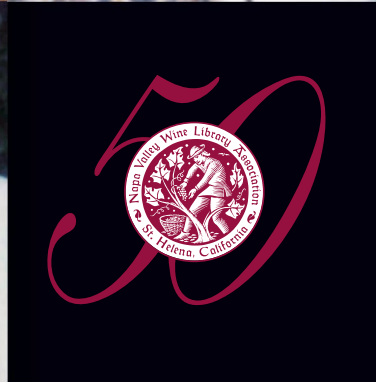


SUMMER 2012

NAPA VALLEY WINE LIBRARY REPORT



Calendar of Events

50th Anniversary Celebration

Saturday, August 18, 2012 - 22nd Annual Winemakers Seminar
CIA – Greystone, Spottswoode and Spottswoode Estate, St. Helena
A Toast to the Future: the Next Generations

Sunday, August 19, 2012 - 50th Annual Tasting
Silverado Resort and Spa, Napa
A Toast to History: Vintner's Choice



Also of interest:

Saturday, August 11 – Sunday, September 23, 2012

Napa Valley Museum, Yountville
Memory Bank II: An Exhibition of Place and People
Valley reminiscences presented by Napa Valley Museum and
Preservation Napa Valley

Saturday, August 25, 2012

Kate's Acre, Trefethen Family Vineyards, Napa
2012 Harvest Stomp!
Rousing benefit for all sorts of education programs offered by
Napa Valley Grapegrowers Association



FRONT COVER

*Photographs kindness of Betty Peters of the Vine and Fig Tree Farm, St. Helena,
from several annual August dinner parties in the late 1960's and early 1970's.*

*Left to right, top: Nonie and Bob Travers; Dick and Ginny Guggenbime;
Jack and Jamie Davies; Dean and Ann McNealy.*

*Middle: Katie and Gene Trefethen; Martha and Tom May;
Gunther and Marie-Louise Detert; Romie and Paco Gould.*

*Bottom: Mignon and Wally Everett; Ginny and Ernie Van Asperen;
Charlotte and Jerry Draper.*

Table of Contents

President's Letter..... 1

Editor's Letter..... 2

Early History of the
Napa Valley Wine Library Association..... 3

Interviews

Jon and Lily Oliver Berlin..... 11
El Molino Winery

Tom Garrett 14
Detert Family Vineyards

Chris Travers 17
Mayacamas Vineyards

About Books

Napa Valley, The Land, The Wine, The People..... 20
by Charles O'Rear, photographer and Daphne Larkin, author

Chronology of the Annual Tasting Inside Back Cover

Napa Valley Wine Library REPORT

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President's Letter

Dear Members and Friends,

A European tradition can span hundreds of years, a Chinese tradition millennia. In America, a tradition with a span of fifty years is an old-timer, and this year the Napa Valley Wine Library Association is celebrating the 50th anniversary of its Annual Tasting.

Unlike the tradition of traditions in older countries, the mobility of the American spirit does not lend itself to cherishing history. We worship the new, bright and ever changing: change for change's sake. For many of us, a change comes in the adaptation of the traditions of others' for one's own betterment. We know winemaking captivates the entrepreneurial spirit, but how do we know what elements of the Earth will nurture the best Cabernet Sauvignon? Or how long to leave a particular blend in an oak barrel? How do we as newcomers tap into the traditions of an ancient art?

The primary role of the Napa Valley Wine Library is one of resource. We are a repository of the collective traditions

and wisdom on all things wine and grape growing, particularly as they pertain to the microclimate of Napa Valley, California.

The liberties of America guarantee a constant migration of people hoping to live out their dreams—to find the stability and security of a tradition. The goal of the Napa Valley Wine Library Association is to preserve particular traditions for our dreamers, to share with them the culture of winemaking, grape growing and the enjoyment of wine. Through classes and field trips as well as support for the library, we continue to foster a connection between an American dreamer and an agricultural treasure.

Your membership supports these goals and has made this 50th anniversary not just possible but a reality. We look forward to seeing you at the Annual Tasting.

Thank you,

Carolyn Martini
President



PHOTOGRAPH COURTESY E & J GALLO WINERY

Editor's Letter

Dear Reader,

Throughout this issue we hope you will enjoy following the many ties among the wine community of Napa Valley. These have been in place since well before the inception of the organization and the camaraderie they engender continues to infuse the valley with energy, good will and generosity. NVWLA is committed to documenting the history of our wine community through its oral history program and its REPORT as well as providing programs in wine education and supporting collections of wine-related materials at the St. Helena Public Library.

The first REPORT was Autumn 1981. Summer 2012 marks the twenty-first REPORT under our own editorship, when color photography was introduced with Jim Cross's redesign for the Summer 2002 issue—Brian Nash consulting (for two issues). Priscilla Upton has provided her superb interview portraits and often cover photography since Summer 2003.

Sarah Bolles introduced a little red square to mark the end of each article in Summer and Winter 2008. A new masthead and several innovative layouts were created by Marianne Agnew for Summer 2009 through Winter 2011. Brian Nash begins his design with this REPORT, and recalls having a hand in even earlier issues in the 1990's.

For Summer 2012, certain valley residents willingly submitted to more than one interview or spate of questions via telephone or e-mail, and subsequent requests for documents or images as we developed content for the history of the early days—its founders and guiding lights. Once text was written, not only for an early history of the organization but also for three interviews with vinous descendants of founders and guiding lights, we are indebted to the candidly clear and concise suggestions and corrections contributed by Janis Gay, a life member and superb editor.

We also wish to thank Toni Allegra, another avid supporter of NVWLA, for her review of the book, *Napa Valley: The Land, The Wine, The People*. Its text by Daphne Larkin accompanies a myriad of photographs taken by her husband, Chuck O'Rear. Daphne and Chuck will be signing copies of their book at the Annual Tasting on August 19th.

For the extraordinary experience of providing you with this issue, thank you,

Diana H. Stockton,
Editor



PHOTOGRAPH: CAROL TROY

The First Fifty Years

We thought, in honor of the 50th anniversary of the Annual Tasting, that it would be of interest in this issue of the REPORT to capture a bit of the history of as many charter members, first trustees and officers as we could, as well as the earliest Annual Tastings and other achievements. Our exploration of the underpinnings of Napa Valley Wine Library Association (NVWLA) follows:

Founding Members

In 1961, Francis L. “Paco” Gould began making entries in a checkbook for Napa Valley Wine Library (NVWL). His roster is listed below in order of receipt, joined by Paco himself, with MFK “Mary Frances” Fisher Friede and James E. “Jim” Beard. There were many more members added as the year progressed, but Paco regarded this first three-dozen as the founding members of NVWL:

In order of checks received:

Inglenook Vineyard
Napa Valley Vintners
Mrs. Nelson B. “Evelyn” Garden
Mrs. A. M. “Eulalie” Ahern
Jerome “Jerry” Draper, Sr.
James G. Noyes, Bank of America
Wallace E. Hyde
Dean B. McNealy
Charles Krug Winery
Louis M. Martini Winery
Nino Brambilla
Beringer Brothers
J. R. “Russ” Little
T. F. “Tommy” Parker
Meta Curtis
Wallace B. “Wally” Everett
Louis D. Vasconi
Beaulieu Vineyard

Mont La Salle Vineyards
Frank Wood
Drs. Myron Booth & Walter H. Brignoli, Jr.
Donald S. Cole
Richard E. Guggenheim
F. Bourn Hayne
Ellen W. “Nell” McVeigh
Charles B. Forni
Fred F. Johnson
Dr. Bernard L. “Barney” Rhodes
F. H. “Fred” McCrea
Hartford S. “Harty” Rapp, Jr.
Warren F. Jones
Elwin F. Koch

And Paco, Jim and Mary Frances



By the 1960's, Napa Valley had become a desirable place for weekends away from San Francisco and even a brand new life devoted to wine. Paco left banking much earlier, however, to come west to work in wine, first for Albert M. “Abbey” Ahern at Freemark Abbey and then a year later in 1950 for the Mondavis at Charles Krug Winery. There, Paco persuaded Krug to publish the nation's first winery newsletter, *Bottles and Bins*, written each month by Paco, printed by Jim and illustrated by Mallette Dean.

