# Farm Trail Map RESPECTFULLY FARMED HONESTLY CRAFTED .

# Enjoy the Flavors of Driving Tours North Yuba Take one of the suggested driving to or make up one of your own. Most lopen on weekends only. Check web

Our North Yuba foothills offer a unique geography and climate, combining altitudes of 1,500 to 2,000 feet, warm days, cool nights, and rocky soils resulting in a region perfect for growing grapes, olives, and many other crops. Wine grapes, as well as olive trees, have been grown in North Yuba since the 19th century, all benefiting from the same characteristic terroir. Some olive trees in the area are more than 100 vears old, and are still producing excellent olive oils. The vines cultivated for wine are forced to dig deep for water and nutrients, resulting in smaller vields but expressing intense flavors.

The same deep flavor of the region makes its way into a variety of fruits - peaches, nectarines, mandarins, and apples. Spanish melons flourish, as well as lavender and rosemary. Characteristic vegetation and grasses produce flavorful grassfed beef, lamb and chicken. With such variety and abundance. North Yuba farmers and vintners are happy to invite you to a Farm to Fork dinner featuring only local products, or to visit and enjoy our farms, wineries, lakes and rolling hills any weekend.

Download this map and get more information about the farmers in this area at: NorthYubaGrown.org.

Take one of the suggested driving tours below, or make up one of your own. Most locations are open on weekends only. Check websites or phone before heading to confirm their hours.

#### 1. OREGON HOUSE, Wineries & Olive Oil

Begin your day at the charming antique barn at Oregon House Farms to pick up local agricultural certified organic products, including organic meat. From there head over to Lucero Vinevard, nestled amongst the Ponderosa Pines, for a wine tasting with Dan and Marian Lucero. Then stop by Yuba Harvest for another taste of wines from the region, stay for lunch and browse their farm shop. While there, give a call to Apollo Olive Oil to arrange a tour of their facility and farm.

#### 2. BANGOR/OROVILLE, Wineries & Olive Oils

If your visit falls on the first or third weekend of the month, start your tour at Bangor Ranch Vineyard and Winery, with stone walls and rolling hills. Other weekends, head straight to Hickman Family Vineyards up the road, overlooking the valley. Their modern facility, perfect for events, includes several farm animals to delight children and adults alike. From there, if you call ahead, you can tour Morse Farm's tasting room and orchard. Then continue on to Grey Fox Vineyards and take in the beautiful view from their newly renovated tasting room. Finish your day strolling the vineyards at Long Creek Winery and Ranch in Oroville.

#### **3. ARTISAN PRODUCERS**

Visits to artisan producers are largely by appointment, so be sure to book ahead for this exciting tour of the area. Begin at Tuff Stuff Jerky Co. in Browns Valley to sample their selection of all natural old-fashioned beef jerky. On Saturdays (seasonal) make your way to either the Brownsville or Grange Farmer's Market for a selection of local produce, meats and crafts. Next, head over to the historic Oregon House Farms store for local agricultural products. Finish your afternoon at Yuba Harvest for lunch.



#### SEPTEMBER North Yuba Harvest Festival Celebrates

Local Agriculture The biggest wine and food event in the north foothills, the North Yuba Harvest Festival, is a two-day event in September that includes the gamut of foods produced in the region; celebrating gold-medal wines and olive oils grown and created in the unique climate and soils of our local foothills

With more than 60 vendors, you can sample and take home selections of new vintages and extra virgin oils. Or come for the food stalls offering everything from haute cuisine to hot dogs, arts & crafts, antiques, Farmers Market, coffee bistro, children's activities and live musical entertainment. Ample children's activities guarantee a day of family fun.

For information visit, www.alcouffecenter.org

# APRIL

**North Sierra Wine Trail** Visit 11 wineries and enjoy fine wine tastings, olive oil, delicious appetizers, music, art and more held annually the third weekend in April. Tickets available

at participating wineries and at the Paradise and Yuba-Sutter Chambers of Commerce. For more information visit NorthSierraWineTrail.com

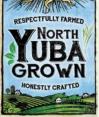
## MAY

#### Vintage Tractor Days

Vintage Tractor Days, the first weekend in May at the Alcouffe Center in Oregon House, is one of the biggest vintage farming events in Northern California. Tractors from all over California participate in this two-day celebration. Popular with families and tractor hobbyists, the event offers a tractor parade, hayrides, food, kids games, music, educational displays and vendors. If you're looking for a fun-filled, educational and inexpensive farming event, this is it!

