

# Local Outlets



**Oregon House Farms/  
Oregon House Farm Store**  
14582 Indiana School Road,  
Oregon House, CA 95962  
(530) 692-2564 / (530) 635-0183  
[highsierrabeef.com](http://highsierrabeef.com)

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: Sat. and Sun., 10 am – 3 pm.**  
Farm Tours year round by appointment. **M, O, V, F, L**



**Yuba Harvest Wine Tasting Room & Store**  
9222 Marysville Road,  
Oregon House, CA 95962  
(530) 418-8240  
[yubaharvest.com](http://yubaharvest.com)

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.

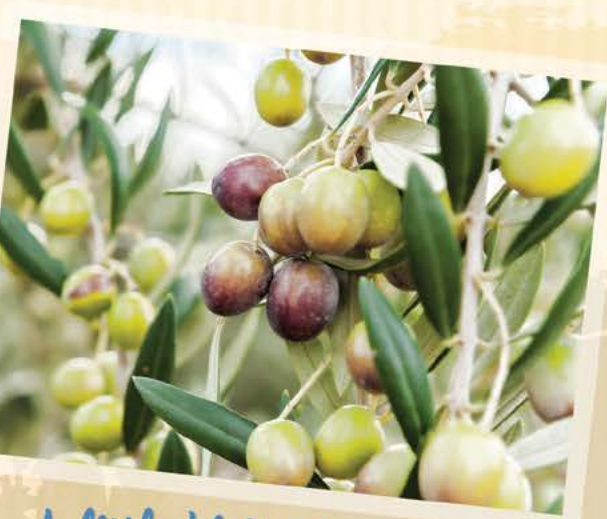
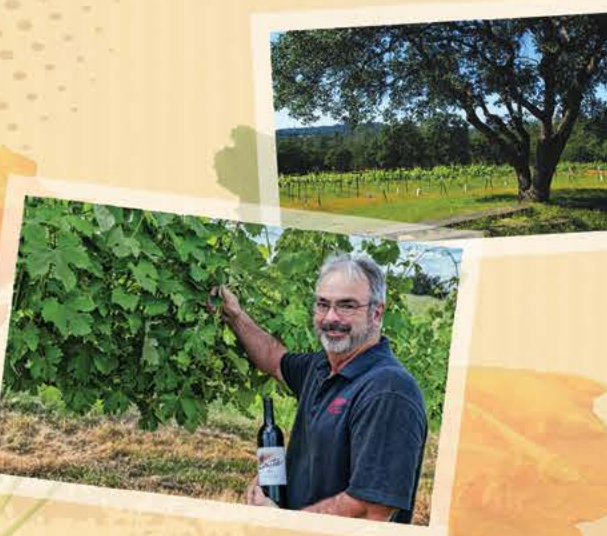
**OPEN HOURS: Daily 9 am-3 pm. W, O, V, F, L, WIFI**



**Tuff Stuff Jerky (Browns Valley Meat Co.)**  
7155 Marysville Road, Browns Valley, CA 95918 • (530) 741-2882  
[tuffstuffjerky.com](http://tuffstuffjerky.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, L**



## A little history...

The original inhabitants of the North Yuba foothills were the Maidu Indians, a native American tribe who lived off the land by hunting game and gathering acorns, greens and roots. Basketry was the tribe's chief skill along with feather-work and beading. French settlers arrived in the 1800s. By 1849 gold had been found in the area, bringing a much larger population. Not much gold was found, however, and the ones who profited were mainly the traders and merchants. The town of Oregon House, named because it was on the trail to Oregon, was built in 1852, and became known as the party town of the foothills.

150 years ago Marysville was the third largest city in California and the gateway to the Gold Country. It was also home to the largest winery west of the Mississippi. In the late 1970s, Renaissance Vineyard and Winery revived that tradition; their wines requested and served at both the White House and Buckingham Palace. Wine journalists noted a distinct character of the region, describing the wine's complex layered flavors with undertones of spice. More wineries followed. Recently, young growers and vintners with new ideas and approaches have opened attractive venues to visitors.

**What's in a Name?**  
Yuba County was named after the Yuba River by Captain John A. Sutter for the Indian village Yubu (Yupu or Juba) near the confluence of the Yuba and Feather rivers. Vallejo stated that the river was named Uba by an exploring expedition in 1824 because of the quantities of wild grapes (uvas silvestres in Spanish) found growing on its banks.

