

# NAPA VALLEY WINE LIBRARY **REPORT**



**WINTER 2013**

# Calendar of Events

Thursday, May 16, 2013

Fifth Annual Books on Wine Festival  
*A Vineyard in Napa* with author Doug Shafer  
and his dad John Shafer of Shafer Vineyards  
Co-sponsored with St. Helena Public Library  
[www.shpl.org](http://www.shpl.org)

Saturday, August 10, 2013

NVWLA 23rd Annual Winemakers Seminar  
Save the Date—Details to be Announced

Sunday, August 11, 2013

NVWLA 51st Annual Tasting  
Winemakers' Favorites  
Silverado Resort & Spa, Napa

Also of interest:

August 7-25, 2013

Music in the Vineyards 19th Annual Concert Series  
[musicinthevineyards.org](http://musicinthevineyards.org)

August 15 - September 29, 2013

Napa Valley Museum  
*A Date with the Devil* juried exhibit of new work by local artists  
[napavalleymuseum.org](http://napavalleymuseum.org)

Saturday, August 17

Napa Valley Grapegrowers Harvest STOMP!  
[napagrowers.org](http://napagrowers.org)

50TH ANNUAL TASTING SPECIAL EDITION GLASSWARE  
COVER PHOTOGRAPH: TIM KENNEDY

# Table of Contents

President's Letter.....1

The 50th Anniversary Weekend:

A Toast to the Future: the Next Generations.....2  
The 22nd Winemakers Seminar

A Toast to History: Vintner's Choice ..... 12  
The 50th Annual Tasting

Participating Wineries and Wines ..... 16  
The 50th Annual Tasting

About the Collections

*A Napa Valley Story*..... 20  
her original drawings and photographs  
and a copy of her journal donated by Phoebe Ellsworth

Chronology of the Annual Tasting.....22

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## Napa Valley Wine Library REPORT


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# President's Letter

Dear Friends of the  
Napa Valley Wine Library,

We are beginning a new year in Napa Valley. We can tell because folks are done with the frenetic pace of Christmas cheer and are settling back to the gentle rhythms of agriculture.

Driving Up-Valley today, I saw the first pruning crews. Soon the Valley will shed its end of year untidiness and as the old canes come off, emerge crisp and neat in anticipation of the new season to begin.

We are mirroring this activity at the Napa Valley Wine Library. You helped us celebrate a very successful and exciting 50th anniversary. Now we are planning for the next 50 years! We look forward to hosting new events, fostering new activities, and welcoming new members to NVWLA.

The mustard is out, the hills are green, and the tree buds are swelling. Come join us in all that lies ahead--we are hard at work on ways to share our Valley with you. Our

library collections, unique as they are, are only part of the equation. We want to be your home away from home.

And to those that support us each and every year, we thank you. You are our on-going inspiration to do better.

Carolyn Martini  
*President*



PHOTOGRAPH COURTESY E & J GALLO WINERY



PHOTOGRAPH COURTESY CHARLES O'NEAR

# A Toast to the Future: the Next Generations

## 22<sup>ND</sup> Winemakers Seminar

CIA-GREYSTONE, “SPOTTSWOODE,” AND SPOTTSWOODE ESTATE, ST. HELENA, SATURDAY, AUGUST 18, 2012



At “Spottswode,” L to R, Josh Pbelps, Garrett Ahnfeldt, Lily Oliver Berlin

Family-owned and family-run wineries in Napa Valley have long inspired and fostered new ventures among their next generations of offspring. On Saturday, August 18th, practitioners from the next, even fourth and fifth generations described their work, as we tasted their wines during the 22nd Annual Seminar the day before the Annual Tasting. Three panels of winemakers and winegrowers paired their varieties and vintages of wine with discussions of the challenges of maintaining family tradition while adopting fresh practices in the winery, vineyard, and daily operations in response to changes in technology and market conditions.

Angelina Mondavi provided original research for the seminar; Carolyn Martini directed its development, and Allen Balik implementation, all with the support of Jane Skeels and your editor.

Carolyn introduced Allen Balik, moderator for our 2010 Winemakers Seminar. Allen then introduced the initial panel, Vineyard Managers and Their Wine, its topic consistent with what Allen believes: that wine starts in the vineyard. The second panel, Winemakers and Their Wine, would address where the vineyard grapes go—the winery, and the third, Daily Operations

Managers and Their Wine—where the wine has to go: to market.

Allen recollected his first trip to Napa Valley when he met Charlie Wagner at Caymus. Charlie, in his usual overalls, invited Allen to taste some wine and took him into the garage. And if that weren't great enough, the next day Allen met Mike Grgich at Grgich Hills and they became fast friends. 30 years ago, in 1986, when there was just the one building, Mike had Allen to dinner in Yountville, where he introduced him to his nephew, Ivo Jeramaz. Ivo had just arrived in the United States from Croatia and is a Vineyard Manager panelist today.

## Vineyard Managers and Their Wines:

**Garrett Ahnfeldt**

**G Wine Cellars and Ahnfeldt Wines**

*G Wines Single Barrel Production*

*Napa Valley Cabernet Sauvignon 2009*

*Ahnfeldt Black Label*

*Napa Valley Cabernet Sauvignon 2009*

Garrett says he grew up on a tractor in his family's vineyards. In 1985 His father Bruce, a lawyer in the Bay Area, had brought his family to



Napa to a vineyard property in the Coombsville area (Coombsville still predominates the family's vineyard holdings) and commuted to his law practice. After college, and six months working for a wine distributor in Sacramento, Garrett realized just how special Napa Valley is. He returned to help with the family business, which now included making wine as well as managing 350 acres of its own and others' vineyards.

Ahnfeldt Wine's first commercial releases were 200 cases of 2002 Cabernet Sauvignon, followed by the 2003 Merlot, although Garrett says the family has made home wine forever. In 2006, Garrett, to assuage his own winemaking desires, started G Wine Cellars with a childhood friend and high school buddy, Grant Long (who has since been bought out).

The Ahnfeldt Cabernet was made with winemaker Paul Hobbs, consulting. Garrett says Ahnfeldt is the mentor for G Wine. That said,



*L to R, Garrett Ahnfeldt of G Wine Cellars;  
Seminar participants at CIA – Greystone;  
Ivo Jeramaz of Grigich Hills Estate*

G Wine picks a little later in the growing season for the American palate, picking at night for cooler fruit. The G Wine Cabernet is less tannic and sweeter than the Ahnfeldt. G Wine uses all natural yeast, with no systemic treatment after fermentation. Single barrel production wines are limited to 48 cases, aged in new French oak from fruit sourced all over the valley. Case production for G Wine Cellars is 1,500 and Ahnfeldt 5,000.



