

NAPA VALLEY WINE LIBRARY **REPORT**



AUTUMN 2019

2019-2020 Calendar of Events

Thursday, November 14 at 6:00 pm

Books on Wine Evening with
Alexandria Brown, author of *Hidden History of Napa Valley*
at Glendale Ranch, Saint Helena

Thursday, January 23 at 7:00 pm

A Fellowship Report after her First of Two Years from
Jullianne Ballou, Warren Winiarski Wine Writer Collection Fellow,
UC Davis Library
at George and Elsie Wood Public Library, Saint Helena

In the Planning Stages for March

Books on Wine Evening with Heather Hebert, author of
The New Architecture of Wine: 25 Spectacular Wineries in California

Saturday, May 16 from 10:00 am to 2:00 pm

30th Annual Wine Seminar
“Napa Valley’s Old Vine Vineyards and the Wines They Give Us.”
at Stags’ Leap Winery, Napa

Sunday, August 16 from 4:00 pm to 6:00 pm

58th Annual Grand Tasting
“Exploring the Napa Valley—Varieties that Define and Refine”
— A Vintners’ Choice Tasting
at Silverado Resort & Spa, Napa

COVER PHOTO: PETITE SIRAH, BARNEY’S BACKYARD
ST. HELENA PUBLIC LIBRARY
PHOTOGRAPH BY: BRIAN NASH

ALL WINE SEMINAR AND ANNUAL TASTING PHOTOGRAPHS:
YU DING PHOTOGRAPHY

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Napa Valley Wine Library REPORT

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“The purpose of the Napa Valley Wine Library is to collect
and share information both current and historic about
viticulture, enology and wine lore, particularly as it pertains
to Napa Valley.”



President's Letter

Dear Members and Friends,

For any organization, particularly one a half-century old, it becomes imperative to change with the times, to keep up with current practices, as difficult as these may be. So, unseen by our membership, Napa Valley Wine Library Association has been doing just that.

In the past two years we have adapted to a new bookkeeping/accounting system by hiring an independent accountant to design a system, maintain it, and report to us on our accounts, both receivable and payable. We now have a much better understanding of our revenues and costs and have been able to begin to plan and implement our activities accordingly.

We have added several Millennials to the Board of Directors who embrace and encourage social media interaction. We are currently at work solidifying such actions with appropriate personnel.

Our Wine Seminar and Annual Tasting will benefit from tools that help us design more participation by more people, thanks to better record keeping and promotion, and will enable us to continue to successfully offer these events. For both the Seminar and Annual Tasting we

are grateful to our wineries, owners and wine-makers who donate their time, talent and wines to make such activities possible.

In 2014, Professor Stephen Krebs retired from the Viticulture and Winery Technology Department at Napa Valley College. Dr. Krebs continued to consult, however, and add to a substantial collection of books and materials related to grapes, wines, and agriculture that he had amassed since 1970. In 2018, Dr. Krebs offered this collection to Napa Valley Wine Library and last December his donation in 30 boxes was moved to SHPL. The contents are now in the process of being accessioned to the Dr. Stephen Krebs Collection of the Napa Valley Wine Library Collection and will be an excellent resource for research.

Vineyard Consultant David Heil, upon his own recent retirement, proposed giving a series of hands-on Vine Care Classes in Barney's Backyard for us last year. David offered classes again this year, to an ever-growing group of nascent practitioners.

This spring our Preservation Initiative supported the digitalization of every issue of the



PHOTOGRAPH COURTESY E & J GALLO WINERY

Napa Wine Library REPORT, from 1982 to present. A growing rapport with UC Davis Library staff has resulted in the sharing of their digital tagging skills and site hosting so that the REPORTs will soon be available to all and searchable. The staff admitted the scanning took longer than anticipated, as they kept stopping to read the articles!

Yes, we have been busy. Any additional support that you can extend to help us through the process of improved communication and retention of data is greatly appreciated.

Thank you,

Carolyn Martini
President

Books on Wine Evening

Bill Phelps, The Best We Can Be: The Life and Wisdom of Pioneer Joseph Phelps by Paul Chutkow

Great Hall at Joseph Phelps Vineyards

Wednesday, November 7, 2018

The setting for this event could not have been more welcoming or beautiful. The recent reorganizing of the winery entry, terraces, tasting rooms, and reception areas drew us in and the wines and hors d'oeuvres refreshed and revived us at the end of a workday. Even two brief absences of electricity couldn't dampen our eagerness to listen and savor all we could during the discussion of Joe's memoirs documented in *The Best We Can Be*.

NVWL President Carolyn Martini welcomed us, thanked Phelps for its generous hospitality, and introduced Executive Chairman Bill Phelps, Joe's son. Carolyn said Bill had joined the board at Phelps 15 years ago, taking over the management of the winery after a successful career in law. She lauded Bill's continuing his father's dedication to "great wines, careful viticulture and the family business" and noted that Bill's three sisters, Leslie, Laurie and Lynn, have now joined him on the Board of Directors, for which she gave a special salute [Allie Phelps poured for Phelps at our 2018 Annual Tasting, Laurie and Lynn for our 2019 Annual Tasting].

In turn, Bill thanked everyone for coming. His only regret was that Daylight Savings had just ended, so we couldn't enjoy the breathtaking view of the Valley that greets one at the entry to the tasting room and graces its entire west side. And

then, visibly moved, Bill swept out his arm and with a shake of the head said, "There's a lot of history in this room." Many colleagues from the wine community had joined us—former employees of Phelps, consultants, friends and relations of Joe or Bill, as well as fans of the wine and members of NVWLA. 'And there was history on paper as well,' Bill added.



Great Hall, Joseph Phelps Vineyards

Quite a few years ago, Richard Mendelson had come to him and said Joe had a story worth telling, and Richard knew just the guy to tell it to (Paul Chutkow). But when Bill asked him, Joe said, “No.” So, Bill would begin each year with, “You know, Dad, . . .” and Joe’d answer, “No.” So Bill began to wait until 5:30 pm when his father had a glass of wine or a cocktail, and when Joe was 87, Bill again asked his father to reconsider, and this time Joe said, “Well, OK.” Bill called Paul and they got started—it was a pretty compressed period, related Bill, “. . . let Paul tell you.”

Not only was Paul, of Val du Grâce Books in Napa, publisher of the book, he was also the coordinator of the interviews with Joe and his four children and the more than three years of research needed to tie all the stories together. When Paul first met Joe, Joe was up at the house in a wheelchair, sipping oxygen, daughter Leslie by his side. Paul still gets goosebumps remembering.

Paul described Joe as a master of process: for buildings, wine and business, and now, Joe intuitively understood the process of writing a book. He had read Paul’s books and already had a template. Paul said Joe understood the historical sweep of his life and had a beautiful sense of design and that it was not one of ‘me, me, me.’ The book would have an educational component. Joe wished to speak to a larger sense of American values. He had a specific target audience in mind—young people, and he had a message he wanted to reach them with: The best you can be.



Paul and Joe met for 45 minutes at a time, for seventeen meetings in all. Paul was so inspired by the frail Joe who had resisted until he made up his mind, and then was all in, for the project. But Paul had had to end the interviews three months into the project and it took 3 ½ years to fill in the blanks, 50 interviews in all, with Bill and his sisters; Joe’s Hensel Phelps Construction business; Greeley, Colorado—it was a communal effort.