# Other local North Yuba farms • Open by appointment only or for special events



**Apollo Olive Oil**  
Oregon House • (877) 776-0703  
[apollooliveoil.com](http://apollooliveoil.com)

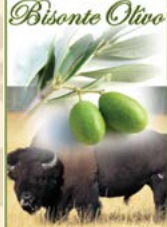
Founded in 2000, we farm about 2,500 trees. Our olive oils are certified organic and extra virgin. They are raw, unadulterated, and 100% cold-pressed on the vacuum mill designed in Tuscany to preserve the highest levels of flavor, nutrients, and anti-oxidants.

**Tours by appointment. Call us for product availability and retail outlets. O**

**Athena's Grove**  
Oregon House • (530) 844-2078

We have 2.5 acres of French varieties of olives that are 14 years old.

**Not open to the public or by appointment. Direct to customer sales available by telephone order. O**



**Bisonte Olivo**  
12831 Sugarloaf Court, Browns Valley, CA 95918 • (530) 741-1496

High density olives suit our land well due to the rocky soil and rugged terrain. We produce extra virgin olive oil from Spanish Arbequina olives and also raise a small herd of Bison.

**RETAIL HOURS: Tours by appointment, usually every other weekend afternoon. Call us for product availability and retail outlets. O, M, BFM**



**Calolea Olive Oil**  
68 Tennessee Lane, Bangor, CA 95914 • (530) 749-1240  
[calolea.com](http://calolea.com)

Calolea's olive oil is certified extra virgin by the COOC. The olives on our 100 year old Mission and Manzanillo trees are hand-picked, custom milled and cold pressed within 24 hours to create the highest quality oil possible. Our tasting room overlooks the Sutter Buttes and the majestic orchard that produces our award winning products.

**Tastings, tours and private events by appointment. O**



**Cante Ao Vinho Winery**  
Wheatland • (530) 632-8058  
[canteaovinho.com](http://canteaovinho.com)

The Farinha Family Winery's CANTE AO VINHO is a small family owned and operated winery and vineyard. For 40 years Frank and Tom Farinha have been making wine together. We make Portuguese, Spanish, Italian and French wines. Cheers!


**Private Tastings by Appointment. Call us for product availability and retail outlets. W**



**The Chestnut Grove**  
Brownsville • (530) 743-7979  
[thechestnutgrove.com](http://thechestnutgrove.com)

The Chestnut Grove, an historic site in Brownsville, includes majestic certified organic trees 100 years old. The nuts are harvested in the fall and sold to local residents and health food stores. The property is available for weddings and events, complete with an old barn and a small cottage.


**Tours by Appointment.**



**Clos Saron**  
Oregon House • (530) 692-1080  
[gideon@lossaron.com](mailto:gideon@lossaron.com)  
[lossaron.com](http://lossaron.com)

We produce Pinot Noir wine of distinctive character from our vineyard established in 1998. We practice chemical-free farming, aiming for a self-sustaining diverse eco-system. We practice non-interventionist wine-making resulting in distinctive, pure expression of terroir in every wine. We produce long lasting, elegant wines.

**Tours by appointment. Call us for product availability and retail outlets. W**



**UC CE** University of California  
Agriculture and Natural Resources  
Small Farm Program

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



**Grant-Eddie Vineyard & Winery**  
12801 Rice's Crossing Road,  
Oregon House, CA 95962  
(530) 692-1084, (530) 788-8683  
[grantedwines.com](http://grantedwines.com)

We produce about 1000 cases per year at our small winery. The wines are estate grown from 35 to 40 year old vines at elevations from 1850 to 2250 feet, on red, rocky terroir.

**TASTING ROOM OPEN: Sundays, noon - 5 pm (except during harvest). Call us for product availability and retail outlets. W**



**Quilici Vineyards & Winery**  
Oroville • (530) 589-5088  
[quilicivineyards.com/](http://quilicivineyards.com/)

We are a family owned and operated boutique winery. Owner and winemaker, Gary Quilici, handcrafts estate red wines, grown, produced and bottled at his family facility. His passion is full big red wines.

**Tours by appointment. Call us for product availability and retail outlets. W**



**RiverBrooke Farm**  
Oregon House • (530) 692-9006  
or (925) 367-8163  
[riverbrookefarm.com](http://riverbrookefarm.com)

RiverBrooke Farm fulfills a lifelong dream of self-sustainable farm living for two city-slickers. Faced with plenty of farming space, we decided on growing Provence and Grosso Lavender, which are fragrant and culinary. Later, we added the showy Purple Elegance for bouquets at the market and planted a vineyard and fruit orchard.