## Ivo Jeramaz

### Grgich Hills Estate

*Napa Valley Estate Chardonnay 2009*

*Napa Valley Estate Cabernet Sauvignon 2008*

Although Ivo said he has made progress with his English in 25 years, he was sure we were already familiar with Mike Grgich's history and Grgich Hills. Justin Hills, Mr. Hill's son, is working in the vineyards and Ivo says his Uncle Mike, at 89, still comes in three days a week because he loves selling wines with his daughter, Violet.

In 2003, Grgich Hills reached its goal of becoming an all-estate winery with 366 owned or leased acres, from American Canyon to Calistoga. Ivo says farming organically is crucial to the winery's style of elegance and grace over power. It is all about having healthy soil—Ivo's passion. 75% of the vineyards are farmed biodynamically. Although production today is 40% less than pre-estate days, because of quality control: better grapes, better flavor. A winemaking style must not destroy or overpower or ruin the grapes, whether they come from plants 20 years old or 60. Ivo cautions, "Superior quality of fruit allows but does not guarantee superior wines!"

Grgich Hills Chardonnay fruit is picked at night and fermented by all natural yeasts. It spends nine months in barrel. Instead of just stirring for texture, which could oxidize the wine, the winery employs a technique of twisting the whole barrel. Monday after the seminar, the winery would bottle its 2011 Chardonnay. Ivo says its



*Julie Nord of Nord Family Vineyards*

Chardonnay has great acidity; it is floral, mineral, but not buttery, not oaky.

Ivo prefers 2008 Cabernet Sauvignon to 2007. 2007 is ripe, in your face; 2008 is more sophisticated, structured, and will age longer. The Grgich Hills Cabernet is from a 53 year-old Yountville vineyard Ivo calls a jewel and an inspiration for how he farms. The soil is dry, with big pebbles 3 to 4 feet down. A crop of 3 tons an acre is a "good" yield—small berries with intense tannins. The winemaking techniques are simple so as not to overwhelm the fruit and allow flavors to mature. The wine spends two years in French oak and then 1 ½ years in bottle.

After Croatian independence, Mike Grgich wished to help Croatian winemakers make better wines. Although there were many ancient and interesting wine grapes, technology was primitive at best. In 1996 Mike opened a

winery in Croatia and, at the 2012 Zagreb Wine Gourmet Weekend, Ivo says there were wines of astounding quality.

When asked about marketing wine, Ivo says, "A roots grass system is most effective: past achievements plus loyal consumers, although [a Wine Advocate] "95" is an effective influence."

## Julie Nord

### Nord Vineyard Services and Nord Estate Wines

*Nord Estate Wines Jonquil Vineyards*

*Napa Valley Petite Sirab 2008*

Julie grew up in Napa. After graduating from UC Davis and an advanced degree in Soil Science from Texas A&M, Julie came back to the valley and since 1994, has been a co-owner of Nord Coast Vineyard Management and an active participant in the State of California's sustainable vineyard program.

Julie believes in succession planning for family-owned businesses. 70% are sold because they fail instead of providing a fun opportunity for their members. Julie's father, Wil Nord, a grapegrower and a teacher, started the viticulture program at Napa College in 1968. In 1990, Julie, her father, husband, and brother-in-law started a vineyard management company that now manages over 1,000 acres. To plan for succession, the company took retreats away from Napa in order to create what became a written 5-year plan with goals of sustainability, history, and great quality. The plan

is reviewed and revised each year. Its mission is to sustain the family's Napa Valley history with world-class wines.

Vineyard partnerships in a family company are also important. With their own dollars invested in vineyards, members take family meetings seriously. These properties are also much less likely to be sold after they are inherited. And the reputation of the family, such as that established by Wil, is worth credit at the bank. At Nord, Julie says the next generation is already out in the vineyard and a member of the third generation, the first grandchild, at 21 has come to her first annual meeting and begun reading spreadsheets. Julie does caution, however, "If farming is in the family's blood, I really recommend someone marry someone in marketing."

For Nord, Petite Sirah is an expression of their whole history and Napa legacy. The variety went out of fashion in the 1960's, but Wil brought it back in 2002. Keeping the crop down is the challenge. You have to keep thinning as the clusters get big and turn from green to blue to a deep black purple. You have to wait for the tannins to soften. Julie appreciates the wine's "real full, lingering finish." Its flavors she likens to "a blueberry cobbler cooking over a hiking campfire—flint on the nose, and toast from that oak gives you the campfire."

Julie also notes that all the wines from this panel age well and are not made to be drunk right away.

### **Mike Vandendriessche** **White Rock Vineyards**

*Laureate Napa Valley Estate Cabernet Sauvignon 2007*

*Napa Valley Estate Claret 2007*

Mike helped farm the family vineyards with his brother Chris after his father, Henri, moved the family from France to Napa, where the boys' mother had grown up. Mike's parents bought property in the Soda Canyon area, and founded White Rock Vineyards in 1977. The brothers learned from the ground up, tending vines, playing in rows of 6' fava beans, running after the gondola. White Rock sold its fruit for a few years and then in 1987 Henri realized his dream of building a wine cave (the original ghost winery had become the main house) and making wine. Today, Mike manages 36 acres of vineyard. He took over the vineyards when his brother became winemaker in the late 1990's.

White Rock makes Chardonnay from 12 acres in the bottom bowl of the property. It also makes "Claret," a red Bordeaux-style blend of 50% Cabernet with smaller percentages of Merlot, Cabernet Franc and Petit Verdot from fruit grown above the Chardonnay, on the bottoms of the surrounding hills. After two decades, with Chris as winemaker, White Rock has added a Cabernet Sauvignon, "Laureate," which is 95% Cabernet and 5% Merlot and made from fruit grown on the drier, rockier upper hills. Mike says there is a definite advantage in being able to exchange ideas, compare notes within minutes with his brother, his father and himself in the vineyard and winery.



*Mike Vandendriessche of White Rock Vineyards*

Laureate is released a year later than the Claret. Both Ivo and Mike commented on rising levels of alcohol in American wine because of the market's growing preference for anything sweet. Nobody wants to wait ten years [for tannins to soften and flavors develop]. 24 to 44 hours is the average time between purchase and consumption. Mike feels high alcohol content obstructs precision in winemaking, but he knows, it is not easy to grow Zin and Cab with low alcohols. Red wines with less acid and softer tannins come from ripe fruit that has oxidated in the vineyard. The wines are supple and may not require bottle age, but Mike finds them 'without life.'

White Rock produces wines from and of the property, rather what the critics like. Trends go up and down and sometimes fail; the property is a constant.

## Winemakers and Their Wines:

### Mike Dunn

#### Dunn Vineyards

*Howell Mountain Cabernet Sauvignon 2002*

*Howell Mountain Cabernet Sauvignon 2008*

In 1978 Mike's stepfather, Randy Dunn, bought vineyard on Howell Mountain and Mike was requested to work. When he went away to college Mike thought he'd stay away. He took up surfing and bike racing, and then started a bike shop that he had for 13 years (his business partner left after three)! Then he lost his 20 year-old sister after two months of spinal meningitis. Mike asked if he could come work at the winery in 1999.

