Paul Mesple is a third-generation grower and managing partner at Henry Mesple Farms – a 630 acre operation primarily dedicated to growing figs with the remainder allotted to other products like almonds, apricots and peaches. Fresh out of the University of California – Berkeley with a degree in political science, Paul’s career began out of necessity when his father fell ill. But what started as trial run at the business has now turned into a 36-year tenure and according to Paul, he hasn’t looked back.

Perhaps this is because Paul finds year-round pleasure from his work on the farm. From the quiet dormancy of winter and the rebirth and bloom of spring to summer’s fresh fig season when you can enjoy the fruit right off the tree and the liveliness of fall with the dried fig production in full swing, Paul finds each season memorable and rewarding.

No matter the season, Paul’s dedication to his craft remains steadfast - ensure the highest quality food using advanced farm management practices, superior environmental stewardship and other sustainable practices.

The result?

“Each variety that we grow delivers an aromatic and delicious flavor that cannot be found in figs grown outside of California,” says Paul. “We think it’s our special touch, but we also know it has a lot to do with the ideal soil and varieties unique to California.”

Beyond the superior quality and flavor of the figs he grows, Paul is especially proud to work alongside his wife, mother and sister and team of employees to provide nutritious fruit and nuts to consumers around the world, while at the same time contributing to the well being of agriculture and the economic growth of California.

To learn more about the California fig industry, visit www.californiafigs.com.