

TUSCI Bottle Sizes:

Available in 2 sizes



400 mL (13.5 fl.oz.) **\$18**
 750 mL (25.36 fl.oz.) **\$25**



THE FIELD Bottle Size:

Available in 2 sizes



400 mL (13.5 fl.oz.) **\$18**
 750 mL (25.36 fl.oz.) **\$25**



For more information, check us out online at:
www.pfoliveoil.com



CONTACT

The Partridge Family Olive Company
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C'mon get happy,
 get
 PF EVOO!

www.pfoliveoil.com

the partridge family olive co.

OUR STORY:

The Partridge Family Olive Company is a family-owned and operated olive grove focused on producing hand-crafted Extra Virgin Olive Oils. This adventure essentially started in 2008 with the planting of our first trees that now number 190. As a micro-producer, we specifically concentrate on Tuscan-style blends and Taggiasca Extra Virgin Olive Oil.

A Little Background

The Partridge Family Olive Company consists of Mike, Angela & Shelby along with our German Shorthaired Pointers Pongo & Cisco (Tuscan & Wyatt, now deceased).

What's the significance of your logo & labeling? Our logo symbolize our actual family name, and our distinctive wood, metal or laser labeling has personal or local significance - a whole family inspiration to create exceptional blends.

First year of oil production oil & name? 2012 "Shelby's Blend"

Other blends/brands? "Tusci" was our 2nd blend release in 2015, a medium, peppery Tuscan blend for everyday use. This was the first time using veneer wood for the labeling which is now a metal veneer. Our 3rd release in 2016 is a rustic, herbaceous blend called "Points North". The name and logo concept incorporates our dogs & our locale 'all points north of Southern CA'. Lastly, we rounded out these options in 2017 by combining all of our grove varietals into one ultimate 'field blend' which we just call "The Field".

Mission Statement

Our commitment is to ensure unsurpassed quality and product integrity that is not only worthy of the origins of our Tuscan & Liguria varietals, but more importantly, to our customers.

THE GROVE

We predominately grow five Italian varietals (130 trees). Our creative venture is to produce the ideal profile of rustic Tuscan blends having just the right balance of pepper & fruity notes with a smooth buttery texture.

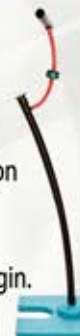
- Frantoio – Creates oil with true Tuscan character that is sharp, flavorful oil.
- Leccino – Robust Tuscan cultivar somewhat milder than Frantoio, rich & buttery.
- Coratina – From Puglia (southern Italy) has high and consistent fruitfulness.
- Maurino – Delicate and fruity
- Pendolino – Soft and faintly sweet Tuscan cultivar
- Taggiasca – Exceptional flavor, fruity
- Mission & Arbequina for blending purposes



Practices & Certifications

We tap into solar power & use the most cutting-edge irrigation conservation system by means of diffusers. Although we are not certified organic, natural cultivation and hand harvesting methods are practiced.

Chemical Analysis is performed to be certified Extra Virgin.



CRITIQUES & Accolades

"...a lovely, mild woody flavor. Yours is really good!"
Anita W., Santa Barbara, CA

"Best olive oil!"
Mariana M., Los Angeles, CA

"Great illustration...and lasered label. Very cool!"
Sandy G-T., Gavilan Hills, CA

"Fantastic olive oil."
Sal M., Brooklyn, NY

"...a medal winning masterpiece...Yummm!"
Patty M., Irvine, CA



2018-	Silver, Effective Use of Design Traditional
2017-	Bronze, Northern Hemisphere - Central Coast Blend
	Bronze, Effective Use of Design Packaging
2016-	Silver, Northern Hemisphere - Central Coast Blend
	Silver, Effective Use of Design Packaging



2018-	Silver, Robust (Tusci)
	Bronze, Medium (The Field)
2017-	Gold, Best of CA by Microproducer
2016-	Bronze, Medium Blend



2017-	Gold, Italian Blend
2016-	Silver, Other Blend



2017-	Gold, Best of Class - Robust Other Blend
2016-	Gold, Best of Artistic Design
2014-	Silver, Other Blend Category