Mike had already worked a 900-ton harvest at Chateau Montelena part-time for six months.

Now he was at Dunn for a 90-ton harvest, and it was a lot harder work! Mike wondered what he could do to improve Dunn and mentally began to question his dad at every turn. Rather than any stylistic change, Mike concentrated on efficiency. Using the same types of yeasts, barrels and fermentation processes, he cleaned up the cellar and increased the percentage of new barrels. The winery even bought a forklift with a bin dumper. Mike says his pitch forking days were over at 46!

The 2002 Cabernet was aged in 100% new French oak. The 2008 was aged the same, but with a different blend of barrels. Two-thirds of the 2008 crop had been lost to frost. Mike even saw walnut trees dying. Dunn bought fruit from four other small producers and the 2008 sold out because of good reviews, thanks to Mike's skills in the winery.

Mike says selling wine is the hard part. In the vineyard, the winery is the fun part.

### Lily Oliver Berlin

#### El Molino Winery

*Rutherford Chardonnay 2010*

*Rutherford Pinot Noir 2009*

In 1940 Lily's great aunt and uncle turned a St. Helena ghost winery into a house, where they lived until 1980. The great aunt was in sales and marketing for Louis M. Martini. Lily's father, Reg Oliver, would come up for visits and years later he would have a wonderful place to live and, Lily happily notes, he wanted to produce wine. El Molino has the original label for its winery. The label design, cave and bond are all in use today.



L to R, Lily Oliver Berlin of El Molino Winery, Mike Dunn of Dunn Vineyards and Retro Cellars; Allen Balik with Ron Light



Lily moved with her family here in 1981 and her father became a real garagiste. Reg made the wines her mother and he enjoyed drinking: Burgundy, despite Cabernet Sauvignon in Napa Valley—"If I can't sell it, at least..." Reg would postulate. Every family vacation was spent touring some kind of winery, especially in France—stepping over hoses, waiting for translations of some process or term, or special fitting. Lily helped out in the winery as a child. Her memories are especially of bottling because it was the most stressful time. After college she went to work for Sherry-Lehmann, which Lily says, "...was real eye-opening: it is a very international shop."

Today Lily and her husband Jon run the winery together. They both make the wine. Lily says, "We definitely fight and I think the wines are better for it." Her conviction of staying true to the house style meshes with her husband's perspective, which leads to many small changes. Like Mike Dunn, Lily feels, 'If it isn't broken, why fix it?' but she and Jon have also sought greater efficiency, more streamlining. Lily says the first few years are the roughest, especially with three small children. They make the wine together and her brother, Jack, helps with the vineyard management.

Fruit for the Chardonnay comes from Star Vineyard in Rutherford, which was dry-farmed for the first 30 years. Now there is a bit of irrigation for its Wente clone vines. Lily notes there was a style more popular in the late 1980's into the 1990's of "all the bells and whistles"



*Judd Finkelstein of Judd's Hill Winery*

Chardonnay that maybe didn't age so well. Her parents enjoyed drinking more balanced wines. Lily feels El Molino Chardonnay is nice and balanced. There is no malolactic fermentation. It is pretty viscous with nice acid structure and length on the palate. Since she and Jon have been making the wine there has not been a change in style. Lily calls it more a "stepping off one stone onto another: minor tweaks, the growing season's maximum expression, wines to age always."

Reg had always wanted to make an estate wine, something you really noticed in a glass, not a wimpy wine. He loved that his Pinot Noir earned the comment, "Gevrey-Chambertin on steroids." Lily says there is always an elegance to them. They are never over the top. El Molino continues to use traditional, very low-tech winemaking procedures. It has always been "green" without

even meaning to be. There is no call for electricity in the first two weeks of its winemaking: punch-down by foot, fermenters with no jacketing, natural yeast. The free-run is bled down to the barrel and then the last bit is pressed.

In response to changing markets and customer trends Lily counsels, "Keep your head down and make the best wine you can. If they are your customers, they must like your wines!"

**Judd Finkelstein**  
**Judd's Hill Winery**

*Sauvignon Blanc 2011*

*Napa Valley Merlot 2008*

Judd was in 5th grade with Lily. Mike's parents have been longtime friends with the Finkelsteins. The family came from Illinois and a tradition of drinking Manischewitz. Judd says it was the Baliks who acquainted the Finkelsteins with wine. Judd's father, Art, who had been as much a carpenter as an architect in Los Angeles, was also a home winemaker. Instead of a car in the garage there were bubbling jars and a crusher. In 1971, Art decided to take his hobby, right or wrong, out of Los Angeles. He and his brother bought land south of St. Helena and Art built Whitehall Lane Winery. The business was successful, greater than anyone expected, but Judd's father had become more of a general manager than a winemaker. Art and his brother sold the winery in 1988 and Art founded Judd's Hill on a hill in Conn Valley.

Art's design for this winery was a small, two-storey building with wine below and a house above. The winemaking was all very hands-on, yet there was never any pressure on Judd to join in, he says, except for putting his name on the label! After high school, Judd studied television production while Judd's Hill was still very "mom-and-pop." Three years of film production, however, gave Judd a whole new appreciation of Napa Valley.

He had already begun working for Judd's Hill from Los Angeles when he moved back to the valley with his wife, Holly, to help with the family's newest winery. Judd's Hill had outgrown its quarters in Conn Valley, and Art had built a new winery with its own tasting room near the Silverado Trail in Napa. Judd says having a tasting room changed the day-to-day dynamic of the winery, as well as providing small amenities: it was wonderful having a forklift! Because Art was ready to retire, he had done some planning before his illness and death in 2010. The transition to Judd, Holly and Judd's mother, Bunnie, running the business has been successful. Judd's wife has an MBA, so Judd's Hill has become more streamlined, more sophisticated. It has added a micro-crush program, especially for growers wanting to showcase their wine. Dave Vigoda is chief of production, allowing Judd to transition out of day-to-day operations.

Judd grew up drinking wine with father. They had similar palates so Judd says there were no fights. The winery makes a few more varieties than it did up on the hill, but Cabernet continues to be its flagship. Judd says of winemaking

in general and Sauvignon Blanc in particular, "Let the best wine groups in the world shine through—like the pineappley, tropic flavors (check out the Hawai'ian shirt I'm wearing) and with great flavors underneath." His Sauvignon Blanc fruit comes from two different vineyards in Calistoga and Rutherford and is aged half in stainless steel and half in used oak. Judd likens wine barrels to tea bags: older barrels impart less flavor as they soften wine. The Merlot is from Pepin Vineyard, St. Helena. Judd says it is full of dark-skinned fruit flavors and what he calls "voluminous tannins."

Judd says it is a pleasure to work at Judd's Hill.

