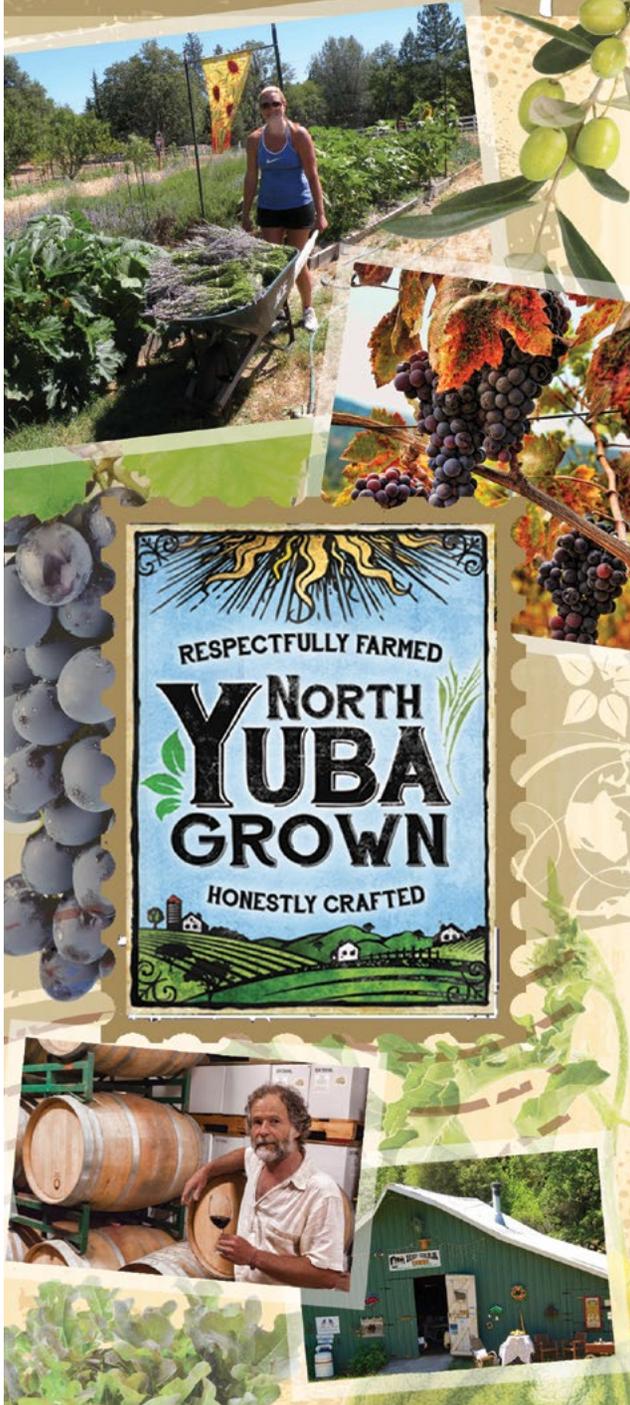


Farm Trail Map



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 oil. 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.

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

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

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 Farms Open by Appointment Only

Apollo Olive Oil

Oregon House
(877) 776-0703
apollooliveoil.com
OLIVES



Athena's Grove

Oregon House
(530) 844-2078
OLIVES

Bisonte Olivo

12831 Sugarloaf Court,
Browns Valley, CA 95918
(530) 741-1496
OLIVES, MEAT



Calolea Olive Oil

68 Tennessee Lane
Bangor, CA 95914
(530) 749-1240
calolea.com
OLIVES



Cante Ao Vinho Winery

Wheatland
(530) 632-8058
canteaovinho.com
WINE



The Chestnut Grove

Brownsville
(530) 743-7979
thechestnutgrove.com



Clos Saron

Oregon House
(530) 692-1080
clossaron.com
WINE



Grant-Eddie Vineyard & Winery

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



Quilici Vineyards & Winery

Oroville • (530) 589-5088
quilicivineyards.com/
WINE



RiverBrooke Farm

Oregon House
(530) 692-9006 or (925) 367-8163
riverbrookefarm.com
FRUIT, VEGETABLES