Joe felt the need to invest in the future; he felt a responsibility to share, to guide and reward. Paul mentioned Bob Homes of the Wine Coöp as an example, someone who Joe spotted when Bob was working at the Chevron Station [back when gas stations were service stations] and Joe saw



*Above: Host Bill Phelps is introduced by NVWL president, Carolyn Martini; Below: Paul Chutkow, author and publisher of *The Best We Can Be**

potential in Bob at 19, and backed him. And he backed Ashley Hepworth [who joined Phelps in 1999 as a harvest intern, has been its Napa Valley winemaker since 2008] and Damian Parker [Director of Winemaking, Damian started at Phelps in 1981 running its bottling line]—just some of the scamps Paul said Joe nurtured, and rewarded with support and guidance. Paul described Joe as a great American success story and said it was a privilege to have Joe’s confidence. “No book can ever mean as much to me as this one. I learned how important it is to share—not just wisdom but mistakes, experience.”

Bill wished to add that Phelps has been privileged to have a great team since 45 years ago. He introduced Clarice Turner, the winery’s new president and author of a new strategic plan, said that Mitzi Inglis in marketing had worked hard on the book, and that Joe’s grandson Will Phelps is now in the direct-to-consumer side of the business and granddaughter Elizabeth Neuman is in development and marketing.

Someone than asked about “Insignia,” the innovative Joseph Phelps Vineyards proprietary Bordeaux-style red blend. Bill said the first vintage was the 1974, made in the building we were in, the second and thereafter were made in the building next door. The wine was made from the best of the ‘70’s with Walter Schug. Phelps would set aside a 600-case cuvée each year—the ‘best that it can be.’ The name “Insignia” came to Joe while shaving: ‘Let the wine speak for itself,’ said his reflection. They’d aged and bottled the wine as shiners [without any label]. The first Insignia was



95% Cabernet Sauvignon, the second was 90%. Ultimately, the blend would be 94% Cabernet and 6% Merlot. The first Insignia was released in 1978 and the wine began to acquire a bit of reputation...

Paul then told us that Joe had a fabulously analytical mind. He read Popular Mechanics. As a teenager he had a fly-tying business and raised pigs in school; Joe built a sailboat, he built a radio. He had a real creative streak and the confidence to trust his instincts. ‘So try,’ was Joe’s counsel, ‘keep going.’ Paul was then prompted to tell us about Syrah, about Joe’s wondering why no one was making ‘the great Syrah,’ his research with UC Davis and Christian Brothers, and in 1974 making the first Syrah varietal wine in California with fruit from the nearby Wheeler Ranch. Paul said at a recent tasting the 1976 Syrah is ‘still drinking beautiful.’ ■

Members take note that the Summer 2005 NVWL REPORT carries our interview of Joe, then Chairman of the Board at Phelps, with his son Bill and winemaker Craig Williams. napawinelibrary.com/media.php



*Top Left: Entrance to the Winery and Tasting Room
Top Right: Very Local Color
Bottom Right: Attentive Guests*



29TH Annual Wine Seminar

“Because It Looked Like Home: A History of Italian Vines and Wines in Napa Valley”

SATURDAY, AUGUST 3, 2019

10:00 AM TO 2:00 PM

CIA AT COPIA, NAPA



Ably moderated by winemaker Tegan Passalacqua, Carolyn Martini, NVWLA President, began the seminar with lively stories about her grandfather, Louis M Martini. Suddenly, her *nonno*, little Luigi, son of Agostino, was with us at twelve, traveling alone by train from Ellis Island to San Francisco, to start work fishing alongside an uncle as he also learned English. Louis later went back to Italy to study

wine, and then came back to California, to Kingsbury, to start a “grape products” company during Prohibition. He’d no idea there’d be “so many sick and holy Italians.” In anticipation of Repeal, Louis got set to sell wine in the Napa Valley. His Louis M. Martini Winery was so successful it soon had its own railroad stop—Thomann Station— and Louis was on his way to becoming a founding lion of post-



Moderator Tegan Passalacqua and panelist Dan Petroski

Prohibition Napa Valley wines, known for his annual gala dinner of polenta with robins.

Carolyn then turned the seminar back over to Tegan, who told us he had started out as a lab tech at Napa Wine Company while taking classes at Napa College. Those studies lead to a harvest internship for 2003 at Turley Wine Cellars where he is now the winemaker and vineyard manager, responsible for the making of 47 wines from 50 vineyards in our state. Tegan has also founded Sandlands with his wife, Olivia (sandlandsvineyards.com) where they make nine varietal wines and a red blend.

Tegan thought the location for our seminar was most apt, as CIA at Copia is on the northernmost tip of Napa's Little Italy. Its site was formerly owned by Joe Vallerger—a grocer of legend like Darrell Corti, our keynote speaker.



Keynote Speaker Darrell Corti

The Corti association with wine began in 1947 in Sacramento when Darrell's father and his uncle opened their Italian market, Corti Brothers. Darrell joined the store in 1964 and began its gourmet food and wine newsletter in 1967. Tegan says Darrell's influence in fine food and fine wines at Corti Brothers' has grown from local to global.

Darrell Corti, Owner, Corti Brothers

*G.D. Vajra, Langhe, Piemonte; Aldo Vajra, winemaker
2018 Clare J.C. Langhe Nebbiolo – 14% ALC.*

Darrell then picked up the Italian tale, filling us in on the history of Italy's toilers in the field migrating out to safer terrain as Italy battled

for unification, which came in 1861, well after California's hungry '49'ers were eating Italian cooking.

For Darrell, Nebbiolo embodies Italian wine—it is the most famous varietal from Piedmont. Darrell has known Aldo Vajra, winemaker for G.D. Vajra of Vergne in Barolo, for more than 40 years. The 2018 Clare JC Darrell brought is inspired by a wine of the 18thC, as described by Thomas Jefferson in his travelogue of a trip to Southern France and Northern Italy, when he enjoyed a Nebbiolo in Turin in 1787: 'Nebbiolo! The first sip—tannin stringent like Bordeaux, beautiful, mellow as Madeira, brisk as Champagne.' Darrell said the wine would also

have been slightly gassy at that time—true of most Burgundies but not of Bordeaux, as the French preferred their wines still, Italians not so much. Darrell recalled a Spumante he'd had after he'd finished high school. The wine, from sometime after the end of Prohibition and the onset of WWII, had lost its gas but retained its freshness.

In 2012 Darrell asked Aldo for a Nebbiolo mimicking that Vajra 1949 vintage. Until the 1900's Barbaresco from the Nebbiolo variety was sweet, but the wine from the Barolo area changed with the marriage of Juliette Colbert of France to the Italian Marquess of Barolo. The Marchioness and Marquess hired a French winemaker who instituted French vinification and the wine changed from slightly petillant and sweet to a dry still red wine, to which the name Barolo was given. So, the Clare JC Nebbiolo from Langhe today is like what Barolo was when it was still Barbaresco.

Darrell mentioned Charles Sullivan's *Napa Wine: A History*, calling it a majesterial work. He also praised emeritus Professor, Thomas Pinney's *A History of Wine in America*, Volumes I and 2. He recommended owning copies of the two authors' works.

According to them and to Darrell, Italians in Napa Valley were originally growers. In a vinous census of 1853, Andrea Arata of Jackson, Amador County was the very first Italian to ever be listed, and he was a grower. Our Gold Rush had inspired trips six months in duration from anywhere, considered inconceivable by Darrell and clearly cupidity-inspired.