### **Chris Vandendriessche** **White Rock Vineyards**

*Napa Valley Estate Chardonnay 2009*

White Rock was a ghost winery of 1864. The family found a bill of sale for its wine from the 1870's for \$1.00 a gallon. The Vandendriessche family bought the property in 1977 and Chris grew up on the farm. He says he didn't learn "... what this whole wine deal was until after college." His parents had set the tone for the business—they didn't want a tasting room. Now, the family has had to accept more visitors, more direct sales.

Chris says his father, Henri, has always been a vineyard guy but that he is very good at delegating. Henri cares that Chris, as winemaker, "do it right, get it done on time, and [he] leaves you alone to do it." The vineyards and winery are on the dry,



*Chris Vandendriessche of White Rock Vineyards*

east side of Napa. The soil is white volcanic ash with little or no organic matter (its white rock was quarried in the 1860's and was used to build the ghost winery--the family's main house). This really dry soil produces intense, concentrated Cabernet. Henri's 12 ½% alcohol Bordeaux dream proved incompatible with White Rock terroir. The replant with lower vigor rootstocks since phylloxera has lead to even higher alcohol levels. White Rock picks through the vineyards several times rather than letting that last fifth of the crop determine the whole pick.

For the Chardonnay, Chris wants to make a wine that expresses something unique about the family and the terroir. He wants underlying aspects of stony rather than fruitiness. The crop is picked at an optimum 23° B for 14% alcohol. There is no need to add yeast. The wine takes six months

to ferment, with a little malolactic fermentation—not enough to overwhelm the wine. Chris describes the amount of oak he uses as “modest.”

He says White Rock hasn’t really changed its wine style in 25 years, although the red wine is a little more riper, which is Chris’s preference. The style is definitely age-able, driven by the vineyards. The white wine spends one year in bottle and the red, three to five before release, depending on that vintage’s characteristics.

## Daily Operations Managers and their Wines

### Andy Hoxsey and Kendall Hoxsey Napa Wine Company

*Elizabeth Rose Chardonnay 2011*

*Oakville Winery Cabernet Sauvignon 2009*

In 1985, Kendall’s great-grandfather Andy Pelissa called her father Andy Hoxsey back home to manage the family vineyards. The Pelissa family has always been a grower, but Kendall’s father also got into the winery business when he established Napa Wine Company in 1993. When Kendall came back from college to work at the winery, there was room for her in compliance.

Although Kendall grew up bottling, tossing bins up to the drivers, she prefers the business side to viticulture or sales and marketing. Compliance has been a good place to start out and she is now

in an MBA program at Sonoma State. Because Napa Wine Company is a custom crush facility; compliance is a huge responsibility. Kendall handles production, from grapes to wine in-state, following grape crush reports and tracking lots of wines. With her father the managing partner of the winery, Kendall says she is seen as a professional and treated with respect. She also likes that the family is always dropping by, from her grandmother to cousins. 2012 is the family’s 109th harvest.

Andy Hoxsey says Napa Valley has been blessed with generations of growers and vintners since the 1800’s. In 1838, George Yount planted the valley’s first vines on a portion of the 1,000 acres he had been granted between the crossroads in Oakville and Yountville. In 1938, Andy’s grandparents bought some of this land, including the site of their Block House Vineyard.



*Above, Andy Hoxsey of Napa Wine Company;  
Below, Kendall Hoxsey of Napa Wine Company  
and her fellow panelists*





*L to R, CIA wait staff readying seminar wines; Kara Pecota Dunn of Retro Cellars*

When Andy came back to the valley in 1985, 60% was still planted to whites. He thought to plant another grape variety rather than another kind of crop. Today, 85% of the harvest is sold to 21 other wineries and just 15% is reserved for Napa Wine Company's own labels. Andy says this wine is not a focus of the business, however, in the field is—the heritage. There are always changes, brought about by things like disease—phylloxera, eutypa, and 35 years rather than 25 has become the useful life of a vineyard. China and India are emerging markets.

In 1999 Napa Wine Company offered three wines of its own, and then in 2008 Andy started making wine under Bonded Winery #9, which now includes Ghost Block, Elizabeth Rose and Oakville Winery. “Although the Sauvignon

Blanc is really great,” Andy observed, “we just thought we’d throw you a Chardonnay crisp apple,” with Elisabeth Rose Chardonnay 2011.

Oakville Winery Cabernet Sauvignon is made from fruit derived from the former 60 acre BV 7 vineyard bought 19 years ago. The vineyard was dying from phylloxera, yet it had been the source for Georges de la Tour Private Reserve, which Andy characterizes as a softer Cabernet. He says no one knows what it is. It isn't typical—less black cherry, dustier, softer. They pulled hundreds of vines out by hand, to preserve 100 healthy ones so they could maintain the clone. It doesn't marry with other Cabernets. “It has a dustiness worth preserving—a Rutherford characteristic in Oakville! Is it a soil or a clone thing?” he wonders.

Andy feels growing and making wine is a vibrant business. Although the business can be up and down, this valley seems to thrive. He thinks it is important to remember our heritage and to be stewards of some of the assets.

**Kara Pecota Dunn**  
**Retro Cellars**

*Howell Mountain Petite Sirah 2008*

Kara's dad, Bob Pecota, had been a coffee, tea and spice broker in San Francisco. Bob then became a land agent for Beringer Brothers and got to see and know vineyards and vineyard sites throughout the valley. Kara says he sold Grgich Hills its property and in 1978 started his own winery that Kara joined in 1990, having grown up beside it: “Our house was right there at the winery.” (She got engaged to Mike Dunn that same year.)

In 2003 Kara and Mike started Retro Cellars with a Petite Sirah made from fruit Randy Dunn grudgingly sold them from his Park Muscatine Vineyard on Howell Mountain. Two years later the Robert Pecota Winery property was sold to Kendall Jackson (to become Atalon Winery). Bob kept the name and Kara, after working at the winery for 15 years, put her energies into Retro as well as her family (Kara and Mike's first-born would be off to college tomorrow; his drawing inspired the Retro label).

When Randy made plans to replant Park Muscatine, Mike and Kara persuaded him to leave the Petite Sirah. “The vineyard hadn’t exactly been planted to a traditional field mix in 1952,” Kara laughs. Randy pulled the Zinfandel to plant Cabernet. Outpost Wines had taken cuttings of its Petite Sirah and had the DNA tested. The vines were mostly Peloursin with some Durif (Durif is the original Petite Sirah parent with Syrah). Since 2007 Retro has also made a Napa Valley Petite Sirah with fruit from Pope Valley in order to add a less tannic, younger expression of the variety.

### Josh Phelps and Carlo Trinchero Taken Wine Company

*Taken Napa Valley Cabernet Sauvignon 2009*

*Complicated Santa Barbara Grenache Blend 2010*

Just after World War II, Carlos’s grandfather and great uncle, John and Mario Trinchero, bought Sutter Home Winery. Carlo’s father, Roger, is Mario’s son. Carlo says the business was all very much mom-and-pop, grandma-and-uncle, with an aunt in compliance. Today, Roger runs the family wine business. Carlo started working at the winery by helping in the mailroom, maybe hosing stuff down. He didn’t really know the day-to-day operations then. Now he has key sales accounts for Trinchero Family Estates and Taken.

