

NAPA VALLEY WINE LIBRARY **REPORT**



W I N T E R 2 0 1 4

Calendar of Events

Thursday, January 23 at 9:00 am
Annual Meeting

Friday, January 31 at 7:00 pm
Book signing with Jon Bonné, author of
The New California Wine
St. Helena Public Library, St. Helena

Thursday, March 20 at 7:00 pm
7th Annual Books on Wine Festival with
Michaela Rodeno, author of
From Bubbles to Boardrooms: Act One, Startups Are Such Fun
St. Helena Public Library, St. Helena

Saturday and Sunday, August 9 and 10
Wine Library Weekend
Winemakers Seminar and Annual Tasting
Annual Tasting at Silverado Resort & Spa
from 5:00 pm to 7:00 pm
Seminar venue and time to be announced

FALL COMES TO THE TERRACES AT QUARRY VINEYARD
COVER PHOTOGRAPH: PRISCILLA UPTON

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Napa Valley Wine Library REPORT

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President's Letter

Dear Friends,

I can see by the subject matter covered in this Winter REPORT that we are discussing what we used to term at Wine Institute meetings, “affiliated industries.” Needless to say, vinegar guys make wine guys nervous, so the vinegar guys were jokingly asked to hold their meetings in a separate room. No telling where those little yeasties would be heading next...

But this does bring me to a point: the wine industry is just one part of a huge world of food, wine and “affiliated industries.” A renewed interest in the quality of our food and drink is pushing its way to the forefront of public interest. From health concerns about obesity and diabetes, to chemical additives, to life style choices that do not allow for gracious eating or bonding at family dinners, California is a leader in the sorting out of these trends. How do we eat better, but less; learn health; prioritize our time and create a more gracious life? It is already underway in the Valley.

Those of us lucky enough to come from a Mediterranean ancestry already have a natural inclination toward such changes. Time spent learning the old ways, cooking from fresh, learning about wine, and sharing with family and friends is considered a valuable use of time. A trip to Europe always leaves us yearning for a more hands-on approach to eating and drinking. Maybe it is time for all of us to bring this part of Europe home.

The Napa Valley Wine Library, the Napa Valley Vintners Association, the Culinary Institute of America, and all our wineries and “affiliated industries” are here for you. Come visit us.

Sincerely,

Carolyn Martini
President



PHOTOGRAPH COURTESY E & J GALLO WINERY

A Pairing of Words and Wine

23RD Winemakers Seminar

500 FIRST STREET, NAPA, SATURDAY, AUGUST 10, 2013

Chelsea Prince, author and publisher of *Rock & Vine*, together with a group drawn from the eleven men and women profiled in her recent book as “changemaking winemakers of the Napa and Sonoma Valleys,” discussed today’s winemaking, its marketing challenges and opportunities, and a variety of career inspirations and influences.

Winemakers taking part in the seminar were: Angelina Mondavi of Dark Matter Wines, Angwin; Tony Leonardini with BNA Wine Group, King City; Jordan Kivelstadt of Free Flow Wines, Napa; and Danny Fay with Envolve Winery, Sonoma; as well as Maggie Pramuk of Robert Biale Vineyards, Napa, who wrote an introduction to Chelsea’s book.

NVWLA President Carolyn Martini welcomed everyone, introduced Chelsea and the format for the program Chelsea would moderate, thanked us for our participation in one of NVWLA’s wine education programs, and urged us to attend the Annual Tasting. Following Carolyn, the five vintners were each introduced with a short video produced by Chelsea, and then the five briefly introduced themselves.



Jordan Kivelstadt of Free Flow declared that while keg wines are new to America they have been in Europe for years. We lag behind in environmentally sensitive programs. Danny Fay of Envolve Wines gave thanks to friends he made as a kid for helping him on his winemaking path. He called his friendships “everything.” BNA Wine Group winemaker Tony Leonardini said inspiration for the names of the wines he makes and their label art— Bandwagon, Butternut, a wagon wheel—is Nashville, TN where the company is based and the airport code is BNA. Tony, however, lives in Napa Valley and is a volunteer firefighter in St. Helena. Maggie Pramuk with Robert Biale said she feels lucky to be part of the production of something people love that makes us happy. She said wine is good for your heart, your health, anyone can drink it, and it is more approachable than ever. Angelina



Chelsea Prince

Mondavi and her sisters named their wine Dark Matter, because like them, dark matter is mysterious—it has no boundaries. The skull on the label represents the sisters’ edgy side.

Chelsea considers herself a modern storyteller, and the emerging Napa-Sonoma winemakers provided her with stories. Inspired by their multi-

generational issues, she was fascinated by how wine knowledge is passed along. She wanted to find out who are the innovators, the leaders ahead, and all those she invited to be in her book said, “Yes.” Philanthropy is another abiding interest. Chelsea looks for worthy causes in the world; water-borne illness cures have her attention and benefit from her projects. This morning, however, she focused on her “changemakers” with the following questions:

What about memorable influences growing up?

Angelina: Working on Layer Cake, one of the wines for which she is assistant winemaker [Hundred Acre Winery, St. Helena], Angelina has been at harvest in Italy, South America and Australia as well as California. It has been great seeing other countries through wine.

