



## Gold Ridge Organic Farms | Harvest 2024 | Custom Milling Information

Welcome to Harvest 2024!

We're excited for another busy custom milling season. Please review this year's information and contract carefully to familiarize yourself with updated procedures.

As one of the few California mills serving both small and large growers, we appreciate your patience as we accommodate our growing list of appointments.

Thank you for choosing Gold Ridge Organic Farms. We aim to make your milling experience smooth and rewarding. Please keep the following guidelines in mind for a seamless process.

### Scheduling Your Milling Appointment

- For Custom Milling communications, use [Millings@GoldRidgeOrganicFarms.com](mailto:Millings@GoldRidgeOrganicFarms.com) to ensure your messages reach the right team members.
- Our olive mill will be open from Monday, October 14 to Monday, December 23, 2024. Dates are subject to change.
- Small runs (under 2 tons) will be scheduled mainly on Mondays and Saturdays until late November, when we start harvesting our own olives. Other days may be available for smaller runs if a minimum of 2 tons is scheduled. Growers with 2 tons or more should book appointments Tuesday through Friday.
- If you've milled with us before under a different name, please inform us when booking.
- For questions, call 707.823.3110. However, appointments must be scheduled via email at [Millings@GoldRidgeOrganicFarms.com](mailto:Millings@GoldRidgeOrganicFarms.com) and managed through Square Appointments. Your appointment is not confirmed until you receive a notification from Square.

## **Preparing for Your Appointment**

- Complete and return the 2024 Customer Contact Information Form, Credit Card Authorization, and sign/initial the Milling Agreement via Square before your appointment.
- Ensure oil storage containers are clean and dry to maintain oil quality. Wash them with warm soapy water or food-grade citric acid and let them drain and dry thoroughly in advance.
- Make sure your containers have the correct caps or fitments for secure sealing.
- Use rubbing alcohol to remove any of prior year's labels other than the name used to book this year's appointment.
- We reserve the right to refuse containers that are unsuitable, damp, or unclean.
- Inform us as soon as possible if you need to purchase containers from us to avoid shipping delays and shortages.

## **Arriving for Your Appointment**

- The mill is CLOSED ON SUNDAYS and does not accept drop-off appointments. If your fruit arrives late on a Saturday, milling may not occur until Monday morning.
- Olive drop-off appointments are scheduled between 8 a.m. and 3 p.m. Olives can be dropped off as late as 5 p.m. for next-day milling.
  - When sending us your preferred time, be specific (do not choose a range).  
We are trying to stagger appointments so we can avoid long lines and delays
- We reserve the right to charge overtime fees for late deliveries.
- Drop-off and milling dates may be affected by weather and are subject to last-minute changes.
- Schedule your appointment via email well in advance of your harvest. The daily schedule, set by the master miller, accommodates many appointments of varying sizes.
  - DO NOT ARRIVE UNANNOUNCED.
  - Extra charges will apply if olives are dropped off without an appointment.

- WE RESERVE THE RIGHT TO REFUSE SERVICE WITHOUT AN APPOINTMENT.
- Please arrive promptly at your scheduled drop-off time.
- **Drop-Off Instructions:** Drive straight up behind the mill to the crush pad (do not turn left at the visitor parking sign). If no staff are present, go to the door furthest to the right of the hopper or enter the tasting room through the courtyard. We may be in the office in the southwest corner.
- Entry to the mill and milling areas is NOT PERMITTED for safety and sanitation reasons. A restroom is available; please check in with staff for directions. Wi-Fi is available (network name: Press\_guest, password: rapanelli).
- For multiple drop-off appointments, invoicing and pricing are per run. Higher weight pricing is not honored if olives are not processed simultaneously.
- If you bring fruit in buckets or various-sized containers, transfer it into one of our macro bins for accurate weighing and forklift transport. Our team can assist if needed.
  - PLEASE LET US KNOW WHEN BOOKING YOUR DROP OFF APPOINTMENT IF ASSISTANCE WILL BE NEEDED
- **Community Milling:** We do not offer community milling services. If combining fruit with other growers, each grower must determine their contribution using their own scales.
  - An additional \$100 charge per grower will apply if extra labor is needed to weigh olives separately.
  - We cannot separate the oil into special configurations post-milling.
  - For community milling, please find a mill that provides this service.
- Appointments must be made under a single name (or company/farm name), which will be used to label your olives and olive oil. Ensure the person dropping off the olives knows the appointment name.
- ALL bins must be clearly marked with waterproof markers and tape (e.g., painter's tape), including Customer/Company/Farm name, date, and numbering (e.g., 1 of 1, 1 of 2, 1 of 3). We will provide stickers and sharpies upon arrival. No post-it notes, or non-waterproof markings will be accepted. Loss or misplacement of product and containers is the Client's responsibility.

