

NAPA VALLEY WINE LIBRARY **REPORT**



W I N T E R 2 0 1 1

Table of Contents

Napa Valley Wine Library REPORT

Editor-in-Chief Diana H. Stockton
Photography Priscilla Upton
Design Magnum Wine Design
Printing MSI Litho

Comments and questions are encouraged:
editor@napawinelibrary.com

Editor's Letter	I
Portraits by Richards P. Lyon, MD.....	2-19

André Tchelistcheff.....	2
Brother Timothy.....	3
Robert Mondavi.....	4
Maynard Amerine.....	5
Charles Wagner.....	6
Peter Mondavi.....	7
Roy Raymond.....	8
Nathan Fay.....	9
Louis P. Martini.....	10
René di Rosa.....	11
Joseph Heitz.....	12
Laurie Wood.....	13
Mike Grgich.....	14
Angelo Regusci.....	15
Joseph Phelps.....	16
Warren Winiarski.....	17
Jamie Davies.....	18
Robert Travers.....	19

President's Message.....	20
--------------------------	----

Organization and Membership Information.....	Inside Back Cover
--	-------------------

Dear Reader,

A few month's ago, during an NVWLA board meeting, with our mind on the 50th Anniversary of the Annual Tasting, we asked about topics for the REPORT. Casting their eyes about the Napa Valley Wine Library wing of St. Helena Public Library, board members were nearly unanimous with: "the portraits," the 18 black and white photographs taken by Richards P. "Dick" Lyon, of Napa Valley winegrowers and winemakers Dick characterizes as "founders [who] never lost their joy in the vineyards and their desire to pass on what they learned to anyone interested enough to ask the questions."

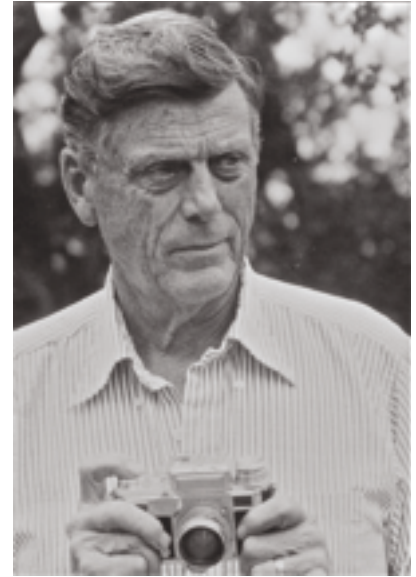
Dick chose practitioners he both knew well and had never met, but thought he ought to photograph as he came to terms with his own retirement. Three founders of NVWLA, Maynard Amerine, Louis P. Martini and André Tchelistcheff, are among the portraits on exhibit at the library. Dick, himself, was a board member of NVWLA, its president for two years, from 1999-2000, and a board member emeritus since 2006.

When Dick and his family moved to Napa in 1970, Dick commuted to an East Bay medical practice for 15 years. He retired at 67 and he and his wife moved to the top of Stonecrest where Dick kitted out a closet as a darkroom and ranged over the valley with camera and video recorder in hand. He had taken pictures since he was a boy, and as a general and then pediatric urologist says a camera helped amplify his powers of recall, on rounds and in the operating room. For several years Dick researched grape growing and winemaking, drawing from what he

characterizes as "a living library from which to learn." He had also become a home winemaker, thanks to his Stonecrest neighbors, Lorrain and Tom Kongsgaard. In 1991 Dick published a photographic essay, *Vine to Wine*, followed by *100 Napa County Roadside Wildflowers*, while he contributed taped interviews with vintners to the Napa Valley Wine Library's collections. Dick's most recent work is *A Process Mind: A Timeless Journey of Identifying Problems and Creating Effective Solutions*, published in 2010.

We hope you enjoy this celebration of the collection of vintners caught in full-stride by Dick Lyon. He was most helpful in readily providing his own prints and information about each shot. "At 95," he says, "it is more important than ever to follow one of my precepts for success: Do it Now."

Diana H. Stockton



PHOTOGRAPH: CAROL TROY

André Tchelistcheff

1901 - 1994

Beaulieu Winery and Vineyards, Rutherford

André Tchelistcheff came to America at the invitation of Georges de Latour of Beaulieu Winery and Vineyards, when André was 38. M. de Latour had met André in Paris, where André was working in an enological research laboratory after finishing a course of study in winemaking at the Institute of National Agronomy. Having been carefully brought up in Russia, fought in the Crimea, sought refuge in Turkey and Yugoslavia (now Serbia), and studied winemaking in France, André was versed in seven languages—Russian, Greek, Latin, German, French, Italian, and English. His undergraduate studies had been in agricultural science at the University of Brno in Czechoslovakia. Now he was to be winemaker at Beaulieu.

André was at Beaulieu from 1938 to 1973. He then became a consulting winemaker for dozens of wineries, old, new, near, and far, wineries such as Buena Vista and Niebaum-Coppola (now Rubicon Estate), Firestone and Stags's Leap Wine Cellars, and, ultimately, again for Beaulieu. André retired in 1993. While at Beaulieu as winemaker, he was assisted by Joe Heitz, Theo Rosenbrand, Mike Grgich, and Dick Peterson. André insisted on a number of European practices, including malolactic and cold fermentations, the use of barrels in *élevage*, and improved sanitation, but, above all, he brought a discerning, refined palate to wine tasting in California. André was also unstinting in his help to young winemakers and became a founding board member of NVWLA.

When André and his wife Dorothy moved to Napa, they became a neighbor of Dick's on Stone Crest. Dick regularly quizzed André on winemaking and got to know him pretty well. He says André was a real gardener at heart, that he loved his roses. What with wine and roses, Dick never did make a formal portrait of André. This image was taken while they were at a party at their neighbors, Tom and Lorraine Kongsgaard. Dick says it is "anything but purposeful, but wonderful to have."





Brother Timothy

1910 - 2004

Christian Brothers Mont La Salle Vineyards, Napa and St. Helena

Brother Timothy, as Anthony George Diener, grew up in Los Angeles and attended schools and college governed by the Brothers of the Christian Schools, a religious order funded by its De La Salle Institute. In 1928, he joined the Christian Brothers, as the order is known, and became a teacher of chemistry and other subjects for its schools in the greater Bay Area.

Christian Brothers also ran a small sacramental and medicinal wine business for the benefit of its De La Salle Institute. In 1930, Christian Brothers bought vineyards, a small still and a winery on Mt. Veeder and with the direction of Brother John and help from Brother Timothy, moved equipment and wine from Martinez to its newly purchased Mont La Salle Vineyards. In 1935 Brother Timothy became its wine chemist with Brother John in charge of the overall enterprise.

Throughout his fifty years of service in wine-related operations for Christian Brothers, Brother Timothy oversaw countless innovations and improvements not only for Christian Brothers but also for the wine industry of California. He pioneered all kinds of equipment and techniques, and in close association with UC Davis, improved varieties of winegrapes as well as serving on the state's Wine Advisory Board and the Wine Institute. With Brother Timothy's guidance and Brother John's strategic planning, Christian Brothers expanded its still and sparkling wine operations in Napa Valley as it increased its sherry and brandy-making in the Central Valley. Brother Timothy retired in 1986 and in 1989, Heublein Fine Wine Group bought the Christian Brothers winery operations and distilling business.

Brother Timothy spent over an hour with Dick in the Mont La Salle garden, and as Brother Timothy talked about wine, Dick listened and learned and his camera rolled. "There can only be one Brother Tim, and I hope my photo is worthy of him."