Carlo met Josh in kindergarten and they have been friends ever since. Josh’s father, Chris Phelps, was at Dominus Estate, then Caymus Vineyards, and now is winemaker at Swanson Vineyards



*Above, Josh Phelps of Taken Wine Company;  
Below, Carlo Trinchero of Taken Wine Company*

with his own Ad Vivum Cellars venture. Josh went to college at Chico State where he was not really interested in wine until his senior year, and Carlo’s junior year there.

A year later the two had 100 cases of “Taken” to sell. It has been a process of leveraging their shared familiarity with the wine community to make the best \$30.00 Cabernet Sauvignon they could. They have been involved in the design of the packages, think nothing of taking 50 cases to sell in Los Angeles, and selling along the way. Both are interested in the business of wine as well as winemaking.

Their market is 25 and 26 year-olds, and they describe their wine as offering solid quality with a fun approach. In addition to Taken the pair have added “Complicated,” a red Rhône blend of Grenache, Syrah and Carignane. Josh and Carlo think of their wine as entry-level wine—it is on Facebook. Taken Cabernet has approachability. Complicated comes from California’s Central Coast, inspired by the Spanish wines of Priorat and Montsant. And this summer, a white blend, “Available,” of Sauvignon Blanc and Muscat, joined the group, poolside.

Josh and Carlo say their challenge is to honor the heritage but succeed in being in business the next year.

*At the conclusion of the seminar, we drove to “Spottswoode,” where Beth Novak Milliken welcomed everyone and gave a wonderfully candid, lively and affectionate history of her family house, its adjacent vineyards and winery. Spottswoode Estate Sauvignon Blanc and Cabernet Sauvignon were poured, and Bouchon Bakery eventually provided a belated box lunch for our stalwart presenters, members and friends. ■*



# A Toast to History: Vintner's Choice

## 50<sup>TH</sup> Annual Tasting

SILVERADO RESORT & SPA NAPA

SUNDAY, AUGUST 19, 2012

The weather for our 50th Annual Tasting was perfect: cloudless, neither too hot nor too cold, with gentle breezes through the oaks in The Grove at Silverado. Bob Long and Bret Blyth, co-chairs of the event, had invited wineries to pour two wines in honor of the occasion, suggesting each winery pour a current release and a library wine. We then increased the length of the tasting by an hour to accommodate tasting the more than 200 wines to be poured, and the wineries outdid themselves.

From among their signature varieties, many wineries chose to pour wines from vintages ten years or more ago, pairing them with current releases. The wineries also poured initial releases of brand new wines as well as from limited case productions. Several poured more than two wines, one as many as four!

Because we asked the wineries in June to tell us the wines they would pour in August, due to changes in inventory or approach, many wineries brought different or additional wines. Some also

brought items of historical interest in salute to the 50th anniversary. Wine and winery highlights follow in alphabetical order:

Beringer Brothers, one of NVWL's founding wineries, brought wonderful photographs of old caves. Since Casa Nuestra had only three bottles of its 1989 Chenin Blanc to pour, it brought its Verdelho made from fruit grown at TC Vineyard in Plymouth, as well as an estate Riesling and Cabernet Franc. Angelina and Alycia Mondavi, great granddaughters of Rosa and Cesare Mondavi poured NVWL founding winery Charles Krug Cabernet Sauvignon from Yountville and Sauvignon Blanc from St. Helena. Guffy Family poured both a Syrah and a Petite Syrah.



*Silverado Resort & Spa: 50th Anniversary of the Annual Tasting*



When we chanced to speak with Bob and Jackie Hayes, long-time members and owners of the Bella Vista Vineyard in Calistoga, Jackie told us they sell Cabernet Sauvignon to Orin Swift for the “Prisoner,” Malbec to Tom Eddy and Chardonnay to Clos du Bois. The Hayeses started coming to Calistoga from Tiburon on weekends in 1963 and moved here full-time 19 years ago. Sadly, Bob Hayes died unexpectedly just a month after the tasting.

Heitz Cellars poured a commemoratively labeled Martha’s Vineyard Cabernet, its 1997—one of only four such labeled vintages to date: 1974, 1985, 1997, and 2007. By 6:00 p.m. Joseph Phelps and Kongsgaard (and Schrammsberg) had poured out and all the tables and chairs under the oaks were full of tasters. In addition to pouring two Cabs, Judd Finkelstein of Judd’s Hill brought his ukulele with a case that proudly bears the name of his band, “Maikai Gents” (although Judd didn’t get a moment to play).

Because wineries at the tasting are organized alphabetically, Larry Hyde and Sons, Madonna



*L to R, John Kongsgaard pours Kongsgaard as Bob Pecota looks on; Members compare impressions; Tasting at Patz & Hall*

Estate, Mahoney, and Patz & Hall found themselves near one another as they actually are in Los Carneros, which Susan Bartolucci of Madonna Estate calls “a great neighborhood.” She observed, “Larry Hyde and Sons was the only [label] we’ve never heard of before. Oh, but we know Hyde Vineyard!”

Larry Hyde says next year his Pinot Noir will be labeled simply, “Hyde.” He told us he sold several varieties of grapes to Francis Mahoney on new vineyards to buy (Mahoney poured three wines at the Tasting). When Nils Venge saw from Hyde and Sons he said to his companion, “We



got to look at that seriously.” Larry Hyde and Sons poured two vintages, its first and second, the Pinot Noir 2009 and 2010.

NVWL founding winery Louis M. Martini poured a Monte Rosso Vineyard Zinfandel and its Napa Valley Cabernet (Louis. M’s granddaughter Carolyn is, of course, president of

NVWLA). Mario Bazan poured its first estate bottling of Cabernet, the 2008. Parry Cellars was one of the few wineries (Rutherford Grove another) that decanted its wines. Peju arrived late--Herta Peju saying she had forgotten the new time! Hugh Davies jumped into celebrate our 50th Anniversary with both feet: Schramsberg brought three bottles each of four wines for a vertical tasting, pouring its J Schram ("Its best," says Hugh) 1996 and 2005, and its 2001 Blanc de Blancs Late Disgorged (that spends ten years on the yeast) and Blanc de Blancs 2009.

Peter McCrea apologized for NVWL founding winery Stony Hill not bringing any Cabernet Sauvignon 2009. He said it had sold out of this initial bottling of 250 cases and all 500 cases of its second vintage, the 2010. Peter said its Cabernet vineyard was planted with Bella Oaks budwood in 2004, with the first real crop in 2009. The winery poured a White Riesling 2010 and a Gewürztraminer 2010 (from vines that are 50 or 60 years old) as well as the Chardonnay 2006 and 2009.

