

27 March 2014

Mosaic 2014 Variety Trials (PHASE I)

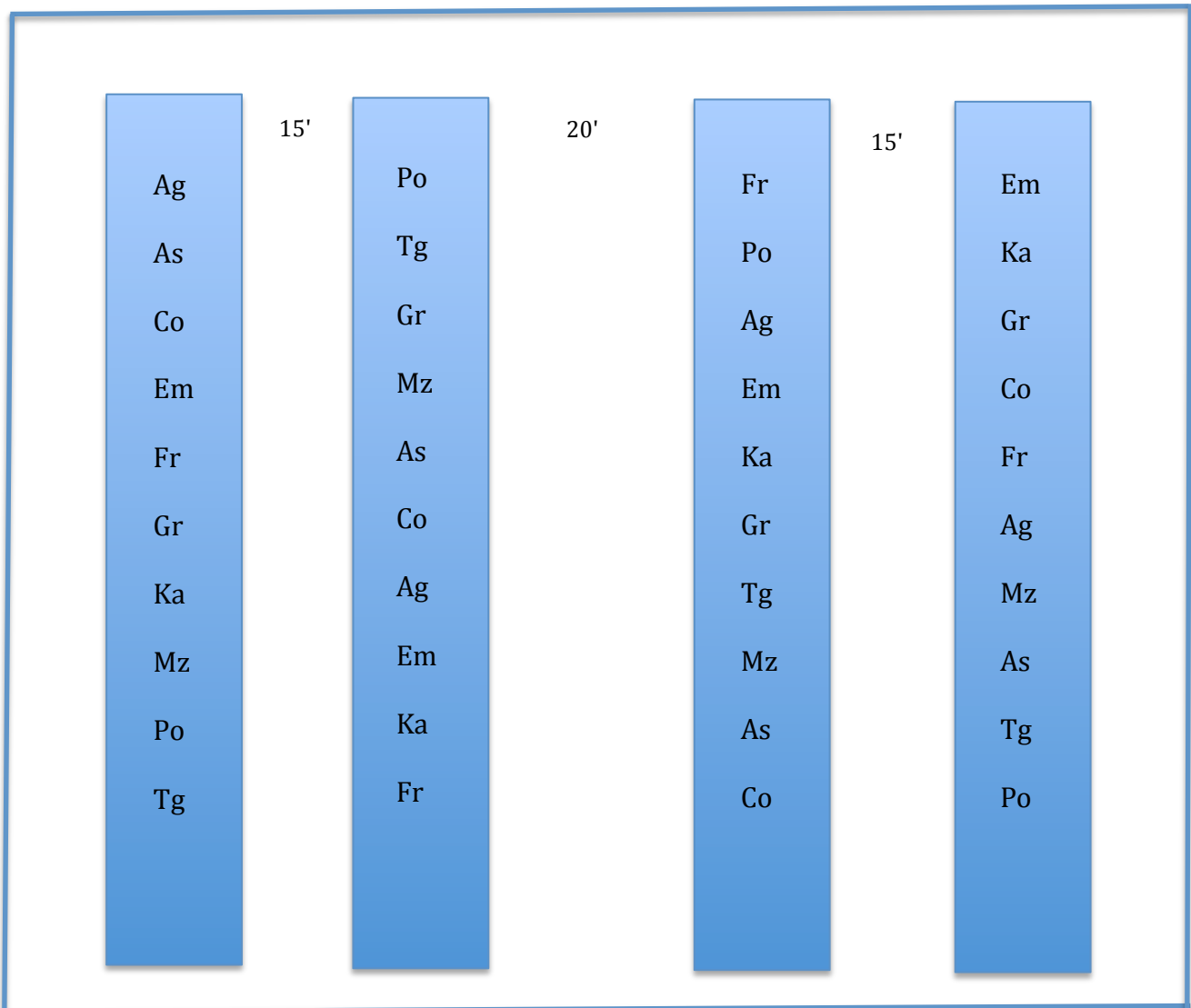
The first phase of the variety trials will involve 10 unique cultivars. They are: Aglandau (Ag), Ascolana (As), Coratina (Co), Empeltre (Em), Frantoio (Fr), Grignan (Gr), Kalamata (Ka), Manzanillo de Sevilla (Mz), Pendolino (Po) and Taggiasca (Tg). (see attached descriptions) Four(4) trees of each cultivar (40 trees) will be planted.

ROW ORIENTATION: North to South

ROW CONFIGURATION: 150' x 36" row, bedded to min. 6" w/ 15' between rows and a 20' truck row in the center.