Mary Frances moved to St. Helena in 1955. In 1958, after years of discussion, as MFK Fisher she was under contract with UC Berkeley to write *The Story of Wine in California*, with her colleague Maynard Amerine to provide its foreword. Maynard not only chaired the Viticulture and Enology Department of UC Davis (from 1957

to 1962) but also ran a ranch in Calistoga. Sadly, this was lost to a wildfire in 1965. Maynard moved to Heath Canyon and then Spring Mountain (to Dr. Booth's old house), where he retired from UC Davis in 1974. Sandra Learned Perry recalls her mother going out more than once with Maynard to 'chase and catch a lamb on the nearby McCormick Ranch for a dinner with the Food and Wine Society someplace.'

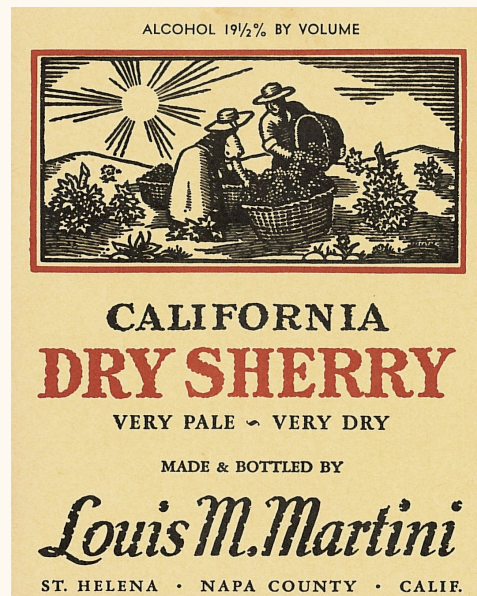
Jim and Yolande Beard lived two blocks from Mary Frances on Kearney Street and were her first friends in St. Helena. Yolande was a talented cook and a superb arranger of flowers and Jim was a master printer (he had learned how to print as a reporter at the St. Helena Star). Out through his letterpresses came hundreds of copies of Napa Valley wine labels, book plates, broadsides, and books—books of poetry, fact and fiction, many illustrated by Mallette Dean, who also created the symbol for Napa Valley Wine Library.

*Wine Labels designed
by Mallette Dean and
printed by Jim Beard*



Mary Frances had a huge circle of friends who all shared a creative spirit: not only Paco and Romie and Jim and Yolande, but also Ina and Bill Hart, Marietta Voorhees, Zand Hamilton—the list of Mary Frances's local friends is long. Besides those who lived in the valley full-time, Mary Frances was also friends with many who came up on weekends like Evelyn and Nelson Garden, as well as those who lived elsewhere in California, the United States, and abroad. (Mary Frances continued to travel and work abroad from her house on Oak Street until she moved to "Last House," built for her in 1971 in Glen Ellen.)

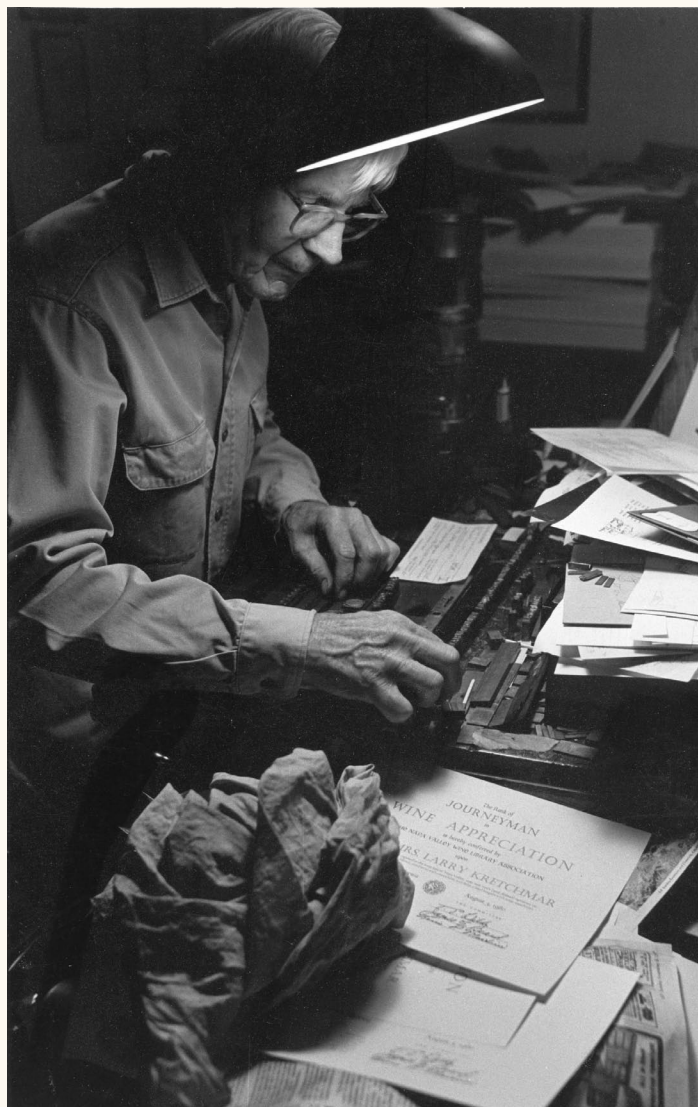
Most importantly, besides good food and wine, Mary Frances, Jim, Paco, and Maynard shared a life made in print with their friends. When Mary Frances started work on *The Story of Wine in California*, published in 1962, and wasn't able to research the history of wine while in Napa Valley, it was only natural that this group of friends agreed to establish a collection of materials so that anyone could find out about wine in the valley.



By the late 1950's, the Big Four of California (Crocker, Hopkins, Huntington, and Stanford, who had funded the Central Pacific Railroad system) were not nearly as important to Napa Valley as its own Big Five: Beaulieu, Beringer, Charles Krug, Inglenook, and Louis M. Martini. This Big Five, together with Christian Brothers' Mont La Salle were all founding wineries of Napa Valley Wine Library as was Napa Valley Vintners.

Wineries too small for a separate checkbook that were also founding members were Fred McCrea on behalf of Stony Hill Vineyard; Wallace Hyde with "Miravalle," now a part of Spring Mountain Vineyard; and Eulalie Ahern (Abbey Ahern's widow) for Freemark Abbey. Many winegrowers were also founders: Jerry Draper, with La Perla on Spring Mountain (now also a part of Spring Mountain Vineyard); Russ Little (Van Asperen Vineyards, today); Tommy Parker, whose Stags Leap District holdings are owned by Stag's Leap Wine Cellars and Joseph Phelps Vineyards, and his house by Stephen and Mary Reed; Meta Curtis, whose vines are still tended by Betty Peters on her Vine and Fig Tree Farm; Frank Wood, of the Wood Ranch and his neighbor and brother-in-law, Donald Cole; Bourn Hayne, of Hayne Vineyards (where Chase Family Cellars is today); Barney Rhodes, of Bella Oaks Vineyard; and Harty Rapp, a trustee of To Kalon; Charlie Forni was with St. Helena Cooperative Winery.

