

## **2025 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.



### **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.



## **2025 Central Coast Olive Oil Competition Judges**

### **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.



### **Sue Langstaff, Fairfield**

Sue Langstaff is principal of Applied Sensory, LLC, a consulting company specializing in providing independent sensory evaluation services to the wine, beer and olive oil industries. She leads a commercial olive oil taste panel which is recognized by the American Oil Chemists' Society and was an instructor for the Sensory Evaluation of Olive Oil Certificate Course conducted through the U.C. Davis Olive Center.

Sue has been a professional judge at the Los Angeles International Extra Virgin Olive Oil Competition and other California competitions. She has also been the head judge at several international olive oil competitions: in 2013 for the New Zealand

Extra Virgin Olive Oil Awards and in 2017 and 2018 for the South African Extra Virgin Olive Oil Competition.

Sue is co-editor of the book Olive Oil Sensory Science (Wiley/ Blackwell, 2014) and is the creator of The Defects Wheel® for Olive Oil, Beer and Wine. Sue was profiled in the bestseller Gulp: Adventures on the Alimentary Canal (W. W. Norton and Co., 2013) by Mary Roach. She has a M.S. from U.C. Davis where she studied Sensory Science, Enology and Brewing

### **Nancy Lilly, Sonoma**

Nancy Lilly, a Sonoma native, grows wine grapes and olives on a windy ridge overlooking San Francisco Bay and Sonoma Valley on the family ranch with husband, Tony. She was a founding member of the COOC Taste Panel and served in that capacity for twenty-four years, and was also a founding member of the UC Davis Taste Panel. She judges several olive oil competitions each year. Her spare time is spent in local volunteer work, active travel, hiking, gardening and cooking from the garden.



## **2025 Central Coast Olive Oil Competition Judges**



### **Astrid Lorig, Fairfax**

Astrid is an olive oil taster, producer and grower.

She started in the olive oil industry in 2014 after a wonderful family trip to Tuscany where she first tasted true Extra Virgin Olive Oil. Needless to say, she loved it! She dedicated herself to becoming a taster and joined both the COOC sensory panel and the Applied Sensory Panel in the following years.

In an effort to learn all she could about olive oil, she decided to study milling, a critical part of making olive oil. She completed the Master Milling course at UC Davis and has since worked in various olive mills during the harvest in California. This led her to work with Pablo Voitzuk a fellow panelist and wonderful miller and mentor.

As a next step, she planted a small orchard consisting of Frantoio, Coratina, Picual and Arbequina olive trees. At about the same time, she started managing and producing olive oil from my neighbor's established Frantoio trees. She now splits her time between her home in the Bay Area and the olive orchards in Butte County. Her Olive Love label was created out of the passion for making California Extra Virgin Olive Oils that expresses the unique flavor of each olive varietal and the desire to share the experience with customers.

Astrid has judged at various competitions over the years and continues to taste olive oils for certifications as well as consulting on olive oil quality during the milling season. In the future, the hope is to travel to other olive oil producing areas in the world.

### **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, the UC Davis Olive Oil tasting panel, and the Applied Sensory panel. She continues to taste with Applied Sensory and continues to serve as a judge in many Extra Virgin Olive Oil competitions.

### **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.

### **Deborah Rogers, Glen Ellen**

Deborah Rogers has been an olive oil producer since the early 1990's. She has been a judge at many domestic and international olive oil competitions. She is currently semi-retired but returns each harvest to produce award winning organic extra virgin olive oil at McEvoy Ranch.



## **2025 Central Coast Olive Oil Competition Judges**



### **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.

