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SOFTWARE TRANSITIONS: A FACT OF BUSINESS LIFE

Morrison Principals Brent Morrison and Ana Klein discuss the challenges of software transitions and how they can impact your business.



GETTING TO KNOW JEFF BOIAN

Learn more about Jeff Boian, Morrison's People Solutions Manager.



CLIENT CORNER

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CORTO OLIVE: INNOVATION AND A FRESH START

Rooted in Italian heritage, Corto Olive Company has produced high quality, fresh, extra virgin olive oil (EVOO) since 2005. Made exclusively from California-grown olives, the oil is expertly crafted by the company's master miller to achieve a bright flavor profile that professional chefs have relied on for more than a decade.

Corto Olive Company was founded by Dino Cortopassi, a well-known fixture in California food and agribusiness. Born to Italian immigrants in 1937 in Stockton, California, Cortopassi passed away in February 2022, confident in the strong family-oriented organization he had built.

Similar to great wines, different olive varieties bring their own distinct flavor characteristics to olive oil. Corto's master miller balances the art and science of olive oil crafting to create exceptional products. The time and care taken evaluating, measuring, and tasting each batch ensures that consumers, chefs, and restaurateurs can count on fresh and distinctively flavorful oils.

Corto is known for its fresh and innovative products. Their TRULY® 100% EVOO is made from olives harvested in their prime, cold-extracted, then sealed in unique oxygen-free packaging to maintain freshness. Their La Padella® Sauté Oil is a blend crafted for high-heat sautéing without compromising the olive oil flavor. Combining olive, rice bran, avocado, and grapeseed oils, La Padella® is made to take the heat. Corto's Argumato-Method Box Set offers two seasoned olive oils,

Calabrian Chili and Yuzu Citrus, created by crushing and cold-extracting fall harvested olives simultaneously with fresh seasonal ingredients. And for foodies and the truly adventurous, Corto offers regular virtual online educational tasting experiences. Reserve your spot and you'll receive a tasting kit and instructions shortly before your scheduled guided tasting experience.

Dino Cortopassi was heavily influenced by his Italian heritage, including a love for agriculture, food, and olive oil. His success was not without challenges; after graduating from Stockton High School in 1954 on a vocational track, Cortopassi contracted rheumatic fever, damaging his heart. He was warned to "go lightly" by his doctor, but that wasn't in his nature and he subsequently suffered a mild heart attack. When doctors told him he must slow down his physical activity or risk his life, he took the advice of his future father-in-law and enrolled in the agriculture program at University of California, Davis.

After graduating in 1958, Cortopassi began farming with a modest, rented 65-acre



Amerigo Cortopassi, age 19, working in the artichoke fields. 1920s, Santa Cruz, CA

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parcel. That has grown to 7,000 acres today, with multiple partners, growing oil olives and other crops. Corto also contracts with outside growers to meet demand for its quality products, and is currently looking to contract an additional 3,000 to 4,000 acres of new or existing oil olives for its growing needs.

Honoring Dino Cortopassi's legacy, quality is the driving force at Corto. Using only top quality olive varieties grown for this purpose, Corto harvests their olives at peak freshness when they are green, with just a hint of violet. The oil is cold-extracted in their state-of-the-art mill within 24 hours of harvest. By contrast, many imported olive oils use overripe fruit that lack the fresh flavor of Corto's premium oils. The olive pomace byproduct of olive oil production (the skins and pits remaining after the oil is extracted) is repurposed as animal feed.

In addition to great taste, environmental sustainability is an important motivator at Corto. Their products are available in two sustainable packaging formats: 500 ml recyclable glass bottles and their FlavorLock™

box. In addition to ensuring freshness and reducing quality degradation from light, air, and heat exposure, FlavorLock™ boxes have a significantly lower carbon footprint.

It is interesting to note that olives are an incredibly sustainable crop by their nature. They require very little water in comparison to many other tree crops. Additionally, olives sequester carbon, which refers to the capturing, removal, and storing of carbon dioxide from the atmosphere. According to the International Olive Council, the worldwide production of olive oil absorbs the amount of carbon produced by 20 million vehicles annually.

Corto further reduces carbon emissions by powering its mill with solar energy. Solar accounts for 100% of the mill's energy usage in the summer months and 70% throughout the year. The company is also committed to conserving water, one of California's most endangered resources. Moisture monitors and 100% drip irrigation are used to ensure that water is used as efficiently as possible. Corto's oil olives



Amerigo showing young Dino the ropes on being a farmer. 1942, Lodi, CA

are grown in Super-High Density groves (approximately 680 trees per acre), further improving water efficiency. On average, Corto's Super-High Density olives use 66% less water than leading California tree crops. Water used in the mill is recirculated to irrigate cover crops, which saves water and helps amend the soil and keep it healthy.

Morrison has been privileged to serve Corto Olive Company with interim fractional controller services and executive recruiting. We are always honored to work alongside innovative family-owned companies like Corto Olive Company.