Above: As the seminar begins

Below: And the first flight is poured



Following Italian unification in 1861 with the kingdom of Victor Emmanuel II, Rome became the Italian capital in 1870. No longer were there Papal States belonging to the Church. (Napoleon had ended the independence of Venice and Genoa at the end of the 18th C.) The first wave of Italian emigration sought an improvement in their living conditions. These *contadini* found they knew how to grow things here, things that could be eaten by miners. Imagine: \$5 for an egg! In gold! And there was a need for wine in San Francisco. As Darrell dryly observed, merchants are always able to take away one's spare cash.

A *contadino* was rustic, a peasant. An *alta contadina* was agricultural, a farmer (the rural area around a city is its *contado*). Darrell's maternal grandfather, a *contadino*, had also been a soldier. One of seven brothers and able to write and read, he came to Truckee, to a boarding house run by a cousin. He loaded ice from Donner Lake onto rail cars and wrote home, "Here they have

white bread—bring the baby.” The family’s diet in Italy then was exclusively polenta, mushrooms and chestnuts—year-round. Reason enough to go somewhere else, thought Darrel: to a place of more well-being.

Giuseppe Migliavacca owned the first winery in Napa City with an Italian name. He had arrived in the United States in 1857 and was in Napa by 1866. Napa’s population back then was chiefly Italian/German. In its early days, the California wine business was similar to that of olive oil in that most of the principals were not Italian. Darrell observed that Mediterranean folk had little to do with olive oil, although many winery managers were Italian—e.g. Joseph Ponti at Beaulieu from 1907 until 1950.

Post-Gold Rush, the United States came to represent a free life. Among the *contadini*, during 25 years of ongoing battles for peace in Italy, leaving the war zones for California was a remarkably attractive alternative. The middle of the 19th C in Europe was not a happy time. Charles Krug was a Prussian revolutionary who had had to flee Prussia. The Italian Swiss in particular, eager to leave the many war zones in the Po Valley, came to Napa Valley. Italian Swiss Colony Wine in Northern California was a magnet. Who is the most notable modern Italian Swiss in our valley? Margrit Biever Mondavi!

At the turn of the century, prunes were the primary crop in Napa Valley and its German population was huge, but this slowly changed. Guido Rosssati, an enologist sent by Italy to

monitor Italian products sold in the United States, was a major correspondent, pre-WWII, and an invaluable resource of information. At the end of the 19th C he had published a travelogue of his trip throughout the United States visiting wine-producing regions. In Northern California, he was at ToKalon, Greystone, Beringer, Inglenook, Schramsberg, and Hill Crest here and Italian Swiss Colony in Sonoma County. (When Antonio Pirelli-Minetti read the work in Italy he was inspired to come to California.)

Crabb’s Black Burgundy, planted in his ToKalon Vineyard almost 150 years ago, was actually the Italian variety, Refosco. In an 1888 convention for viticulture in San Francisco, Charles Krug took a prize for his Spana, another name for Nebbiolo. But, after Repeal the popularity of Italian varieties ebbed. In this century, however, there has been a resurgence of interest. In 1971, Cary Gott was the first in modern times to plant Barbera in Amador County. Marchese Piero Antinori, on tasting Cary’s initial 1974 vintage in 1976, said he found the California Barbera superior to the Italian!

There is also the historical rôle of universities to consider. Professor Maynard Amerine counseled holding Barbera to allow the acid to fall, which Darrell said it would do over time, anyway. Currently there are 60 kinds of Italian varieties in the West, with 642 growers in California and ‘Sonoma ahead of Napa in Italian action.’

The Italian legacy in dining in Napa Valley is significant, with its many Italian restaurateurs



Panelist Dan Petroski

and the unique dish of “malfatti,” which Darrell has not yet tasted. He also mentioned a 75-year-old tradition at Trinchero Family Estates, after harvest, of a Piemontese *bagna cauda* party, and echoed his memory of the senior Martini’s once-famous parties with robins and polenta. Darrel said polenta and starlings can be a bit bitter.

Darrell thought an Italian family cookbook project might be a worthy project. He called Belle Rhodes' cooking classes in 1960's all-encompassing, and noted that Belle and Barney were very important to NVWLA, but that it was all another story for another time.

After a short break, Tegan introduced our first panelist.

Dan Petroski, winemaker, Larkmead Vineyards and Owner & Winemaker, Massican

*Massican 2018 Napa Valley Proprietary White "Annia" 1,399 cases, 12.4% ALC.
48% Tocai Friulano, 41% Ribola Gialla,
11% Chardonnay*

Dan said his inspiration for "Annia" came from a need to drink something fresh and floral at the dinner table on warm summer nights. He named the wine for his Italian mother. Between his growing up and working on the East Coast and moving to the West Coast, Dan lived and worked in Sicily where he drank a great many white wines, and traveled extensively in Italy.

When he moved to California he first worked in Sonoma and then in the cellar at Larkmead Vineyards, and was introduced in 2006 to the Pinot Noir and Cabernet growing in our Mediterranean climate. Sitting down to dinner when it was in the 70's, 80's and 90's got him thinking of Tocai Friulano from 70 year-old vines north of Naples and an iced red from Ribolla Gialla he'd drunk at home in Brooklyn.

His "Annia" is made with 30% of all the Ribolla grown in CA. The old virused vines take a long time to develop sugar, and bring salinity and texture to this wine; the slower ripening brings a cutting freshness. Mediterranean wines are low in acid. Dan feels a heavier style makes wine more table-friendly.

Michaela Rodeno, Owner, Villa Ragazzi Villa Ragazzi 2018 Napa Valley & Oakville

*Rosato di Sangiovese; Bob Pepi, winemaker
95 cases, 14.4% ALC.
100% Sangiovese*

Next, Michaela Rodeno answered 'Why Sangiovese?' with "Not my fault." She and her husband moved to Napa in 1972 as newlyweds. Her husband was keen on wine and had been hired by a law firm in Napa. Michaela was leery of moving here, having grown up in Alameda and hearing tales of "Imola" [the state asylum in Napa]. And after a year studying abroad, just thought "dinner" when someone mentioned wine. However, having majored in French literature in college, she found work at Beaulieu Vineyard. Giving tours in French came easily. Michaela hadn't realized when she was hired that she was BV's first female tour guide. (She was at André Tchelistcheff's retirement dinner in 1973.)

Reading in the *Saint Helena Star* that Moët Hennessy would be building Domaine Chandon, she thought she might as well try for a job there next. She was its second hire and worked for Domaine Chandon for 15 years (and is a lifetime



Panelist Michaela Rodeno

member of its Domainiacs), leaving as Vice President/Marketing. She said they pretty much made it up as they went along. Since no one knew what to do there was a lot of creativity. The first crush was on a freshly poured concrete pad over a dirt floor at Trefethen! In 1988, St. Supéry hired her away as its first CEO—yet another example

of that “French Connection.” Ten years ago, Michaela retired from St. Supéry after 21 years.

Having bought vineyard property in Oakville 1977, and now in 1985 ready to replant, the Rodenos looked for Nebbiolo budwood. The choice had been inspired on a trip to Italy at the behest of Piero Antinori, by their finding the town of “Rodeno” (Rodinno) in Barolo, but there was no Nebbiolo to be had. They defaulted to Sangiovese and a winemaker friend chose budwood for them from an old field-blend vineyard in Sonoma. Piero Antinori pronounced their wine “among the very best” when he sampled it. That clone is now planted in three different Napa locations. Michaela thinks the initial Rodeno Sangiovese vines were the first ever budded out in the valley, ahead of Bob Pepi’s, but that he made the first vintage in the valley. Michaela loves start-ups because they allow creativity.