For more information, visit alcouffecenter.org

North Yuba Grown was formed as a community based non-profit organization in 2012 in response to growing calls for tasty, nutritious food and direct, honest



relationships with farmers. People from all walks of life across the nation, and especially California, are now demanding more knowledge about where their food originates and integrity from their food producers. North Yuba Grown serves to both support local producers and connect consumers directly to farms and vendors of our region's world- class olive oil, wine, and specialty crops. Our mission is to reestablish the relationship between the land, farmer, and consumer in order to build our local economy and promote a healthy and vibrant community.

NorthYubaGrown.org

#### North Yuba Farms Open by Appointment Only Quilici Vineyards Apollo Olive Oil **Cante Ao Vinho** OULLC Oregon House Winery & Winery (877) 776-0703 Oroville • (530) 589-5088 Wheatland apollooliveoil.com (530) 632-8058 quilicivineyards.com/ OLIVES canteaovinho.com WINE WINE River Brooke Far Athena's Grove **RiverBrooke** The Chestnut **Oregon House** Farm (530) 844-2078 Grove **Oregon House** OLIVES Brownsville THE CHESTNUT GROVE (530) 692-9006 or (925) 367-8163 (530) 743-7979 riverbrookefarm.com **Bisonte Olivo** thechestnutgrove.com FRUIT, VEGETABLES 12831 Sugarloaf Court, Browns Valley, CA 95918 **Clos Saron** Towani Organic Farm (530) 741-1496 **Oregon House** Bangor OLIVES, MEAT (530) 692-1080 (530) 679-2729 clossaron.com FRUIT, VEGETABLES, **Calolea Olive Oil** WINE OLIVES 68 Tennessee Lane Bangor, CA 95914 **Grant-Eddie Vineyard & Winery Tryphon Vineyards** (530) 749-1240 Camptonville calolea.com (408) 373-5565

12801 Rice's Crossing Road, Oregon House, CA 95962 (530) 692-1084 • (530) 788-8683 grantedwines.com WINE

This project is funded in part by the California Department of Food and Agriculture's Specialty Crop Block Grant Program

CALOLEA

OLIVES



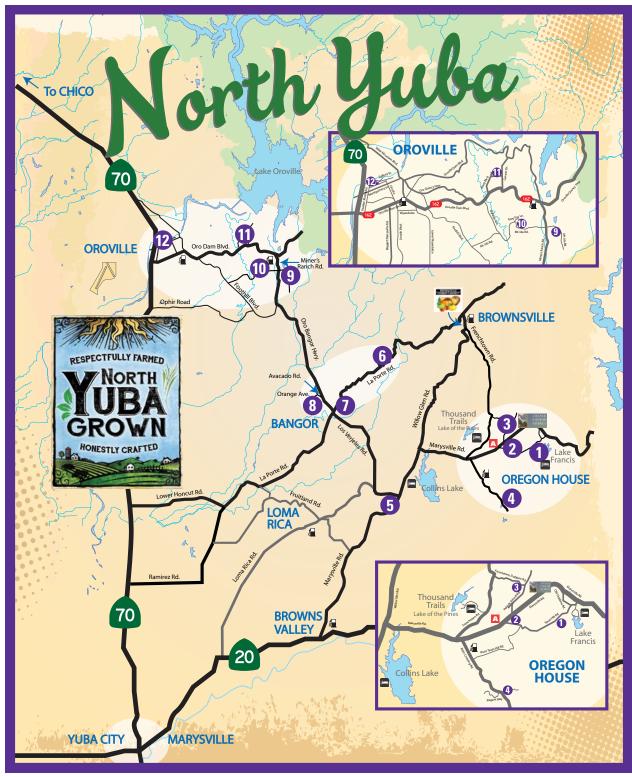


com

WINE

tryphonvineyards

Truphon



# Wineries, Orchards & Farms Open to the Public

#### 1. Lucero Vinevards & Winerv Vineyard wine tasting & sales

10654 Texas Hill Road Dobbins, CA • (530) 692-1141 lucerovinevards.com

Chardonnay, and our unique blends.

weekdays by appointment. W

9222 Marysville Road,

(530) 418-8240

vuhaharvest.com

Oregon House, CA 95962

operated in the beautiful Sierra Nevada Foothills. We

including Cabernet Sauvignon, Merlot, Merlot Rosé,

are a boutique winery producing premium vintage wine,

OPEN HOURS: Saturdays 11 am - 5 pm, Sundays 10 am- 2 pm,

### ucero Lucero Vinevards & Winerv is family owned and

#### 7. Bangor Ranch Vineyard & Winery 5768 La Porte Road, Bangor, CA 95914 • (510) 658-2056 bangor-ranch.com



We specialize in hand-crafted white, rosé and red wines that convey the complexity and depth of flavor found in the foothills terroir, as well as extra virgin olive oil that expresses intense character from our hundred year old Mission olive trees.