TREE SPACING: 14' centers

FIELD LAYOUT - A1



Aglandau

Also known as: BERUGUETTE, BLANQUETTE, PLANT d'AIX, VERDALE

Area of origin: FRANCE

TREE: This is a vigorous variety with a spreading habit and dense canopy widely planted in the Alpes de Haute Provence and the Valcluse. The leaves are lanceolate, medium in length and narrow in width.

FRUIT: The fruit is medium in weight, ovoid and slightly asymmetric. Used for both oil and table the oil is considered of the finest quality because of its fruitiness. The oil content is medium and keeps very well. The fruit is clingstone.

AGRONOMY: This variety has good rooting ability. Productivity is medium and tends toward alternate bearing; which can be controlled through pruning. It is resistant to Verticillium Wilt, cold and drought but sensitive to olive scale. Aglandau is highly self-incompatible. Cayon and Picholine are pollenators.

COMMENTS: An excellent oil variety often blended with other varieties to impart fruitiness and stability.

Ascolana Tenera

Area of origin: MARCHES (Italy)

TREE: A vigorous plant with a very dense crown of an upward shape and slightly drooping fruiting branches. The leaves are regular, elliptical, of medium size and an intense green color.

FRUIT: The fruit is ellipsoidal in shape, slightly asymmetrical with a top that is rounded or slightly sub-conical, light green in color at harvest and used for table fruit because of its very large size (8-10g). The flesh represents about 86-87% of the fruit and is of a milky white color. The yield can return 16-18% by weight and is classified as a light type of oil.

AGRONOMY: An auto-incompatible cultivar with a high percentage of aborted ovaries. Pollinators: Lea, Rosciola, Leccino, Frantoio and Pendolino. Good resistance to cold, peacock spot and the olive fly.

COMMENTS: Notwithstanding the delicate quality of the flesh, this cultivar is very valued and is used and appreciated all around the world.

Coratina

Also known as: RACIOPPA di CORATO, RACEMA

Area of origin: PUGLIA (Italy)

TREE: A plant of medium size and moderately pendulant shape. The expansive crown tends towards a globular shape and has long flexible branches. The leaf is deep green in color, elliptical in shape and ends in a slightly mucronate (sharp) shape.

FRUIT: Coratina is a typical plant of Puglia with large drupes (5-6 grams) that are elongated ovals and slightly asymmetrical in shape. Ripening is mid to late season (November-December). The fruit is harvested when the tips are black gives a high yield in oil at the mill (21-26%) that is very fruity in flavor.

AGRONOMY: This variety is self-sterile, of high constant production with a low percentage of aborted ovaries. Pollinators: Frantoio, Leccino, Moraiolo. It has a good resistance to drought, cold and in general to all parasites of the olive tree.

COMMENTS: This variety is characterized by early production and by its very good adaptability to different soils and climates.

Empeltre

Also known as: ARAGONESA, TERRA ALTA and LLEI (Flix)

Area of origin: CATALONIA (Spain)

TREE: The variety is named from the Catalan word EMPELT (to graft). It is a vigorous variety with an upright shape and dense crown producing an abundance of new wood each year. The leaves are elliptical/anceolate in shape; medium small, short and narrow in size; and matte dark green in color.

FRUIT: Black at maturation, freckled with an elongated oval, slightly asymmetrical shape. The fruit is of medium small size (2 to 6 grams) with a rounded top. The yield in oil is good, 21-23%. The variety is also useful for table fruit.

AGRONOMY: A very productive variety which enters into production later than Arbequina. It is considered rustic because of its good adaptability to various microclimates as well as freezes and drought. Generally demanding as to land and cultivation; it must be actively farmed. Partly self-fertile, maturation is early and uniform (1st week in November). It has moderate resistance to Olive knot.

COMMENTS: This variety adapts well to mechanical harvesting due to its even maturation and low resistance to detachment, resulting in a removal rate of 85% to 90%.

Frantoio

Also known as: FRANTOIANO, CORREGGIOLO, RAGGIO GENTILE, RAZZO

Area of origin: TUSCANY

TREE: This is an oil variety particularly appreciated not only in Tuscany but throughout the world. The plant is of medium vigor, semi-drooping with an open structure and fruiting branches long, slender and flexible. The leaves are elliptical, lanceolate, of medium dimension and glossy dark green.

FRUIT: The drupe is of medium size (between 1.5 and 2.5 grams), extended oval in form with well visible, sparse whitish markings. Maturation is late and gradual. When mature the fruit is purple-black, but at the preferred picking time green and purple. Frantoio is rich fruity oil (yielding 17-22%) notably aromatic and of high quality.

AGRONOMY: The tree is self-fertile with high, constant productivity. It is extremely early in setting fruit and has an ovarian abortion rate rarely exceeding 10%, sometimes being even as low as 1%.