We chanced to speak with Jerry Seps about our seminar, "A Toast to the Future." Jerry had noted that Mike and Kara Pecota Dunn were presenters and said that for seven years Storybook paid the going rate for Zinfandel from the Moskowitz (aka Park-Muscatine) Vineyard on Howell Mountain on a "whatever the going rate is" handshake. Then the vineyard was sold to Dunn Vineyards and Randy pulled its Zinfandel vines for Cabernet. Jerry said he hated losing that Zin. Fortunately, Kara and



*From the top, sisters Alycia and Angelina Mondavi for Charles Krug; Jerry Seps of Storybook Mountain Vineyards and your editor; Heidi Barrett of La Sirena, Judd Finkelstein of Judd's Hill winery and John Skupny of Lang + Reed*

Mike were able to save its Petite Sirah for Retro Cellars. Volker Eisele Family Estate poured only its Cabernet Sauvignon 2008--Alexander and Catherine Eisele told us the Gemini 2010 was sold out. ZD Vineyard was out of its Pinot Noir 2010 and poured its Cabernet Sauvignon 2009 with the Chardonnay 2010.

Along with superb weather, spring water as well as wonderful cheeses and bread accompanied the wines. Nine dozen freshly baked and sliced baguettes were donated by Model Bakery from their Napa ovens; an assortment of cheeses, carefully selected, cut and arranged, was provided by Dean & DeLuca, which also chose various nut and fruit accompaniments and donated some of the same.

Sandra Learned Perry brought long-time board member Irene Haynes to mind when she fondly recalled a recipe Irene had given her from an early Annual Tasting at Spottswoode:

### Shrimp Pâté

#### Ingredients

- 1½ lbs. bay shrimp
- 1 cube softened butter
- ½ c. mayonnaise
- 2 T. lemon juice
- 2 Tsp. finely chopped green onion
- salt and pepper to taste

Reserve a few bay shrimp for presentation and then, Sandra advises, transform the mix to a pate by your preferred method and serve with baguette slices.





*L to R, Heading home after the 50th Annual Tasting; A member savors the afternoon; Turnbull Wine Cellars pours its Cabernet from a 6-litre bottle*

The 50th anniversary monogram emblazoning our wineglasses was designed by Elektra Vosburgh, informed by Magnum Design. Elektra also designed the Anniversary Weekend announcements in print and via e-mail as well as the 50th Anniversary invitation, teaming with Kaethy Kennedy of Storycellars and your editor. Materials handed out at the seminar and the tasting were designed by Jim Scott of Waterford Digital Design.

Daphne Larkin and Chuck O'Rear told us later how much they enjoyed catching up with old friends and making new ones at the Tasting.

They had brought copies of their book, *Napa Valley: The Land, The Wine, The People* to sign and share beneath the oaks in the Grove.

“The History,” as we heard called the display about the Annual Tasting—a compendium of fifty years of invitations and related materials provided by Julie Dickson—accorded its way along the tops of three tables at the entrance (and exit) to the Annual Tasting. Julie had worked with graphic designer and letterpress printer Jennifer Garden of Bluestocking Press to design and implement a companion record of the last twenty years of tastings to amplify

an existing thirty-year record that Julie had been bringing, with consummate foresight and energy, to countless events since the initial record's construction. The new addition was handsomely bound by bookbinder John DeMeritt of Emeryville and is as appealing as it is informative, and a fitting introduction and conclusion to this matchless 50th Annual Tasting. ■



# 50th Annual Tasting

## Participating Wineries and Wines

### **Antinori "Antica Napa Valley"**

Napa Valley Cabernet Sauvignon 2003  
Napa Valley Malbec 2010

### **Arietta Wine**

Quartet 2010  
On the White Keys 2011

### **Arns**

Napa Valley Estate Grown  
Cabernet Sauvignon 1998/2008

### **Baldacci Family Vineyards**

Black Label Stags Leap Cabernet  
2005/2008

### **Bazan Cellars**

Mario Bazan Cabernet Sauvignon 2008  
Mario Bazan Sauvignon Blanc 2011

### **Beringer Vineyards**

Chabot Cabernet Sauvignon 2004/2007

### **Buehler Vineyards**

Cabernet Sauvignon 2010

### **Cafaro Cellars**

Cabernet Sauvignon Reserve 1997  
Napa Valley Cabernet Sauvignon 2007  
Cain Vineyard and Winery  
Cain Concept 2008

### **Cakebread Cellars**

Los Carneros Syrah 2009  
Napa Valley Chardonnay 2010

### **Carrefour Vineyards**

Cabernet Sauvignon 2007  
Pinot Noir 2008

### **Casa Nuestra Winery & Vineyards**

St. Helena Chenin Blanc 1989  
St. Helena off dry Riesling 2010  
St. Helena Cabernet Franc 2007

### **Ceja Vineyards**

Carneros Pinot Noir 2008  
Carneros Chardonnay 2009

### **Chappellet Vineyard and Winery**

Chardonnay 2010/2011  
Signature Cabernet Sauvignon  
2009/2010

### **Charles Krug Winery**

Yountville Cabernet Sauvignon 2009  
St. Helena Sauvignon Blanc 2011

### **Charnu Winery**

St. Helena Cabernet Sauvignon 2008  
Red Dye Cabernet Sauvignon 2009

### **Chase Cellars**

Hayne Vineyard Zinfandel 2008  
Hayne Vineyard Zinfandel Rosé 2011

### **Chateau Potelle**

The Illegitimate 2009  
The Inevitable 2011

### **Corison Winery**

Napa Valley Cabernet Sauvignon 2005  
Napa Valley Kronos Vineyard  
Cabernet Sauvignon 2006

### **Crocker & Starr Wine Company**

Cabernet Sauvignon 2005/2009

### **Dalla Valle Vineyards**

Cabernet Sauvignon 1993/2008

### **David Fulton Winery**

St. Helena Old Vines Estate Petite Sirah  
2008

### **Detert Family Vineyards**

Napa Valley Oakville  
Cabernet Sauvignon 2006  
Napa Valley Oakville  
Cabernet Franc 2008

### **Freemark Abbey Winery**

Bosché Vineyard  
Cabernet Sauvignon 1999/2005

### **Green + Red Vineyard**

Chiles Mill Zinfandel 2005/2009

### **Grgich Hills Estate**

Yountville Selection  
Cabernet Sauvignon 2007  
Carneros Selection Chardonnay 2008

### **Guffy Family Wines**

Napa Valley Estate Syrah 2008/2009

### **Hagafen Cellars**

Napa Valley Pinot Noir 2004  
Cabernet Sauvignon 2009  
Prix Vineyards Reserve Chardonnay 2010

### **Hall Wines**

Napa Valley Cabernet Sauvignon  
2006/2009

### **Heitz Wine Cellars**

Martha's Vineyard  
Cabernet Sauvignon 1997  
Grignolino Rosé 2011

### **Honig Vineyard and Winery**

St. Helena Bartolucci  
Cabernet Sauvignon 2004/2009  
**hope & grace**  
St. Helena Cabernet Sauvignon  
2006/2008

