

DEBORAH ROGERS

Deborah Rogers was a co-founder and former owner of The Olive Press - an olive oil mill, tasting rooms and retail outlets located in Sonoma and Napa, California. In her role as full time managing partner she also oversaw the company's contract olive milling operation. Her role also included advising small growers on oleo-culture and harvest timing to maximize oil quality, and maintaining QA milling and packaging standards for their olive oils and olive specialty food lines. Deborah was responsible for achieving world recognition for The Olive Press as the most awarded olive oil producer in the US. She is currently Olive Oil Production Manager at the acclaimed McEvoy Ranch.

The extra virgin milled by Rogers have received top honors in competitions in California, Italy, Spain, Israel and Japan. In 2010 the Olive Oil Times recognized her as Olive Oil Producer of the Year. She is recognized worldwide as a pioneer of the Californian Olive Oil Industry for her contributions in the areas of processing, education and promotion of Californian Extra Virgin Olive Oil. In September 2012 she was asked by the US Department of State to attend the first Culinary Diplomacy Initiative Partnership launch in Washington, DC.

Deborah is a trained olive oil taster and participates in olive oil sensory analysis for research and quality certification. She is involved in a variety of industry research efforts and serves on the UCCE Research Taste Panel and is a member of the UC Davis Olive Center Taste Panel.

Rogers has served as a judge in the Los Angeles International Olive Oil Competition for many years as well as participated as an international judge for the Olives New Zealand National EVOO competition, and travels to Tokyo to serve on a panel of judges from ten different countries for the Olive Japan competition. She continues to judge local California competitions.

Judge in OLIVE JAPAN since 2013