Dark Matter vineyard is on Howell Mountain and ripens late, which has Angelina and her sisters scrambling. Just before the rains, their wine and the vineyard mean working nights and weekends but, Angelina smiles, “When the going gets tough we make it happen.”

Maggie: No sooner had Maggie moved back home in 2009 then she was wine club manager for Biale. She loves her work and has learned so much. Now she’s traveling and helping with everything as Marketing Assistant at Biale. Half Biale’s production is Zinfandel, and Maggie says it pairs so well with buffalo, duck, ostrich—everything!



From the top, Angelina Mondavi, Maggie Pramuk, Tony Leonardini, Danny Fay

Tony runs the BNA office in St. Helena—BNA is now in 47 states and 9 countries. Tony says his first job was in a wine shop in St. Helena where he was paid five cents apiece to break down cartons. He laughs and says he’s gone from home winemaker to industrial winemaker.

Danny grew up in Sonoma. Parking cars at Benziger [Benziger Family Winery, Glen Ellen] he fell in love with wine, which has taken him from Cal Poly to Adelaide, UC Davis, Great Britain, and Burgundy U in Dijon. Childhood friends Benjamin Flajnik and Michael Benziger are, respectively, Envolve winemaker and co-founder. Danny says their wines are all about complimenting the food. “Who doesn’t like conversation with bubbles?” [Envolve makes a sparkling wine.] Envolve’s other line, Epilogue has gone from 400 cases to 6,000 in the last 4 years. Danny says the wines are predominantly Sonoma County, made from organically farmed Sonoma fruit

Jordan: Free Flow enjoys a family connection with Kivelstadt Cellars. Originally, Jordan took the usual prescription for work—an office cubicle, which quickly led him to burnout. Chance brought him to Copain Custom Crush in Santa Rosa. He was happier there on a forklift than in a suit, so he traveled the wine countries of Chile, Argentina and the United States and in 2007 founded Kivelstadt Cellars [as Qualia & Pavo Wines]. In 2009 came the keg launch

of Free Flow. Jordan calls kegs the number one trend in wine. Free Flow services 150 wineries and 30,000 kegs; the Kivelstadt brand produces 2,000 cases.

How does mentorship play a role?

Jordan: Golden State, Kistler, Free Flow's investors with their ten to twenty years of experience. Pinot Noir has been very important. Kenneth Juhasz continually provided encouragement. And my own family's experiences that go back generations. Being open and listening builds success

Danny: Because my father was an engineer just as closed and secretive as Apple, I wanted more positive, open counsel—winemakers Michel Rolland [Château Le Bon Pasteur, Pomerol], Nicolas Joly [Château de la Roche aux Moines, Savennières], James Millton [Millton Vineyards & Winery, Gisborne]; an innovative, entrepreneurial approach. Dr. Keith Patterson at Cal Poly [who died in March] was passionate and fueled belief. In his wine and viticulture program at Cal Poly, interest became love.

Tony: I'm lucky to have grown up around wine [at Whitehall Lane Winery & Vineyards, St. Helena], which does open doors for you. It makes you feel kinda special. James Jackson at a wine shop in San Francisco [Napa Valley Winery Exchange] would have me in to taste. Dean Sylvester [winemaker for Whitehall Winery]



would talk and taste with me. My first job, Tony laughs, was pretty poor: cleaning tartarates out of a tank. Another “kinda lucky hit” is my brother-in-law is Orin Swift—Dave Phinney, whose market-driven approach “opens up my head.”

Maggie: At the winery and in the valley everyone shares ideas; it is so open, so incredible—people inviting me over for dinner. And of course, my dad and his business partner Bob Biale [in their conviction and practice] are stubborn enough for New York.

Angelina: When I was ten, my grandfather was a huge inspiration. He was always taking us out in the vineyard. He was at the forefront in the 1940's in [winemaking] technology and marketing. Others are: Robert Mann, an Australian winemaker [at Cape Mentelle, Margaret River]; a 1982 Bordeaux—Grand Cru was invigorating, it expanded my horizon; Jayson Woodbridge [owner and winemaker, Hundred Acre, St. Helena], since. They all have minds that think outside the box—what's really changing the industry, bringing that edge in.

Barbour Vineyards says Dark Matter is one of the remaining few to pick its own vineyard. The two acres are picked in an hour; its fruit ferments with manual punch downs in puncheons and then spends four years in new French oak. It handles the oak really well.

Maggie counsels: To remain strong in this business you walk the line between tradition and innovation. Those with old historic vineyards, like Bob Biale and its winemakers, are preservationists. Replanting is a given, but not without the history, the stories.

How is your brand approaching innovation?

Tony: This topic is rarely discussed. BNA had sourcing issues for labeling. Fruit comes from Mendocino, Clarksburg, Lodi and Monterey. It's tank farmed [fermented and stored in large volumes]. How do you oak with wine in [metal] tanks? What new techniques are there for large amounts of wine? What about oak alternatives?