### **Jericho Canyon Vineyard**

Cabernet Sauvignon 2007/2008  
Sauvignon Blanc 2011

### **Joseph Phelps Vineyards**

Cabernet Sauvignon TBD/2009  
**Judd's Hill**  
Estate Cabernet Sauvignon 2002  
Napa Valley Cabernet Sauvignon 2008

### **Keenan Winery**

Napa Valley Merlot 2005/2008

### **Keever Vineyards**

Estate Cabernet Sauvignon 2009  
Sauvignon Blanc 2011

### **Kongsgaard Wine**

The Judge Chardonnay 2009  
Cabernet Sauvignon 2009

### **Krupp Brothers**

Veraison Cabernet Sauvignon 2006/2007

### **La Sirena**

Barrett Syrah 2007  
Moscato Azul 2011

### **Lang + Reed Wine Company**

Two Fourteen Cabernet Franc 2009  
Premier Étage Cabernet Franc 2002

### **Larkmead Vineyards**

Solari Cabernet Sauvignon 2004  
Cabernet Sauvignon 2009

### **Larry Hyde & Sons**

Pinot Noir 2009/2010

### **Louis M. Martini**

Gnarly Vine Monte Rosso Vineyard  
Sonoma Zinfandel 2009  
Napa Valley Cabernet Sauvignon 2009

### **Madonna Estate**

Los Carneros Due Ragazze Estate  
Pinot Noir 2008  
Los Carneros Dolcetto 2009

### **Mahoney Vineyards**

Mahoney Ranch Pinot Noir 2009  
Gavin Vineyard Chardonnay 2009  
Las Brisas Vermentino 2011

### **Markham Vineyards**

Merlot 1999/2009

### **Mayacamas Vineyards**

Mr. Veeder Chardonnay 2000  
Mt. Veeder Cabernet Sauvignon 2007

### **Monticello Vineyards**

Corley Reserve Cabernet Sauvignon 2009  
Pinot Noir 2009

### **Napa Wine Company**

Oakville Cabernet Sauvignon 2002  
Oakville Winery Oakville  
Cabernet Sauvignon 2009

**Orin Swift Cellars**

Papillon 2009  
Veladora 2011

**Parry Cellars**

Cabernet Sauvignon 2005/2008

**Patz & Hall**

Hudson Vineyard Chardonnay 2010  
Hyde Vineyard Pinot Noir 2009

**Peju**

Cabernet Sauvignon 1999/2008

**Piña Napa Valley**

Howell Mountain Buckeye Vineyard  
Cabernet Sauvignon 2004

**Rutherford Firehouse Vineyard**

Cabernet Sauvignon 2009

**Prager Winery & Port Works, Inc.**

Petite Sirah 2005  
Royal Escort Port 2005

**Pride Mountain Vineyards**

Merlot 2006/2009

**Quixote Winery**

Panza Petite Syrah 2002  
Quixote Petite Syrah 2005

**Raymond Vineyards**

Napa Valley Generations  
Cabernet Sauvignon 2004

**Napa Valley Generations**

Cabernet Sauvignon 2008

**Revana Family Vineyard**

St. Helena Cabernet Sauvignon  
2006/2009

**Reverie on Diamond Mountain**

Barbera 2006  
Cabernet Franc 2009

**Rios Wine Company**

Napa Valley Solovino  
Cabernet Sauvignon 2006

**Napa Valley Solovino**

Cabernet Sauvignon 2008

**Robert Sinskey Vineyards**

Napa Valley SLD Estate  
Cabernet Sauvignon 2007  
Napa Valley Los Carneros Four  
Vineyards

Pinot Noir 2009

**Rocca Family Vineyards**

Yountville Grigsby Vineyard  
Cabernet Sauvignon 2008  
Coombsville Collinetta Vineyard  
Cabernet Sauvignon 2008

**Rutherford Grove Winery**

Rutherford Cabernet Sauvignon 1998

**Howell Mountain****Pestoni Family Vineyard**

Cabernet Sauvignon 2008

**Saddleback Cellars, Nils Venge**

Napa Valley Merlot 2005  
Oakville Merlot 2008

**Saintsbury**

Stanly Ranch Pinot Noir 2004/2009

**Schramsberg Vineyards**

Blanc de Blancs 2001  
Blanc de Blancs Late Disgorged 2001  
J. Schram 1996 & 2005

**Shafer Vineyards**

One Point Five Cabernet Sauvignon 2009  
Red Shoulder Ranch Chardonnay 2010

**Silver Oak Cellars**

Napa Valley Cabernet Sauvignon 2007

**Silverado Vineyards**

Stags Leap Cabernet Sauvignon 1999  
Solo Cabernet Sauvignon 2009

**Snowden Vineyards**

Reserve Cabernet Sauvignon 2009  
Sauvignon Blanc 2011

**Spelletich Cellars**

Napa Valley Reserve  
Cabernet Sauvignon 2007  
Napa Valley Reserve Chardonnay 2009

**Spring Mountain Vineyard**

Cabernet Sauvignon 2007  
Elivette 2004

**St. Supéry Estate Vineyards  
& Winery**

Napa Valley Dollarhide Estate Vineyard  
Cabernet Sauvignon 2003/2009

**Stanton Vineyards**

Oakville Cabernet Sauvignon 2001/2009

**Stony Hill Vineyard**

Chardonnay 2006/2009  
Gewurtztraminer 2010  
White Riesling 2010

**Storybook Mountain Vineyards**

Estate Reserve Zinfandel 2001/2009

**Swanson Vineyards**

Rosato 2011  
Chardonnay 2011

**Sylk Cellars**

Sylk Napa Valley Cabernet Sauvignon  
2008/2009

**Taderman Vineyards**

Cabernet Sauvignon 2005/2008

**Tetra Napa Valley**

Red Wine Blend 2008/2009

**The Terraces at Quarry Vineyards**

Napa Valley Cabernet Franc 2009  
Napa Valley Riesling 2010

**Trefethen Family Vineyards**

Dragon's Tooth 2009  
Dry Riesling 2011

**Tres Sabores**

Perspective Rutherford Estate  
Cabernet Sauvignon 2009  
Rutherford Estate Ingrid and Julia 2011

**Trinchero Napa Valley**

St. Helena Mario's Vineyard  
Cabernet Sauvignon 2007  
St. Helena Central Park West  
Cabernet Sauvignon 2009

**Truchard Vineyards**

Syrah 2003 & 2009

**Turnbull Wine Cellars**

Leopoldina Vineyard  
Cabernet Sauvignon 2006  
Napa Valley Cabernet Sauvignon 2009

**V. Sattui**

Morisoli Vineyard  
Cabernet Sauvignon 2003 & 2008

**Varozza Vineyards**

St. Helena Estate  
Cabernet Sauvignon 2008  
St. Helena Estate Petite Sirah 2008