Founding doctors were Myron Booth and Walter Brignoli (who named his son for Dr. Booth) from St. Helena. Lawyers were Dean McNealy, who had rewritten the Department of Alcoholic Beverage Control (ABC) code and lived in Rutherford; Napa County District Attorney Wally Everett; and Judge Louis Vasconi. Bankers were Jim Noyes of Bank of America and C.J. Busic with Wells Fargo. Nino Brambilla owned the popular San Francisco restaurant, La Fiesta; Nell McVeigh ran cattle in Spring Valley and was the Association's first life member. Additional friends were Mary Frances's neighbor across the street, Helen Clark (whose tenant, Alice Armstrong, was St. Helena Public Library librarian), and the aforementioned Evelyn Garden, a friend of the Goulds as well; and the McCreas' and Jerry Draper's friend from San Francisco, the lawyer Richard E. Guggenhime, with a weekend place in St. Helena. We continue to lack any information for charter members Fred F. Johnson, Warren F. Jones and Elwin F. Koch.



Jim Beard setting type for a Wine Appreciation Course diploma.

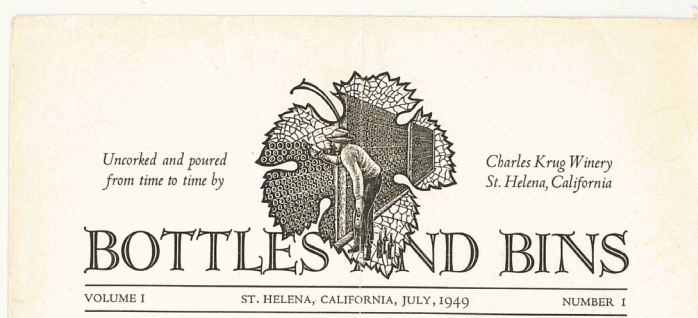
PHOTOGRAPH: FAITH ECHTERMEYER

Trustees, Directors and Officers

At the first of the year in 1962, Paco was about to leave for Switzerland to spend a year with his Swiss wife Romilda, “Romie,” on her family’s property in Cavigliano. Paco, Mary Frances and Jim formed a board of NVWL trustees with Eulalie Ahern, Helen Clark, Louis Martini, and André Tchelistcheff. Jim was chairman and Charles L. “Tim” Meadows, Treasurer. Paco neatly sidestepped the board, and together with Maynard Amerine and Lindley Davis Bynum became Advisors to the Board. Lindley Bynum taught history at UCLA, was a friend of Lee Stewart’s, and a respected judge at wine tastings; Tim Meadows was a well-liked CPA; André should need no modifying phrase. Paco left for Cavigliano and Jim took charge of the fledgling organization.

In 1963, NVWL reorganized as Napa Valley Wine Library Association (NVWLA). Its trustees changed to directors and NVWL referred only to its collections. A Nominating Committee comprised of Marietta Voorhees, who had taught drama at St. Helena High School and then run a bookshop and become good friends with Mary Frances; Mrs. Bernard “Evelyn” Skoda, who started Rutherford Vintners Winery with her husband (Bernard was with Louis M. Martini Winery); and Carl Wehr, a retired naval commander and history buff who ran the visitors program for Christian Brothers at Greystone, provided a slate: Barney Rhodes, President; Nancy B. Haven, Vice President; Helen G. Niemi, Secretary; Grace Van Deusen, Treasurer; Horace H. “Griz” Griswold, By-Laws; with Jim Beard chairing a membership committee. Nancy Haven headed up public relations for Louis M. Martini Winery (and acquainted her young nephew, Reg Oliver, with NVWLA in his visits to the valley); Helen Niemi was head of hospitality for Freemark Abbey and persuaded her husband Les, an architect, to aid and abet the needs of NVWLA first in the Carnegie Building and then as architect for a brand new library building on Library Lane in St. Helena. There is no information for Treasurer Grace Van Deusen; and although Griz Griswold, By-Laws Committee chair, had retired with his wife to St. Helena, he is also lost to the mists of time.

In addition to PR work for Krug, Paco was a dedicated bridge player. He played on Mondays before lunch with Fred McCrea and Jerry Draper (who had been neighbors in Hillsborough and were friends of Lee Stewart of Souverain) and Alexis Klotz. Paco and his wife Romie’s neighbors on Wheeler Way in St. Helena, Frank and Betty Wood and Betty’s brother Donald Cole with his wife Lois also got together regularly for dinner and cards at the Goulds’. Wine, food and friends were an inextricable mix essential to Paco and Romie’s well-being.

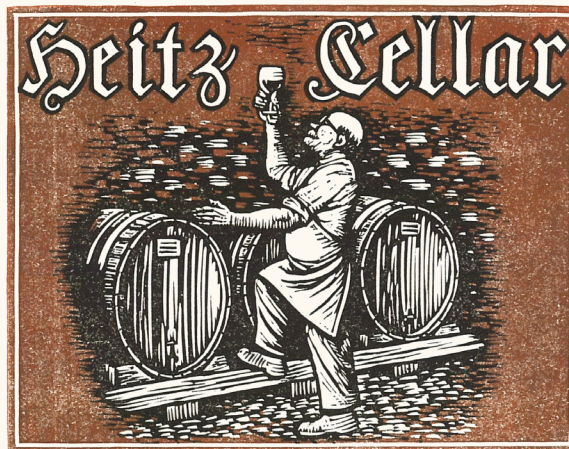


Barney and Belle Rhodes were much the same way. Although Barney worked in the East Bay, he and Belle became lynch pins of the wine community in the valley, introducing new vintners to old at frequent dinners at their house in Rutherford that was surrounded by vineyard managed by Frank Wood and Sons. When Barney and Belle sold their first vineyard property to Martha and Tom May they become lasting friends and all pitched in, along with the Martinis and Meadows, to have the contractor Ed Palmer build a shared private swimming pool—Vineland Pool (which proved a great spot to cool off after the Annual Tastings at Spottswoode).

Tim Meadows' widow, Bev Stirling, says there were also two square dance groups in Napa Valley. "Silverado Squares" started in the schoolhouse in Rutherford and the other, without a name, started in a converted chicken coop at Frank and Betty Wood's. Eventually the nameless group got too big for the hencoop and it, too, moved to the Rutherford schoolhouse; both groups then moved to Lodi Farm Center on Lodi Lane, St. Helena. Dick Peterson, a winemaker for Beaulieu and former Association vice president, fondly recalls square dancing on Lodi Lane with lots of friends and acquaintances, not just vintners like the Kornells, Martinis, Carpys, Woods, Davies, Nichelinis, and Mays, but with doctors and lawyers, oh, everybody, the Busics and Meadows among them.

Dick likens Napa Valley in the 1960's to "Sleepy Hollow." He says it reminded him of growing up in Iowa in the 1930's, when everyone made their own fun and turned out for every community event. Dick says it was no wonder people started square dance groups and bridge groups in the valley, living as they did without television, way out in the country. He was also part of "Grape Expectations," a wine tasting group that got together every month to taste wines, all of the same variety, that each member had brought in a brown paper bag. Dick recalls Peter and Blanche Mondavi, Liz and Louis Martini, the Mays, Traverses, and Heitzes, and Jerry Draper and his wife. The group would taste wine and then have a wonderful dinner, taking turns at one another's houses. The population of St. Helena at the time was about 2,700; Calistoga's 1,500; and 22,000 called the City of Napa, "home." [Rutherford, Oakville and Yountville were not included in the 1960 census figures available to the editor.]