Robert Mondavi

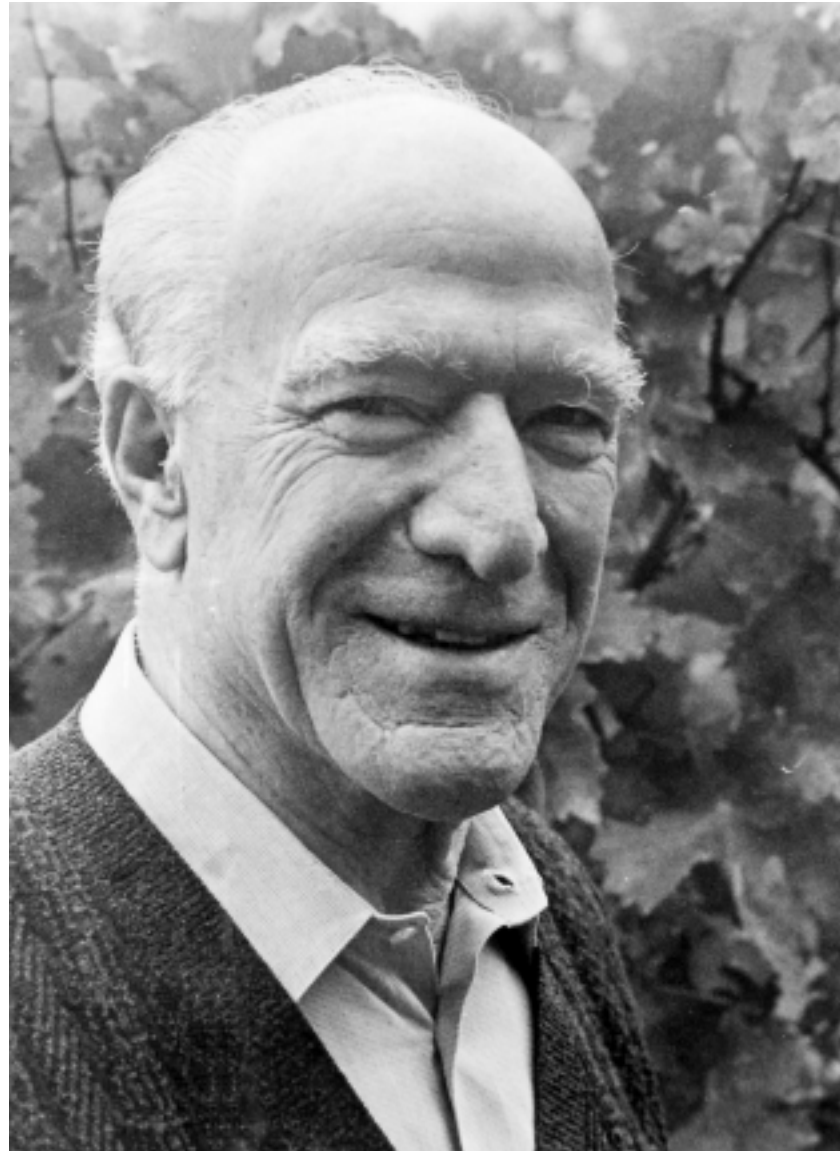
1910 - 2008

Robert Mondavi Winery, Oakville

When Robert and his family moved from Minnesota to Lodi, his father Cesare established a successful grape shipping business and acquired the Acompo Winery. After high school in Lodi, Robert studied economics and business administration at Stanford, took a summer course in enology at UC Berkeley, and went to work at Sunny St. Helena Winery, in which his father had invested in 1937. After Cesare sold Acompo, he bought Charles Krug Winery, and then all of Sunny St. Helena. Robert then developed a successful program of popular and premium wine production between the two. When his younger brother Peter returned from WWII, the family organized a new company with Robert in charge of management and sales and Peter, production.

Although Robert traveled for Krug, he promoted all the Napa Valley wineries as he sought to persuade every American that table wine was an integral part of daily life, not an occasional extra. In 1965, Robert left Krug to open Robert Mondavi Winery in Oakville a year later. Mondavi was soon host to numerous cooking classes, art exhibits and summer concerts. As Mondavi wines grew in popularity, Robert expanded vineyard acreage and production. He and Philippe de Rothschild established a joint venture, Opus One in Oakville, while Robert developed Woodbridge Winery in Lodi. Many worldwide ventures followed, as Robert generously supported local venues for the arts and wine education in Napa Valley and at UC Davis, and his children joined Mondavi. The winery was sold to Constellation brands in 2004 and Robert's children and their families are in wine ventures of their own.

Although Dick was not well acquainted with Robert, his wife and a wonderful secretary helped Dick persuade him take a seat on a bench in front of the winery. Dick says he was lucky to get Robert to just sit down for a moment.





Maynard Amerine

1911 - 1998

Department of Enology and Viticulture, UC Davis

Maynard Amerine retired to St. Helena after a long and distinguished academic career with UC Davis. In 1936 he became the first research professor in its Department of Enology and Viticulture, and remained with that department both as an active professor, chairing it from 1957-1962, and emeritus, until his death. Most importantly, Maynard is credited with stimulating the wine industry after prohibition. In the 1930's, he inventoried the vineyards of California with fellow professor Albert J. Winkler and together they created a climate classification for the state, later adopted internationally. Maynard traveled to France in 1937, and subsequently made many studies of the wine country of Europe, advising governments on winegrowing internationally, as well as guiding those who shared his enthusiasm for wine and travel on the tours abroad he led for UC Davis.

A prolific writer, Maynard authored research articles and textbooks and helped promote the appreciation of wine in less technical works. In 1962, he became an advisor to the just-formed NVWLA board and arranged for a donation of books and pamphlets on wine from UC Davis, later adding Frona Wait's lantern slides to the growing collections. In 1964, Maynard and Jim Beard organized five lectures on wine and wine history for NVWLA. These lectures grew into a series of weekend wine classes offered only in the summer and in ten years nearly a thousand had taken the classes. In 1976, *Wines: Their Sensory Evaluation* written with Edward B. Roessler was published and became the standard work for the innovative field. Maynard's best-selling *Wine, An Introduction for Americans*, written with Vernon Singleton, came out in 1978 and in 1984, as one of its three editors, his excellent *Book of California Wine*.

Dick Lyon says at the time he wished to make a portrait, a close friend of Maynard's was dying of cancer. Perhaps because Dick was an understanding physician, Maynard agreed to be photographed and Dick was able to take several pictures of Maynard in his garden where, like André Tchelistcheff, Dick says he seemed truly at home.

