for about 6,000 years, first produced in the Eastern Mediterranean and widely known as more than mere food. Ancient lore has seen it used for medicinal and ritualistic purposes, and it exemplified great wealth and power. The olive tree was known as a symbol of abundance, glory and peace, and leafy crowns made of olive leaves became an icon of victory and nobility.

Olive trees were brought to California by missionaries in the late 1700s, but it wasn’t until the end of last century when news of its health benefits spawned more than a passing interest in Northern California, specifically the San Joaquin Valley, where the dry heat and rustic soils mimic that of the Mediterranean.

In the Lodi area, it wasn’t until the mid-2000s that farmers and olive growers realized the value they had in their groves. Three men, Harry Sanguinetti, Robert Pirie and Leonard Cicerello — a wine distributor, a farmer and a nurseryman — are credited with giving the industry a boost by starting the Lodi Olive Oil Company. In 2014, a local grower, Coldani Olive Ranch, acquired the Lodi Olive Oil Company.

Coldani is known for producing the popular Calivirgin Olive Oil, and the bottles grace the shelves of many wineries in the Lodi area. “It’s definitely taking off,” says co-owner Mike Coldani of the local olive oil scene. “We sell across the U.S.” But both Coldani and Chandler say that they are, at heart, mom-and-pop establishments. Chandler sells her olive oil at farmers markets across San Joaquin, eastern Alameda and Contra Costa counties, and at wineries, specialty stores and the Lodi Wine and Visitor’s Center, where employee Melissa Lambie says it “flies off the shelf.”

“The Cecchetti and Calivirgin olive oils are very popular, especially the flavored ones,” she says. By flavored

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ones, she means the olive oil infused with fresh produce like locally grown oranges, lemons, basil, and garlic from Gilroy.

"We put the fruits and herbs directly in the press with the olives, to get the flavors infused with the oil," Coldani says. "It makes the flavors even more pure."

Another reason for Lodi's burgeoning olive oil scene is the soil itself.

"This valley is tough to beat," Coldani says. "The smaller the trees, the bigger the olives."

Chandler explains that there's a saying in the olive oil industry: "Don't waste good soil on olive trees," as they can grow in most any soil. They are also hearty, withstanding the drought and able to seep water from not only moisture in the air, but from the irrigation of nearby vineyards.

And all of Cecchetti and Coldani's oils are extra virgin, which means they have .5 percent or less fatty acids, a strict standard set by the California Olive Oil Council.

Chandler says she can't believe where her journey has taken her since that day in 2005.

"I never thought I would be an olive oil farmer, but it's so exciting to see how the industry is growing," she said



Coldani Olive Ranch acquires Lodi Olive Oil Company

August 21, 2014
By Lewis Perdue

Coldani Olive Ranch, an olive oil company based in Lodi that produces Calivirgin olive oils, have acquired Lodi Olive Oil Company. This announcement comes months before the 2014 olive harvest.

Lodi Olive Oil Company has a line of award-winning olive oils made with varietals such as Ascolano and Frantoio sourced from the Lodi and Stockton area. It was founded by Leonard Cicerello, Robert Pirie and Henry Sanguinetti in 2004.

"Acquiring the Lodi Olive Oil Company adds new varietals to our company, as well as depth," said Mike Coldani, co-owner and olive miller at Coldani Olive Ranch. "Our distribution channels nationwide will also allow us to place the Lodi Olive Oil brand on shelves throughout the U.S. instead of just here in California."

Coldani Olive Ranch has received 42 awards this year with their Calivirgin brand, including 19 gold, four best of class, one best of show and a producer of the year award.

http://www.lodinews.com/business/article_79511528-2902-11e4-9ee2-0019bb2963f4.html

Product Reviews



Calivirgin Olive Oil

Farm-fresh, award-winning olive oil from Coldani Olive Ranch in Lodi, California, is a reliable choice for your kitchen. The Calivirgin Olive Oils are organic, unfiltered, cold pressed and delicious. With a range of products, from the original Calivirgin Extra Virgin Olive Oil, with its fresh aroma, to more exotic offerings like the revolutionary Flavor Crush Olive Oils, Calivirgin Olive Oil has something for every table.

April/May 2016

CAL POLY

MAGAZINE

State of Tastes



Calivirgin, Lodi

Born out of Mike Coldani's senior project, Calivirgin Olive Oil produces exceptional quality oil from olives grown in renowned wine country soil. Mike's wife, Julie, sister Gina, and close friend Nick Kerns, all Cal Poly grads as well, help run the company, which is literally rooted in land owned by the Coldani family for generations. Calivirgin also creates exceptional flavored oils in a distinctive process in which basil, garlic, jalapenos and lemons are pressed right along with the olives. "It's a lot cheaper to just buy flavoring or extract, but using fresh produce and crushing it with the olives really make the flavors shine," he says. "We've made that our niche, and it's become a big part of our harvest."

Fall 2015



HOUSTON DAIRYMAIDS



Calivirgin Olive Oil Cake with Green Hill Frosting

March is birthday and anniversary galore in my family, so I find myself baking a lot of cakes. I guess cake is my love language. I made this rich, yet simple cake for my mom's birthday, so I'm basically her favorite child. A traditional olive oil cake is super moist and not overly sweet. Make sure you use a really high quality one, like our Calivirgin Extra Virgin Olive Oil. It gets better - the frosting is made with this month's cheese feature, Green Hill. Mic drop.

March 2017

<http://www.houstondairymaids.com/diary/calivirgin-olive-oil-cake-with-green-hill-frosting>

Cooking Light



Good Food: Calivirgin Buddha's Hand Citron Olive Oil

To some, the Buddha's Hand citron is a familiar farmers' market sight, while for others, the discovery of this striking yellow fruit with finger-like tentacles will be a revelation. A symbol of prosperity, luck, and longevity in its native China, this fragrant citrus also happens to thrive in California, which is where Coldani family, the makers of Calivirgin Extra Virgin Olive Oil, sources theirs and infuses it into olive oil. They cut the citron by hand and crush it right into their olives for processing. The result is an olive oil fully flavored with the complex lemony, floral taste of the Buddha's Hand. The citrus notes pop when drizzled over a salad or used to finish pasta and fish.

Whether making their extra-virgin or flavor crush oils, producing Calivirgin olive oil is a family affair, with over 70 years of traditions and knowledge passed down to each generation of the Coldani family. All the olives they mill are harvested from the family-owned and operated farm in Lodi, California, where they are grown sustainably and without the use of pesticides. Long recognized for its many health benefits, olive oil, extra-virgin or flavored, makes a good alternative to cooking or baking with unhealthy saturated or trans fats, while antioxidants like Vitamin E and carotenoids can help protect against disease and aging.

October 2015

<http://www.cookinglight.com/cooking-101/good-food-calivirgin-buddhas-hand-citron-olive-oil>