- Oil will be placed in appropriately sized containers for the total yield. Additional charges apply if oil needs to be transferred to smaller containers. This service is available only if an oil pickup appointment is scheduled.
- For long-term storage, we recommend food-grade stainless steel containers or glass/ceramic containers for optimal freshness and shelf life.
- We cannot predict yield based on olive volume due to factors like cultivar and climate. For more information, refer to the UC Davis Olive Center and California Olive Oil Council.
- We do not provide orchard management consultation, harvest advice, or equipment rentals (other than macrobin rentals). We can refer you to excellent consultants.

### **Picking Up Your Oil**

- All oil must be paid for before leaving the premises. No exceptions.
- We accept cash, check, ACH, and major credit cards. There is no extra charge for credit card payments.
- NO SAME-DAY PICKUP. Arrange a time to pick up your oil (after receiving the completed invoice by email) within 7 days of drop-off. Remember, we are CLOSED ON SUNDAYS.
  - If you don't see your invoice right away and are ready to pick up, email [Milling@GoldRidgeOrganicFarms.com](mailto:Milling@GoldRidgeOrganicFarms.com) to prioritize your invoice.
- Storage fees will apply for oil not picked up within seven days unless arranged in advance with GROF. We reserve the right to dispose of your oil and containers if we do not hear from you within a reasonable time.
  - PAY ATTENTION TO THESE STORAGE FEES AS THEY WILL BE ENFORCED THIS YEAR.

### **Certified Organic Customers**

- Additional processing fees apply for Certified Organic Milling Services.
  - All Organic certifications must be up-to-date in our system before your milling date. Provide proof of current USDA NOP Organic Certification and a profile of olives before delivery to Gold Ridge Organic Farms. CA State Organic Product Registration alone is not sufficient.

- Copies of proof of Organic Certification will be kept on file and shared with CCOF during our annual inspection.
- Organic olives delivered without current proof of Organic Certification will be handled as conventionally grown, and the oil will not be eligible for Certified Organic status.

### **Other Useful Information**

- **Filtering:** We use a paper accordion filtration system (like those used in wineries). We do not recommend this for lots under 2 tons as it results in significant oil loss.
  - Filtering fees are invoiced per run through the filter, regardless of quantity. Best practices for effective filtering are to run oil within 24 hours of milling. When requesting your olive drop off appointment(s), please specify filtering preferences.
- **Bottling:** Bottling and labeling services are available starting in late January, after all milling is complete and our team returns from holiday closure.
- **Holiday Closure:** If your olive drop off appointment is scheduled for the very end of the milling season (planned for December 23), please be advised that we will be closed for the entire week between Christmas and New Year's Day, and oil pick-ups will not be available during that time (Storage Fees will not apply to days we are closed.)
- Our farm shop and tasting room are open to the public on Fridays and Saturdays and by appointment on weekdays for private tastings and events. Custom milling clients receive a 10% discount on tastings. Facility use is otherwise at the discretion of GROF management.
  - Please see our list of favorite local spots for food and beverages while you're in town.
- We appreciate your patience during this busy time and will do our best to communicate with you promptly.