

## 2008 Release

The 2008 Estate and Foothills Blend are both exquisite. We were looking for a bit more softness this year and we **think that we found it**. These oils have a pleasant bitterness and an extensive array of flavors. So here it is, the moment that we've been waiting for! The 2008 Sylverleaf olive oils are now available!

Estate	Foothills Blend
 <b>\$18</b> (500ml / 16.7oz)	 <b>\$16</b> (500ml / 16.7oz)
 <b>\$12</b> (250ml / 8.4oz)	 <b>\$11</b> (250ml / 8.4oz)

As we were writing this newsletter, we realized something. Sylverleaf turns *five years old* this year. In these five short years, we somehow managed to grow a vibrant young farm from the ground up.

Now that we've grown up a little, we're also happy to announce that we are in the process of becoming a certified organic farm. It should be just a formality to work through the transition. We have been practicing organic methods since taking over these orchards, which were fallow for more than 40 years before we came along. If all goes well, the next release of Verde and the Sylverleaf Estate will be **certified organic!**

## Planting Trees

We visualize an olive oil with **more complexity and character**. After much research into Spanish olive oil, we chose two new olive varieties to plant in the orchard; Arbequina and Picual. These new olives are a step towards our ultimate vision. In the next 4 years, we will have these oils to incorporate into our blends.

The Arbequinas are planted along the front of our property to build a hedge, one that will grow tasty olives. If you were to see these trees (and not know that they were olives) you might think that they were a Christmas tree or maybe even a grapevine. The Arbequinas are a dwarf variety of Spanish olive that are planted very close to one another; 5 feet apart rather than 28 feet apart (like the rest of our orchard).

The Picuals are being planted where there are "holes" in the orchard. This type of olive is one of the most highly prized in Spain, due to the unique flavors and a high level of polyphenols. This olive oil is very fruity with lots of nut overtones and a distinct spiciness.

## Harvest 101 Notes

On December 1st, 2007, we saw the **most enthusiastic and motivated picking crew** that has ever been in our orchard. It almost looked like people were having fun! Thanks to our all-volunteer crew for their hard work! We harvested **1451 pounds of olives**, making about 28 gallons of **amazing** olive oil. (It was our best selling Verde EVER.) Don't think that harvest 101 was ALL about work. In honor of the 102-year old olive trees, we served Mexican hot chocolate, coffee and Sangria along with tacos and posole. Check out all of these recipes on our web site:



*Carry on, Pile. Carry on...*

<http://www.sylverleaf.com/recipes>

Following Spanish traditions, we celebrated the olive harvest by swinging in the trees, watching the wood ducks come home to our pond and enjoying time with good friends and family. To top it all off, we were treated to live music by the bonfire that night with lots of singing and laughter (and exhaustion).

If you're interested in our harvest totals, see the web site:

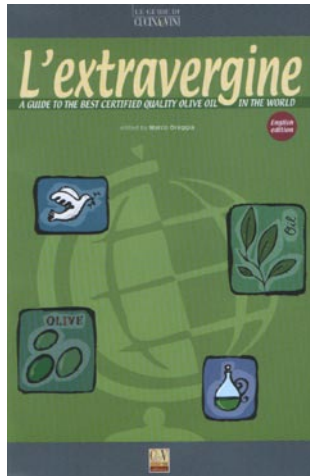
<http://www.sylverleaf.com/harvestRecords.html>



*Planting a Picual*

## *In Black And White (and English)*

We have waited what seems like a lifetime, but it finally arrived - the 2007 **English** edition of *L'extravergine*. This is the first-ever English translation of a guide to the best extra virgin olive oils in the world. Sylverleaf olive oil was again chosen (as one of seven US-based producers) to make the grade and appear in this Italian bible of olive oil. Each year, more than 3000 olive oils from all around the world are evaluated and rated by the master judges in Rome, Italy. Of those olive oils, less than 400 are chosen for their exceptional character and flavor. Needless to say, **we are very proud**. You can read the review on our web site:



*The Italian Bible of Olive Oil*

<http://www.sylverleaf.com/critics.html>

## *Our Favorite Stores*

**Orleans Whole Food Store, Orleans, MA**  
**Ruthy's Bar & Oven, Yuba City, CA**  
**Sherman's General Store, Fairfax, CA**  
**Savor, Atlanta, GA**  
**Warren's Market, Yuba City, CA**

*To Soften Skin: Mix together equal parts of extra virgin olive oil and salt (we love sea salt). Gently massage into the skin then wash off any excess.*



*It's not all work...*

**Sylverleaf**  
Olive Oil

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## *Profiles*

A new episode of Profiles on Comcast Cable will feature Sylverleaf. We recorded a 14-minute interview at Ruthy's Bar & Oven in Yuba City and it will be aired on **April 1st** (April Fools' Day!) at 6PM. We give oodles of thanks to our friends at Comcast for including us on yet another segment and for making the interview so comfortable and fun.

## *Keepin' It Local*

Sylverleaf will return to the Tuesday night Novato Farmer's Market in May. Before we know it, we'll be in the park enjoying the Wednesday night Fairfax Farmer's Market too! The Marin Civic Center Market continues through these wild Spring months and **Sylverleaf is there**. We have some very exciting restaurants that buy from us and a few are even putting our olive oils on their menu! Maybe you've heard of *Bistro Aix* in San Francisco? Owner/Chef Jonathan Beard says "Sylverleaf Olive Oil is the result of some serious passion." What about the *Lark Creek Inn* in Larkspur? Our olive oil is currently featured in an appetizer, an entree and in a dessert! Executive Chef Erica Holland-Toll is creating some incredible dishes and we encourage you to try this amazing restaurant if you're ever north of San Francisco. While you're around the Bay Area, you might also check out what *ame's* Executive Chef, Greg Dunmore, is doing with Sylverleaf olive oil. This top notch restaurant is located in the St. Regis Hotel, San Francisco.



*At the Market*

## *Recipe*

In lieu of our usual recipes in this newsletter, we're pointing you to our web site. We recently added quite a few recipes to the site and hope that you enjoy them.

<http://www.sylverleaf.com/recipes>

Have you ever tried baking with Sylverleaf olive oil? You can replace **any other oil with the same amount of olive oil**. Oatmeal cookies, fruit desserts, cobblers, pound cakes and carrot cakes are all **wonderful** with olive oil. When it comes to chocolate, there's really nothing better to use than olive oil. The combination of the bitterness of chocolate and the flavors of the olive oil are simply made for one another. You will be delighted and amazed with the results.