Glenn Salva, Estate Manager, Antica Napa Valley

*Antica Napa Valley 2017 Atlas Peak Estate Sangiovese; Marla Carroll, winemaker
100 cases, 15.2% ALC.
95% Sangiovese, 2.5% Malbec,
2.5% Cabernet Sauvignon*

Glenn has been with Antica Napa Valley since 1986, when 120 acres were planted to Sangiovese (now down to 3 acres) on Atlas Peak at the top of Soda Canyon Road. Glenn said Darrell had been instrumental in bringing the Antinoris to Napa. The Antinori family has been



Panelist Glenn Salva

making wine for 25 generations, having been first so registered in Florence in 1385. The original property on Atlas Peak was founded in 1985, the result of three families working together: Antinori, Whitbread and Bollinger, with Whitbread spearheading the California project. It became Atlas Peak Vineyards, developed

from William Hill’s original 30-acre vineyard. In 1993 Antinori became sole owner and leased out the land out for 15 years. During that time, an adjacent vineyard was acquired and Cabernet and Chardonnay were planted, and then the lease was up and Antica Napa Valley was born. 600 of its 1,200 acres are planted in vines. Its first release was in 2007.

Piero Antinori has great curiosity, so selecting Sangiovese for Napa was done with much care and the help of Antinori winemaker Giacomo Tachis. Getting the initial Sangiovese budwood through US Customs was a great worry. Fortunately, the boxed bundles were misread as “Cases of Wine” rather than “Canes of Vines” via Alitalia, and US Customs did not have to confiscate and burn them all. Five acres of old William Hill Cabernet vines were grafted over originally as the families explored the rôle of Sangiovese in America, how it fit with the Montepulciano, Brunello di Montalcino, and Chianti Classico of Italy. The 2017 Glenn had us taste had had its harvest delayed two weeks because of the fires that year, the 30th of the vines. Its 15.2% alcohol was a product of that vintage. Because of the small case production, the wine is only available at the winery.

Glenn then observed that winegrowing and winemaking require four attributes: Passion, Persistence, Perseverance, and . . . Patience.

Tegan readily assented, adding from his own experience: “Persistence will always win over intelligence. Think of how persistent water is . . .”

**Vincent Tofanelli, Owner and Winemaker,
Tofanelli Family Vineyards**

*Tofanelli Family Vineyards 2016 Calistoga
Estate Zinfandel*

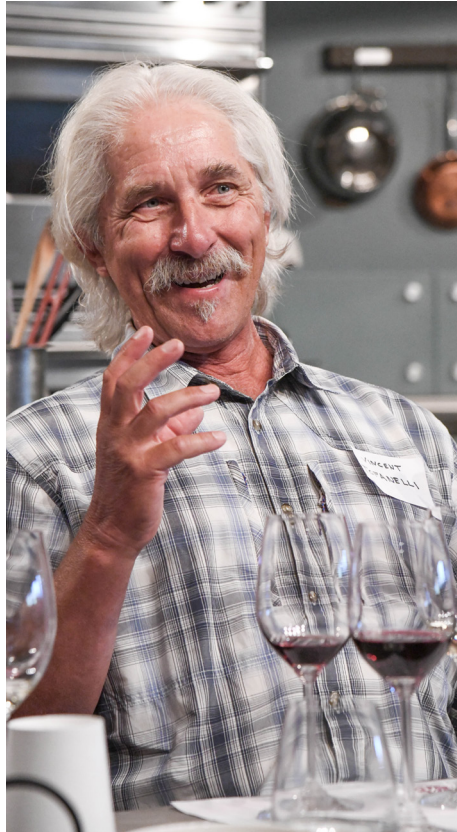
119 cases, 15.5% ALC.

*90% Estate Zinfandel, 5% Estate Grenache,
5% Estate Petite Sirah*

Vince Tofanelli was born in Deer Park in 1953, a third generation Calistogan. He says his family left Italy because “it was so painful.” His great grandparents had lost their property in the 1880’s—it was taken for expansion of a churchyard.

At the time, Italian laborers dominated the work force in Napa Valley. A great uncle’s back pain from waiting tables and working in canneries in San Francisco had brought him to a healer (a strega) in Rutherford. The strega applied a pigeon dung poultice and it worked! The family moved to Napa Valley and Vince’s grandfather went to work in the vineyards. He met Vince’s grandmother in Saint Helena. They married and worked with his uncle living on and farming a number of properties for the owners. They would live there, work there, and plant a garden there that fed them.

A turning point came when Vince’s grandfather became vineyard manager for Schramsberg. Despite Prohibition, they were able to save, and bought land on Dunaweal Lane with their nest egg as down payment. After the 1929 Crash, they were still able, somehow, to hang on to their 17 acres—raising prunes, pears, grapevines, and shipping grapes.



Panelist Vincent Tofanelli

Vince says when he was born there was a real separation between farming and winemaking, between the grower and the winery owner. He really grew up in the vineyard—he was always there with his grandfather. His first language was Italian and he never had a babysitter!

At meals there were only jugs of water and wine

on the table. Vince drank a lot of pink water growing up as he learned to help make the wine: no yeast, no separation from the stems, all the fruit into an open-top fermenter. When the first organic “Earth Day” was celebrated, Vince, a teenager, realized that his grandparents were already living Earth Day every day, and he wanted to do the same. He felt farming must be in the family blood.

The old varieties his grandparents had put in the ground in the 1930’s were hard to sell. They weren’t Cabernet or Chardonnay, but the popularity of White Zinfandel did help keep those old vines in the ground—the Burger, Mondeuse, 4 ½ acres of Early Burgundy. By 1984 you couldn’t give the fruit away to home winemakers but they were selling to Inglenook. Then, in 1987 the vineyard lay fallow and André Tchelistcheff came out to take a look at the land. André recommended planting Cabernet Franc or Charbono. “Oooh, Charbono!” thought Vince. And André and Vince put their necks out. BV offered Tofanelli a ten-year contract and Vince counseled, “Let’s go for it!”

When you would put something [in the way of wine] in front of his grandfather to taste, he’d just say, “Hunh,” if he liked it. Vince uses mostly natural yeast with a little bit of commercial. There’s no fining and he uses 20% French oak with a low toast. Tasting, he said, you go from “aroma to palate to finish to drift to another. . .” He has no regrets. Vince says he’s still a farmer that makes wine.



Panelist Robert Biale

**Robert Biale, Owner, Robert Biale Vineyards
Robert Biale Vineyards**

*2017 Napa Valley Black Chicken Zinfandel;
Tres Goetting, winemaker; 5,000 cases,
14.5% ALC.*

*Zinfandel, Petite Sirah, Early Burgundy, Trousseau Gris,
Tempranillo, Carignan, Mondeuse, Peloursin, Valdiguié*

Bob Biale grew up on the farm that his dad, Aldo, had helped plant and worked hard on near Vintage High School on El Centro in Napa. Bob's grandparents had met in San Francisco in the 20's and moved to Mount Veeder, to a German outfit, where his grandfather was vineyard manager. The property produced more prunes and eggs than grapes, and management took compliance lightly. The family never forgot when federal revenue agents broke open wine casks with axes and they watched a year's worth of work trickling down the hillside.