Charles F. Wagner

1913 - 2002

Caymus Vineyards, Rutherford

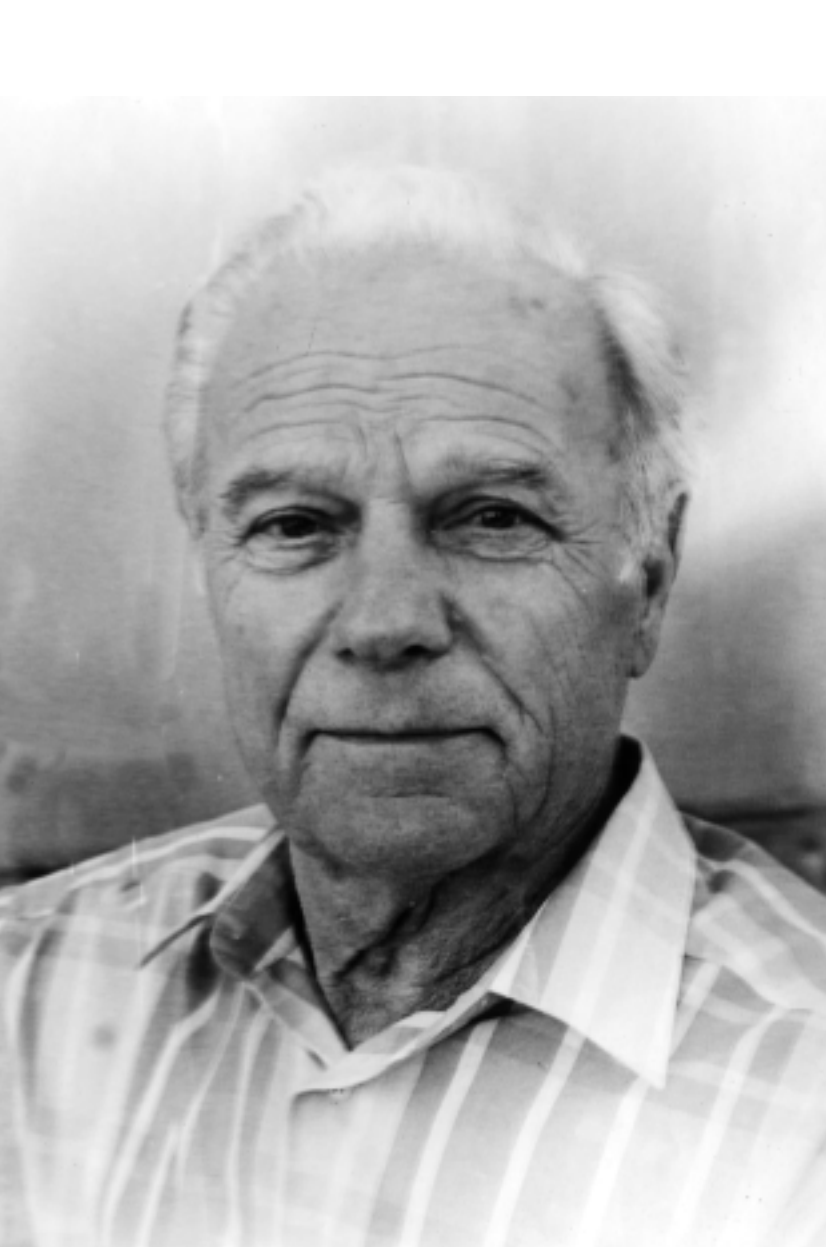
When Charlie Wagner married his high school sweetheart, Lorna Belle Glos, he was helping farm a 70-acre property on Rutherford Road, which, in a few years, he was able to buy. The land was in prunes and walnuts. Charlie built a house using what he could of what was left of the old Liberty School on the property, where he and his bride had learned to read and write, and began to develop vineyard.

Charlie's Alsatian family had come to Rutherford from San Francisco in 1906 and Charlie had grown up farming grapes as well as other crops on the family ranch where he was born (today the site of Honig Vineyard and Winery). Charlie's father had built a winery there in 1915 and was developing a bulk wine business when Prohibition ended that venture. For his own vineyards, Charlie planted Pinot Noir, Riesling, Gamay, Burger, and Petite Syrah with the guidance and help of his neighbors Laurie Wood and André Tchelistcheff, who held the same high opinion of Rutherford's winegrowing conditions as Charlie did.

Charlie sold his grapes to several wineries, but always kept a portion for his own home wine. In the 1960's he replaced his Pinot Noir with Cabernet Sauvignon using budwood from Nathan Fay, who was glad to share it with Charlie and let him cut his own. In 1971, in a turnabout from selling his ranch, Charlie started Caymus Vineyards with his wife and his son, Chuck. George Duer initially helped with their winemaking, then Robert Stemmler, and in 1975, Randall Dunn joined the team. Randy left in 1986 to concentrate on his own Dunn Vineyards as Chuck took over winemaking and then general operations, which he has expanded throughout the state. Today, Charlie's grandsons Charlie and Joey and his granddaughter Jenny are all involved with Wagner Family Wines.

Dick says he pummeled Charlie with questions at Caymus as they talked outside about winemaking—both commercial and homemade. Charlie seemed most at home on his tractor, "With a sombrero for shade, what a guy!"





Peter Mondavi

1914 -

Charles Krug Winery, St. Helena

Peter Mondavi grew up with his brother Robert in Lodi, where their father Cesare established a successful fruit and grape shipping business and acquired Acompo Winery after moving the family out from Minnesota. Peter graduated in chemistry from Stanford and did post-graduate work at UC Berkeley. He was a winemaker at Acompo when he joined World War II with the U. S. Army Chemical Corps. In 1943, after selling Acompo, Cesare bought Charles Krug Winery, and then all of Sunny St. Helena Winery in 1946, having invested in it in 1937. When Peter came home from the war, a family company was organized. Peter was put in charge of production at Krug with Robert its general manager and sales director. Many successful innovations followed.

Krug's popular white wines of the 1940's and 50's that paved the way for its reds were the result of Peter's attention to cold fermentation, small French oak barrels for aging, thorough sanitation in the winery, and Robert's strategic planning. Now in his 90's, Peter is still up at 2 and 4 a.m. checking tank temperatures. Granddaughter Angelina calls him, "an inspiration for us all." When Francis Gould, a founder of NVWLA, became head of public relations at Krug, he started the very first winery newsletter, *Bottles and Bins*, in 1949. The first outdoor winery concert followed in 1951. After Cesare died in 1959, his widow Rosa became president of the family business, with Robert shaping its direction and Peter implementing necessary changes. Eventually Robert went out on his own, and Peter and his family settled down to run Krug. Peter's two sons, Marc and Peter, Jr., are now in charge of its operations.

Since Dick had not yet met Peter, it took several trips up and down the long stairs to his office to finally corral him. Dick then had to persuade Peter to step out into the daylight, but Dick feels he got one of the finest portraits possible.