When Barney and Belle gave up their first Rutherford property, Brother Norbert, assistant to the president of Christian Brothers Winery at Mont La Salle, succeeded Barney as president for one term and Tom May took Grace Van Deusen's place as treasurer, an office he held for several years. Mary Frances agreed to write a newsletter and Earl Thollander to design it and Eleanor McCrea was persuaded to catalogue the NVWL's growing



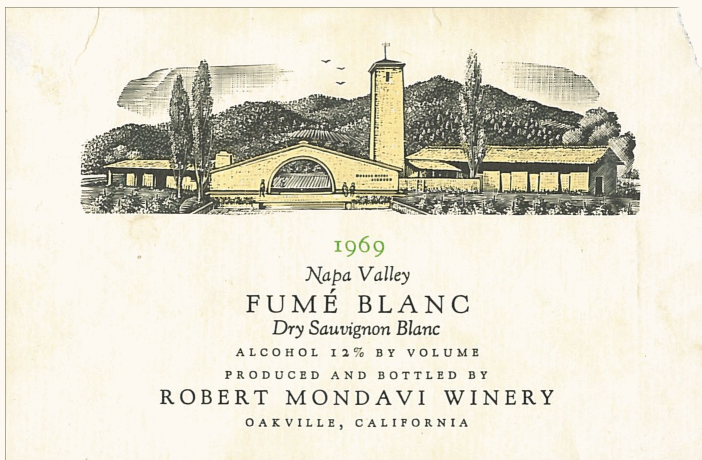
*Designed
by Mallette
Dean: Winery
Newsletter
Letterhead;
Pastoral Napa
Valley Scene;
Farm Emblem;
Wine Label*

collection of wine labels. Louis Martini served as president in 1967 and 1968. After Louis came Gunther Detert, president from 1969 until 1974. Ina Hart succeeded Gunther, then presidents Ed Wilde, Jean Van Loben Sels, Bill Colby, Stewart Hughes, Dale Brown, Stuart Price, Jack Ellis, Reg Oliver, Richards Lyon, John Skupny, Julie Dickson, Kevin Alfaro, and Bob Long. Carolyn Martini is the 16th NVWLA president.



Annual Tasting

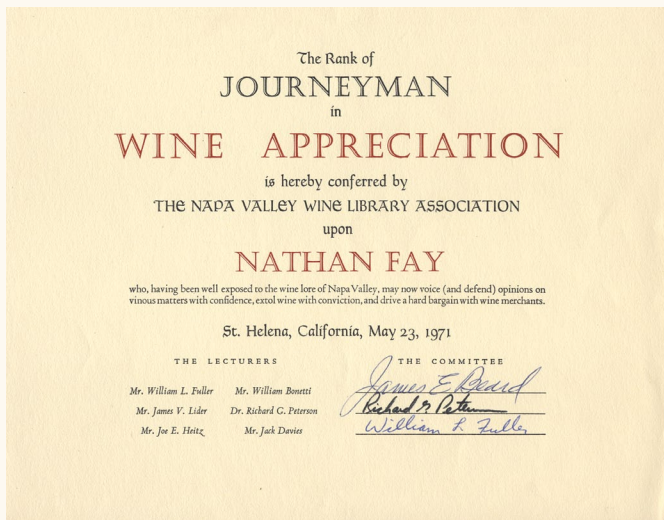
NVWLA held the first Annual Tasting April 21, 1963 in the salesroom of the former St. Helena Lumber Company (where St. Helena Safeway is today). Beaulieu, Martini, Robert Mondavi, and Souverain were invited to pour Johannisberg Riesling or Cabernet Sauvignon after the showing of a twenty-minute documentary film, “Of Time and the Vintner.” Nancy Haven organized the hors d’oeuvres that were made and served by her fellow board members. There was no tasting the next year as a number of new projects took shape. On March 14, 1965 in the showroom of Valley Chevrolet (where Epps Chevrolet was until recently), after the 1940 feature film, “They Knew What They Wanted,” filmed on location at the Fagiani ranch in Yountville and starring Carole Lombard and Charles Laughton (later remade as “The Most Happy Fella”), seven wineries poured Pinot Noir: Beaulieu, Beringer, Charles Krug, Christian Brothers, Heitz, Inglenook, and Martini. Belle Rhodes took charge of hors d’oeuvres, and her cadre again served them from their own silver trays wearing snowy white shirts and blouses, after each had spent a long hot day in the kitchen, cooking. In 1966 there were two tastings with nine wineries each: Johannisberg Riesling at “Spottswoode” and sherry at Hurd Candle Studio. 300 members came to Spottswoode. Two more Annual Tastings followed at Spottswoode with a dozen wineries and many more volunteers needed for hors d’oeuvres. As membership and the number of participating wineries grew, the Annual Tasting was held at larger venues with staff. Since 1985 it has been held under the oaks in The Grove at Silverado Resort and Spa in Napa.



Wine Education Classes

In 1964 Maynard Amerine and Jim Beard started a series of Wine Appreciation classes that attracted an ever-growing number of students. The first series was taught by Maynard at the Lodi Farm Center in conjunction with UC Davis. The next year other UC Davis faculty gave the classes. In 1966 Louis Martini prevailed upon fellow Napa Valley vintners Robert Mondavi, Joe Heitz and Hans Kornell to teach an eight-week series with the help of Mary Frances, Paco and Romie, André, Ina Hart, and Helen Niemi. Mary Frances gave the final lecture—on food and wine.

Designed by Mallette Dean: NVWLA emblem | Robert Mondavi Winery wine label



Wine Appreciation Course diploma | gift of Mary Jane Fay, NVWL Collection.

The curriculum was then tailored to fit a long weekend, and by 1980, had been offered as often as ten times a summer. A weekend required 18 in faculty, with a limited student enrollment of 48. Most who took the classes hailed from California. Among the graduates were Nathan Fay, Martha and Tom May, Gunther Detert and his wife Marie-Louise, and Charles H. Sullivan and his wife Roz. Dick Peterson says John Shafer always thanks him for the Wine Library classes he took with Dick at the Farm Center. For a couple of years, Dick brought in bottles of the Beaulieu Burgundy André Tchelistcheff had made in the 1950's in order for his class to experience "bottle bouquet," a development of fruitiness in bottled wine that is independent of grape variety. Jim Beard handed off his captaincy to his daughter-in-law Carlene in 1984. By the 1990's, Julie Dickson, together with Allen Price and Jane Skeels, organized classes that had morphed into two field trips to vineyards and wineries in the spring and fall; Malinda Pryde instigated a varietal seminar the day before the Annual Tasting. Wine education seminars and classes continue today, in a variety of formats. Stalwart members, such as Dr. Ron Light, never miss a chance to attend.

Oral Histories

Jim Beard instituted the NVWL oral history project in 1968, and he and several other members of the organization conducted a variety of interviews in the valley for the next fifteen years. Paco persuaded Gunther Detert to become president of NVWLA in 1969 and to direct transcriptions of the interviews. Dick Peterson became vice president and Irene W. Haynes, secretary. Gunther had been a classmate of Bob Mondavi's at Stanford. In 1952, when Gunther's mother asked him to keep an eye on the vineyard in Rutherford she had just bought, the Detert fruit went to Charles Krug and Gunther came to know Paco well. A first volume of transcriptions was published in 1974. Three more followed, the last in 1985, all under the title, *History of Napa Valley; Interviews and Reminiscences of Long-Time Residents Collected by the Napa Valley Wine Library*. Black and white photographs of interviewees accompany each of 85 transcribed interviews. In his *Napa Wine: A History from Mission Days to Present*, Charles Sullivan calls the volumes "an essential source for this study."

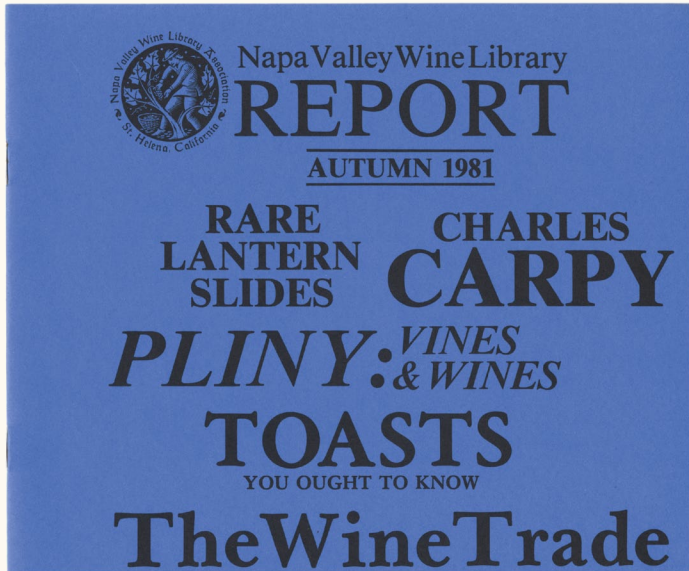


Wine Appreciation Course class, 1982; standing second from left, course director Jim Beard with Barry Rhodes to his right. Belle Rhodes, seated far right.