**Tours by appointment during June and July weekends. Call us for product availability and retail outlets. F, V, BFM**

**Towani Organic Farm**  
Bangor • (530) 679-2729

Our name, Towani, is Maidu for the Foothill Pine so prolific in this area. We produce Certified Organic vegetables, flowers, herbs & nursery on approximately six acres and care for two blocks of olive trees. We hold occasional sales from our farm and sell at farmers' markets.

**Tours & visits by appointment only or for scheduled events. Call us for product availability and retail outlets. F, V, O**



**Tryphon Vineyards**  
Camptonville • (408) 373-5565  
[www.tryphonvineyards.com/](http://www.tryphonvineyards.com/)

We grow Sangiovese at 3200 feet overlooking the Tahoe National Forest. We also make other varietal wines and blends with grapes sourced from neighboring Sierra foothills vineyards. Our wines are available online; please check the website.

**No tasting room. Tours by appointment. Call us for product availability and retail outlets. W**



**Rod's Classic Tractor Tours**  
9594 Yuba Ranch Way, Oregon House, CA 95962  
(530) 632-9270

We provide a hay ride and tour of 60 classic farm tractors and their place in agricultural history. Collect a group of your friends or co-workers, from 8 to 20, and call us for an appointment. We are open from October 15 to April 15 each year.

**Tours by appointment.**

**Key** W - Winery O - Olive Oil F - Fruit V - Vegetables M - Beef, Lamb, Pork, Chicken BFM - Brownsville Farmer's Market L - Local Products Available WIFI - Wireless Internet Available

## Driving Tours

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 Vineyard, 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.



## Festivals & Events



**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](http://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](http://NorthSierraWineTrail.com)**



**MAY Vintage Tractor Days**

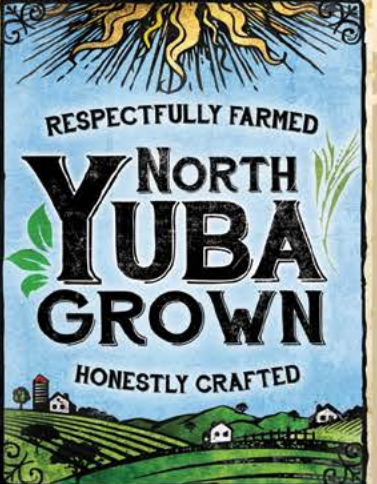
Vintage Tractor Days, the first weekend in May at the Alcouffe Center in Oregon House, is one of the biggest vintage farming events in Northern California. Tractors from all over California participate in this two-day celebration. Popular with families and tractor hobbyists, the event offers a tractor 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](http://alcouffecenter.org)**

## Enjoy the flavors of North Yuba



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 years 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 yields 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 grass-fed 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. Please check [www.northyubagrown.org](http://www.northyubagrown.org) for details and dates.


**RESPECTFULLY FARMED NORTH YUBA GROWN HONESTLY CRAFTED**

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.



# Recreation, Food & Lodging


The gently rolling North Yuba foothills offer a variety of beautiful spots for recreation and lodging, inviting visitors to stay and play before or after visiting farms and wineries. Snack bars and restaurants can be found at the resorts.



**Collins Lake**  
7530 Collins Lake Road,  
Browns Valley, 95918 • 800-286-0576  
[www.collinslake.com](http://www.collinslake.com)

Collins Lake opens at sunrise all year for lakefront RV hookup & tent camping, fishing, boating, picnics or just enjoying the beach. We're famous for our big bass, trophy trout and monstrous ice cream cones! Collins Lake is a 1600 acre lake recreation area, featuring camping, RV hookups and cabins, fishing, swimming, boating, a gift store, ice cream shop, espresso bar and a playground. We've been family owned since 1972.

**Open Hours: 7 days/week, 5:30 am – 10 pm. WIFI**



**Lake Francis RV Resort**  
13919 Lake Francis Road,  
Dobbins, CA 95935  
530-692-1700  
888-993-7344 (toll free CA only)  
[www.lakefrancisrv.com](http://www.lakefrancisrv.com)

Looking for a place to kick back, out of the valley heat? Lake Francis Resort is the ideal full-service campground, whether you need full or partial hook-up RV sites, tent sites, rustic or luxurious cabins – you'll find them at LFR. Fishing, boat rentals, a swimming pool, and lots more complement LFR's ice cream parlor, store, restaurant, pizza parlor and lodge. LFR is home to Camp Rockin' U, a week-long camp experience for your kids. Plus, the resort operators are a local non-profit agency and all proceeds help foster children. **WIFI**