Roy Raymond

1915 – 1998

Raymond Vineyard and Cellar, St Helena

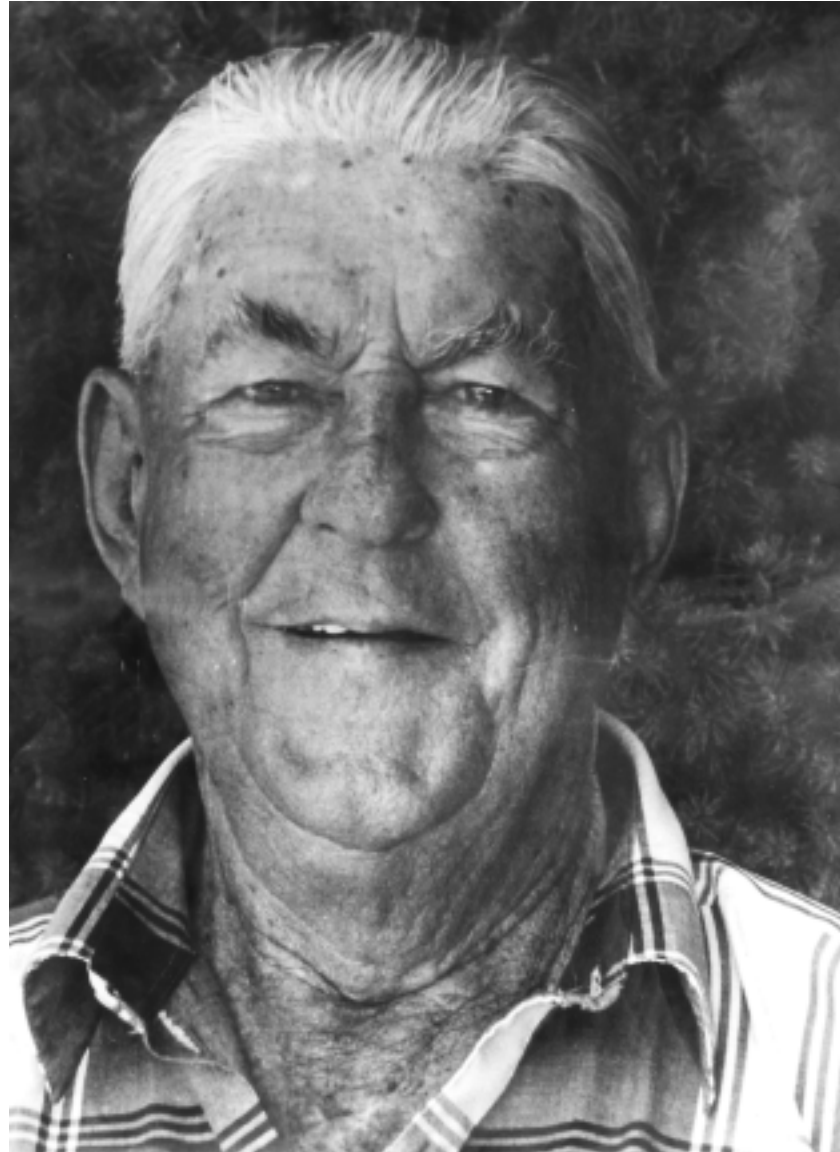
Roy Raymond was born in San Francisco and grew up in Kentfield. Just out of high school in 1933, Roy found work as a cellar rat at Beringer Brothers Winery. With Repeal, Roy was a key part of rebuilding at the winery. He married the winemaker's daughter in 1936, and when he left Beringer to start his own winery he was general manager.

The Beringer brothers Jacob and Frederick founded their winery in 1876. In time, Jacob's son Otto became winemaker, and Otto's daughter Martha Jane fell in love with Roy. They had two sons, Roy, Jr. and Walter, and the boys grew up alongside their father in the winery and vineyards. Nearly a century later, when Beringer sold to Nestlé, Roy and his sons agreed it was time for wine with Raymond on the label.

In 1970, Roy bought 81 acres south of Zinfandel Lane. His sons planted vineyard and outbuildings doubled as crush pad and tasting room while Roy built a winery. The first crush was in 1974. As Raymond's reputation for balanced Cabernet Sauvignon grew, additional acreage was added in St. Helena, Jameson Canyon and Monterey.

Roy was twice president of Napa Valley Vintners and served on various St. Helena councils, and with Robert Mondavi, Louis P. Martini, and Brother Timothy, made sure the new Napa Valley Appellation included *all* the valleys. Although Raymond was sold to Kirin Brewery Company in 1989, Roy stayed active in the winery until his death, with Roy, Jr., president and Walter, winemaker. Kirin sold Raymond to Boisset Family Estates in 2009 and Roy's children and grandchildren have gone on to other ventures.

Charlie Wagner paved the way for Dick to meet Roy. Although the portrait was taken "on the run," Dick says, they became good friends and he always felt welcome in Roy's kitchen, constantly asking questions about vineyards and wine.





Nathan Fay

1915 - 2001

Fay Vineyards, Stags Leap District

Although trained as a mining engineer, after serving in World War II Nathan Fay wanted to farm. He and his wife Nellie came to Napa Valley from Visalia in 1951. He bought 205 acres in what is now Stags Leap District, tended its diverse crops and studied new varieties of grape to plant. Farm adviser Jim Lider recommended Cabernet Sauvignon. In 1961, Nathan's Cabernet was the first significant planting south of Oakville.

In 1967, Nathan had the chance to buy additional acreage then in prunes. He asked his good friend and fellow home winemaker, Father Tom Turnbull, to come in on half. Tom and his wife, Mary Jane, who lived in the St. John's rectory on Stone Crest in Napa, bought their half, planted Merlot at Nathan's suggestion—he said it caused less stress—and built an adobe house into which they moved after eleven years of making every brick of it themselves.

Nathan planted more Cabernet and Merlot on his new acreage and sold his grapes to Charles Krug, Phelps, Heitz (Heitz Cellars produced five vintages designated Fay Vineyard), Chimney Rock, and Carneros Creek as well as to avid home winemakers such as Earl Thollander. Nathan's own homemade wine had inspired Warren Winiarski to buy land and make wine next door to Nathan. In 1986, Nathan sold most of his vineyard to Warren and a patch to Joe Phelps. He and Nellie continued to live in their house on Warren's land. In 1988 Father Tom Turnbull died and in 1995 Nellie Fay passed away. Nathan and Mary Jane married in 1996, and Nathan moved into the adobe; he and Mary Jane looked after her vineyard and he oversaw Turnbull home wine-making until his death. Stags Leap District Winegrowers, in Nathan's honor, annually fund a graduate student in viticultural research in the Viticulture and Enology Department at UC Davis. In 2006 Mary Jane donated Nathan's farming journals to the Napa Valley Wine Library.

Dick says Nathan introduced him to the art and joy of grape growing and winemaking by giving Dick his first taste of homemade wine, a 1978 Cabernet that "spoiled him from the start, never to become "unspoiled." Dick spent several sessions interviewing and photographing Nathan.

Louis P. Martini

(1918 - 1998)