**Vin Roc**

Cabernet Sauvignon 2008  
RTW 2009

**Vinoce**

Mt. Veeder, Napa Valley, Mt. Veeder  
Estate 2009 a proprietary red blend  
Mt. Veeder, Napa Valley, Mt. Veeder  
Estate 2006 a proprietary red blend

**Volker Eisele Family Estate**

Cabernet Sauvignon 2008  
Gemini 2010 (sold out)

**White Rock Vineyards**

Napa Valley Claret 1997/2007

**Whitehall Lane Winery and Vineyards**

Napa Valley Sauvignon Blanc 2011  
Reserve Napa Valley  
Cabernet Sauvignon 2009

**William Hill Estate Winery**

Napa Valley Bench Blend Malbec 2007  
Napa Valley Chardonnay 2010

**ZD**

Chardonnay 2010  
Cabernet Sauvignon 2009



# About the Collections

Bartolucci Vineyards

St. Helena, California

Bruno and Marge Bartolucci

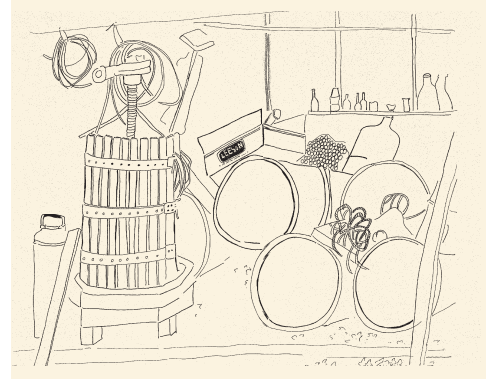
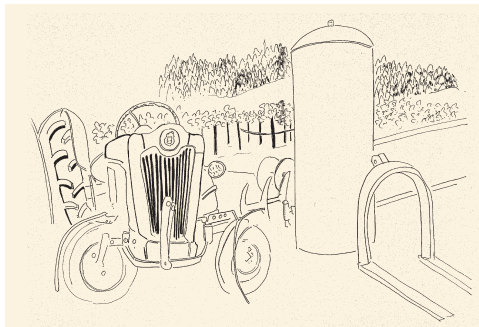
A Napa Valley story written and drawn by

Phoebe Ellsworth

Phoebe Ellsworth, a noted Napa Valley artist, recently donated to NVWL the nearly 100 drawings she made during a series of visits to the Bartolucci Vineyard property in St. Helena. In addition to drawing, Phoebe also wrote down what was going on at the time of her visit. Her appreciation of the owners and their seasonal work on the farm deepened as she spent time in their company drawing, talking and taking notes.

Phoebe mostly drew in pencil on paper fastened to a board on her lap, later finishing her drawing at home in ink, sometimes adding a wash. She visited the vineyard throughout the year starting in 2000; her last drawings were done in 2004. From all her drawings and notes, Phoebe put together a journal, *Bartolucci Vineyards, St. Helena, California*; Bruno and Marge Bartolucci: A Napa Valley story written and drawn by Phoebe Ellsworth. As she writes in this journal in 2004:

“What began with a few garden sketches grew into this effort, which I hope is a portrait of a kind, hardworking family – their life in the community and on their farm.



“Bruno and Margie live about a mile away from their Cabernet Sauvignon vineyard on Spring Mountain Road. Just inside their vineyard gate is a large wooden shed with workshop and storage areas for tractors and equipment. Behind the shed is an area crammed with old tractors, tractor parts, discs, racks of wood and pipes, old grape stakes, welding equipment, smudge pots and all the other someday-I-might-need-it farm equipment...on the other side of the entry is Bruno and Margie’s Italian family farm garden... fenced with a variety of materials...All the usual

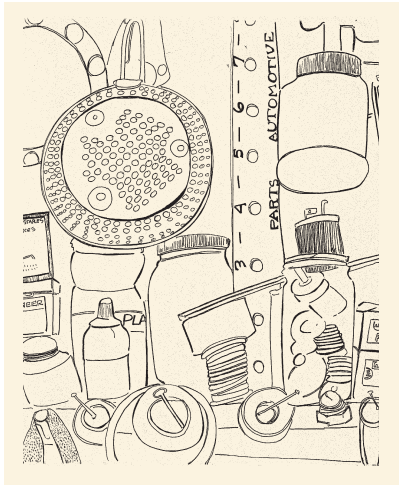
vegetables are planted...A cement sink serves as a planter for parsley.”

Lino “Bruno” and Marjorie “Marge” Caramella Bartolucci bought a 30-acre property, then in prunes and walnuts, in 1972 from Leo Keller (one of the Keller brothers of the eponymous meat market in St. Helena). Their son William “Bill” Bartolucci managed all but two blocks of the family vineyard during the time Phoebe wrote and drew at their farm as Bruno looked after the two blocks his son reserved for his care. The fruit

was sold to Honig. Earlier, it had gone to Charles Krug. During the growing season, Marge came to “pick lunch,” as Phoebe expressed it, in the vegetable garden nearly every day.

The Honorable Mike Thompson honored Bruno in the House of Representatives on Thursday, February 13, 2003 for his “outstanding contributions to America’s wine industry and his community.” Bruno was then 83. On June 12, 2003 Phoebe wrote, “Helped Bruno sucker vines. Bruno said he’d never seen the vines growing so fast. I said, from all the rain? That, or all the good care, Bruno replied.” In 2004, he gave up farming for his health and strength had begun to decline. Bruno died in 2010.

Phoebe’s original drawings and a copy of her journal are now part of the Napa Valley Wine Library Collections. ■



# 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 Spottswode with nine wineries
- 1967 *Cabernet Sauvignon* in the gardens of Spottswode with eight wineries
- 1968 *Pinot Chardonnay* in the gardens of Spottswode with eight wineries
- 1969 *Sauternes* in the gardens of Spottswode with ten wineries
- 1970 *Johannisberg Riesling* in the gardens of Spottswode 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 *Chevin 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



# Napa Valley Wine Library Association

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## Seminar Faculty and REPORT Interviewees

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

Garrett Ahnfeldt  
Allen Balik  
Jim Barbour  
Buck Bartolucci  
Jon Berlin  
Lily Oliver Berlin  
Rosemary Cakebread  
Jon-Mark Chappellet  
Jim Cross  
Karen Pecota Dunn  
Mike Dunn

Angelina Mondavi  
Judd Finkelstein  
Tom Garrett  
Andy Hoxsey  
Kendall Hoxsey  
Ivo Jeramaz  
Jan Krupp  
Dick Lyon  
Carole Meredith  
Julie Nord  
Beth Novak

Mark Oberschulte  
Dick Peterson  
Josh Phelps  
Chris Travers  
Carlo Trincherio  
Chris Vandendriessche  
Mike Vandendriessche  
Rudi von Strasser  
Celia Welch  
John Williams  
Laurie Wood

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