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| PFOOC Yearly Harvest Notes | | |
|  |  |  |
| 2017 Growing Year | | |

# “On” Year

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| 2/12/2017 | About 24" of rain to date! |  |  |  |
|  | Micro buds started & first sunny weekend |  |  |  |
| 2/18/2017 | Heavy rains and winds, 25.6" |  |  |  |
| 2/25/2017 | More rain |  |  |  |
| 4/13/2017 | April showers .25" |  |  |  |
| 4/30/2017 | Bud break |  |  |  |
| 6/18/2017 | Pit hardening / dime size |  |  |  |
| 7/7/2017 | Very hot all of July |  |  |  |
| 8/29/2017 | Mild August, color changes started on Leccino/Maurino |  |  |  |
|  |  |  |  |  |
| *11/3/2017* | *1st Harvest - 6 Maurino / All Tagg. / barn Leccino* | 311lbs | 5 gal |  |
|  | (70% Maurino, 25% Tagg., 5% Leccino) = SBP |  |  |  |
|  | Passed chem. - fruity, mellow, slight pungcy finish (mild) |  |  |  |
| *11/4/2017* | *2nd Harvest - remaining Maurino (Blk 1), Mission,* | 200 | 2.5 |  |
| *11/5/2017* | *Coratina (barn) & Arbq.* |  |  |  |
|  | (45% Mission 90lbs, 30% Maurino 60 lbs, 25% Coratina 50lbs) | |  |  |
|  | Passed chem. - sharp, not balanced, flat, still nice flavor |  |  |  |
| 12/2/2017 | Late Harvest w/ Crew | 1480 | 35 |  |
|  |  |  |  |  |
|  | ***The Field*** - 15 gal. |  |  | **Bronze-CCOOC** |
|  | 30% Frantoio, 30% Leccino, 25% Taggiasca, 25% Maurino, |  |  | **Bronze (Points North)-CCOOC** |
|  | 10% Pendolino, 5% Coratina |  |  | **Gold, Unique Single Bottle Packaging-CCOOC** |
|  | Tasting notes: Buttery up front, pungent back (nice opposite bal) | |  |  |
|  | tomato, green choke, fruity |  |  |  |
|  |  |  |  |  |
|  | ***Tusci*** - 20 gal. |  |  | **Silver-Cal State Fair** |
|  | 52% Frantoio, 18% Pendolino, 15% Leccino, |  |  |  |
|  | 12% Maurino, 3% Coratina |  |  |  |
|  | Tasting notes: Really best balance! Buttery, nice mouth feel, | |  |  |
|  | Fruity, green banana, bal of pung & bitter on finish. |  |  |  |