OPEN HOURS: Tastings 1st and 3rd Saturday and Sunday, each month, Noon to 5 pm. W, O, WIFI

#### 2. Yuba Harvest Wine Tasting Room & Store 8. Hickman Family Vineyards 77 Orange Ave, Bangor, CA 95914 (530) 679-0679



This cafe/tasting room/market showcases North Yuba wines and other products in an informal atmosphere. An adjoining art gallery features works of local artists and craftsmen

OPEN HOURS: Daily 9 am - 3 pm. W, L, WIFI

#### 3. Oregon House Farms/Oregon House Farm

Store 14582 Indiana School Road, Oregon House, CA 95962 (530) 692-2564 /(530) 635-0183 highsierrabeef.com

We have cultivated the land for more than twenty five years, producing beef, poultry, pasture-raised eggs, honey, and a bountiful garden of fresh vegetables and fruits. Oregon House Farm Store sells a variety of local North Yuba products in an historic dairy stanchion barn more than 100 years old.

FARM STORE OPEN HOURS: Saturday and Sunday, 10 am - 3 pm. Farm Tours year round by appointment. M, O, F, V. L

#### 4. Renaissance Vineyard & Winery 12585 Rice's Crossing Road,

Oregon House, CA 95962 (530) 575-1254 or (530) 692-3159 renaissancewinery.com

For over 40 years, we have produced award winning natural wines. Our mountain vinevard is located at altitudes of 1.000 to 2.350 feet. Sample our most recent release or request a tasting of our incredible selection of Vintage California Cabernets going back to 1983.

TASTING ROOM OPEN: Thursday - Saturday 11 am to 4 pm and Sunday Noon to 4 pm. W

#### 5. Tuff Stuff Jerky

(Browns Valley Meat Co.) Beef Jerky, Meat Products 7155 Marysville Road, Browns Valley, CA 95918 • (530) 741-2882 tuffstuffierky.com

Since 1985, Tuff Stuff Jerky Company has produced natural beef jerky in the Yuba Foothills, free from preservatives, using real wood smoke and quality spices. We offer you a delicious, healthy and natural alternative to sugary snacks.

RETAIL HOURS: 10 am - 5 pm daily, USDA facility tours available M.I

#### 6. Spencer Shirey Wines 6857 La Porte Road, Bangor, CA 95914 (530) 205-3579 spencershireywines.com/

We are a boutique family winery in the North Sierra Foothills. We have bottled our 2011 Merlot and PM Delight. We are looking forward to sharing them, and more with new and old friends

OPEN HOURS: Noon - 5 pm every Saturday & Sunday. W W - Winery F - Fruit







We now have more than 600 trees, including lemons, oranges, apples, grapefruits, mandarins, minneolas and limes. Our mandarin products include marmalade, syrup, olive oil, BBQ sauce, and rubs.

RETAIL HOURS: Our farm stand is open during mandarin season (November – January) 10 am - 5 pm daily. Open by appointment any other time. Call us for product availability and retail outlets, W. F. L.

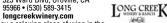
**10.Grey Fox Vineyards** 90 Grey Fox Lane, Oroville, CA 95966 (530) 589-3920 arevfox.net



Grey Fox Vineyards proudly features award-winning estate wines including Barbera, Syrah, Zinfandel, Sangiovese, Viognier and Muscat, as well as a fine selection of port dessert wines. We are located in a beautiful hillside setting with panoramic views of the valley and a shaded picnic area

OPEN HOURS: Noon - 5 pm, Saturdays and Sundays. Tours by appointment, or if time permits. W

#### **11.Long Creek Winery & Ranch** 323 Ward Blvd, Oroville, ČA



Enjoy a relaxing glass of wine in the oak grove bordering our two acre pond and take a self-guided walking tour of the ranch. See the vineyards, olive and mandarin orchards and the working cattle ranch. Stock up on our estate grown olive oil and all natural beef while you are here.

OPEN HOURS: Saturday and Sunday, Noon - 5 pm Self-quided vineyard tours available. W, M, O, F,

#### 12.Purple Line Urban Winery 760 Safford Street, Oroville, CA 95965 • (530) 534-1785

kate@purplelinewinery.com

purplelinewinery.com/



We are the first urban winery in Oroville. We offer a complete working wine cellar, tasting room and an event venue for gatherings with an original, raw, urban aesthetic. Our wines are made with time honored traditional methods within our urban facility.

OPEN HOURS: Wednesday 2 pm - 8 pm, Thurs thru Saturday Noon – 7 pm, Sunday Noon – 5 pm. W

M - Beef, Lamb, Pork, Chicken WIFI - Wireless Internet Available 0 - Olive Oil V - Vegetables L - Local Products Available

TUFF STUFF

Renaissance.