Danny sighs: Sonoma, always the younger, better-looking sibling to Napa. I came to Napa to bowl. Bob Mondavi put Napa Valley on the map. Sonoma's in the shadow. It has microclimates from Alexander Valley to Los Carneros— Dry Creek AVA Cabernets, Russian River Pinot Noirs and Los Carneros Chardonnays.

Envolve's relationship with organic farming practices looks ahead three and four decades: Invest in the soils and vines for a healthier future.



Jordan Kivelstadt

Tony notes: Inspiration for winemaking styles differ. He personally likes one but makes another [for five wines] for BNA. BNA Butternut is a big, butter, oaky Chardonnay. Originally Tony thought it would be a disaster. It had to spend 12 rather than 8 months in oak (the Total Acid was initially way off). Its name came from the squash in a box of organic vegetables from Riverdog Farm [in Guinda]. It is BNA's number one seller. Consistency is the challenge in winemaking.

Maggie unhesitatingly says: Biale style is Burgundian. The wine is made in open top stainless steel fermenters and punched down. 9 to 11 months aging in 25% new oak makes for big, bold wines. Biale does single bottlings of its designated vineyards.



Jordan asks rhetorically: Where did the concept come from for kegs? Stuffing tree bark into melted sand? With a 7% failure rate? When you have great vineyards you have great wines, great stories. Successful winemaking is all about innovation. It's a collegial industry. Kegs perfectly preserve the wine, you get a perfect glass of wine—no 1982 Bordeaux, but a certain tier of wine

By using kegs, Free Flow keeps 1.2M bottles out of landfills. Kegs are just one piece of innovation. There's a niche for every wine. Florida is now 3rd or 4th with Texas for wine consumption, but the largest size container it allowed for packaging was one gallon. Free Flow hired a lobbyist and spent weeks persuading the Florida legislature to change the rules. In less than six months on July 1, 2013 it became legal to serve wine on tap in Florida. The real challenge is getting everyone excited about wine on tap, wine Jordan calls “awesome.”

Danny: The challenge is reaching out to Millennials, a generation that is so social, 66M of us; some aren't 21 yet. 45M GenXers are drinking lots of wine at a younger age and unlike their parents, are less loyal to brands and a lot more adventurous. They don't worry about pronunciation. They try new wines, cold—bring one to a party. They learn about pairing wines through the Internet, they learn from Facebook and mobile apps. It makes us excited about building more wines from kegs, visiting our wine countries—Napa, Sonoma and Mendocino, going up mountain roads in the Russian River and building unique relationships.

Where do you see yourself in ten years?

Maggie: Ten years from now—at Biale, working for my family.

Angelina: Ten years from now consulting, back to Charles Krug eventually; maintaining Dark Matter. I love the challenge.

The Dark Matter vineyard has three clones. Its front is sunny; its back is rocky and shady; and it is all nested with lavender in red-red-red soil. The three distinct flavor components are picked at different times. When a tree went down, the light changed. Working with microclimates all over the world for Layer Cake in Argentina, Spain, Italy, and Australia I have learned you have to know what you're trying to make and your audience.

Maggie: In old versus new vines, and 13 Zinfandels to choose from, everyone has their favorite. We love the history, starting with Aldo Biale in the 1920's

Tony: The style source for Bandwagon Pinot Noir is Monterey. In 2011, because of frost they lost 75% of the crop and we learned a lot. We bought fruit from multiple appellations and then had to figure out the labeling, just like working with the TTB in Florida, which was awesome. Ultimately TTB decided appellation labeling would be in order of grape content, most to least, OR to CA.



Jordan: With kegs, you have to be savvy about demographics, be cognizant of how you talk about “premium wine on tap,” from barrel in the winery to barrel under the bar. Acceptance has been readier among younger consumers. Because a keg is innovative, familiar names help it sell. But

for the home consumer? We did install a system in our lobbyist's garage, but 26 bottles (a keg's capacity) is a lot of wine. Smaller packages—"growlers" may be a way to go. Whole Foods has them refillable for beer; so do brew pubs. 30 states allow kegs so far. I imagine set-ups in a local liquor store or supermarket.

The panel was then open to questions from the audience.

Q: How is alcohol trending?

A: Jordan: Federal laws give you a tax break on less than 14%.

Tony: Game on; go to 17%. More acid-driven wines are food friendly at 13.6%. Higher alcohol is kind of overpowering and Zinfandel a lot more challenging. **Angelina:** De-alcohol Dark Matter? And lose one half of the product? With 100 gallons of wine in, you lose 20 gallons! If Zinfandel is picked earlier [for lower alcohol], the flavors aren't there, the balance is not there, the pH is funky. Fruit just doesn't come together early. And besides, my grand dad has the last word

Jordan: We just released a 12.9% rosé. Let the vineyard speak, let the wine speak. It's all about the "B" word: fruit, acid, alcohol in BALANCE. In general, however, there is a shift to lower alcohol wines, especially because of lunch.

Q: Other future trends?

A: Jordan: In the next ten years, I have one goal: changes in distribution, for small family and large productions, not the present-day three-tier distribution system. The system needn't go away,

but most of our laws came from Prohibition and different access. There's been a dynamic shift over time that the laws need to reflect.