PHOTOGRAPH: FAITH LECHTERMEYER

The Association is also indebted to Gunther for guiding the acquisition of a superb collection of rare books for the Napa Valley Wine Library. After Gunther stepped down as president in 1974, he directed the book acquisitions committee with Bob Travers as technical advisor until Gunther's death in 1994.

We would also like to note that while Irene W. Haynes (a lawyer and winegrower) served as secretary, she authored *Ghost Wineries of Napa Valley*, published in 1980. Irene got the idea on a field trip for a photography class with charter NVWL member, Judge Vasconi. Her book is still in print from the Wine Appreciation Guild.



Front cover from the first issue of NVWL REPORT, Autumn 1981.

REPORT

Autumn 1981 is the first issue of the REPORT with Gene Dekovic editor. Gene had been editor for the now-superseded newsletter of the Association, originally edited by Mary Frances and more modest in design. Gene provided his new REPORT, published a varying number of times a year, with copious reviews of the books being added to the growing collections of NVWL, as well as abstracts of transcribed interviews. After 13 issues, in 1986 Bruce Scotland took over as editor. He altered format and content, adding a variety of line drawings from the rare book collections and introducing a Q&A style of interview, and edited 19 issues. In 1996, Julie Ann Kodmur provided timely continuity as editor for the next 11 issues. In 2002, Jim Cross redesigned the REPORT and Diana H. Stockton was appointed editor. This is her 21st issue of the REPORT.

Barney's Backyard

In 2000, on the east side of the St. Helena Public Library, 91 vines were planted to Petite Sirah, Zinfandel and Carignane on library land with donated budwood and expertise contributed by Bob Lamborn, Reg Oliver and Allen Price. The vineyard was dedicated to Barney Rhodes in 2002, in honor of his serving as the first president of NVWLA, and with his wife, Belle, providing extraordinary support and fealty to the organization for over 40 years.

Fruit from the vinerows of this heritage vineyard is made into wine by Turley Wine Cellars and is part of its Petite Sirah Library Cuvée, bottled in magnums. Each year, NVWLA donates the limited number of these bottles to fundraisers throughout Napa Valley in support of education. ■

Our ambition in this overview has been to provide a glimpse of valley life as the Napa Valley Wine Library got started, and to explore interconnections among the founders and first officers. Sharing is essential to the peace of mind and continued success of an agricultural community.

Interviews



PHOTOGRAPHER PRISCILLA UPTON

Jon and Lily Oliver Berlin

Owners and Winemakers

El Molino Winery

St. Helena Highway North, St. Helena

1,600 case production

In 1981, when she was nine, Lily Oliver Berlin moved with her family from New York City to St. Helena. Lily vividly remembers that first week in August because it was so hot. Harvest was early that year and Lily helped with the crush in their

carport. ‘What wasn’t to love?’ laughs Lily. ‘Kids all doing stuff, things happening everywhere?’

The stemmer-crusher remained in the carport for several more harvests as Lily’s father, Reginald B. “Reg” Oliver, finished renovating the house, which had suffered a fire, as well as the cave and crush pad of the converted ghost winery he’d bought from his mother’s sister Nancy B. Haven’s estate. Nancy had died in 1976, but it took Reg a little time to persuade his wife Marie to move to the country from the city.

Reg had begun coming to Napa Valley as a baby when his mother drove up from Los Gatos to see her sister. Nancy and her husband Van Haven had rented a house at Spottswode, which they helped convert from a tank house before buying their own property in 1945. There they turned the ghost winery of El Molino Winery into a handsome stone residence on five acres adjacent to Bale Mill. When Nancy joined NVWL, she was appointed to its board and then served as NVWLA president in 1975-1976. Many NVWLA meetings took place at El Molino, the house. Reg, too, was also a long-time board member and served as NVWLA president, 1995 through 1998.

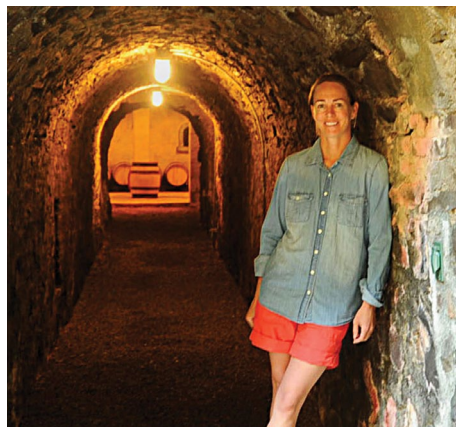
El Molino Winery was founded in 1871 by Colonel W.W. Lyman on a 600 acre estate that had been part of Rancho Carne Humana, an almost 18,000 acre land grant given to Dr. Edward T. Bale upon his marriage to a niece of General Mariano Vallejo’s. The land was given away or sold piecemeal. In the 1890’s Colonel Lyman had a cave dug and his winery remained active until phylloxera forced its closing in 1910. (A hundred and twenty years ago, when Colonel Lyman made wine he sold grapes for \$8 a ton—a Bill of Sale to W. B. Bourn is dated 1891.)

Lily says Reg started making wine at home in his teens. He bought his first wine press at 17 and when he started work in New York he liked that it put him closer to Europe. After Reg and

Marie married they traveled to France frequently, to Burgundy especially. Lily calls Domaine de la Romanée-Conti a touchstone for Reg with Clos de Tart, a monopole (its Grand Cru vineyard with a single owner is one of just five in Burgundy). The monopole came to be Reg's idea of the ultimate in winemaking: control the growing of grapes and producing wine on the estate. There was never any question but that the wines Reg wanted to make were inspired by Burgundy. Lily says her dad was a pretty gutsy winemaker, a risk-taker.

The first wines from the re-established El Molino Winery were Pinot Noir and Zinfandel. The next several vintages were declassified. A commercial release of Pinot Noir came in 1987 with Chardonnay in 1988. 1987 also marked the acquisition with a group of friends of Star Vineyard in Rutherford, and farmed since then by David Abreu Vineyard Management. Wente Clone 4 Chardonnay had been planted in 1978. Pinot Noir was planted in the springs of 1991, 1999 and 2005 (before Reg died that June). Reg also planted a mother block of an acre near the winery with ten clones of Pinot budwood for Star Vineyard.

He taught Lily that once you know the result you want, you can work on the 'how do you get there.' El Molino's wines are modeled after those the family has enjoyed for their purity and balance. The American Pinot Noirs Reg most admired were made in the 1930's and 1940's for Beaulieu Vineyard and Inglenook. Although France has been making wine longer than California, and



PHOTOGRAPH: PRISCILLA UPTON

malolactic fermentation goes through for French Chardonnay, under the growing conditions in Napa Valley, this produces a very buttery Chardonnay. El Molino wants a Chardonnay that tastes like white Burgundy so it avoids malolactic fermentation in its Chardonnays.

Although Lily grew up with wine on the table, she says the way for a winemaker to learn is through the hands-on experience of an apprenticeship. After college, Lily worked in restaurants and wine retail. She was at Terra Restaurant in St. Helena in 1992 and 1993, on the line in the kitchen and in the front of the house, and in 1994 and 1995 in New York with Sherry-Lehmann Wine and Spirits, and all the time Lily says she was "tasting, tasting, tasting." At Terra she learned to associate descriptors with discrete sensations of taste—honeydew, Starburst—hearing the word, tasting and realizing, "I get it!" She kept training her palate, gaining confidence in what she was tasting as she spent a harvest in New Zealand after New

York, before coming to El Molino. Today, besides being one of its two winemakers, Lily is a judge (along with former NVWLA board member Peter Marks and Warren Winiarski) for the International Wine and Spirit Competition, now in its third year at CIA-Greystone.