COMMENTS: While the self-fertile character of the tree guarantees a high and constant fruit production, the presence of a pollinator further increases it. This peculiar productive characteristic, as well as the quality of its oil makes Frantoio a highly valuable and irreplaceable variety.

Grignan

Also known as: BOMBOLOTTO, GRIGNAN, NEGRAR

Area of origin: VENETO

TREE: A Venetian oil variety of medium growth and upward habit. The leaves are elliptical, medium to small, and gray green in color.

FRUIT: The oil content is low (14-15%). The fruit is medium small in weight (1.5-2 grams), is of an irregular oval shape and often in clusters of 3-5 drupes. Maturity is simultaneous and harvest occurs when the drupes are black-violet. The oil is considered to be of good quality.

AGRONOMY: In its area of origin this tree is abundant constant producer. Pollinators: Leccino, Casaliva, Trepp. It has a marked resistance to drought and good resistance to olive knot and cold.

COMMENTS: This cultivar is an early producer. It must be adequately pruned every year to allow light to penetrate the very dense.

Kalamata

Also known as: KALAMON, CHONDRDIA

Area of origin: GREECE

TREE: A tree of strong vigor with an erect habit and canopy of medium density. The leaves are long, broad and flat and of an elliptic lanceolate shape.

FRUIT: A fruit of high weight of an elongated asymmetric shape that is quite distinctive. While it makes excellent oil it is chiefly grown for Greek style black olives. It is freestone with a good pit to pulp ratio.

AGRONOMY: Productivity is high but alternate. Flowering is intermediate. Beginning of bearing is intermediate. Overall this variety is of medium hardiness.

COMMENTS: This variety is resistant to cold but sensitive to excessively hot climates. Kalamata is somewhat susceptible to olive leaf spot and Verticillium Wilt but resistant to olive knot.

Manzanillo

Also known as: MANZANILLA de SEVILLA,

MANZANILLA de DOS HERMANAS

Area of origin: ANDALUSIA (SPAIN)

TREE: A vigorous plant with a rising habit. The crown has long pendulant branches, while the leaves are medium-small elliptical and bright green in color.

FRUIT: Used for table fruit, it is spherical, slightly asymmetrical with a rounded top and bottom. The olives (3-5 grams in weight) are picked very early (September), when they are green. The pulp is 85-88% of the fruit.

AGRONOMY: Self-sterile variety that is very productive and only slightly alternate bearing. One pollinator is Gordal Sevillano. It has good resistance to cold and to changes in the weather.

COMMENTS: This is an important Spanish cultivar. These olives are appreciated on the international markets for the recognizable shape of the fruit, the ease of removing the pit and for the excellent quality of the flesh.

Pendolino

Also known as: MAURINO FIORETINO, PIANGENTE

Area of origin: TUSCANY

TREE: This is a slow growing cultivar of limited development with a very obvious weeping habit. The crown is dense and abundant with leaves of medium size, lanceolate, thin, long and rather dark green-gray in color.

FRUIT: Its form is ellipsoidal, asymmetrical with a rounded tip and weighs between 1.2-2 grams. It generally matures simultaneously, although the time for maturation is intermediate in relation to the other Tuscan cultivars. The drupe, which is black in color with a pruinose surface, has an oil content of between 22 and 23%. The oil has a delicate flavor and is pleasant.

AGRONOMY: Due to its high and constant pollen production, this oil variety is considered an ideal pollinator for most Tuscan oil cultivars. It is self-sterile and prefers Maurino and Leccino as pollinators. It has a mild resistance to cold. Because of its long, flexible branches, it is well-suited to manual harvesting.

COMMENTS: It is a cultivar widely appreciated by growers for its high fruit production and plays a crucial role as an excellent pollinator, both for table and oil cultivars.

Taggiasca

Also known as: LAVAGININA

Area of origin: LIGURIA

TREE: Of medium vigor with a pendulant open shape. The crown is very branched, spread out and well supplied with small, flexible fruiting branches at well spaced nodes. The leaves are medium to large, elliptical and elongated and are a shiny dark green color on the upper side.

FRUIT: Cylindrical, elongated, slightly fatter at the bottom and of medium weight (3-3.5 grams). The fruit matures middle to late season (November, December). The fruit gives a relatively high yield in oil at the mill (23-26%) that is prized for its organoleptic characteristics.

AGRONOMY: The principal cultivar of Liguria, self pollinating with a consistent and high production: flowers with aborted ovaries are at a minimum. It has a good resistance to all problems of pests and diseases.

COMMENTS: This variety is relatively recent origin but is very prized for its production and its yield in oil.