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Photo by : Alexandra Kicenik Devarenne
Olive Variety Pronunciation

- Arbequina – AR-BAY-KEY-NA
- Leccino – LAY-CHEE-NO
- Hojiblanca – OH-HEE-BLON-KA
- Manzanillo – MON-ZON-EE-YO
- Sevillano – SAY-VEE-YAN-OH
- Kalamon – KAL-A-MON
- Picholine – PEE-SHO-LEEN
- Frantoio – FRAHN-TOY-YO
UC Research Taste Panel

- 15 point profile sheet
- Cooperation with international panels
- Intensity of aroma, bitterness, pungency, fruit intensity, sweetness, total flavor, astringency, defects, complexity, balance, finish, overall quality, and positive flavor descriptors

Grass, herb, mint, artichoke, buttery, floral, apple, citrus, tropical, green tea, tomato, banana, berry, etc.
UC Davis Centennial Blend Tasted 1-8-09

- Overall Quality Average
- Balance Average
- Complexity Average
- Aroma Intensity Average
- Total Flavor Intensity Average
- Fruit Intensity Average
- Bitterness Average
- Pungency Average
- Sweetness Average
- Astringency Average

Intensity Scale: 0 to 15
Tasting the 1st oil  (JAX)
Picual

- Precocious
- High yield
- Annual bearing
- Large fruit
- Easy to harvest
- High oil content
- High in oleic acid
- High polyphenols (600 ppm)
Taste 2\textsuperscript{nd} Oil (U7J)
Hojiblanca

- High yield
- Alternate bearing
- Large fruit
- Easy to harvest
- Late maturity
- Med oil content
- Polyphenols - 250
Hojiblanca in Portugal

5th year
Tasting 3rd Oil (LYA)
Ascolana

- Early Ripening
- Medium yield
- Alternate bearing
- Very large fruit
- Easy to harvest
- Less foliar disease
- Low oil content
- Very Cold hardy
Tasting the 4th Oil (CCS)
Picholine

- High yield w/water
- Annual bearing
- Large fruit
- Late ripening
- Medium oil content
- Resistant to leaf spot
- Moderate cold hardy
- Difficult extraction
- Table olive primarily
Redding Picholine

- Seedling
- **Not** Picholine
- Very small fruit
- Early ripening
- Medium oil content
- Resistant to leaf spot
- Cold hardy
- Difficult harvest
Picholine Marroqui

- **Not** Picholine
- **Houzia** - Menara
- Early ripening
- Medium oil content
- Resistant to leaf spot
- Cold hardy
- Difficult harvest
Tasting 5th Oil (5TY)
Barnea

- Precocious
- High yield
- Annual bearing
- Small fruit
- Low oleic level
- Medium oil content
- Resistant to leaf spot
- Requires irrigation
Barnea in Argentina

8th year
Tasting 6th Oil (ZK3)
Coratina

- Precocious
- High yield
- Annual bearing
- Large fruit
- Easy to harvest
- Resists foliar disease
- High oil content
- High in oleic acid
- High polyphenols (600 ppm)
Coratina in Argentina

3rd year
“Best” Two Olive Varieties in the World

- **Picual** – 75% of Spanish Production
- **Coratina** – 50% of Italian Production
Some of the Most Interesting Oil Varieties

Arbequina, Ascolano, Barnea, Bosana, Frantoio, Koroneiki, Picual, Picudo, Arbosana, Cornicabra, Coratina, Hojiblanca, Kalamon, Leccino, Moraiolo, Nocelara del Belice, Picholine, Taggiasca,
Picudo

- High yield
- Annual bearing
- Large fruit
- Easy to harvest
- Less foliar disease
- High oil content
- Low oleic levels
- Med polyphenols
Nocellara del Belice

- High yield
- Alternate bearing
- Large fruit
- Easy to harvest
- Med oil content
- Med polyphenols
Nocellara del Belice in Sicily

50+ years
Bosana

- Precocious
- High yield
- Annual bearing
- Large fruit
- Easy to harvest
- Med oil content
- Med polyphenols
Frantoio

- Late Ripening
- Medium yield
- Alternate bearing
- Medium
- Ok to harvest
- Less foliar disease
- High oil content
- Cold sensitive
Leccino

- Late Ripening
- Medium yield
- Alternate bearing
- Medium fruit
- Easy to harvest
- Less foliar disease
- High oil content
- Cold hardy
Taggiasca

- Late Ripening
- Medium yield
- Annual bearing
- Large fruit
- Difficult to harvest
- Less foliar disease
- High oil content
- Cold sensitive
Other “California” Varieties

- **Manzanillo** – very aromatic fruity, peppery
- **Mission** - (early) very bitter
  - (mid season) slightly fruity, bitter, and pungent
  - (late) very bland and buttery
- **Sevillano** – fruity, green, herbaceous, pungent
Intermediate Harvest

- Balanced
- Sweet & Astringent
- Bitter
- Pungent
- Ripe & Green
- Floral
- Medium Polyphenols