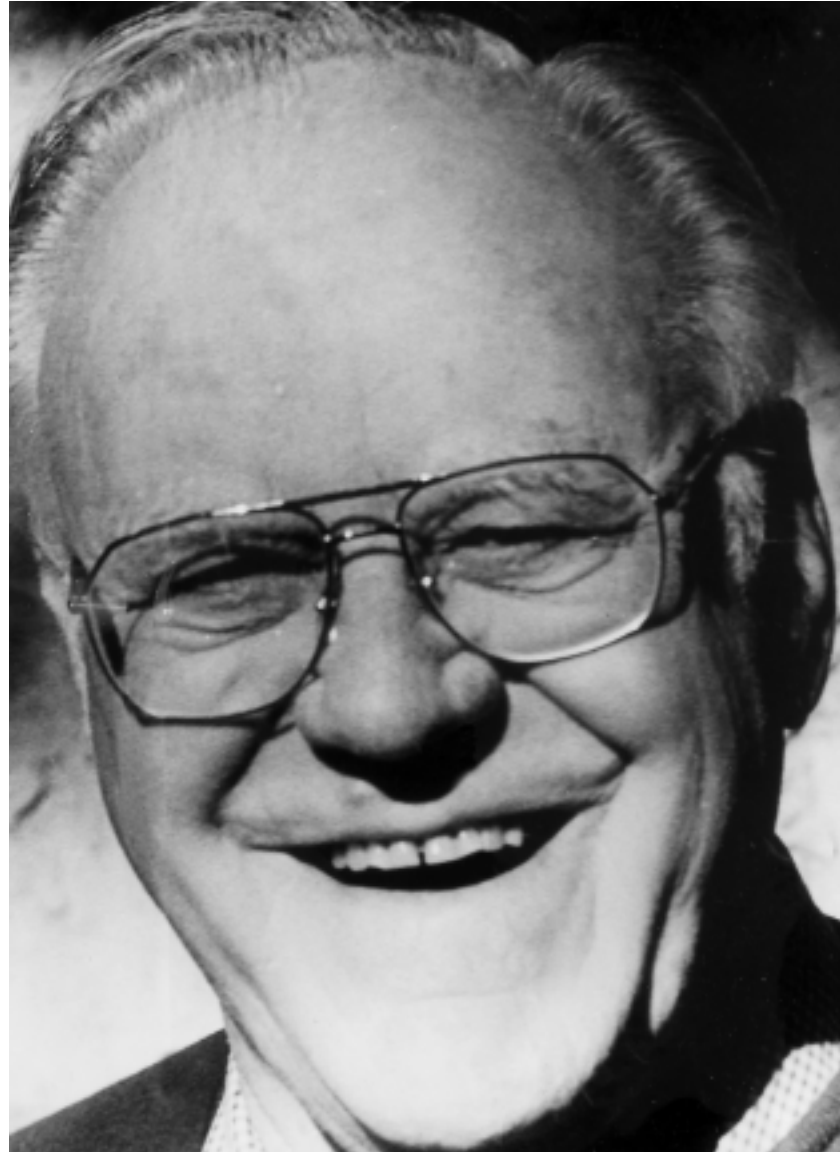
Louis M. Martini Winery, St. Helena

Louis M. Martini founded Louis M. Martini Winery in 1933. He had already established a winery in Kingsburg where his son Louis had grown up working alongside his father after school. Young Louis continued his studies at UC Berkeley under Maynard Amerine as he helped to expand the Martini winery in St. Helena. Its Monte Rosso property in Sonoma County was acquired in 1938, and a good part of Stanly Ranch in Los Carneros in 1942. After college, Louis joined the Army Air Forces. Once home from WW II, he went to work at Martini's full-time. He became winemaker in 1954 and president and general manager in 1968. Louis' father died in 1974. His son Michael has been Martini's winemaker since 1978 and daughter Carolyn, president since 1985. E. & J. Gallo bought the winery in 2002.

Throughout his career, Louis worked closely with UC Davis to improve the types of grapes and methods of winemaking in Napa Valley. Clones of Chardonnay, Pinot Noir and Riesling were improved by his efforts, he and André Tchelistcheff re-established vineyards in Los Carneros, where sheep had overtaken vines, and Martini was among the first to adopt stainless steel tanks and controlled fermentation temperatures. Martini also produced the first Los Carneros Pinot Noir in 1952 and bottled America's first Merlot in 1968.

Louis constantly and thoughtfully promoted the excellence and reputation of Napa Valley wines. He helped found NVWLA, of which his daughter Carolyn is now president, and a reorganization of Napa Valley Vintners Association, chairing its first wine auction. In 1989, in honor of his 75th birthday, Louis' children established a research fund for the Department of Viticulture and Enology at UC Davis, now the Louis P. Martini Endowed Chair in Viticulture of that department.

To take Louis' picture, Dick and he sat at ease out on the porch. Louis' wife, Liz, had met Dick in college where they were lab partners in organic chemistry. It was a challenge keeping the reflections down on Louis' eyeglasses, but Dick says Louis was "gracious enough to give me a second try, and that caught the person I knew."





René di Rosa

(1919 - 2010)

Winery Lake Vineyard, Los Carneros

A New Englander, René di Rosa came to San Francisco to work for the *San Francisco Chronicle* after living in Paris. He'd gone to Paris after graduating from Yale and serving in the US Navy. When city life and a news beat began to pall, René sought a life in the country. In 1960 he bought 460 acres in Los Carneros and settled in to live among cows, oats and barley, a small pond, and no neighbors. When René found the remains of Talcoa Winery vineyards, planted before the one—two punch of Phylloxera and Prohibition brought death and dismemberment to most of the region's grapevines, he researched the region, consulted with his good friend André Tchelistcheff, and took viticulture classes at UC Davis. René planted new vineyard, amending the blocks with what came out of the pond he turned into a lake, and named his property, "Winery Lake." Once the lake was established, André used to fish there regularly.

René planted Chardonnay, Pinot Noir and a few other special varieties and soon had competitive buyers for his fruit. In 1986 he sold the vineyard half of his property to Joseph E. Seagram & Sons for its Sterling Winery, which continues to offer a Winery Lake Chardonnay (one of the first vineyard-designated wines in Napa Valley). René then turned his considerable energies into developing an "art preserve." He had begun collecting art in the 1950's and gotten to know several leading Bay Area artists while taking classes at UC Davis. After expanding both the galleries and gardens of his preserve as he acquired regional works of art, his di Rosa Preserve opened to the general public in 1997.

Although Dick had intended to film René using video, he also shot some stills while they talked at length in the galleries. "The result was René for sure," says Dick, "but when he saw [the video], he would have none of it. Thus, I destroyed it, while my still photos survived. Glad they did."

