



CALIFORNIA **OLIVE OIL** TRAIL

WE LOVE A WINE TOUR through hilly, verdant Northern California as much as the next person. (And the next, and the next. *Lots* of people on that tour.) But there's gold in them thar hills, in the form of extra virgin olive oil that makes for great tasting and touring. Olives were first cultivated in Butte County to supply the canning industry in the late 19th century, and the local climate—scorching summer

days offset by temperate winters—turns out to be a magic EVOO incubator. The other contributing factor in this ecosystem? Local farmers who have of late been discovering new ways to harvest ever tastier oils. In fact, nearby UC Davis has its own Olive Center, where faculty and farm advisers work with growers to sharpen what's already considered the world's cutting edge of olive growing.



H MCEVOY RANCH
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Finish at the sprawling property of one of the pioneer producers of California EVOO, where you can also eat a fresh-from-the-organic-gardens lunch and take a cooking class. (Prebook both.)