They moved down from Mount Veeder in the early 1930's so Aldo could learn English. When Aldo's father was killed in 1942 in an accident with his team at Basalt Block Company, out of necessity Aldo went into business at 13, selling chickens, eggs and grapes. At 14, Aldo did the math: he sold grapes at \$25 a ton; he could sell wine for \$1 a gallon, and a ton yielded 150 gallons of wine, pressed off. So Aldo sold wine under the table for a dollar a gallon. There were also lots of chickens and lots of eggs to sell, and all the orders were taken over a party line. Aldo sold his "Gallino Negro" (Black Chicken) for 25 years while working for the City of Napa.

Bob's mother, Clementina, was from Piemonte. She had met his father at a wedding in Italy; six weeks later they were married and came home to Napa in 1954. Clementina is famous for taking her first order for a Black Chicken on the party line and exclaiming, 'A black chicken? We don't have any black chickens. All our chickens are white!'

Bob has great admiration for his father with so many complex farming ventures going on involving thousands of dollars, while also working for the city. Then, in the late '80's a winery didn't pay for the fruit it had bought. Bob's father asked him what he wanted to do, should they develop the land? And Bob answered, 'Whatever you want to do, I'll follow you.' They kept farming. In 1991 his father again asked, and this time Bob answered, 'If you're ready, I'm ready.' They hired Bob's best friend from 4th Grade, Dave Pramuk, as the business manager and Al Perry as the winemaker, and in the 17 years Al was winemaker Bob says he really set Biale on course. For eight years Bob and Dave each worked two jobs, as Bob's father had done. Bob spent the first half of the day, from dawn all morning in the vineyard, and then worked the swing shift at Beringer from 3:00pm until Midnight. In 1999, he and Dave both went full-time at Biale.

Tegan spoke for us all when he declared the whole day, "memorable."

*Overleaf: Top: The Italian-style buffet
on the East Terrace of CIA at Copia
Left: the delicious sliced Porchetta
Right: the Wines at Lunch*



ITALIAN THEME LUNCH BUFFET

Menu by CIA at Copia Executive Chef
Todd Meyerhoffer

Fennel and Orange Salad
Italian-style Meatballs, Tomato Sauce
Porchetta, Salsa Verde
Creamy Mascarpone Polenta
Pasta alla Norma

Caponata with Grilled Bread,
Garlic and Olive Oil
and for dessert
Buttermilk Panna Cotta with Fresh Berries

THE WINES POURED AT LUNCH WERE:

Antica Napa Valley

Marla Carroll, winemaker

2018 Atlas Peak Marchesi Antinori
Antica Estate “A26” Chardonnay
200 cases, 14.5% ALC.
100% Chardonnay

G. D. Vajra, Langhe, Piemonte

Aldo Vajra, winemaker

2017 Clare J.C. Langhe Nebbiolo
14% ALC.

Massican

Dan Petroski, winemaker

2018 California Proprietary White “Gemina”
415 cases, 12.4% ALC.
69% Pinot Grigio, 31% Greco

Robert Biale Vineyards, Oak Knoll

Tres Goetting, winemaker

2016 Oak Knoll Aldo’s Vineyard
Aldo’s Zinfandel – 316 cases, 14.9% ALC.
Zinfandel, Petite Sirah, Early Burgundy,
Trousseau Gris, Tempranillo, Carignan,
Mondeuse, Peloursin, Valdiguié

Tofanelli Family Vineyards, Calistoga

Vincent Tofanelli, winemaker

2015 Calistoga Estate Charbono
140 cases, 14.7% ALC.
97% Estate Charbono,
3% Estate Petite Sirah

Villa Ragazzi;

Bob Pepi, winemaker

2018 Napa Valley and Oakville
Rosato di Sangiovese
47 cases, 11.6% ALC. 100% Sangiovese ■



57TH Annual Grand Tasting “Discovering Wine Styles of Napa Valley”

SUNDAY, AUGUST 4, 2019

SILVERADO RESORT & SPA, NAPA VALLEY

In the Grove at Silverado, our 57th Annual Tasting was welcomed by a bright breezy August afternoon rather than one of enervating summer heat – a perfect day for a tasting, in other words.

Our organized check-in was more helpful than ever, enabling us to keep track of how many attend under whose auspices—their own, a friend’s, a company’s, a wine club’s, or winery’s.

New this year, and now to be offered annually, was a chance to win a magnum of Barney’s Backyard Petite Syrah made and bottled especially for NVWLA by Turley Wine Cellars. To win, everyone attending could fill out a Bookmark for a drawing. Tegan Passalacqua accepted our invitation to draw the winning Bookmark: Mor Hirsh of Pacifica, husband of CANVAS Guest Mandy Hall. Mandy said it would be the very

first magnum in their house and they couldn’t wait to have a dinner party to enjoy it!

Also new this year was a Membership Table with information about NVWLA and an assortment of books from our Books on Wine evenings that graced both the Membership and History Table, with its accordion folds of invitations to the Annual Tasting since inception, and other

memorabilia. New members and guests of members were especially appreciative and Board members enjoyed manning the tables.

62 Napa Valley wineries poured 129 wines from 16 appellations in Napa, one in Sonoma, two in Lodi, and one in Amador County. 27% of the wines poured were white wines, 1.6% sparkling, 7.75% rosé, and 63.5% red. Three times as many rosés were poured this year over last and almost twice as many proprietary red blends. Of the 43 Cabernet Sauvignon poured, 6 were from wineries that poured 2 or more, which made for a wonderfully generous tasting opportunity. Silverado Vineyards poured a flight of three from its Cabernet library—1985, 1995, and 2005; and when the '85 ran out, its 2015.

We also had a visit from the 19th C vintner, HW Crabb as portrayed by George Webber. George ordinarily brings Agoston Harazsthy to life at Buena Vista Winery, for the Boisset Collection. The newest addition to Jean-Charles Boisset's Collection is 1881 Napa that includes Oakville Grocery next door. 1881 Napa is not only a tasting room but also a museum of Napa Valley wine, and we were very glad to welcome HW Crabb of To Kalon Vineyard fame to this year's tasting and the two 1881 Napa Cabernet he poured.

It is truly rewarding to realize how carefully, how thoughtfully chosen the wines that are poured were. Most came from case productions of 1,000 or less—half from 500 or less. Only 2 came from productions greater than 5,000 and 11 came



from productions of 100 or less. That over a third of those who pour are the winemakers or owners, or one in the same certainly makes for an exceptional tasting.

We wish to thank all the participating wineries that poured, encouraged their Wine Club members to attend, and supported our 2019 Wine Alliance; all the volunteers, NVWLA officers and board members, contributing consultants, and family members who helped with the Annual Tasting; the Concierge Alliance of Napa Valley and Sonoma (CANVAS) that helped promote our event; and especially all our members. We hope you come next year, tell a friend, and bring one!