**Lake of the Springs RV Resort**  
14152 Frenchtown Road  
Oregon House, 95962 • 530-692-1852  
[www.thousandtrails.com/california/lake-of-the-springs-rv-resort](http://www.thousandtrails.com/california/lake-of-the-springs-rv-resort)

Breathtaking views of the California wilderness await you at Lake of the Springs, situated on 950 acres in the foothills of the Sierra Mountains. Go fishing, swimming or boating on the 120-acre private lake. For guests without a boat, patio boats are available for rent - large enough for the whole family to enjoy a day on the water. Panning for gold, viewing wildlife, tennis and swimming in our pool are other popular activities at Lake of the Springs. A variety of rental lodging units available. Amenities include a clubhouse, nature/hiking trails, bike trails, boat docks, boat rental, tennis courts, playground, game room, ballroom/banquet hall, library, mini golf, shuffleboard, swimming pool, business center, store and laundry facilities. **WIFI**

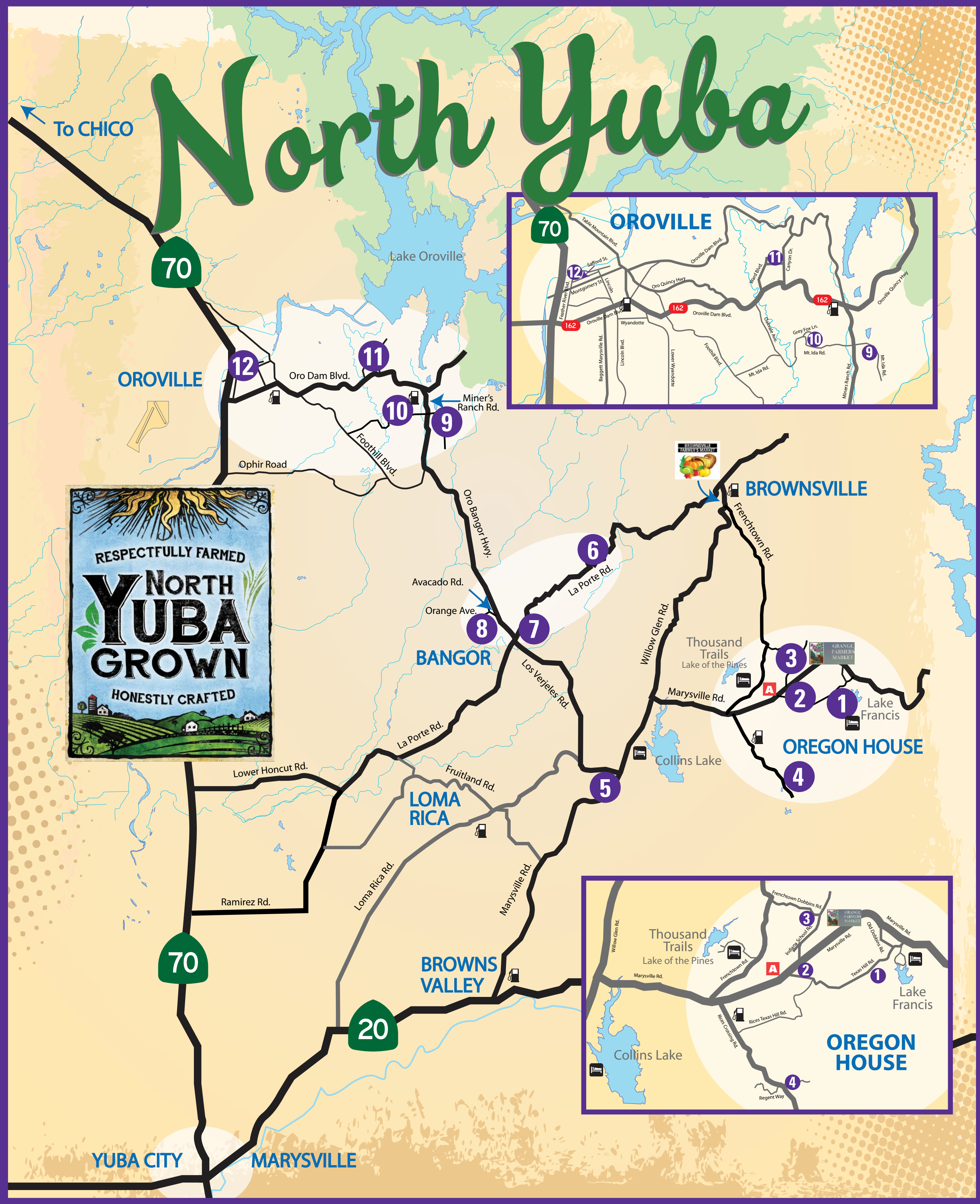
## Farm Trail Map

**RESPECTFULLY FARMED NORTH YUBA GROWN HONESTLY CRAFTED**

Visit us at [NorthYubaGrown.org](http://NorthYubaGrown.org)