Angelina: Direct to consumer sales. Purchasing on line. Go into different states. Right now the distributor shapes the market, so it is going to take time.

Jordan: Free Flow has 150 different wines [three are from BNA Wine Group: Bandwagon, Butternut and The Rule]. Our production facility has 100 more waiting. We have great brands with great wines, sustainability, and waste reduction. Wine on tap is the future.

Danny: Evoke Wines, from the two best barrels of each vintage, came about in a trade of Cabernet for Pinot Noir. The "next fun project" is teaching at Sonoma State. I want to help build a world-class wine education program at the college. To make is one thing, to sell, another.

Tony: I've been kegging wine at home for years. With all the growing brands, the three-tier system is archaic. Every state's law is so different and the Major 5 are an 800-pound gorilla. BNA's Nana's Short Cake is a new wine from an old vine Zinfandel. It's named after a 100 year-old shortcake recipe because a certain amount of vines give you only a certain amount of wine.

After a short break, an informal tasting on the terrace gave everyone a chance to speak further with the vintners and sample the wines they chose to bring. These were:

2011 Butternut California Chardonnay. Jordan says Free Flow wines have a two thousand case Kivelstadt Cellars heritage. He contrasted the

family Twice Removed Rosé of Mourvèdre made in a terroir-driven style from a single Lake County vineyard with Tony's Butternut (kegged by Free Flow) that has fruit from Mendocino, Clarksburg, Napa, Lodi, and Monterey and is aged in 100% new French oak.

Tony: The 2010 The Rule Napa Valley Cabernet Sauvignon (kegged by Free Flow) was custom crushed at Ballentine Vineyards and aged in 60% to 70% new French oak.

Angelina: 2007 Dark Matter Howell Mountain Zinfandel, the current release of almost 120 cases, formally released in five days, is already all but sold out.

Maggie: 2011 Robert Biale Vineyards Stagecoach Vineyards The Biale Block Napa Valley Zinfandel, Maggie's favorite, is made from a dedicated 4-acre vineyard block planted at 1,500 feet. Budwood is from the Biale Aldo's and Old Crane vineyards

Danny: 2012 Envolv Sonoma Valley Sauvignon Blanc. 2012 was an incredible vintage. The fruit is from George [and Greta] MacLeod's Indian Springs Ranch of 50 acres with 40 year-old vines. 8% Muscat Canelli was blended in to lift acidity and add mandarin orange. When Danny had a chat with Bob Kunde on Sauvignon Blanc, Bob said what matters most is "happy grapes!" ■



Winemakers Favorites, a Vintner's Choice

51ST Annual Tasting, Silverado Resort & Spa Napa, Sunday, August 11, 2013

On a fine, cool late summer day, 72 Napa Valley wineries poured 142 different wines at our 51st Annual Tasting. Most wineries poured two wines, several just one, Céja and Teaderman brought three each, and ZD poured four! And easily half the wines poured were from bottles in the sure grasp of the winemaker.

Model Bakery [note its cookbook reviewed elsewhere in this issue] donated all the delicious bread, which with crackers combined nicely with the several kinds of cheese and various other small bites from Dean & DeLuca. Silverado set an excellent and easily navigated venue and the

additional umbrellas we rented for the occasion were the right number and the afternoon breeze excellent.

Chelsea Prince, on hand to sign her book, *Rock & Vine*, said she had a marvelous time, and new member Owsley Brown professed it to be a “truly beautiful and a truly significant tasting.” We were glad to see that “The History,” our display of 50 years of Annual Tasting memorabilia, is still of interest, and that the generosity of our wineries, volunteers, and Silverado staff continue to maintain a tasting that is as educational as it is celebratory.

Of the 20 white wine varieties poured, 20 were Sauvignon Blanc and 12 Chardonnay, with four proprietary white blends, three sparklers and three rosés. Of the 8 red varieties poured, 38 were Cabernet Sauvignon, 7 Pinot Noir, 5 Zinfandel, and 4 Cabernet Franc (the other varieties were poured in one's and two's), with 13 proprietary red blends. Older Cabernets were poured from the 1980's by Silverado Vineyards and Cafaro Cellars, from 2003 by Caymus, and 2007 by Herb Lamb Vineyards. A complete listing of the wines and their winemakers follows:

THE WINERIES AND THEIR WINES, ALPHABETICALLY BY WINERY

Antinori “Antica” Napa Valley; Nate Weis, winemaker

2012 Napa Valley Chardonnay - 7,500 cases

2011 Soprattutto Napa Valley Pinot Noir -
150 cases

Ams; Sandi Belcher, winemaker

2009 Napa Valley Estate Cabernet Sauvignon—
400 to 450 cases

2009 Napa Valley Syrah, Melanson Vineyards
(Pritchard Hill) - 80 cases

Bacio Divino Cellars; Kirk Venge, winemaker

2006 Janzen Cabernet Sauvignon, Beckstoffer To
Kalon Vineyard - 180 cases

2010 Janzen Napa Valley Cabernet Sauvignon -
331 cases

Ballentine Vineyards; Bruce Devlin, winemaker

2009 Napa Valley Cabernet Franc, Pocaí Vineyard -
200 cases

2011 St. Helena Reserve Chardonnay - 105 cases

Beringer Brothers; Laurie Hook, winemaker

2007 Howell Mountain Cabernet Sauvignon,
Steinhauer Ranch - 200 cases

Broman Cellars; Bob Broman, winemaker

2012 Napa Valley Sauvignon Blanc - 478 cases

2008 Napa Valley Cabernet Sauvignon

CADE Estate Winery; Danielle Cyrot, winemaker

2011 Oakville Estate Sauvignon Blanc – 300 cases

2009 Howell Mountain Cabernet Sauvignon –
5,000 cases

Cafaro Cellars; Joe Cafaro, winemaker

2008 Napa Valley Cabernet Sauvignon, Cafaro
Family Vineyard - 350 cases

1988 Napa Valley Cabernet Sauvignon - 650 cases

Cain Vineyard and Winery; Chris Howell, winemaker

Napa Valley “NV9 Cain Cuvée” – 10,000 cases



*Above, Keith Hock, winemaker, Schramsberg
Vineyards pours J. Davies Estate Diamond Mountain
Cabernet Sauvignon, Sean Thompson, winemaker.
Right, Doubtless a Cabernet under scrutiny.*



Cakebread Cellars; Julianne Laks, winemaker

2012 Napa Valley Sauvignon Blanc - 15,000 cases

2010 Napa Valley Cabernet Sauvignon -
10,000 cases

**Casa Nuestra Winery and Vineyards; Allen Price,
winemaker**

2012 St. Helena Chenin Blanc – 226 cases

2010 St. Helena “Tinto” – 250 cases

Caymus Vineyards; Chuck Wagner, winemaker

2003 Napa Valley “Special Selection” - 9,800 cases

2010 Napa Valley “Special Selection” – 9,600 cases

Ceja Vineyards; Armando Ceja, winemaker

2010 Los Cameros Chardonnay – 800 cases

2009 Los Cameros Pinot Noir – 1,000 cases

2008 Napa Valley Cabernet Sauvignon – 800 cases

Charles Krug Winery; Stacy Clark, winemaker

2012 St. Helena Sauvignon Blanc

2010 Napa Valley “Generations”

Chamu Winery; Mark Porembski, winemaker

2009 St. Helena Cabernet Sauvignon, 325 cases

2010 St. Helena Cabernet Sauvignon,

Red Dye – 115 cases



L to R, A pour of Beringer Brothers Howell Mountain Cabernet; A pour of Mumm Napa DVX Rosé

VGS Chateau Potelle; Jean-Noel Fourmeaux, winemaker

2011 Napa Valley “Inevitable” - 370 cases
2009 Napa Valley “The Illegitimate” – 1,000 cases

Chimney Rock Winery

2010 Napa Valley “Elevage Blanc” – Elizabeth Vianna
2009 Stags Leap District Cabernet Sauvignon, Estate – Elizabeth Vianna

Clos du Val; Kristy Melton, winemaker

2012 Napa Valley “Three Graces White” – 300 cases
2009 Stags Leap District Cabernet Sauvignon – 3,000 cases

Corison Winery; Cathy Corison, winemaker

2006 Napa Valley Cabernet Sauvignon, Kronos Vineyard – 400 cases
2010 Napa Valley Cabernet Sauvignon – 1,800 cases

Crocker & Starr; Pam Starr, winemaker

2012 Napa Valley Sauvignon Blanc – 1,200 cases
2010 Napa Valley Cabernet Sauvignon – 800 cases

Dancing Hares Vineyard; Andy Erickson, winemaker

2010 St. Helena “Mad Hatter” – 1,500 cases

Detert Family Vineyard; Tom Garrett, winemaker

2009 Oakville Cabernet Franc – 220 cases
2009 Oakville Cabernet Sauvignon – 150 cases

Domaine Chandon; Tom Tiburzi, winemaker

2008 Yountville Vintage Brut – 900 cases

Freemark Abbey Winery; Ted Edwards, winemaker

2012 Napa Valley Sauvignon Blanc – 291 cases
2010 Napa Valley Merlot – 9,529 cases

Green and Red Vineyard; Jay Heminway, winemaker

2011 Chiles Valley Estate Zinfandel, Chiles Mill Vineyard – 950 cases
2012 Chiles Valley Estate Sauvignon Blanc, Catacula Vineyard – 450 cases

Grgich Hills Estate; Ivo Jeramaz, winemaker

2009 Napa Valley Chardonnay, Carneros Selection - 590 cases
2009 Napa Valley Cabernet Sauvignon, Yountville Selection – 662 cases

Hagafen Cellar; Ernie Weir, winemaker

2012 Napa Valley Sauvignon Blanc – 600 cases
2011 Coombsville Pinot Noir, Montington Vineyard – 150 cases

Heitz Wine Cellars; David Heitz, winemaker

2012 Napa Valley Sauvignon Blanc
2001 Rutherford Cabernet Sauvignon, Trailside Vineyard

Hendry; George Hendry, winemaker

2008 Napa Valley Cabernet Sauvignon – 1,112 cases
2010 Napa Valley Zinfandel, Block 28 – 980 cases

Herb Lamb Vineyards; Mike Trujillo, winemaker

Two Old Dogs 2012 Yountville Sauvignon Blanc – 500 cases
Herb Lamb Vineyards 2007 Napa Valley Cabernet Sauvignon – 200 cases