We want also to thank The Model Bakery for its donations of dozens of loaves of sliced baguettes; Venge Vineyards for the use of a flatbed truck to move wine, wineglasses, table signs, and admission impedimenta deftly maneuvered by Cam Crebs; Abreu Vineyard Management for picking pans to hold ice; Turley Wine Cellars for its unique bottling in magnums of Barney's Backyard Petite Syrah for NVWLA each vintage; and Yu Ding of Napa for her photography at the event; plus special pricing for locals for salumi and cheese from Panevino, umbrellas from Bright, and our venue—the Grove at Silverado Resort & Spa! ■

*Top: 1881 Napa personality, HW Crabb
Middle: An appreciative bevy
Below: At the Stormy Weather Wines table*

**A LIST OF WINERIES AND THEIR WINES AT OUR 57TH ANNUAL TASTING—
“DISCOVERING WINE STYLES OF NAPA VALLEY” FOLLOWS:**

Aloft Wine; Thomas Rivers Brown, winemaker

2014 Howell Mountain Cold Springs Vineyard
Cabernet Sauvignon – 300 cases
at the Mondavi Sisters Collection’s table

Alpha Omega; Henrik Poulsen, winemaker

2015 Napa Valley Chardonnay – 600 cases
2016 Napa Valley Cabernet Sauvignon – 2,600 cases

Anderson’s Conn Valley Vineyards;

Robert Hunt, winemaker

2018 Napa Valley Pinot Blanc – 30 cases
2016 Napa Valley Proprietary Red “JYGANTOR” –
90 cases

Antica Napa Valley; Marla Carroll, winemaker

2017 Atlas Peak Block A26 Chardonnay – 200 cases
Maria Carroll, winemaker for this wine
2015 Atlas Peak Townsend Vineyard
Cabernet Sauvignon – 350 cases
Renzo Cotarella, winemaker for this wine

ARNS; Sandi Belcher, winemaker

2014 Napa Valley ARNS Estate Cabernet Sauvignon –
400 cases

Baldacci Family Estate Vineyards;

Michael Baldacci, winemaker

2018 Los Carneros Honey B Vineyard Rosé –
248 cases
2016 Los Carneros Honey B Vineyard Allwin Syrah –
248 cases

Ballentine Vineyards; Bruce Devlin, winemaker

2018 Saint Helena Betty’s Vineyard Estate
Chenin Blanc – 300 cases
2015 Napa Valley Pocaí Ranch Estate
Zinfandel Reserve – 150 cases

Benessere Vineyards; Matt Reid, winemaker

2018 Saint Helena Rosato di Sangiovese – 310 cases
2016 Saint Helena Sangiovese – 721 cases

Beringer Vineyards; Mark Beringer, winemaker

2015 Saint Helena Chabot Vineyard
Cabernet Sauvignon – 350 cases
2015 Howell Mountain Steinhauer Vineyard
Cabernet Sauvignon – 350 cases

Buehler Vineyards; David Cronin, winemaker

2016 Napa Valley Estate Zinfandel – 1,000 cases

***Cakebread Cellars; Julianne Laks, winemaker**

2015 Los Carneros Estate Chardonnay Reserve –
5,000 cases
2015 Napa Valley Merlot – 5,000 cases

***CAMi Vineyards; John Giannini, winemaker**

2015 Calistoga Proprietary Red “Red Wine” –
100 cases
2014 Calistoga Proprietary Red “Red Wine” –
200 cases

Clos du Val; Ted Henry, winemaker

2014 Stags Leap District Hirondelle Vineyard
Cabernet Sauvignon – 972 cases

Coquerel Wines; Christine Barbe, winemaker

2018 Calistoga Walnut Wash Vineyard Verdelho –
81 cases
2016 Napa Valley Cabernet Sauvignon – 350 cases

Crocker & Starr; Pam Starr, winemaker

2015 Saint Helena RLC Estate Cabernet Sauvignon –
400 cases
Pam Starr and Eynn Cameron, winemakers for this wine

Dark Matter Wines; Angelina Mondavi, winemaker

2015 Howell Mountain Rocky Ridge Vineyard
Dark Matter Limitless Cabernet Sauvignon
–150 cases
2013 Howell Mountain Four Sisters Vineyard
Zinfandel – 120 cases
at the Mondavi Sisters Collection’s table

Davies Vineyards Winery;

Hugh Davies and Sean Thompson, winemakers

2015 Diamond Mountain District
Cabernet Sauvignon – 1,200 cases
at the Schramsberg Vineyards and
Davies Vineyards’ table

I881 Napa; Thane Knutson, winemaker

2016 Napa Valley Cabernet Sauvignon – 150 cases
2016 Oakville Cabernet Sauvignon – 10 cases
poured by Henry Walker Crabb as portrayed by
George Webber

Eponymous; Bob Pepi, winemaker

2017 Los Carneros Single Vineyard Proprietary White
“Proprietary White” – 325 cases
2016 Napa Valley Cabernet Sauvignon – 297 cases

Essere Franco, Tom Foster, winemaker

2016 Yountville Las Cerezas Vineyard
Estate Malbec – 152 cases
at Stormy Weather Wines’ table

Faust; David Jelinek, winemaker

2016 Napa Valley Cabernet Sauvignon – 23,000 cases
2015 Coombsville The Pact Cabernet Sauvignon –
900 cases

Ferdinand Wines; Evan Frazier, winemaker

2018 Lodi Vista Luna Vineyard Albariño –
500 cases of cans
2018 Lodi Manassero Vineyard Rosé of Carignan –
700 cases of cans

***Groth Vineyards & Winery; Cameron Parry, winemaker**

2017 Napa Valley Hillview Vineyard Chardonnay –
3,400 cases
2015 Oakville Cabernet Sauvignon – 21,000 cases

Hagafen Cellars; Ernie Weir, winemaker

2018 Coombsville Wieruszowski Vineyard

Estate Bottled Dry Riesling – 450 cases

2018 Coombsville Wieruszowski Vineyard

Estate Bottled Cabernet Franc—300 cases

Hendry; George Hendry, winemaker

2018 Napa Valley Hendry Vineyard Albariño –
1,600 cases

2015 Napa Valley Hendry Vineyard Pinot Noir –
500 cases

***Hyde Estate Winery; Alberto Rodriguez, winemaker**

2017 Los Cameros Hyde Vineyard Estate Viognier –
92 cases

2015 Los Cameros Hyde Vineyard Estate
Pinot Noir – 546 cases

Jericho Canyon Vineyard; Nicholas Bleecher, winemaker

2017 Napa Valley Estate Rosé – 100 cases

Nicholas Bleecher, winemaker

2015 Calistoga East Elevation Estate

Cabernet Sauvignon – 300 cases

Nicholas Bleecher and Michel Rolland, winemakers

Joseph Phelps Vineyards; Ashley Hepworth, winemaker

2018 Napa Valley Sauvignon Blanc

2016 Napa Valley Cabernet Sauvignon

Keenan Winery; Michael Keenan, winemaker

2017 Spring Mountain District Magical Vineyard
Chardonnay – 2,000 cases

2015 Spring Mountain District Cabernet Sauvignon –
336 cases

Krupp Brothers; Julien Fayard, winemaker

2017 Atlas Peak Stagecoach Vineyard Chardonnay –
225 cases

2016 Atlas Peak Stagecoach Vineyard Veraison
Cabernet Sauvignon – 961 cases

La Sirena; Heidi Barrett, winemaker

2018 Amador County Rosato – 506 cases

2015 Napa Valley Proprietary Red

“PirateTreasuRed” – 700 to 800 cases



Lamborn Family Vineyards; Heidi Barrett, winemaker

2015 Howell Mountain The Fire Storm

Estate Zinfandel – 575 cases

2015 Howell Mountain Vintage XII Estate

Cabernet Sauvignon – 403 cases

Louis M. Martini Winery; Michael Eddy, winemaker

2018 Napa Valley Rosé of Cabernet Sauvignon –
600 1.5L cases

2015 Napa Valley Cabernet Sauvignon – 400 cases

Mahoney Vineyards; Ken Foster, winemaker

2017 Los Cameros Estate Vermentino – 300 cases

2016 Los Cameros Mahoney Ranch Pinot Noir –
400 cases

Materra I Cunat Family Vineyards;