# North Yuba



## Wineries, Orchards & Farms Open To The Public

- 1. Lucero Vineyards & Winery**  
*Vineyard wine tasting & sales*  
 10654 Texas Hill Road,  
 Dobbins, CA • (530) 692-1141  
[lucerovineyards.com](http://lucerovineyards.com)  
  
 Lucero Vineyards & Winery is family owned and operated in the beautiful Sierra Nevada Foothills. We are a boutique winery producing premium vintage wine, including Cabernet Sauvignon, Merlot, Merlot Rosé, Chardonnay, and our unique blends.  
**OPEN HOURS:** Saturdays 11 am - 5 pm, Sundays 10 am - 2 pm, weekdays by appointment. **W**
- 2. Yuba Harvest Wine Tasting Room & Store**  
 9222 Marysville Road,  
 Oregon House, CA 95962  
 (530) 418-8240  
[yubaharvest.com](http://yubaharvest.com)  
  
 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, WIF**
- 3. Oregon House Farms/Oregon House Farm Store**  
 14582 Indiana School Road,  
 Oregon House, CA 95962  
 (530) 632-2564 / (530) 635-0183  
[highsierrabeef.com](http://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 a 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](http://renaissancewinery.com)  
  
 For over 40 years, we have produced award winning natural wines. Our mountain vineyard 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  
[tuffstuffjerky.com](http://tuffstuffjerky.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, L**
- 6. Spencer Shirey Wines**  
 6857 La Porte Road, Bangor, CA 95914  
 (530) 205-3579  
[spencershireywines.com/](http://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 and Sunday. **W**
- 7. Bangor Ranch Vineyard & Winery**  
 5768 La Porte Road, Bangor, CA 95914 • (510) 658-2056  
[bangor-ranch.com](http://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, WIF**
- 8. Hickman Family Vineyards**  
 77 Orange Ave, Bangor, CA 95914  
 (530) 679-0679  
[hickmanfamilyvineyards.com](http://hickmanfamilyvineyards.com)  
  
 We planted the first acre of Zinfandel in the spring of 2005 and opened the winery doors to the public in 2011. We farm our vineyards biodynamically and source from Sierra Foothill Appellation vineyards that use sustainable farming methods.  
**OPEN HOURS:** Saturday and Sunday, Noon - 5 pm, weekdays by appointment. **W, WIF**
- 9. Morse Farms**  
 8 Feathervale Drive, Oroville, CA 95966 • (530) 589-2126  
[morsemandarinfarms.com](http://morsemandarinfarms.com)  
  
 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  
[greyfox.net](http://greyfox.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, CA 95966 • (530) 589-3415  
[longcreekwinery.com](http://longcreekwinery.com)  
  
 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-guided vineyard tours available. **W, M, O, F, L**
- 12. Purple Line Urban Winery**  
 760 Safford Street, Oroville, CA 95965 • (530) 534-1785  
[kate@purplelinewinery.com](http://kate@purplelinewinery.com)  
[purplelinewinery.com/](http://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**

## Farmer's Markets



- Brownsville Farmers Market**  
 16822 Willow Glen Rd, Brownsville, CA • 530-692-9006  
[www.brownsvillefarmersmarket.net](http://www.brownsvillefarmersmarket.net)  
 Our goal is to provide local residents and weekend visitors with the best selection and quality of fresh fruits and vegetables in an outdoor summer market. We are committed to locally grown and healthy produce. Our vendor fees support the Brownsville Ponderosa Community Center and other programs of Yuba Feather Communities Services. We are pleased to be situated in the fire department parking lot between the thrift shop and the fire station, across the street from the Gold Eagle Market.  
 Open Saturdays mid-June thru Labor Day, 9 am to Noon.
- Grange Farmers Market**  
 9765 Marysville Rd, Dobbins, CA 95935 • 530-692-9404  
 The Grange Farmers Market is in its fifth year of operation. Our goal is to bring the freshest and best of our local certified producers to you, our community. We also offer a wide array of local crafters and artists. There is a kid's area, great foods and live music weekly. Stop in at our ancient shady grove for an enchanting experience.  
 May thru mid-December, Saturdays 10 am - 2 pm on Marysville Road in Dobbins.  
 January thru April, Last Saturday of each month at the Lake Frances Grange Hall.