The Hess Collection; Dave Guffy, winemaker

2012 Mt. Veeder Sauvignon Blanc, Small Block Series – 170 cases
2011 Mt. Veeder Malbec, Small Block Series – 303 cases

Hunnicut; Kirk Venge, winemaker

2012 Coombsville Chardonnay, Rancho Serco – 400 cases
2011 Calistoga Zinfandel, Luvisi – 400 cases

Jericho Canyon Vineyard; Aaron Pott, winemaker
2012 Napa Valley Sauvignon Blanc – 225 cases
2009 Napa Valley Cabernet Sauvignon – 450 cases

Jessup Cellars; Rob Lloyd, winemaker
2011 Los Cameros Pinot Noir – 550 cases
2009 Napa Valley “Table for Four” – 2,389 cases

Joseph Phelps Vineyards; Ashley Hepworth, winemaker
2012 Napa Valley Sauvignon Blanc – 2,400 cases
2009 Napa Valley “Insignia” – 10,000 cases

Judd’s Hill; Kenn Vigoda, winemaker
2011 Oak Knoll District Chardonnay – 100 cases
2012 Napa Valley Rosé – 150 cases

Keenan Winery; Michael Keenan, winemaker
2009 Spring Mountain Merlot,
Mailbox Vineyard – 400 cases
2009 Spring Mountain “Mernet Reserve” –
500 cases

Krupp Brothers; Tres Goetting, winemaker
Veraison 2007 Atlas Peak Cabernet Sauvignon,
Stagecoach – 2,200 cases
Veraison 2008 Atlas Peak “Red Wine,”
Stagecoach – 2,200 cases

**Lang + Reed Wine Company; John Skupny,
winemaker**
2010 Napa Valley Cabernet Franc,
Two-Fourteen – 340 cases

Lobo Wines
2011 Oak Knoll District Chardonnay; Randy Lewis,
winemaker – 100 cases
2009 Oak Knoll District Pinot Noir, Kenn Vigoda,
winemaker – 300 cases

**Long Meadow Ranch Winery; Ashley Heisey,
winemaker**
2012 Rutherford Sauvignon Blanc – 5,679 cases
2009 Napa Valley Cabernet Sauvignon – 2,715 cases

Louis M. Martini Winery; Mike Martini, winemaker
2012 Napa Valley Rosé of Cabernet Sauvignon,
Cellar No. 254
2009 Napa Valley Cabernet Sauvignon, Lot No. 1



L to R, Two generations of Skupnys pour Lang + Reed Cabernet Franc; Chelsea Prince in a discussion of her book, Rock & Vine; Alycia and Angelina Mondavi with picking bins from Charles Krug Winery to ice all the white and sparkling wines

Madonna Estate; Andrea Bartolucci, winemaker
2010 Los Cameros Dolcetto, Madonna Vineyards – 500 cases
2012 Los Cameros Gewurztraminer, Madonna Vineyards – 500 cases

Mahoney Vineyards; Ken Foster, winemaker
2012 Los Cameros Vermentino,
Las Brisas – 800 cases
2010 Los Cameros Pinot Noir,
Mahoney Ranch – 220 cases

Mario Bazán Cellars; Victoria Coleman, winemaker
2009 Napa Valley Cabernet Sauvignon; 280 cases
2011 Napa Valley Sauvignon Blanc; 200 cases
Monticello Vineyards; Chris Corley, winemaker
2011 Oak Knoll District Pinot Noir, Corley Reserve
– 168 cases
2010 Napa Valley Cabernet Sauvignon, Corley Reserve – 336 cases



Mumm Napa; Ludovic Dervin, winemaker
2008 Napa Valley Blanc de Blancs – 4,228 cases
2007 Napa Valley DVX Rosé – 2,232 cases

Newton Vineyard; Chris Millard, winemaker
2010 Napa County Chardonnay, “Unfiltered,”
Careros and Knights Valley Vineyards –
5,526 cases

Peju; Sara Fowler, winemaker
 2012 Napa Valley Sauvignon Blanc – 2,500 cases
 2010 Napa Valley “50/50”, Rutherford Vineyard – 9,000 cases

Pride Mountain Vineyards; Sally Johnson, winemaker
 2011 Napa Valley Chardonnay – 1212 cases
 2010 Napa Valley Cabernet Sauvignon, Vintner Select – 568 cases

Reverie Winery; Norm Kiken, winemaker
 2012 Diamond Mountain Roussanne, 200 cases
 2011 Diamond Mountain Cabernet Franc, 325 cases

Robert Biale Vineyards; Tres Goetting, winemaker
 2011 Napa Valley Zinfandel, Black Chicken
 2011 Napa Valley Petite Sirah, Royal Punishers

Robert Sinskey Vineyards; Jeff Virnig, winemaker
 2012 Los Carneros “Abraxas,” Vin de Terroir, Scintilla Sonoma Vineyard
 2007 Los Carneros “Marcien”