Jon Berlin says he did not really grow up with wine on the table at home in Johannesburg, South Africa, but he and his family traveled through the Cape wine country each summer holiday visiting estates in Constantia. It was when Jon was at his first job in a restaurant in Franschoek buying its wines (all from South Africa) that he thought, "I might want to do this," and make wine as his career. His 'Aha' moment tasting wine came during his next job, working harvest for Bruce Jack's Flagstone in Cape Town in 2000. Fruit was contracted in small lots of two and five tons from 47 different vineyards—a nearly 300-mile drive from east to west. Jon was part of a team that might have to sit and evaluate 100 Cabernets or 30 Sauvignon Blancs at a time. He says tasting different wines from different places really trains your palate and he was with Flagstone doing just that for seven months.

While at Flagstone, the winemaker, who had worked around the world, told Jon, 'You need to get out.' After harvest, Jon went to work for Flowers Vineyard and Winery in Cazadero, on the coast above Fort Ross, and then followed harvest to Australia where he and his mates drank six wines for lunch in a blind tasting each day and tried to identify all the options to describe each wine. Jon says the Australian approach

to winetasting is very technical. Discussions are centered on what techniques in the winery impart what influences in taste. He finds the United States more European its approach to winetasting. Here, tasting is more about the craft of making wine; it is more artisanal. Jon says South Africa's is a blending of the two.

After Australia, Jon came back to the United States and again worked for Flowers, then for Joseph Phelps and Viader. He was with Flowers when he met Lily at a wine tasting (of Pinot!) in San Francisco. Lily says having two winemakers for El Molino provokes discussion, which is a good thing, and Jon's and Lily's palates are harmonious. Jon agrees with Lily that a greater understanding of what you are doing comes from the more you do. One starts to drink wine and enjoy it and delves deeper, first preferring forward, fruity wines and then more complex ones. Secondary flavors become important, and then balance. Jon thinks one should also taste the world's Great Wines in different stages.

A chip off the old blocks, their daughter Clementine, at fifteen months, was the very youngest human being, ever, to taste wine at Chateau Domaine de la Romanée-Conti where she took a big sip of Chardonnay from a glass of Le Montrachet while comfortably seated on the cellar's pea graveled floor.

At harvest, because El Molino is small it can decide to pick based on taste rather than numbers. Lily says, "We check °Brix after we pick." From the condition of the grapes and their

flavor, knowing the vineyard as they do, Lily and Jon can predict balance in the finished wine, but ETS Laboratories also runs panels of analyses for them as a reference. ETS provides nearly all the lab work for the winery, which has proven much more efficient in terms of time, equipment, and materials than keeping it in-house.

El Molino's goal is to make wines that are food friendly and have ageability. The style of its Chardonnay is in between Montrachet, with its notes of honey and tropical flavors and the saline, flinty characteristics of a Chablis. Jon and Lily want customers to be able to buy a case of their wine and drink a bottle a year for twelve years, or find it a decade later and not be disappointed. Because of California sunshine, they say the wine is approachable, delicious upon release. In eight years (plus the year it aged in bottle) it is still delicious, but in a different way.



Cellaring practices at El Molino continue as Reg established them, attests Lily, "Why fix something that is not broken?" Bottling, however, is another matter. It was done in-house for twenty years but for the last five by Ryan

Mobile Bottling. Hiring a bottling line has made sense in the use of time (Jon and Lily have three small children), just like having ETS do the lab work. The professional bottling line is swift, clean and skilled. Lily says it is a pleasure, relief and surprise to see 200 bottles moving along, a uniform height of wine inside each bottle, labels all on straight, foils all on.

All of Jon and Lily's professional energies go into determining how best to meet the needs of their customers and keep pace with competition. (Lily is delighted that finally, after twenty-five years, you can buy their wine with a credit card, on-line!) With each vintage comes the challenge to stay true to the vineyard, the harvest and the cellar. Reg always said the greatest challenge for a small winery is consistency in its wines, to which Lily avers, "Consistency? We have consistency like crazy." Jon and Lily feel they are stewards for their children. They know what works and wish to pass along. Their ambition is to turn a profit but stay small—with seven acres of Pinot Noir and eight of Chardonnay farmed sustainably.

When Lily is not at the winery or in her family's midst, she is part of the Diamond Mountain Stables crew in Calistoga that competes in stadium jumping throughout the West Coast. When Jon can seize a moment or two, he likes surfing in the Pacific—Bodega, the Salmon River. He does not build surf boards the way he used to in South Africa, but he just had a chance to surf in the islands off the west coast of Sumatra, and from the light in his eyes, it was the first of what will be many times. ■

Tom Garrett

Owner and Winemaker

Detert Family Vineyards

Walnut Drive, Oakville

500 case production

Martin Stelling acquired what today is Detert Family Vineyards in 1943, at the same time he was buying up the surrounding vineyards of To Kalon estate developed by Hamilton W. Crabb in the 1870's and 1880's. Although the Detert vineyards were never part of Crabb's holdings, the family knows Crabb was buying fruit from it for his renowned To Kalon wines in the 1870's. After Crabb's death, his family held onto the property as it suffered the depredations of phylloxera and Prohibition until it was sold to Martin Stelling. In 1949, Martin planted 17 acres of the property to Cabernet Franc, perhaps the earliest large planting of this variety in Napa Valley.

After Martin's unexpected death in 1950, certain assets had to be sold for estate taxes. Mrs. Richard Detert was a friend of the Stelling family and had been looking for property in the area. She was very happy to buy such a beautiful spot but had only wanted a house, not one with a large vineyard. Mrs. Detert promptly gave her children the responsibility of looking after the vines (which were still too young to bear). At her death, her son Gunther received the Cabernet Franc half of the vineyard and her daughter Gabriele "Gabe" Horton, inherited its blocks of Cabernet Sauvignon.



PHOTOGRAPH: PRISCILLA UPTON

To acquaint himself with and then improve his ability to oversee the vineyards, Gunther read all he could about vine care and winemaking. He and his wife, Marie-Louise, took the wine appreciation classes offered by NVWLA, and his growing interest in the organization lead him to serve as its president for three terms. Gunther then chaired the book committee for twenty years until his death in 1994.

Michael Wolf Vineyard Services manages the Detert vineyard; Horton Vineyard is managed by Gabe's grandson, Graeme MacDonald. Fruit from both vineyards, however, is sold to Robert Mondavi Winery for its Cabernet Sauvignon Reserve program. When Gunther was once contemplating changing varieties, Robert "Bob" Mondavi made him promise to keep the Cabernet Franc. Bob said he would pay Gunther the same price for Cabernet Franc as he did for Cabernet Sauvignon. Gunther agreed and he and Bob shook hands.

Not all Gunther's fruit went to Robert Mondavi Winery, however. The legendary home winemaker Norman Mini would occasionally make a barrel of home wine for Gunther as he would for Gunther's very good friend Milton Eisele from Milton's vineyard—both wines much sought after in their day. And every year Gunther's grown daughters Cattie and Sandy would make a barrel each of a house red for Cattie Garrett's family in Santa Rosa and Sandy Cover's family in Palo Alto. Throughout Tom Garrett's childhood, every summer his mother, his Aunt Sandy, his grandparents, and



PHOTOGRAPH: PRISCILLA UPTON

all their friends would pick, sometimes gleanings, sometimes dedicated rows, and there would be a big party—a harvest lunch. Then his family would drive home over the hill to Santa Rosa to de-stem and crush the fruit with a hand-cranked de-stemmer and pour the must into food-grade garbage cans to ferment. Tom says they kept a dedicated toilet plunger on hand for punch downs, which he or his brother John might be called on to do at any time. After fermentation the new wine went through a wooden basket press into barrel, *the barrel*. Tom says there were

usually enough carboys full of topping wine around, too. Much the same process went on in his aunt's house in Palo Alto with his cousin, Bill Cover. The first wine Gunther's daughters made in 1974 medaled at the Sonoma Harvest Fair.