Towani Organic Farm

Bangor
(530) 679-2729
FRUIT, VEGETABLES,
OLIVES

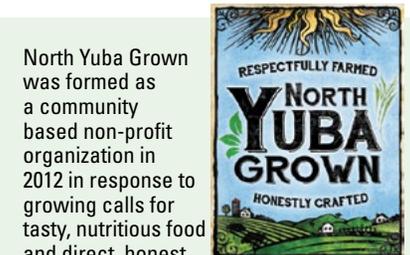


Tryphon Vineyards

Camptonville
(408) 373-5565
tryphonvineyards.com
WINE



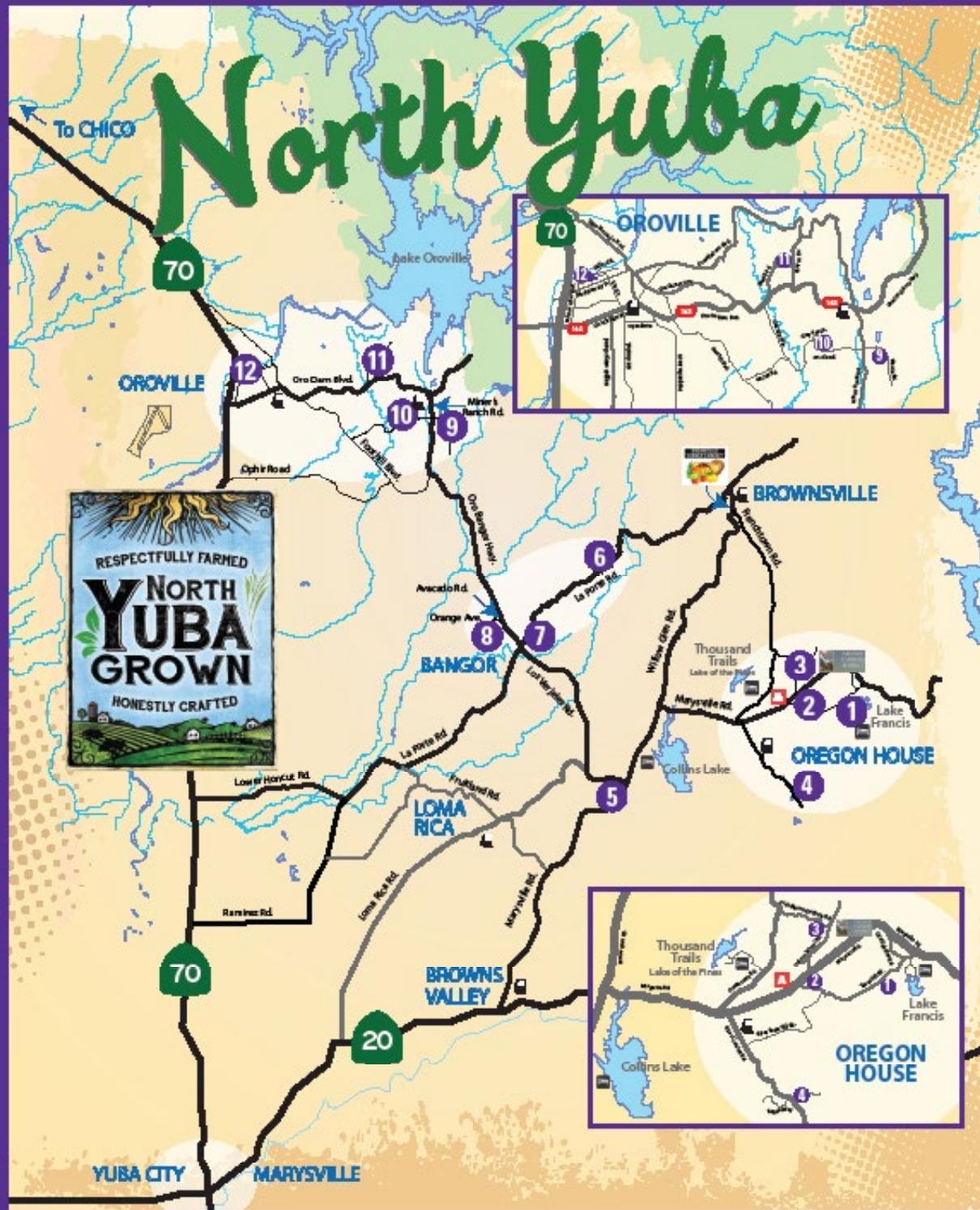
This project is funded in part by the California Department of Food and Agriculture's Specialty Crop Block Grant Program



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



Wineries, Orchards & Farms Open to the Public

1. Lucero Vineyards & Winery

Vineyard wine tasting & sales
10654 Texas Hill Road,
Dobbin's, CA • (530) 692-1141
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



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 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



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/



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**

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**

8. Hickman Family Vineyards



77 Orange Ave, Bangor, CA 95914
(530) 679-0679
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, WIFI**

9. Morse Farms



8 Feathervale Drive, Oroville, CA
95966 • (530) 589-2126
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

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

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
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**

Key W - Winery F - Fruit M - Beef, Lamb, Pork, Chicken WIFI - Wireless Internet Available
O - Olive Oil V - Vegetables L - Local Products Available