Rocca Family Vineyards; Paul Colantuoni, winemaker
 2009 Coombsville Cabernet Sauvignon, Collinetta Vineyard – 460 cases
 2009 Napa Valley “Vespera”

St. Supéry Estate Vineyards & Winery; Michael Scholz, winemaker
 2012 Napa Valley Sauvignon Blanc, Dollarhide Estate Vineyard – 1,801 cases
 2009 Napa Valley Cabernet Sauvignon, Dollarhide Estate Vineyard – 935 cases

Saddleback Cellars; Nils Venge, winemaker
 2012 Los Carneros Vermentino, Las Brisas Vineyard – 125 cases
 2008 Napa Valley Cabernet Sauvignon – 1,300 cases

Schramsberg Vineyards
 Schramsberg 2009 North Coast “Querencia,” Keith Hock, winemaker - 978 cases
 J. Davies Estate 2009 Diamond Mountain Cabernet Sauvignon; Sean Thompson, winemaker – 2,456 cases

Seps Family Estate, Storybook Mountain; Jerry Seps, winemaker
 2012 Napa Valley Viognier, Estate – 240 cases
 2011 Napa Valley Zinfandel, Eastern Exposures - 250 cases

Silverado Vineyards; Jon Emmerich, winemaker
 2012 Napa Valley Rosato; Jon Emmerich, winemaker – 900 cases
 1982 Napa Valley Cabernet Sauvignon; Jack Stuart, winemaker

Spring Mountain Vineyard; Patrick Sullivan, winemaker
 2010 Spring Mountain Sauvignon Blanc – 1,506 cases
 2009 Spring Mountain “Elivette” - 2,350 cases

Stags’ Leap Winery; Christophe Paubert, winemaker
 2012 Napa Valley Viognier – 4,415 cases
 2010 Napa Valley Syrah, Winemaker’s Muse – 218 cases

Stony Hill; Michael Chelini, winemaker
 2010 Napa Valley Chardonnay – 2,500 cases
 2010 Napa Valley Cabernet Sauvignon – 450 cases

Taderman Vineyards; Anne Wawter, winemaker
 2012 Oakville Sauvignon Blanc, Oakville Vineyard
 2006 Oakville Cabernet Sauvignon, Oakville Vineyard
 2008 Oakville Cabernet Sauvignon, Oakville Vineyard

Trinchero Napa Valley; Mario Monticelli, winemaker
 2009 St. Helena Cabernet Sauvignon, Mario’s Vineyard – 1,005 cases
 2009 Napa Valley “Red Wine” – 2,030 cases

Truchard Vineyards; Sal De Ianni, winemaker
 2012 Los Carneros Roussanne, Estate – 1,900 cases
 2010 Los Carneros Syrah, Estate - 1,020 cases

Varozza Vineyards; Kristy Melton, winemaker
 2008 St. Helena Cabernet Sauvignon, Estate Grown – 235 cases
 2008 St. Helena Petite Sirah, Estate Grown – 150 cases



At the conclusion of a very good tasting of “Winemakers’ Favorites”

Vin Roc; Michael Parmenter, winemaker
 2008 Atlas Peak Cabernet Sauvignon – 275 cases
 2009 Napa Valley “RTW” – 350 cases

Vincent Arroyo; Matthew Moye, winemaker
 2009 Calistoga Petite Sirah, Greenwood Ranch
 2010 Calistoga Petite Sirah, Rattlesnake Acres

von Strasser Winery; Rudy von Strasser, winemaker
 2012 Diamond Mountain Grüner Veltliner, Estate Vineyard – 240 cases
 2009 Diamond Mountain Malbec, Cartel Selection – 140 cases

Whitehall Lane Winery; Dean Sylvester, winemaker
 2012 Rutherford Sauvignon Blanc, Estate – 10,000 cases
 2010 Napa Valley Cabernet Sauvignon, Estate Vineyards – 12,000 cases

William Hill Estate Winery; Ralf Holdenried, winemaker
 2010 Napa Valley Chardonnay, “Unfiltered”
 2010 Napa Valley Cabernet Sauvignon, Bench blend

ZD Wines; Chris Pisani and Brandon de Leuze, winemakers
 2012 Napa Valley Sémillon, Rosa Lee
 2011 California Chardonnay
 2010 Napa Valley Cabernet Sauvignon
 2011 Los Carneros Pinot Noir ■

A Balsamic and Wine Vinegar Primer

Jim Allen, ombudsman for Sequoia Grove, laughingly says the only time he made vinegar was inadvertently. Angelina Mondavi, of Dark Matter and Hundred Acre and NVWLA board member, says her mom has been making wine vinegar at home forever. Her mom, Janice, says husband Marc, of Charles Krug, urged Janice to start a batch at least twenty years ago and has been advising her ever since. Dawnine Dyer of Dyer Vineyard says you never want to waste anything when you make wine. You want to use it all. You never want to throw any good wine out. Any small amounts can go into the barrel for wine vinegar. “Like the hand woven cloth in New England patchwork quilts and rag rugs?” we asked. “Exactly!”