Joseph Heitz

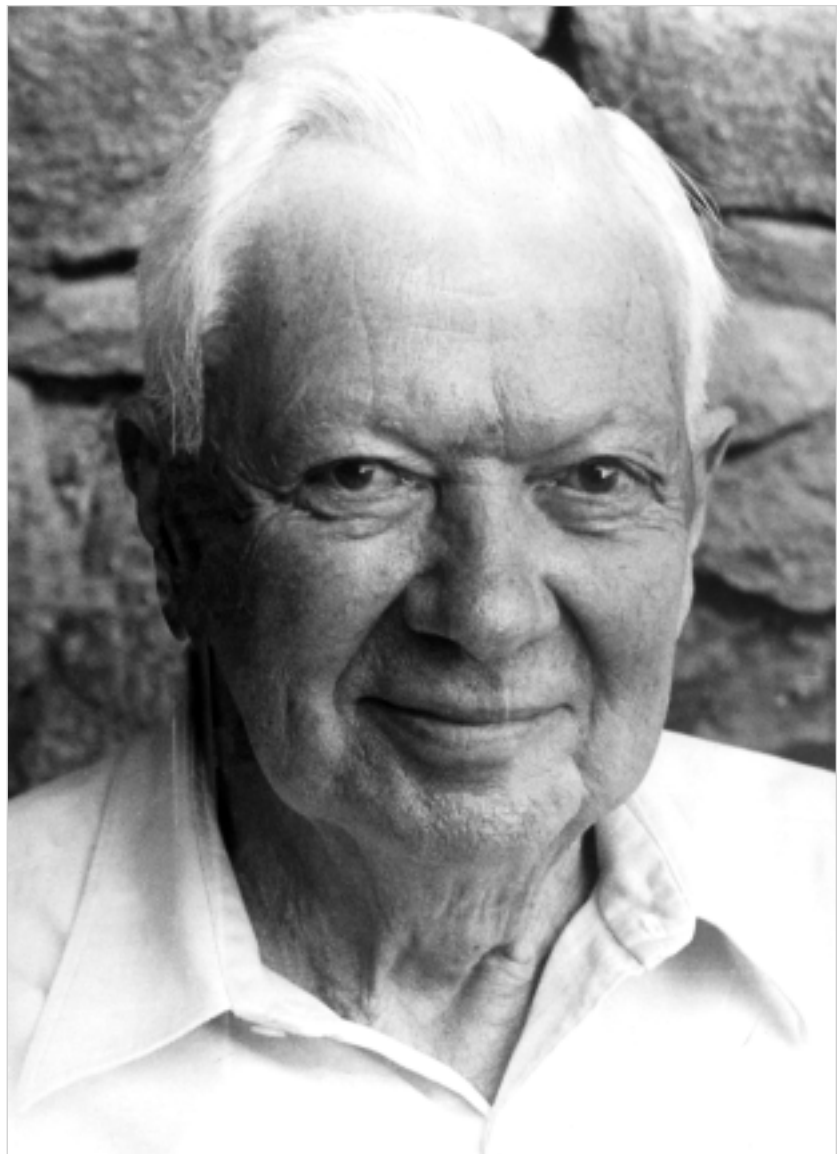
1920 - 2001

Heitz Wine Cellars, St. Helena

Joe Heitz and his wife Alice came to Napa Valley in 1951 so Joe could assist André Tchelistcheff in winemaking at Beaulieu Winery. While Joe worked with André and completed his graduate work at UC Davis, he was invited to help establish a Department of Enology at Fresno State in 1956. Two years later he left Beaulieu to become the first enologist for the unique Fresno State Winery. Joe's heart and winemaking spirit remained in Napa Valley, however, and in 1961 he bought eight acres of vineyard (in Grignolino) and a winery just south of St. Helena. He soon bought 160 more acres of vineyard land in Spring Valley from the Holts. The property included a stone winery built in 1898 by the Rossi family. This became the operating winery of Heitz, and the other its tasting room.

In 1965, Joe met Tom and Martha May, and a felicitous friendship began. The first vineyard-designated wine in Napa Valley was Heitz Wine Cellars 1966 Martha's Vineyard Cabernet Sauvignon. The designation had been an idea of Tom and Joe's. In 1976, Heitz initiated its Bella Oaks Cabernet Sauvignon from the vineyard of Barney and Belle Rhodes (it had also produced a Fay Vineyard Cabernet from 1975-1979) and in 1989, Heitz's own Trailside Vineyard Cabernet Sauvignon completed a single-vineyard trio. Joe's son, David, learned winemaking at his father's side and at Fresno State. The 1974 Martha's Vineyard Cabernet Sauvignon was his first solo vintage as winemaker, the position he continues to hold at Heitz. Joe's daughter Kathleen is its president.

Dick hadn't met Joe when he came to take his photograph. Dick says he had to spend time persuading Joe to leave the living room and go outside to have his picture taken. Finally Dick was able to photograph Joe standing at the south end of his winery.





Laurie Wood

1920 - 2011

Frank Wood and Son, Rutherford

Except for serving abroad in World War II, Laurie Wood spent all his life in Napa Valley, yet he was a true progressive, bringing all sorts of innovations to local farming while involved in his family's vineyard management company. Frost protection, irrigation, aerial sulphuring, and mapping were all new approaches Laurie shared with the valley. He thought it was his map-making and helicoptering that had instilled a b-r-o-a-d view of things.

Besides managing what came to be 29 different ranches, Laurie managed his own Wood Ranch. In the early 1960's, his friend Bob Mondavi recommended he plant Sauvignon Blanc, which Laurie did, selling the fruit to Robert Mondavi Winery. Wood Ranch has also provided grapes for many other wineries including Beaulieu, Caymus, and Stag's Leap Wine Cellars. In 1965, along with Chuck Carpy, Laurie became one of eight investors in the reorganization of Freemark Abbey Winery. He took charge of its vineyard management and contributed fruit from his Wood Ranch. For the Paris Tasting of 1976, Freemark Abbey was the only winery Stephen Spurrier invited to submit both red and white wines. The winery was sold to Kendall Jackson in 2006.

Several independent vineyard managers in the valley got their start with Laurie, and the winemaker for Shafer, Elias Fernandez, grew up on Wood Ranch. In addition to farming, Laurie also dowsed for water and contributed all his dowsing fees to his alma mater, St. Helena High School. In 2003, Napa County Farm Bureau honored Laurie as its Agriculturalist of the Year.

Jane Skeels has anchored an office for both Frank Wood & Sons and Napa Valley Wine Library at the Wood Ranch for many years. While Dick was president of NVWLA, he combined visits to Wood Ranch on Library business with opportunities to photograph Laurie at work in the vineyards.

Miljenko “Mike” Grgich

1923 -

Grgich Hills Estate, Rutherford

After business school, Mike Grgich was studying winemaking and viticulture at University of Zagreb, in what is now Croatia, when a professor just back from a trip said, “California is paradise.” Mike left Yugoslavia in 1954 headed to America, but it took four years before he arrived with a valid visa, his family, and a handful of wine books. Mike went straight to work for Lee Stewart at Souverain Cellars in 1958. After a harvest at Souverain and another at Christian Brothers, Mike became chief chemist at Beaulieu for André Tchelistcheff (André had greeted him in Croatian). When André retired nine years later, Mike went to work at Robert Mondavi Winery and then was hired away by Chateau Montelena.

In 1976, the Chateau Montelena Chardonnay 1973 won Stephen Spurrier’s Paris Tasting of 1976 for twenty French and California wines, beating nine other Chardonnays—six French and three from California. In 1977 Mike founded Grgich Hills with Austin Hills and his sister. In 1982, President Reagan served Grgich Hills Chardonnay 1979 to the president of France at our French Embassy, the first time an American president had served American wine to a French president in Paris.

Eager to learn all he could about local winemaking, Mike praises the resources of Napa Valley Wine Library and its classes organized by Jim Beard, courses at UC Davis, and meetings of the Napa Valley Technical Group, as well as professors at UC Davis such as Maynard Amerine and Carole Meredith. In 2006, Grgich Hills became an all estate-grown winery, the same year Carole’s lab proved Zinfandel originated in Croatia. And there, where Mike knew the variety as Plavac Mali, he had begun his own winery, Grgic Vina, ten years earlier.

Dick says this portrait assignment was difficult because he hadn’t yet met Mike. Mike gave into having his picture taken thanks to a wonderful office staff that also wanted “a photo of the man”. During their two sessions, Dick very much enjoyed Mike’s tales of his boyhood in Croatia and here in the Valley with the other “greats.”





Angelo Regusci

1926 -

Regusci Winery, Stags Leap District

Terrill L. Grigsby came to California in 1850. A successful entrepreneur, Terrill invested in Vine Cliff in 1865, and built his own Occidental Winery in 1878, the first to be built in what is now the Stags Leap District, and one of the earliest designed for gravity-feed, where grapes are delivered at the top of the winery, fermented and pressed on a middle floor, and barrel aged on the ground floor. Fortunes changed as Phylloxera and Prohibition held sway, however, and after Grigsby departed, dairy cows vied with stills within the winery's walls.

In 1932, Gaetano Regusci bought the former T.L. Grigsby property of 286 acres and farmed its hillside vineyard, as well as fields of corn and hay, prune and walnut orchards, hogs and herds of dairy and beef cattle. For decades Gaetano and his son Angelo readied their produce for market and sold their finished beef to butcher shops and grapes to other wineries. In 1995, Angelo's son Jim spearheaded an effort to re-establish the old winery on the property and together, he and his father restored the stone building. Their first crush was in 1996 and Regusci Winery opened to the public two years later. In 2005, the Napa County Farm Bureau honored Angelo, still an active cattleman, dairyman, farmer, businessman, and viticulturalist, as Agriculturalist of the Year.

