

## 2023 Central Coast Olive Oil Competition Judges

### **Chief Judge Paul Vossen, Santa Rosa**

Paul Vossen has an MS degree from UC Davis in Horticulture (Tree Crops Production), a Certificate in Olive Oil Production from the U of Córdoba, Spain; Panel Head Certificate from the IOC; and a Certificate in Marketing from UC Berkeley. He recently retired as the UC Cooperative Extension (UCCE) Farm Advisor in Sonoma County after 36 years. His primary expertise is in the areas of fruit tree, berry, and specialty vegetable culture; pest control; and marketing of farm products. He helps farmers with the evaluation of their land, production costs, selection of appropriate specialty crops, cultural practices, pest control, and advises on selling their produce.

His olive research focused on efficient fruit harvest for small-scale growers, olive fruit fly control, organic cultural practices, comparison of different mill equipment types, comparing oil cultivars growing in different climatic regions of California, the productive potential of the super-high-density and medium-density oil olive production systems, and the influence of tree irrigation on olive oil sensory qualities. Over the years, he coordinated 15 California Olive Oil Production Short Courses and taught 28 Olive Oil Sensory Evaluation Courses in the US and internationally to train producers, consumers, and marketers, about high-quality olive oil. He was a founder of the California Olive Oil Council, UC Davis Olive Center, and he developed the first olive oil taste panel in the USA to become recognized by the International Olive Oil Council in 2001. Paul has been the panel leader for the UCCE olive oil taste panel in Santa Rosa, CA. He serves as an olive oil judge at several US and international fairs and competitions.

As a former UC researcher and educator, he authored several peer reviewed journals, scientific, newsletter, and popular press articles. He has written chapters in the “UC Olive Production Manual”; “UC Organic Olive Production Manual”; “Aceite de Oliva Virgen: Análisis sensorial 2nd Edition”; “Handbook of Olive Oil”; and “Olive Diseases and Disorders”. Paul has experience as a consultant in Albania, Argentina, Australia, Brazil, Chile, Greece, Guatemala, Iraq, Italy, Lebanon, Mexico, Morocco, Portugal, Republic of Georgia, Saudi Arabia, Spain, Tunisia, and in many states of the USA.

In retirement, Paul works as a private consultant with several olive oil producers worldwide to make, market and source the best olive oil possible.

### **Franco Dunn, Healdsburg**

Franco Dunn was a founding member of the California Olive Oil Council tasting panel and has been tasting olive oil for twenty-two years. He was on the U.C. Davis tasting panel as well. He has been an olive oil judge for twenty years and have judged all the major California competitions at least three times. Currently, he is a retired chef.

### **Maria Farr, Carmichael**

Maria is an olive oil judge and sensory taster. She began training for olive oil sensory tasting at UC Davis, while continuing her career as a high school Spanish teacher. She tasted with the UC Davis panel until it dissolved. Now she focuses on olive oil sensory tasting with Applied Sensory, LLC, judging at competitions, and is part of the [oliveoil.com](http://oliveoil.com) Olive Oil Tasting Team. Her mission is to educate the home cook on how to purchase, store, cook and taste olive oil, virtually or in homes and businesses in the area. She volunteers at the California State Fair giving olive oil classes and at the local Friends of the Library Board. Maria resides in California with her mutt but frequently travels to Argentina, her birth place, to visit with family and enjoy their cattle ranch.

### **John Hadley, Forestville**

John graduated in 1994 from Cal Poly San Luis Obispo earning a BS in Horticulture. He started pursuing his passion for olives and olive oil in 1998. In 1998, he became one of the original COOC taste panel members. He currently works with Merchants and Millers tending to all things in regards to olives and olive oil. In his non "extra-virgin" time, he spends his time gardening and surfing.

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### **Lawrence Jacobs, Cotati**

Lawrence has been with Oliver's Market since 1998. For ten years he served as the Buyer for Conventional and Specialty Grocery.

He has spent 7 years on the California Olive Oil Council (COOC) Taste Panel during which time he participated as a judge in a variety of EVOO competitions.

### **Arden Kremer, Sonoma**

Arden Kremer has been tasting olive oil since 1997 when she participated in a three-day U.C. Davis Extension class in the Sensory Evaluation of Olive Oil. Having scored extremely well on sensory tests, she trained for several years and became a member of the first olive oil taste panel in the United States.

In 2005, Arden went to Imperia, Italy, for a weeklong seminar at the University of Imperia run by the O.N.A.O.O. (Organizzazione Nazionale Assaggiatori Olio di Oliva), which trained her to become a taste panel leader. In October of 2019 Arden participated in a weeklong training seminar hosted by the IOC (International Olive Council) in Córdoba and Sevilla, Spain.

Arden served as a taste panel leader for the California Olive Oil Council Taste Panel from 2005 until 2022 and serves as a judge for numerous olive oil competitions.

Arden and her husband Philip Coturri own Enterprise Vineyards, Inc. a vineyard management business specializing in organic and biodynamic viticulture. In 1995 they imported 10,000 olive trees from Tuscany and have been producing oil under the Sixteen 600 label since 2001.

### **Nancy Lilly, Sonoma**

Nancy Lilly, a Sonoma native, grows wine grapes and olives, is a professional olive oil taster and is a docent at the Bouverie Preserve in Glen Ellen and Board member for its parent organization, Audubon Canyon Ranch. She lives on the family ranch in Sonoma with husband, Tony.

### **Julie Menge, Sacramento**

Julie Menge is a taste panel member with Applied Sensory, LLC. Her background includes biochemical and field research at Texas A&M Department of Soil and Crop Sciences/Texas Ag Extension Service. She began her tasting career with Dole Packaged foods as an in-house taste panel member. Julie Menge was a founding member of the University of California Cooperative Extension, the California Olive Oil Council, and the UC Davis Olive Oil tasting panels.

### **Olga Orlova, Santa Rosa**

Olga Orlova is olive oil enthusiast, olive oil educator, and certified olive oil sommelier.

Olga is a founder of Olica Olive Oil Company where she wears multiple hats such as an olive grower, olive miller, and sales and marketing manager. She practically knows what it takes to create an award-winning extra virgin olive oil. Her Olica extra virgin olive oils regularly receive top awards at local and International olive oil competitions. Through her custom milling and blending experience she has learnt how to craft beautiful balanced and complex extra virgin oils from a range of olive varieties grown in California.

She has been extensively tasting olive oil for quality evaluation at different tasting panels since 2013. Currently Olga is serving as an olive oil taster at Modern Olive Lab tasting panel.

### **Glenn Weddell, Sacramento**

After a culinary degree, Glenn has served as Executive Chef for 30 years at many of Sacramento California's finest dining establishments and even the personal chef to the Maloofs, former Sacramento Kings owners. Glenn's services have been requested by many visiting celebrities from the Rolling Stones, Neil Diamond, and even President Bill Clinton. In 2007 Glenn took the Corporate Chef position with Mani Imports, the second largest Greek olive oil and olive importer in the USA. The UC Davis Olive center focused his palate through sensory training on extra virgin olive oil followed by apprenticeship training with the California Olive Oil Counsel. He now sits on the Applied Sensory panel, as well as a fresh produce sensory panel. Glenn also judges multiple top level olive oil competitions.