



Handcrafted Wines, Olive Oil and Organics from the Capay Valley



Olive Oil Profile

Proud of our rich Native American heritage, we've named our olive oil Séka Hills, after the blue hills where we farm in Northern California's beautiful Capay Valley. Our estate grown olives are harvested with care at the peak of ripeness and delivered immediately to our state-of-the-art mill, producing only the highest quality certified extra virgin olive oil.

Olive Variety	Arbequina
Region	Capay Valley
Milled and Bottled	Yocha Dehe Wintun Nation
Intensity	Medium
Flavor	Balanced, fruity and peppery, with aroma of fresh cut grass

Retail Sizes and Prices

Séka Hills is available at specialty food purveyors and their online stores, as well as at www.sekahills.com. Prices vary.

500ml	Price Range \$16-\$18 / Bottle
250ml	Price Range \$10-\$12 / Bottle
100ml	Price Range \$6-\$8 / Bottle

Foodservice packaging is available.

Yocha Dehe Farm & Ranch
P.O. Box 182
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www.sekahills.com

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YOCHA DEHE
WINTUN NATION

