Mona, Utah, USA

YOUNG LIVING LAVENDER FARM AND DISTILLERY

Established 1995

Botanicals sourced from this farm: Lavender, Goldenrod, Clary Sage, Blue Yarrow, Melissa, and Juniper

FARM LOCATION AND BACKGROUND

The Young Living Lavender Farm and Distillery is an iconic lavender farm, not only to Young Living but also to the essential oils movement and the wellness community. Located a short drive from Young Living's Global Headquarters, it is a centre for new and innovative distilling methods, as well as home to events such as Lavender Day, the Essential Oils and Animals Conference, and more.

BOTANICAL BACKGROUND

The Utah juniper is the most commonly found tree in the Great Basin and is widely distributed throughout the arid West of the United States. In the past, Native American tribes used juniper to build ceremonial structures and to craft beaded necklaces and bracelets.

The giant goldenrod, Solidago gigantea, is a smooth-stemmed goldenrod with arching flower stalks bearing flower heads up to ¼ inch (6 mm) long. It's a leafy green perennial herb with bright yellow blooms from August to October. This species is recognized by pollination ecologists for attracting large numbers of native bees, adding a special recognised value to honey bees.

Blue yarrow, also known as common yarrow (Achillea millefolium), produces flowers from April to June and is a popular botanical used for summer and winter bouquets. When cut fresh and kept in water, blue yarrow fills the air with an aromatic spiciness. Our giant goldenrod species is recognized by ecologists for attracting large numbers of native bees.



HARVESTING, TESTING, AND DISTILLING

Lavender planting starts in mid-April while harvesting season starts mid-June. Farm workers plant lavender into a material that reduces weeds, retains moisture, and traps sunlight to keep the ground warm. A cover crop is also planted between the rows of lavender that adds nutrients to the soil, reduces weed pressure, and creates biodiversity for pollinating insects. One acre of lavender produces up to 5 litres of oil, or approximately 18 plants for every 15 ml bottle of oil.

Melissa, on the other hand, produces very little oil—less than 1 litre per acre, making it very time intensive to produce. Once the melissa is harvested, farm crews can't let it touch the ground because the plant could become contaminated. Melissa plants must be distilled right away before the oil evaporates.

Goldenrod is planted starting in mid-April and harvested in mid-September. Its seeds are extremely hard to germinate, which is why the farm perfected a proprietary technique to improve the process. Once planted, goldenrod can grow up to 7 feet tall.

The farm crew tests brix levels, ambient temperature, humidity, barometric pressure, and wind speed to determine the perfect time to harvest. As each batch of oil is distilled, it's tested in the farm's on-site lab to ensure it meets Young Living's Seed to Seal® quality commitment.



HOW THE FARM GOT ITS START

In 1994 Young Living Founder D. Gary Young bought the original farmhouse and 160 acres of the property. He leased nearby acres over the next couple of years, purchasing most of it when he could. Today the farm occupies 1,700 acres. Records in the farmhouse indicate that the original owners distilled their own oils from wild plants found on the property. Today the Visitors Centre is located where the farmhouse once stood.

The farm's manager, Jason Barnum, is a fifth-generation farmer. He also gained experience working large-scale agriculture in the orchards of California. All of his experience led him to find a home with Young Living, where he enjoys increasing his knowledge of aromatic plants.



DID YOU KNOW?

The farm uses sheep to weed the crops. Since sheep dislike lavender's floral scent, they leave the crop and eat only the weeds.



Small amounts of seeds are collected from every crop each year and are preserved in a climatecontrolled storage area.



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This farm is also a waystation for beautiful monarch butterflies, where they can rest and feed during their migration between Canada and Northern Mexico.

LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



Recycling resources. The farm installed refillable drinking water stations and redesigned the distillery to save 260 million gallons of water per year—that's about 400 Olympic-sized pools of water!

Supporting the community. The farm donates thousands of plants each year to local charter schools to support their agriculture programs and takes part in the Adopt a Highway program to keep local roads free of litter.