After college in Vermont, Tom came back to California to work for the *Wine Spectator* as an intern in its Tasting Department in San Francisco. It proved to be a tremendous experience for Tom—the department continually tasting new wines from Washington, Oregon, Australia,

and New Zealand as well as California. After the internship, Tom became tasting coordinator for the editorial staff's weekly tastings and began writing about California wine industry events for the magazine, in print and on-line.

From the tastings, Tom developed his preference for a certain wine style he calls halfway between Old World and New World. The wines he had first found most exciting were big and jammy ones from Barossa Valley, Australia and the b-i-g Napa Cabs. Then his preferences changed. Taste was now more about balance and structure. The secondary characteristics of soil, minerality—the non-fruit flavors, became appealing and important. Tom recalls the energy of those wines he tasted at work. He liked the wonderfully ripe quality of wine made from California fruit, but says, “focus must be on balance, on an elegance in the wine.”

And in 1999, that focus persuaded Tom to leave *Wine Spectator*, move to Napa Valley and go to work for Ehren Jordan, the winemaker at Turley Wine Cellars assisted by Thomas Brown. After two years at Turley, Tom spent harvest and the winter of 2001-2002 with Joseph Phelps Vineyards, and the rest of 2002 with Robert Mondavi Winery. In the fall of 2003 he was hired by Revana Family Vineyard, where he is now its managing winemaker, with Thomas Brown consulting.

Tom made his own Cabernet Franc from Detert fruit in 1996. An acre of the vineyard was planted to Cabernet Sauvignon in 1997 and

Tom continued to make wine from the family and other vineyards in the valley. In the year 2000, Tom, his brother John, and their cousin Bill started Detert Family Vineyards “as our pledge to continue the traditions of the Detert family name and its association with the wine variety, Cabernet Franc.”

Their wine label was designed by Kristen Throop, with Combustion Creative in Santa Rosa—Kristen’s very first wine label. The Detert family requested it be done in an old wood block, etched style. In her design, Kristen incorporated an image inspired by the head-trained vines from an original group planted in 1949 and still growing.

Tom says he has learned much more about the Detert vineyard, in understanding all its different parts since 2000. Sadly, when his grandfather died in 1994, he had taken his knowledge of it with him. The vineyard is on the alluvial fan that forms Oakville Bench. Like To Kalon, the Detert and Horton vineyards are renowned for their drainage. Mike Wolf says Detert Family is the first vineyard of those he manages to dry out every year. Tom says you just need to knock the weeds down once with an in-line hoe plow. They don’t grow back. The vineyard is farmed sustainably—they do spray for the European grapevine moth, and the vines are in excellent health.



When asked about the characteristics of Cabernet Franc, Tom readily answers that it is herbaceous, smelling of ripe, sweet tobacco and ripe sage. With its aromatics come forward fruit and savory qualities not found in Cabernet Sauvignon (Detert Family makes an estate wine from each variety). Cab Franc differs from Cab in its tannin structure and is different on the palate. Tom feels

the wine also handles a greater variety of foods, like the sweet spices of Indian cuisine.

From 2000 to 2007, Detert Family Vineyards was a custom crush client of Copain Wine Cellars in Santa Rosa because Wills Guthrie, Copain’s proprietor, is a friend of Tom’s from *Wine Spectator* days, and Tom and his family were living in Santa Rosa. In 2008 and 2009 the wines were made at Raymond, and since 2010 Detert Family Vineyard wine has been made at Revana Family Vineyards.

Because Tom, John, and Bill all have day jobs—John works for a data recovery company in San Francisco and Bill is with a family real estate business in Petaluma (after working for Premier Pacific Vineyards)—a 500 case-production suits the three just fine. Their wine is sold to a mailing list and has distribution in a few states, “the ones the three of us like to visit,” laughs Tom. He and his wife KC have three boys aged nine, five and two. Tom says the boys are definitely interested in the family business and that there is even a clone of Detert Family Cabernet Franc under discussion with the Department of Plant Sciences at UC Davis. The legacy of Detert Cabernet Franc appears to be flourishing. ■



PHOTOGRAPH: FRISCILLA UPTON

Chris Travers

Vineyard Manager and Associate Winemaker

Mayacamas Vineyards

Lokoya Road, Napa

4,200 case production

The vines at Mayacamas Vineyards swirl around the bowl of a volcanic caldera, one of a pair formed at least one million years ago topping Mount Veeder. The terraced vineyards, Chris Travers recounts, are just some of many developed by a wave of vintners from Germany to Napa and its neighboring Sonoma Valley in the 19th century. John H. Fischer, enjoying the success of a pickle and preserve business in San Francisco, planted the first vines on this site and then in 1889 built a winery. Unfortunately, the Great Fire of 1906 bankrupted him. Eventually, in 1941 Jack and Mary Taylor bought the property and after the war restored and developed this estate, calling it Mayacamas Vineyards. Nonie and Bob Travers bought the estate from the Taylors in 1968, simplified and improved its plantings, and carefully established revised winemaking practices with Bob Sessions, who had been winemaker for the Taylors before assisting Bob Travers, until he was hired away in 1973 by Hanzell Vineyards (where Bob Sessions is now Winemaker Emeritus).

The vineyards at Mayacamas, therefore, have been planted and replanted for a hundred years, from the 1880's to the 1980's. At harvest, Chris Travers actively samples and tastes, but says his father, Bob, pegs Total Acid, Brix and acid-

ity from samples by the numbers, since that is how, after so many years, the Mayacamas terroir expresses itself to him. Bob knows by the measured levels of concentrations of sugar and acid that the phenolics will be there, that his desired final balance and structure will be in the finished wines.

In 1968, because the vineyards had been unattended for several years, the first wine Bob made at Mayacamas was with fruit from Jerry Draper, a founding member of NVWLA. Gunther Detert, another close friend, was also active in the organization. Bob soon found himself helping teach some of the Wine Appreciation classes NVWLA had started in 1964. When Gunther retired as president, he took charge of the book committee and Bob served as its technical advisor until Gunther's death in 2004.

Chris was born two years after his parents bought Mayacamas Vineyards, so he grew up with wine on the table. He also traveled abroad with his family as a child and spent his junior year of college in Madrid. Because he had a classmate in Paris on the same program, he would take the train to Paris on the weekends. After graduating in 1994, Chris went to La Tour Blanche in Sauternes to intern as a

cellar rat with what turned out to be a very international bunch (he recalls an especially large contingent from the Vinho Verde region of Portugal). Chris says his wine tasting light went on at La Tour Blanche, and that is where the maturation of his palate took place.

La Tour Blanche, as well as being a winery, also has an accredited secondary boarding school in viticulture and general studies as well as one and two-year post-college programs. Chris says there were professors around and two-hour lunches with as many as six wines to taste each day. Chris also took a two-hour evening class for a few months in which he and 30 other kids studied four wines for half an hour apiece, tasting and describing each wine in detail verbally. To master the French language, Chris listened to tapes and read all kinds of books every night as well. The experience gave him a formal and complete education in the flavors and structure of wine, from barrel to bottle as well as a thorough knowledge of French.

While he was a white water river guide in the United States the next year, a fantastic experience unto itself, Chris realized that he wanted to go back to France. In 1996, he interned at Chateau Margaux where there were a number of Australians and New Zealanders (one of whose family grew Cabernet Sauvignon on a small island off the coast!). Chris describes his work in France at both chateaux as everything he did at home: press, pick, prune. While at Margaux, however, he also played soccer in a very local league, which he really enjoyed.



PHOTOGRAPH: PRISCILLA UPTON

Chris spent another hitch in Chile in viticulture (he is also fluent in Spanish) that turned out to include work on a truck farm. In 1999, he spent a harvest at Mount Mary Vineyard in Australia's Yarra Valley with old family friends. Chris says the West Coast of the United States is very similar to the East Coast of Australia. Both have the surfing, and their cities resemble each other, "but oh, that Aussie spirit!"

