



Handcrafted Wines, Olive Oil and Honey from the Capay Valley

Séka Hills Olive Mill

The Séka Hills Olive Mill is strategically located, designed and scaled to meet the milling needs of Capay Valley, Yolo County and regional growers. Located at County Road 78 and Highway 16, the mill's proximity to the region's orchards enables olives from local farms to be milled quickly after harvest, preserving the freshness required in the finest quality oils.

The Séka Hills Olive Mill's unique features include a system for enclosed, temperature-controlled, oxygen-free malaxing (the process by which oil begins to be separated from the flesh of the fruit). Limiting oxygen exposure during milling preserves flavor and health benefits for higher quality finished oil.

Certified organic and available for contract milling, the Séka Hills Olive Mill offers facilities for bottling, 'tote' dispensing and temperature-controlled storage.

Manufacturer	Alfa Laval (Florence, Italy)
Capacity	3.5 tons/hour of raw olives (Avg. prod. 38 gallon/ton)
Finished Oil	Extra Virgin (highest available quality classification)
Oil Packaging	Bottle and bag in a box Tote storage available Temperature-controlled storage
Total Building Size	Approximately 14,000 sq. ft.
Location	19326 County Road 78 Brooks, California 95606
Other Future Mill Features	Tasting Room. Meeting and Catering Facilities.



Yocha Dehe Farm & Ranch

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Olive Mill Contacts

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