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California State Fair Announces Winners of The 2025 Commercial Extra Virgin Olive Oil Competition

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Event celebrates the excellence and diversity of California's olive oil industry



The competition is exclusively open to Extra Virgin and Flavored Olive Oils made from olives which are 100% grown, milled, and packaged in California. (Courtesy image)

SACRAMENTO, Calif. — The California State Fair proudly announces the winners of the 10th annual Commercial Extra Virgin Olive Oil Competition. This prestigious event celebrates the excellence and diversity of California's olive oil industry. The competition is exclusively open to Extra Virgin and Flavored Olive Oils made from olives which are 100%

grown, milled, and packaged in California. This year's competition saw an unprecedented 10 double-gold winners, a significant increase from the previous high of just two.

Head Judge Paul Vossen, alongside a panel of 15 expert sensory evaluation judges, meticulously assessed each entry based on aroma, flavor, and overall quality. Vossen is a former University of California Cooperative Extension Farm Advisor with over 30 years of experience. He has developed statewide and international expertise in olive oil production, processing, and sensory evaluation, including management of the first olive oil taste panel in the USA to become recognized by the International Olive Oil Council in 2001. Vossen is a regular speaker at conferences around the world on these topics and an instructor in olive oil sensory evaluation. As a founding member of the California Olive Oil Council in 1990, he continues to be a key figure in the industry.

"This year's group of 188 submitted oils show an astounding level of excellence with an overwhelming number of high level awards given by experienced and trustworthy judges," said Paul Vossen, Head Judge.

2025 Best of Show Winners:

Best Monovarietal: Olivaia's OLA, Estate Sevillano

Best Blend: Jubaea Estate, Tuscan Blend

Best Flavored: Sunshine Olive Oil, Hot Chili

The **Best of Show Monovarietal Extra Virgin Olive Oil** is Olivaia's OLA Estate Sevillano, crafted in Lindsay, CA. This rare and delicate oil is made from Sevillano olives, often called "Queens" due to their large size. Husband and wife producer team Giulio Zavolta and Dr. Rachelle Bross carefully select the best of the crop to produce extra virgin olive oil that is rare, delicate, and as unique as the fruit itself.

"This Best of Show is an incredible honor and accomplishment for us as it is a testament to the love and respect we have for our trees, their California history, and the soil that sustains them," said Giulio Zavolta. "It's our 'history in a bottle'."

The **Best of Show Extra Virgin Olive Oil Blend** is Jubaea Estate's Tuscan Blend, produced in Napa, CA. The carefully crafted oil comes from 600 imported Italian olive trees, including Frantoio, Leccino, Pendolino, and Moraiolo varieties. Certified Organic through California Certified Organic Farmers, this blend features aromatic notes of fresh grass and green apple.

The **Best of Show Flavored Olive Oil** is Sunshine Olive Oil's Hot Chili, a co-milled oil made in Templeton, CA. By crushing fresh olives with seasonal chili peppers, Catherine

“Sunshine” Miller has created a bold and aromatic oil with a perfectly balanced spicy finish. Judges praised it as “Outstanding!” and “Perfect.”

Best of California Winners:

Extra Virgin Olive Oil by a Micro-Producer: Jubaea Estate, Tuscan Blend

Extra Virgin Olive Oil by an Artisan Producer: Gold Ridge Organic Farms, Picholine Blend

Extra Virgin Olive Oil by a Large Producer: Cal Pressed, Arbequina

Delicate Intensity Monovarietal EVOO: Olivaia’s OLA, Estate Sevillano

Medium Intensity Monovarietal EVOO: Sunshine Olive Oil, Spanish Oaks Picual Organic

Robust Intensity Monovarietal EVOO: Marcum Olive, Itrana

Medium Intensity EVOO Blend: Jubaea Estate, Tuscan Blend

Robust Intensity EVOO Blend: Olivaia’s OLA, Block X Heirloom

Co-Milled Flavored Olive Oil: Sunshine Olive Oil, Hot Chili

Friend to the Consumer Awards:

Séka Hills

California Olive Ranch

The **Friend to the Consumer Award** honors olive oil producers committed to transparency and consumer education through exemplary labeling. The labels are evaluated for information on provenance, freshness assurance, tasting notes, and suggested uses. Dr. Selina Wang, California State Fair olive oil labeling judge and co-author of the labeling standards for olive oil entered by the California Department of Food and Agriculture remarked, “This year’s winners set a high standard for consumer education and transparency.”

Fair attendees can explore an exhibit featuring award-winning extra virgin and flavored olive oils during the 2025 California State Fair, including complimentary tastings, educational classes, and opportunities to purchase olive oil directly from award-winning producers. For complete results and more information, visit www.CalExpoStateFair.com.

The 2025 California State Fair runs from July 11 to July 27 at the Cal Expo fairgrounds. Gates open at 4 p.m. Monday through Thursday and at 10 a.m. Friday through Sunday.

About the California State Fair:

The [California State Fair](#) is an international award-winning fair, receiving top honors at the International Association of Fairs and Expositions out of more than 1,100 fairs world-wide. The California State Fair is dedicated as a place to celebrate the best the state has to offer in agriculture, technology, and the diversity of its people, traditions, and trends that shape the Golden State's future.

— Cal Expo & California State Fair