



# Yorkville Olive Ranch

*Building on 140 years of  
Highland Ranch Tradition*

**Elevation**

850 ft.

**Highway 128 Milemarker**

38.29

**Established**

2000

**Varietals**

Frantoio, Leccino, Pendolino,  
Coratina, Maurino

**Products**

Extra Virgin Oil Field Blend

**Production**

35 Gallons

**Hours of Operation**

By appointment

**Address**

23401 Highway 128  
Yorkville, California 95494

**Phone**

707 894 0530

**Contact**

Ron Rice

The Yorkville Olive Ranch is situated on 86 acres that surround the headquarters for the old Yorkville Ranch. The ranch house was built in 1867, and in addition to housing the owner's family, it served as a stagecoach stop and hotel for travelers who stayed the night on their way from Cloverdale to Navarro and the coast. The 8,000 acre sheep ranch was subdivided into 160 acre parcels in the 1980's. By 1999 the old ranch house and the last remaining shearing barn were nearly derelict.

In 2000 Ron Rice, a retired teacher from San Francisco, bought the property and began the process of salvaging the ranch house. Two wings were removed; the two-story part of the house was moved back from Highway 128 by 25 feet, and a new great-room/kitchen was added. Wildlife fencing was installed, a water storage and delivery system was created, and the land prepared for the planting of olive trees. Over the next two years, 1,500 olive trees were planted on approximately 7.5 acres.

The trees are from the Tuscany region of Italy and are noted for their high oil content and quality. The five varieties are Frantoio, Leccino, Pendolino, Coratina, and Maurino. The climate of Yorkville is hot in the summer and cold and wet in the winter. Because the first frosts can come quite early in November, the olives at the Yorkville Olive Ranch are harvested earlier than most other olive producers. The olives are picked by hand and taken to the Frantoio, or olive press, the next morning. This early harvest results in an oil that is peppery and filled with the taste and aroma of the fruit. The 2004 oil was tested and certified by the California Olive Oil Council as meeting their standard for Extra Virgin Olive Oil. The trees are grown without the use of insecticides or chemical fertilizers. Production at this time is small because the trees are young and still establishing themselves.



**YORKVILLE HIGHLANDS**

GROWERS & VINTNERS ASSOCIATION

*www.yorkvillehighlands.org*