



ORCHARDS, OLIVE MILL, & OLIVE OILS

In the 1980s, when the MacDonnell family began vacationing in Napa Valley, they would return home with a gallon container of fresh olive oil. They loved Napa's farm-to-table way of life and enjoyed recreating it for friends and family. When the MacDonnells moved to Rutherford for good, they knew they wanted to make their own estate olive oil. Because they understood that hands-on attention from harvest to bottling would ensure the freshest, highest quality olive oil, with help from legendary Florentine mill master Marco Mugelli they constructed a state-of-the art mill—one of only two in Napa Valley—only a stone's throw from a grove of 100-year-old Mediterranean olive trees. Soon they planted additional trees, encompassed of eight different varieties. The olive oil production facility includes both a traditional stone mill, made from one-ton granite boulders, and a contemporary Hammermill. This combination of time-honored and innovative methods allows the MacDonnells to give each olive varietal the gentle handcrafting that brings out its unique expression. Today, the Round Pond Estate produces four estate olive oils and five herb-infused selections. In honor of the family's passion for olive oil, Round Pond Estate hosts "fresh olive oil days," during which guests experience firsthand a sustainable approach to olive oil production followed by an extensive tasting. At day's end, guests enjoy the opportunity to create their own olive oil blends.

Mediterranean olive varietals thrive in Rutherford's rich soils, yielding olives of extraordinary purity, flavor and character. Each of the olive oils of Round Pond Estate represents a meticulous selection of hand-harvested olives pressed on-site and kept in small lots until master blending—much like the small lot method behind Round Pond Estate wines. The olive oils are then bottled only on demand to ensure delivery at the height of freshness. "Our estate olive oils are a delicious part of life here at Round Pond," says proprietor and owner Ryan MacDonnell. "We enjoy them at every family meal, and we love sharing them—from our table to yours."



OLIVE ORCHARDS

Round Pond Estate is home to 12 acres planted to 2,200 olive trees. Five Italian varieties, including Leccino, Pendolino, Maurino, Frantoio and Coratina, and three Spanish varieties, including Sevillano, Mission and Manzanilla, are harvested as each reaches the most desirable state of development. The Italian varieties are harvested while still green, a stage at which they express the delicious peppery, grassy, green-tomato profiles typical of Tuscan-style olive oils. The Spanish varieties, on the other hand, are picked at the peak of ripeness to make the most of their buttery soft, rich, smooth flavors. At harvest, “mechanical fingers” gently pull the olives from the trees without damaging the new growth that will provide next year’s crop. The olives drop to a tarp on the ground, which is moved from tree to tree. From the tarps the olives are transferred to aerated bins at the mill, where they are kept cold and fresh.



THE OLIVE MILL

Because the estate olives reach the mill only minutes after harvest, the team is able to capture the enticing aromatics and ripe, warm Mediterranean flavors of each varietal. “We believe that the difference between everyday olive oil and our freshly-pressed olive oil is as obvious as the difference between orange juice from a carton and fresh squeezed,” says Ryan. “That’s why we constructed our own olive mill to ensure the olives arrive at the mill within minutes of picking.” Olives move from the aerated bin up an elevator and into either the traditional stone mill or the Hammermill (more gentle press, where they are “kneaded” for about 45 minutes—until oil begins to come out of the paste. Centrifuge further separates the oil from the paste, which is then used as compost for the estate gardens. A final separator removes any water from the olive oil. Each varietal is kept in its own stainless steel tank at 55 degrees to ensure freshness. Annually, in March the final blends are determined.

ESTATE & INFUSED OLIVE OILS



Each of our four estate olive oils is crafted from a meticulous selection of hand-harvested olives using our signature pressing methods, which combine traditional stone mill techniques with state-of-the-art technology. Master blending in small lots, and bottling only on demand ensures that each gourmet olive oil is delivered to our customers at the height of vibrant freshness.

We are also pleased to offer infused oils, made from the very finest California extra virgin olive oil and hand blended at the Estate. Our uniquely-infused olive oils are a popular addition to our artisan collection of gourmet foods.

ESTATE ITALIAN VARIETAL EXTRA VIRGIN OLIVE OIL

This Extra Virgin Olive Oil is crafted from Leccino, Pendolino, Maurino, Frantoio and Coratina olives. After harvest, the olives are pressed in either the traditional stone mill or the Hammermill, a gentle, more modern process that captures fresh green Tuscan flavors. Each Italian varietal is kept in its separate lot until blending, so that individual flavor profiles may be enhanced.

ESTATE SPANISH VARIETAL EXTRA VIRGIN OLIVE OIL

Round Pond Estate Spanish Varietal Extra Virgin Olive Oil is crafted from Sevillano, Mission and Manzanilla olives, including fruit from 100-year-old trees. After careful harvest, each of the three varieties is pressed separately in the state-of-the-art stone mill. Traditional milling techniques and careful small lot blending preserve the oil's full-bodied flavor and buttery richness.

ESTATE BLOOD ORANGE OLIVE OIL & MEYER LEMON OLIVE OIL

The olive oils represent a unique fusion of organic Blood Oranges, Meyer Lemons and Round Pond Estate olives. The citrus fruit peels are crushed with olives in the traditional stone mill, and then artfully blended by small lots. The Blood Orange Olive Oil has signature sweet, voluptuous character, while the Meyer Lemon displays bright fresh citrus flavors and lively zest.

INFUSED BASIL OLIVE OIL

With enticing notes of eucalyptus, opal basil and mint, this oil captures the essence of fresh basil in a bottle.

INFUSED ROSEMARY OLIVE OIL

With hints of cedar and spruce in its subtle nose, this olive oil's aroma will take you right back to your favorite memories of summer gardens and rosemary patches.

INFUSED CHILI OLIVE OIL

This brand new oil is packed with flavor—savory with a touch of heat. As a finishing oil for your favorite pasta or barbe-que, this chili oil's delightfully fresh heat adds a special touch to any dish looking for a zing.

INFUSED GARLIC OLIVE OIL

With an unmistakable aroma of roasted garlic, this buttery lush olive oil captures the signature scent and flavor of fresh garlic.

INFUSED LEMON PEPPER OLIVE OIL

This fragrant yet spicy oil brings together two of our most treasured culinary tools, the refreshing acidity of ripe lemons and the powerful backbone of black pepper.

