

The Oregon Olive Oil Experience

On June 12 & 13, the Portland Culinary Alliance is teaming up with The Oregon Olive Mill for an olive oil tasting like no other. This two-hour “Olive Oil Sensory Experience” class will begin with a lecture on the history, health benefits, and process of making olive oil. A tour of the mill, which boasts a state-of-the-art Italian olive oil press, will be followed by a sensory tasting evaluation and then a wine reception. The same class will be held each day, with an option to choose which day to attend.

For we Oregonians, olives are a new commodity that have crept into the commercial market within the last decade. Perhaps that is why the owners of the mill, the Durant family, invited Paul Vossen to come up from California to lead the event. Vossen is a renowned expert in olive oil processing and sensory analysis, and is the panel leader of the University of California Olive Oil Tasting Panel.

Red Ridge Farm in Dayton, Oregon, surrounded by the vineyards of the Willamette Valley, is home to The Oregon Olive Mill. The Durants have planted over 11,000 olive trees across 15 acres of the Dundee Hills in Yamhill County. In 2009, the mill began producing olive oil from Arbequina, Arbosana, and Koroneiki olives, which are varieties that can withstand our relatively cold climate. Though the local oil is not yet sufficiently abundant to stand on its own—California oil is blended in—the Durants believe that Oregon *terroir* is evident on the palate. See for yourself by attending the sensory tasting and mill tour.

The cost for the seminar is \$45, or \$35 for members of the Portland Culinary Alliance. For more information and to sign up, visit oregonolivemill.com. PCA members receive the discount by registering at pdxca.org/upcoming-events.