When Dick went to photograph Angelo, he found him working on his truck in the garage. Dick took to him immediately, for they are both what Dick calls "fiddlers," always repairing, improving and adapting pieces of equipment. Dick photographed Angelo in the arbor next to his house.

Joseph Phelps

1927 -

Joseph Phelps Vineyards, St. Helena

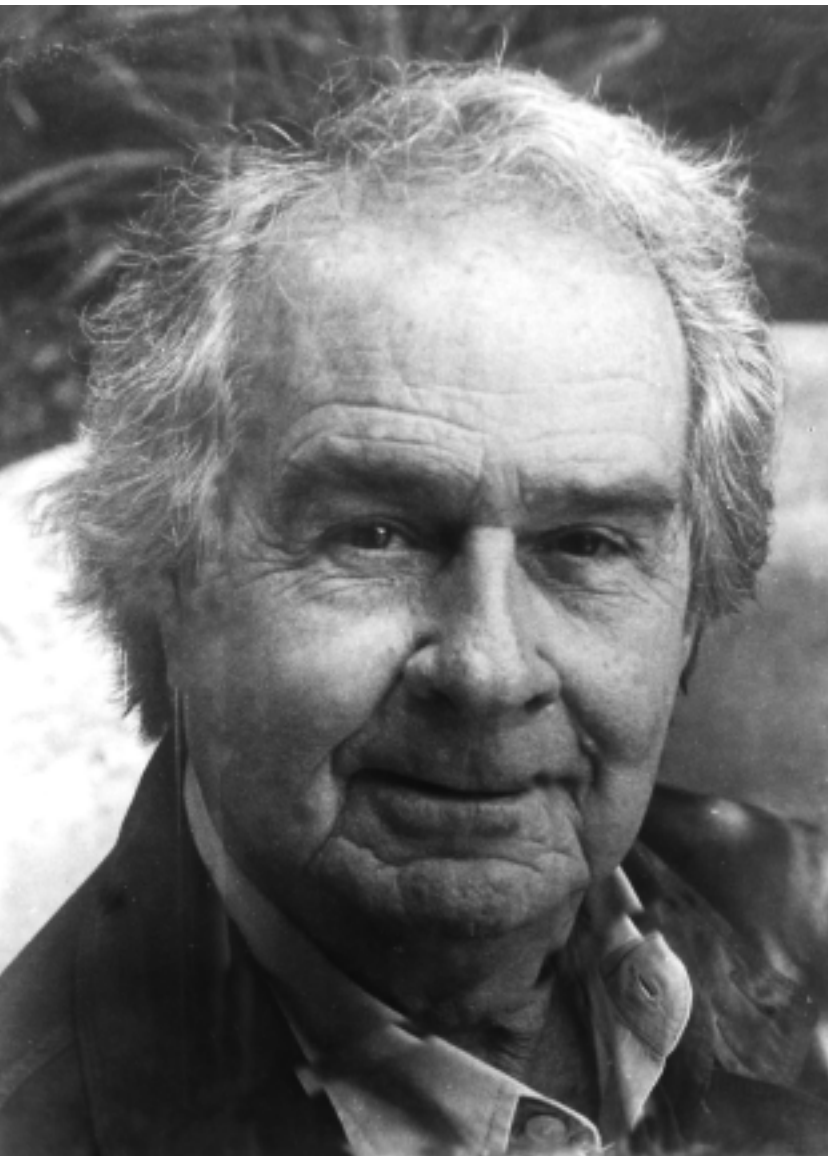
Joseph Phelps was a building contractor when he came to California from Colorado to build two wineries for Souverain. Joe had already developed an interest in wine in college, so he enjoyed the winery construction and began to look for winery property of his own. In 1973, he found what he was looking for in Spring Valley off the Silverado Trail: a 600-acre cattle ranch known for polled Herefords.

Joe built a winery and planted 160 acres to more white grapes than red in order to make several German-style white wines. While his vineyards matured, Joe bought fruit from independent growers, such as Riesling from the Stantons and Cabernet from Nathan Fay. Wine from Nathan's grapes was in the first release of Joe's innovative "Insignia," the very first proprietary blend of red Bordeaux varietals from a California winery, vinted in 1974 and released in 1978. Joe also made a Syrah from a Christian Brothers vineyard, which reawakened a following for this Rhône varietal.

Reds replaced whites in the Phelps winegrowing and winemaking programs as it moved towards all estate-grown wines. In 1979, Phelps bought the Stanton Vineyard and in 1983, vineyard acreage from Nathan Fay in the Stags Leap District. In 1996, after twenty years of leasing, it bought the Backus Vineyard in Oakville from Marian Backus. Phelps continues to lease the Barboza Vineyard in the Stags Leap District, as well as owning two other vineyards. Its white wine portfolio has been pared to Sauvignon Blanc and a late harvest "Eisrébe;" Cabernet Sauvignon, Cabernet Sauvignon Backus Vineyard and "Insignia" are its reds.

Dick recalls taking this photograph indoors at the winery Joe built. Although the two had not met before, Dick feels the image is true to Joe himself.





Warren Winiarski

1928 -

Stag's Leap Wine Cellars, Stags Leap District

Warren moved with his family from Chicago to Napa Valley in 1964 to pursue a life in wine rather than academia. After working for Lee Stewart at Souverain, at Maynard Amerine's suggestion, and then Bob Mondavi at Robert Mondavi Winery, Warren started consulting for other companies while preparing to go out on his own. In 1970 he sought out Nathan Fay for advice for a client on irrigation. The meeting ended with a glass of Nathan's homemade wine. Warren promptly looked for vineyard land nearby and was able to buy property next door in orchard, vineyard and pasture. He planted new rootstock and that same fall grafted Cabernet and Merlot for his Stag's Leap Wine Cellars venture. Cabernet budwood came from Nathan's vineyard and the Mays' Martha's Vineyard.

In 1972, quite by chance, Warren learned that less than a mile away, a house on a hill and thirty acres were for sale by Marian and David Backus. Warren bought the property, which provided the Winiarskis with both a house and a site for a winery. In 1973, just before harvest, Warren walked his vineyard blocks with André Tchelistcheff and André was delighted with the flavors of the grapes. He consulted with Warren on his first wines, and the two remained lifelong friends. In 1976, at "The Judgment of Paris," Stephen Spurrier's tasting of twelve California and eight French wines (ten Cabernets and ten Chardonnays) in Paris, Warren's 1973 Stag's Leap Wine Cellars won first place for Cabernet Sauvignon. In 1986, Warren bought most of Nathan Fay's property, including the outbuilding where the benchmark Fay 1968 Cabernet wine was made. In 2006, Warren hosted a book signing for George Taber's *Judgment of Paris* for both Napa Valley Wine Library members and friends of Stag's Leap Wine Cellars.

Dick came to know Warren because of his close association with Nathan. Warren's first sitting with Dick didn't go well because of poor light. After several months, with the help of Warren's secretary, Dick succeeded in scheduling another sitting, and this time got several good shots.

Jamie Davies

1934 - 2008

Schramsberg, Diamond Mountain

Jamie Davies and her husband Jack came to Napa Valley from the fever of Beverly Hills to make sparkling wine in the French tradition. They had been part of Martin Ray's sparkling winemaking venture at his Mt. Eden Winery, and were now determined to make their own. The Davies founded Schramsberg in 1965, revivifying its vineyards with plantings of Pinot Noir, Chardonnay and Pinot Meunier, and restoring the five wine caves and main house built by Jacob Schram on Diamond Mountain a century before.

