



## Picholine

**Origin:** France  
**Purpose:** Dual  
**Cold tolerance:** Medium  
**Partially self fertile**  
**Productivity:** High  
**Start of bearing:** Early  
**Ripening:** Late  
**Oil content:** Medium

**Growth:** Picholine is considered hardy and adapted to a variety of conditions. The tree is moderate in vigor, and has a spreading growth habit and medium density. It has a reputation for being demanding as far as its care is concerned. With adequate irrigation, Picholine is a constant, high producer. It is considered the most important French variety. Although it is partially self fertile, Manzanillo and Leccino are considered good pollinizers. It is not to be confused with the Redding Picholine, a completely different variety with a very small fruit. Redding Picholine makes an interesting olive oil, but is rarely, if ever, planted anymore; most of the producing trees date back to the beginning of the last century.

**Pests:** Picholine is resistant to leaf spot. It is rated as moderately resistant to olive knot and verticillium wilt. It is also in the mid-range on drought and cold tolerance. It is about average in its attractiveness to olive fly.

**Fruit:** Picholine fruit is medium to large and freestone. It is primarily used for making green table olives, but it is also an important oil variety. The oil yield is medium, but it is highly regarded for its quality. When harvested too green it is very bitter, but if allowed to ripen more, it yields a fruity oil with a pleasant balance of bitterness and pungency.

**Harvest:** For pickling, Picholine is harvested when yellowish green. For oil, the fruit should be reddish black. Since it is a late ripening variety, it will probably not be at its best for oil until sometime in December in most of California.