Bruce Regalia, winemaker

2018 Oak Knoll District Estate Chardonnay –
850 cases

2015 Oak Knoll District Right Bank Estate Merlot –
750 cases



Above: Stockton and Peterson family members at La Sirena: Below: Lynn Phelps pouring for Joseph Phelps Vineyards



An Earnest Discussion at PÉJU-Napa Valley

Mayacamas Vineyards; Braiden Albrecht, winemaker

- 2017 Mount Veeder Chardonnay – 2,512 cases
- Braiden Albrecht and Andy Erickson, winemakers
- 2015 Mount Veeder Cabernet Sauvignon – 2,288 cases
- Braiden Albrecht and Andy Erickson, winemakers

Modus Operandi Cellars; Jason Moore, winemaker

- 2015 Napa Valley Proprietary Red “Vicarious” – 325 cases
- 2015 Napa Valley Proprietary Red “Antithesis” – 100 cases

Mondivi Sisters Collection – the table for

- Aloft Wine
- Dark Matter Wines

Monticello Vineyards - Corley Family Napa Valley;

- Chris Corley, winemaker**
- 2017 Oak Knoll District Block III I Clone 95 Estate Grown Chardonnay – 168 cases
- 2017 CORLEY Oak Knoll District Block II | Clone 777 Estate Grown Pinot Noir - 168 cases

Newton Vineyard; Mario Bianchi, winemaker

- 2016 Napa Valley Unfiltered Chardonnay -
- 2016 Spring Mountain District Proprietary Red “The Puzzle” –

Paradigm; Heidi Barrett, winemaker

- 2015 Oakville Estate Rosé of Merlot – 630 cases
- 2015 Oakville Estate Cabernet Sauvignon – 5,544 cases

***PÉJU – Napa Valley; Sara Fowler, winemaker**

- 2018 Napa Valley Dry Rosé of Cabernet Franc – 400 cases
- 2016 Napa Valley The Experiment Cabernet Sauvignon – 500 cases

Pellet Estate; Tom Rinaldi, winemaker

- 2017 Petaluma Gap Sun Chase Vineyard Un-Oaked Chardonnay – 275 cases
- 2014 Saint Helena Pellet Vineyard Cabernet Sauvignon – 325 cases

Pride Mountain Vineyards; Sally Johnson, winemaker

- 2016 Napa and Sonoma County Cabernet Franc – 1,453 cases
- 2015 Sonoma and Napa County Reserve Cabernet Sauvignon – 1,457 cases

Prime Solum; Patrick Mahaney, winemaker

- 2018 Napa Valley Brokenrock Vineyard Rosé of Cabernet Sauvignon – 50 cases
- 2012 Napa Valley Brokenrock Vineyard Merlot – 70 cases

Retro Cellars; Mike Dunn, winemaker

- 2018 Howell Mountain Rosé of Peloursin – 60 cases
- 2013 Howell Mountain Elevation Petite Sirah – 500 cases

Reynolds Family Winery; Steve Reynolds, winemaker

- 2017 Los Carneros Chardonnay – 1,500 cases
- 2016 Napa Valley Proprietary Red “Persistence” – 2,000 cases

Rocca Family Vineyards; Paul Colantuoni, winemaker

- 2013 Coombsville Collinetta Vineyard Cabernet Sauvignon – 389 cases
- 2013 Yountville Grigsby Vineyard Cabernet Sauvignon – 970 cases

St. Supéry Estate Vineyards & Winery;

- Michael Scholz, winemaker**
- 2018 Napa Valley Dollarhide Estate Vineyard Sauvignon Blanc – 3,668 cases 2,661
- 2014 Napa Valley Proprietary Red “Dollarhide Elevation” – 1,260 cases

Saddleback Cellars; Nils Venge, winemaker

- 2018 Russian River Rosé of Aleatico – 112 cases
- 2016 Oakville Penny Lane Vineyard Sangiovese – 268 cases
- 2014 Oakville Cabernet Sauvignon – 1,095 cases

Scalon Cellars; Julien Fayard, winemaker

2016 Napa Valley Proprietary Red “Priority” – 325 cases

Julien Fayard, winemaker for this wine

2013 Coombsville Cabernet Sauvignon – 168 cases

Marbue Marke, winemaker for this wine

Schransberg Vineyards & Davies Vineyards Winery;

Hugh Davies and Sean Thompson, winemakers

2015 Schransberg Los Carneros Querencia Brut Rosé – 1,180 cases

2015 J Davies Diamond Mountain District

Cabernet Sauvignon – 1,200 cases

SEAVEY; Jim Duane, winemaker

2016 Napa Valley Estate Chardonnay 330 cases

2012 Napa Valley “Caravina” Cabernet Sauvignon – 2,250 cases

Silverado Vineyards; Jon Emmerich, winemaker

1985 Cabernet Sauvignon

1995 Cabernet Sauvignon

2005 Cabernet Sauvignon

***Spottswoode; Aron Weinkauff, winemaker**

2018 Napa County & Sonoma County

Sauvignon Blanc – 3,800 cases

2016 Lyndenhurst Napa Valley Cabernet Sauvignon – 2,000 cases

Stony Hill Vineyards; Stephane Vivier, winemaker

2017 Napa Valley White Riesling – 530 cases

Mike Chelini, winemaker for this wine

2016 Spring Mountain District Chardonnay – 1,107 cases

Mike Chelini, winemaker for this wine

Stormy Weather Wines;

Cameron Woodbridge, winemaker

2015 Stormy Weather Calistoga Cabernet Sauvignon – 321 cases

Cameron Woodbridge, winemaker for this wine

2016 Essere Franco Yountville Las Cerezas Vineyard Estate Malbec – 152 cases

Tom Foster, winemaker for this wine

Terra Valentine Wines; Sam Baxter, winemaker

2015 Spring Mountain District Wurtele Vineyard

Cabernet Sauvignon – 175 cases

2006 Spring Mountain District Wurtele Vineyard

Cabernet Sauvignon – 800 cases

The Terraces; Timm Crull, winemaker

2016 Napa Valley Zinfandel – 735 cases

2016 Rutherford Quarry Vineyards

Cabernet Sauvignon – 496 cases

Trinchero Napa Valley; Mario Monticelli, winemaker

2018 Calistoga Mary’s Vineyard Sauvignon Blanc – 1,727 cases

2014 Saint Helena Central Park West Vineyard

Cabernet Sauvignon – 250 cases

Truchard Vineyards; Sal De Ianni, winemaker

2017 Los Carneros Estate Roussanne - 1,772 cases

2016 Los Carneros Cabernet Franc – 389 cases

Turley Wine Cellars; Tegan Passalacqua, winemaker

2018 Saint Helena Estate Sauvignon Blanc – 450 cases

2016 Saint Helena Library Vineyard Petite Syrah – 500 cases

VGS Chateau Potelle; Kale Anderson, winemaker

2017 Napa Valley Proprietary Red

“VGS Potelle Two” – 700 cases

2016 Mount Veeder Wildcat Mountain VGS

Cabernet Sauvignon – 600 cases

V. Sattui Winery; Brooks Painter, winemaker

2016 Napa Valley Chardonnay Reserve – 239 cases

2015 Rutherford Preston Vineyard

Cabernet Sauvignon – 531 cases

Vincent Arroyo Family Winery;