With restoration underway, the Davies bought fruit from Charles Krug to make the first commercial sparkling wine of Chardonnay in this country, the Schramsberg Blanc de Blancs 1965. Throughout Schramsberg's early years, André Tchelistcheff gave generously of his time and experience. Their Blanc de Noirs 1967 was the nation's first vintage sparkler (its Pinot Noir had come from Louis Martini) and Schramsberg Reserve, aged for four years in the bottle, became the benchmark for American sparkling wine. In 1972, President Nixon toasted peace with Schramsberg Blanc de Blancs 1969 together with Premier Chou En-lai at a State dinner in Beijing—the first time an American wine was ever served at such an event, either in the White House or abroad. Schramsberg's successes brought many European houses of sparkling wine to California, as well as inspiring domestic ventures.

Jack died in 1998, leaving Jamie to oversee Schramsberg's operations until she died ten years later. Their son Hugh is now in charge. Sparkling blends are made from 90 different vineyards sites and the Davies' original plantings on Diamond Mountain have been changed over to Cabernet varieties from which J. Davies Cabernet Sauvignon has been made since 2001.

The Davies were old-time friends of the Lyons'. After Jack's death, Dick realized he'd better photograph Jamie. Reticent at first, she finally agreed, and Dick came out to photograph her on her front porch, but he wasn't satisfied and asked for a second sitting. Both subject and artist were somewhat resigned at the appointed time, Dick says, but proud of the result. Jamie died just a few years later and for Dick, "a ~~the~~ Queen of the vineyards was gone."





Robert Travers

1940 -
Mayacamas Vineyards, Mt. Veeder

Although trained as an engineer at Stanford, Bob Travers thought he preferred finance, but, as he succeeded in business in downtown San Francisco, he found he was making more and more time for wine-related classes at UC Berkeley and Davis. When Bob and his wife decided to leave San Francisco and look for something in Napa Valley, Bob jumped at the chance to work a harvest alongside Joe Heitz at Heitz Cellars. He improved his winemaking, enriched by commentary from Louis Martini and André Tchelistcheff, and felt ready to go out on his own.

In 1968, the Traverses bought Mayacamas Vineyards from a retired couple, Jack and Mary Taylor, who hadn't lived on the property for almost a decade. Bob virtually rebuilt the estate, simplifying the number of wines offered from the Taylors' twenty to just two, Cabernet and Chardonnay, and then adding three more, Merlot, Pinot Noir, and Sauvignon Blanc, as he made changes to existing vines and planted additional blocks. Bob's first release at Mayacamas Vineyards was a 1968 Cabernet made with fruit from the Draper ranch on Spring Mountain as well as the estate.

When Stephen Spurrier came to California to select wines for his now famous Paris Tasting, he wanted to include the Mayacamas Vineyards Cabernet Sauvignon 1970, but Mayacamas was sold out. Stephen settled for the not-yet ready 1971, which went off to Paris in 1976, still unreleased. Bob's style of Cabernet is very much Old World. His wines age beautifully, but they do require aging. Although his wine placed ninth out of ten Cabernets at the tasting, in 2001 when the tasting was repeated in celebration of its 25th anniversary, the Mayacamas 1971 was ready and placed first.

Dick went to Mayacamas ostensibly to photograph Bob. The two spent hours, however, talking about how Bob made wine. As they walked and talked, Dick would take pictures, sometimes of Bob, sometimes of the estate, where, Dick says, "joyous love permeated everything."

President's Message

On the occasion of the Napa Valley Wine Library Association's 50th Anniversary we invite you to let us show off for you.

Our signature event, the Napa Valley Wine Library's Annual Tasting, expands this August 19th to include all our Napa Valley wineries wanting to feature their Vintner's Choice: the wines they really want to show off to you. Over 100 wineries, from founding members to the brand new and unexplored, will pour favorites and experiments. Come enjoy it all. Your membership is your admission ticket.

More important than the wine education and a beautiful afternoon in the Grove at Silverado Resort, however, is the support your ticket gives to the collections and operations of the Napa Valley Wine Library. Its special collections of books on wine and original materials on the history of the wine industry throughout the world, in California, and particularly in Napa Valley, and available for every-

one to use at the St. Helena Public Library was organized by interested St. Helenans in 1963. Donations from the libraries of the University of California at Berkeley and Davis, and by interested citizens, and works purchased by the Napa Valley Wine Library itself have created a unique collection of research and educational materials enhanced by the Library's evolving programs on Wine Appreciation, Appellation Education and Winemakers Seminars. Your membership ticket helps support *all* of this.

So, come to the 50th Anniversary of the Annual Napa Valley Wine Library Tasting, bring friends to introduce to us, and let us show off for you. See you there!

Carolyn Martini
President



PHOTOGRAPH COURTESY E & J GALLO WINERY

Napa Valley Wine Library
50th Annual Tasting,
"Vintners Choice"

Sunday, August 19
from 4:00 p.m. to 7:00 p.m.

Silverado Resort and Spa, Napa

Napa Valley Wine Library Association

Officers

Carolyn Martini, President
Gary Jaffe, Vice President
Allen Price, Secretary
Bret Blyth, Treasurer

Board of Directors

Julie Dickson
Bob Dye
Barbara Insel
Cameron Crebs
Bob Long
Fulton Mather
Bob Pecota
Craig Root
Dale Brown, *Emeritus*
Richards Lyon, *Emeritus*

Library Director

Jennifer Baker

Executive Secretary

Jane Skeels

Events Administrator

Diana Stockton

Collections Supervisor

Bobbie Vierra

Archivist

Chris Kreiden

Seminar Faculty and REPORT Interviewees

Faculty consists primarily of Napa Valley winemakers, winegrowers, winery principals, and chefs. Instructors and interviewees for the last three years are listed below.

Vince Arroyo	Mel Knox
Allen Balik	Jeff Jaeger
Jim Barbour	Jan Krupp
Buck Bartolucci	Rebecca Laird
Sandi Belcher	Peter McCrea
Roger Boulton	Mike Martini
Rosemary Cakebread	Angelina Mondavi
Jim Cross	Mark Oberschulte
Carl Doumani	Dick Peterson
Dawnine Dyer	Holly Peterson
John Gantner	Chris Phelps
Joel Gott	Sam Spencer
David Graves	Chris Vandendriessche
Jay Heminway	Rudi Von Strasser
Andy Hoxsey	Celia Welch
Duane Hoff	John Williams
Will Jamieson	Terry Wilson
Genevieve Janssens	Laurie Wood
Dennis Kelly	

Membership

We invite you to join the Napa Valley Wine Library Association. Your membership dues support the collections at the St. Helena Public Library. You will also receive the Wine Library REPORT, information about our courses and seminars, and admission to our ever-popular Annual Tasting, for members only. Individual membership is \$75.00 per year; lifetime membership is \$1,000.00.

To join, please complete this form and mail it with a check payable to:

Napa Valley Wine Library Association
PO Box 328
St. Helena, CA 94574

NAME (S)

MAILING ADDRESS

CITY

STATE

ZIP CODE

EMAIL



P.O. BOX 328
ST. HELENA, CA 94574

ADDRESS SERVICE
REQUESTED



Printed with soy-based ink

BULK RATE
U.S. POSTAGE
PAID
PERMIT NO. 88
ST. HELENA, CA