

SPOTTSWOODE

Spottswood Estate Organic Olive Oil

EVERY year, Spottswode produces small amounts of olive oil from the roughly one hundred and fifteen olive trees planted on our estate property. Like our grapevines, our olive trees are farmed organically and are certified by the California Certified Organic Farmers (CCOF). Because our commitment to organic farming mirrors theirs, each year Ted and Laddie Hall from Long Meadow Ranch press our olives for us. Their pressing facility is a wonderful juxtaposition of the traditional and modern, which renders an estate grown, extra virgin olive oil of the highest possible quality.

Our olive trees range in age from ten to eighty years old, and we have chosen to propagate them both for their inherent beauty and because they are so perfectly adapted to this area. We are pleased to produce an estate grown product that, like our Cabernet Sauvignon, reflects the character of our unique property. Olive trees have a long history here in California, and we are excited to be among those who are bringing deserved attention to estate grown Napa Valley olive oils.

A Family Wine Estate



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