Matthew Moye, winemaker

2017 Napa Valley Chardonnay – 700 cases

2017 Calistoga Greenwood Ranch Petite Sirah – 375 cases

White Rock Vineyards;

Christopher Vandendriessche, winemaker

2016 Napa Valley Estate Reserve Chardonnay – 275 cases



2016 Napa Valley Estate Proprietary Red “Claret” - 580 cases

ZD Wines, Chris Pisani, winemaker

NV Napa Valley 50th Anniversary Sparkling Cuvée – 400 cases

2016 Napa Valley Cabernet Sauvignon – 4,000 cases



**Member 2019 Wine Alliance*

Chronology of the Annual Tasting, 1963–2019

- 1963 *White Riesling* and *Cabernet Sauvignon* in former showroom of St. Helena Lumber Company with various wineries
- 1964 St. Helena Public Library, Carnegie Building is remodeled under the direction of Les Niemi, architect, to accommodate NVWL collections
- 1965 *Pinot Noir* in showroom of Valley Chevrolet, St. Helena with six wineries
- 1966 *Sherry* at Hurd Candle Studio, St. Helena with nine wineries
- 1966 *Johannisberg Riesling* in the gardens of Spottswoode with nine wineries
- 1967 *Cabernet Sauvignon* in the gardens of Spottswoode with eight wineries
- 1968 *Pinot Chardonnay* in the gardens of Spottswoode with eight wineries
- 1969 *Sauternes* in the gardens of Spottswoode with ten wineries
- 1970 *Johannisberg Riesling* in the gardens of Spottswoode with 11 wineries
- 1971 *Chablis type wines* in the poolside gardens of Beaulieu with ten wineries
- 1972 *Vins Rosé* on the lawns of Charles Krug Winery with 12 wineries
- 1973 Red wines other than Cabernet Sauvignon (*Gamay Beaujolais, Gamay Vivace, Grignolino, Napa Gamay, and Zinfandel*) at the Niebaum Estate of Oakville Vineyards with 12 wineries
- 1974 *Johannisberg Riesling* at the Niebaum Estate of Oakville Vineyards with 11 wineries
- 1975 *Chardonnay* on the lawns of Charles Krug Winery with 16 wineries
- 1976 *Cabernet Sauvignon* on the lawns of Charles Krug Winery with 21 wineries
- 1977 *Zinfandel* in the courtyard at Robert Mondavi Winery with 19 wineries
- 1978 *Johannisberg Riesling* in the courtyard of Robert Mondavi Winery with 24 wineries
- 1979 *Pinot Noir* at Inglenook with 25 wineries
- 1980 *Sauvignon Blanc* and *Chenin Blanc* at Sterling Vineyards with 22 wineries
- 1981 *Cabernet Sauvignon* at Silverado Country Club & Resort with 29 wineries
- 1982 *Chardonnay* at Inglenook Vineyards with 51 wineries
- 1983 *Zinfandel* and *Pinot Noir* at Silverado Country Club & Resort with 46 wineries
- 1984 *Riesling* and *Gewurztraminer* and related varieties at Robert Mondavi Winery with 33 wineries
- 1985 *Cabernet Sauvignon* at Silverado Country Club & Resort with 76 wineries
- 1986 *Chardonnay* at Silverado Country Club & Resort with 81 wineries
- 1987 *Cabernet Sauvignon* and *Merlot* at Silverado Country Club & Resort with 94 wineries
- 1988 *Sauvignon Blanc* at Silverado Country Club & Resort with 62 wineries
- 1989 *Red Wines other than Cabernet Sauvignon* at Silverado Country Club & Resort with 52 wineries
- 1990 *Chardonnay* at Silverado Country Club & Resort with 107 wineries
- 1991 *Cabernet Sauvignon* at Silverado Country Club with 96 wineries
- 1992 *Sauvignon Blanc* at Silverado Country Club & Resort with 57 wineries
- 1993 *Red Wines other than Cabernet Sauvignon* at Silverado Country Club & Resort with 99 wineries
- 1994 *Chardonnay* at Silverado Country Club & Resort with 102 wineries
- 1995 *Cabernet Sauvignon* at Silverado Country Club & Resort with 123 wineries
- 1996 *White Wines other than Chardonnay* at Silverado Country Club & Resort with 72 wineries
- 1997 *Red Wines outside the Cabernet Sauvignon family* at Silverado Country Club & Resort with 72 wineries
- 1998 *Chardonnay* at Silverado Country Club & Resort with 101 wineries
- 1999 *Cabernet Sauvignon* and other *Red Bordeaux Varieties* at Silverado Country Club & Resort with 108 wineries
- 2000 *White Wines other than Chardonnay* at Silverado Country Club & Resort with 80 wineries
- 2001 *Red Wines beyond the Cabernet Sauvignon family* at Silverado Country Club & Resort with 84 wineries
- 2002 *Vintner's Choice* at Silverado Country Club & Resort with 126 wineries
- 2003 *Chardonnay* at Silverado Country Club & Resort with 92 wineries
- 2004 *Cabernet Sauvignon and Related Varietals* at Silverado Country Club & Resort with 112 wineries
- 2005 *White Wines* at Silverado Country Club & Resort with 72 wineries
- 2006 *Red Wines other than Cabernet Sauvignon* at Silverado Country Club & Resort with 80 wineries
- 2007 *Cabernet Sauvignon, Cabernet Franc, Carménère, Malbec, Merlot, Petit Verdot, and their blends* at Silverado Country Club & Resort with 98 wineries
- 2008 *White Wine Varietals* at Silverado Country Club & Resort with 56 wineries
- 2009 *Red Wines other than Cabernet Varieties* at Silverado Club & Resort with 67 wineries
- 2010 *Cabernet Varieties* at Silverado Resort & Spa with 88 wineries
- 2011 *White, Rosé and Sparkling Wines* at Silverado Resort & Spa with 63 wineries
- 2012 *Vintner's Choice of two wines: a current and older release* at Silverado Resort & Spa with 99 wineries
- 2013 *Winemakers Favorites, a Vintner's Choice* at Silverado Resort & Spa with 72 wineries
- 2014 *From Vineyard to Label: In Celebration of Terroir* at Silverado Resort & Spa with 76 wineries
- 2015 *Toasting the Twelves* at Silverado Resort & Spa with 75 wineries
- 2016 *A Sense of Place: Honoring Napa Valley Terroir* at Silverado Resort & Spa with 73 wineries
- 2017 *Napa Valley: A Timeless Classic* at Silverado Resort & Spa with 68 wineries
- 2018 *Designated Vineyard Wines of Napa Valley* at Silverado Resort & Spa with 69 wineries
- 2019 *Discovering Wine Styles of Napa Valley* at Silverado Resort & Spa with 62 wineries

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An annual membership in the Napa Valley Wine Library Association sustains an incomparable collection of wine-related materials at St. Helena Public Library for use by the general public and the opportunity to attend a number of wine education events during the year.

Free admission to the Annual Tasting is a benefit of membership, as is a subscription to our semi-annual Napa Valley Wine Library REPORT.

To join NVWLA, please complete the form and mail it with a check for \$125.00 (\$235.00 for two) payable to:

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