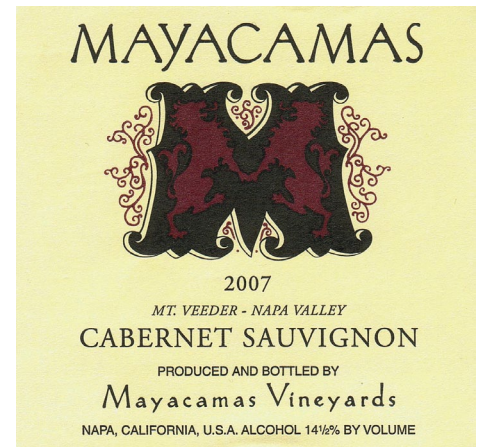
From Australia Chris went to Nepal and then backpacked from there throughout Southeast Asia. He has been back to Nepal ten times since for what he defines as a spiritual exploration, for he has become a devout Buddhist. Chris has promised himself to turn the notebooks he has kept of his explorations into a book. He confesses he has six months each winter to spend on this as a writer, but has only managed 12 drafts so far.

Chris says he truly came back to Mayacamas in 2005 and became the vineyard manager for its 52 acres of vines. The vineyards are farmed sustainably—with a great deal of mowing weeds between the vine rows at the time of this interview in early June. Chris is also associate winemaker (Bob is the winemaker). Although the cooperage and maceration regimes remain unchanged, it is up to Chris to see they are executed. He says his dad's ideas that have been around for such a long time, flow from his experiences with Joe Heitz, when he spent a crush at Heitz Cellars, and working with Bob Sessions. Chris's mother, Nonie, who died in 2007, had a fine palate. Chris says she was not only an excellent cook who kept a huge vegetable garden as well as all the winery's books, but was very much involved in the evolution of the wines at Mayacamas.

For Chardonnay, the fruit is crushed, destemmed, pressed, and goes through a cool primary fermentation of three weeks. Next, with no inducement of malolactic fermentation, it transferred to foudres of 610 to 1,200 gallon casks of American oak for six to eight months. The new wine is then aged in used French oak *barriques* (10% to 15% are new) of 60 gallons, where it spends a year and then another year in bottle before being released. The Sauvignon Blanc fruit is initially treated the same as Chardonnay but goes directly from *foudres* into bottles, without any time in small barrels, and is released after six months.

Fermentation of red wines is all done in cement fermenters until dry. Pinot Noir ferments in less than a week. It is then pressed and the new wine spends six months in American oak *foudres* where it is raked often, and then a year in French oak *barriques*. After bottling the wine spends two to two and a half years in bottle at the winery before it is released. Cabernet Sauvignon takes a week or two to ferment. Then, after a year and a half to two years in *foudres*, with frequent rackings at the outset, it spends a year in *barrique*. Small amounts of Merlot and Cabernet Franc go into the blend and after two more years in bottle it is released. Mayacamas also makes a smidgeon of Merlot, a few hundred cases, available at the winery. Its crushed and destemmed fruit takes more than one but less than two weeks to ferment, spends six months in *foudre* and a year in *barrique* before bottling and, Chris adds, there is a bit of Cabernet Sauvignon in its final blend.

When asked about the Paris Tasting Chris, shaking his head, says it is more often mentioned now than it was then, when it was held in 1976. The reader will recall that Stephen Spurrier, whose "Paris Tasting" it was, had wanted to include the Mayacamas 1970 Cabernet Sauvignon which was sold out. He therefore submitted the not yet released 1971, which placed 7th. Interestingly enough, ten years later at a re-enactment the wine placed 2nd and in 2006, fittingly enough, tied with Heitz Wine Cellars Martha's Vineyard 1970 for 3rd. Chris enumerates, "There's been The Book, The



Wine Label designed by Mallette Dean and Jim Beard.

Movie (at least from the Chardonnay side), a narrative people can connect to. The echoes are louder now. If it has done anything it has reinforced the ideas about, the perception of Mayacamas."

For Chris, "There is a beauty to inheriting a tradition and in the beauty of the moment, to do something in the present in a larger context is inspiring." In Buddhism, he says, there is an egoless-ness in all phenomena. There is no self-isolated opportunity; everything is always interconnected. His and his wife's focus (she is a native of Kathmandu, Nepal) is: "Do as well as you can." ■

About Books

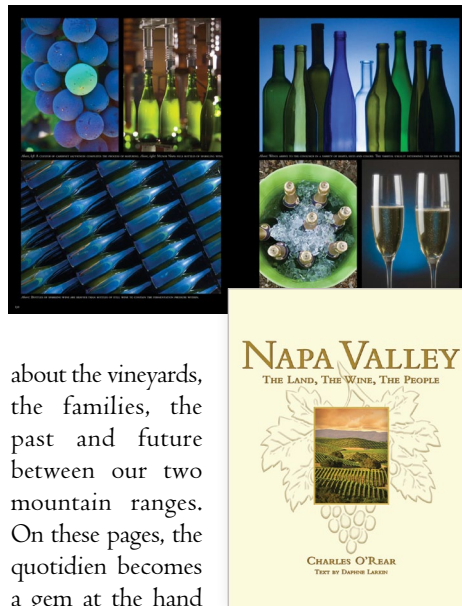
Book Review by Antonia Allegra

Napa Valley: The Land, The Wine, The People
Photographs by Charles O'Rear, Text by Daphne Larkin
Wineviews Publishing, St. Helena, CA; 2011

In Napa Valley: The Land, the Wine, the People, photographer Charles O'Rear and writer Daphne Larkin have created spectacular Napa Valley images and crisp information for the reader. There is an art to creating a photo book such as this, requiring the diligence of knowing the subject, choosing perfect images, and giving a sense of story to the printed pages. Certainly, this 224-page comprehensive large-format book may be ideal as a coffee table book or as a gift, but it is also an excellent way to familiarize one's own self with the valley in the early 2000's.

With its collection of stunningly human photos— both historic and contemporary— it will be THE book about our valley until O'Rear and Larkin devise another such tome. Each turn of the page offers images of wine country people, vineyards, caves, wineries (world class and minuscule), gardens, hands, stemware, and the art of wine bottles, to mention only a brief list of the book's visual contents.

I've visited this valley since the 1950s and have lived here since the 1980s. You think you know



about the vineyards, the families, the past and future between our two mountain ranges. On these pages, the quotidian becomes a gem at the hand of O'Rear. Some favorite pictures that held my memory well after reading this book: rain drops from a Cabernet Sauvignon leaf, night harvesting at Shafer Vineyards, work boots, and barrel toasting.

O'Rear photographed for *National Geographic* magazine over a quarter century. More importantly, here and now, O'Rear is known as the primary photographer of Napa Valley and these are images from his own collection of wine photos, the largest such collection in the United States. Larkin's caption-length descriptors for each photograph become companion teaching elements with novel insights. Larkin is an award-winning journalist and writer and



former reporter for *Newsweek International*, among other challenging writing roles. In 1995, she received the Columbia University's Graduate School of Journalism "Distinguished Service to Journalism."

Chuck O'Rear and his wife Daphne Larkin will be on hand at our 50th Annual Tasting to sign copies of their book, *Napa Valley: The Land, The Wine, The People*. ■

Antonia Allegra is a food and wine writer/editor who lives in St. Helena. She has founded three wine/food magazines in Napa Valley, and launched the School for American Chefs at Beringer Vineyards and Culinary Institute of America/Greystone. Antonia@fcs.net

Chronology of the Annual Tasting, 1963 - 2012

- 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 George and Elsie Wood Library at 1492 Library Lane, St. Helena opens; L. W. Niemi Associates, Architect
- 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 90 wineries

Napa Valley Wine Library Association

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