Vinegar formation depends on oxygen, just as yeasts producing alcohol from sugar does not. Bacteria in the air may settle on wine and commence to eat and metabolize. These Acetobacter, as they are known, take in ethanol (the alcohol in wine) and oxygen; the various carbon, hydrogen and oxygen atoms commingle, electrons spark; acetic acid and then carbon dioxide and water are expressed. In young wine, taking up of ethanol by Acetobacter, thus reducing the alcohol concentration, can actually stimulate alcohol producing yeast to produce more—provided there is enough sugar (glucose and fructose). Acetic acid also adds a certain

fruity taste to young wine. And malic, citric, tartaric, and lactic acids are in development, as well. Keeping such changes in balance is the winemaker’s challenge. Ultimately, the sugar is depleted, oxygen and Acetobacter are banished, and wine is sent to age in barrel or tank. A portion of this wine, however, may be reserved for life as wine vinegar.

A very long time ago, fresh grape must (juice, pulp, seeds and skins) was boiled down by about a third to make saba, a sweet, sometimes barrel-aged, slightly acidic dressing for fresh fruit, cheese and yogurt. Saba and honey were the chief sweeteners for Europe until the New World brought sugar cane to the Old. Romans also reduced the must from Negroamaro and Malvasia Nera grapes and then aged their silky, syrupy confection in oak for a few years to produce a dark, delicious vincotto. Its fruity, spicy flavor is great on roasted lamb and pork, yogurt and ice cream. Vincotto can also serve as a base for an eponymous vinegar. And somewhere in the Dark Ages another syrupy drizzler came into being—balsamic vinegar. Syrupy? Yes, very.

For balsamic vinegar, wine is cooked down as much as a third or a half; the resulting mostocotto is barreled and inoculated with Acetobacter. After several months, when the new wine vinegar reaches an acidity with a pH of 3 or so, a set or battery of six or more thick-staved kegs of special woods of decreasing size is filled with the thickened wine vinegar. The bungs are left out and in a year, half the vinegar has evaporated. Then, in a kind of musical chairs



A wine vinegar and olive oil tasting in readiness at Round Pond Estate

progression known as the solera process, vinegar from the next largest barrel is used to top up the smallest, and so on. Fresh wine vinegar is then added to the largest keg. After 15 years or so, the smallest barrel holds a deeply flavored, complex and concentrated syrup, a true Balsamico, to be added sparingly to any number of dishes.

There are actually two kinds of Balsamic Vinegar on sale in our modern markets. The old fashioned, Balsamico Tradizionale DOP takes

at least a dozen years to make and may only be made in Modena or Reggio Emilia in the Emilia-Romagna region of Italy. The wines are from grape varieties such as Lambrusco, Trebbiano, Sauvignon, Sgavetta, Berzemino, and Occhio di Gatta in Reggio Emilia and Trebbiano, Lambrusco, Spergol, and Berzemino in Modena. Every vinegar is judged and awarded a red (aragosta), silver, (argento), or gold (oro) seal according to its color, aroma and taste.

A second balsamic, Balsamic Vinegar IGP, comes only from Modena. This vinegar is at least 20% Balsamic Tradizionale DOP. The balance is wine vinegar perhaps cut with caramel syrup for color and flavor. While the grapes are the same varieties, they may be grown anywhere; the vinegar must be composed in Modena. This Balsamic varies widely in taste, color, viscosity, and age.

It is rather wonderful to keep in mind that Parma's ham and violets and Parmesan cheese, the pasta and salumi and Annibale Carracci of Bologna, and the various racing machines of Ferrari, Lamborghini and Ducati all share an origin in the Emilia-Romagna Region with the wines and wine vinegars of Modena and Reggio Emilia.

Louis Pasteur described Acetobacter (acetum is Latin for vinegar) in 1864, although its habits had been appreciated for millennia. Babylonians enjoyed wine vinegar flavored with honey, malt and fruit. The French formalized

their methode d'Orléans vinegar making in the 17th century. Using the Orléans method, one fills a barrel (having a tap) three-quarters full of wine, tops it up with fresh vinegar, and lets Acetobacter bustle about for a few months at a comfortable room temperature. Screened holes in the top and sides of the barrel assure plenty of O₂. Good wine vinegar is then drawn off at the bottom, and new wine added in at the top. Like most artisanal vinegar makers, Janice and Dawnine make their wine vinegar using the Orléans method.

In baking, the very same yeasts convert sugar to alcohol and CO₂ in the very same way they turn fresh grape must into wine. Bread dough is lifted as CO₂ bubbles up (the alcohol later evaporates). Yeast also converts sugars in corn syrup to ethanol destined for the gas pump. And it is yeast that turns apple cider hard, and Acetobacter that turns hard apple cider to cider vinegar.

Long Meadow Ranch offers wine vinegar for sale made from its own estate wine in an acetaria in neighboring Solano County. Quarry Vineyards at The Terraces is now in its 15th year of making balsamic vinegar. While a part of the winery's various tasting experiences, the vinegar is not yet available for sale. Round Pond Estate offers wine vinegars for sale that are estate grown and produced; an estate balsamic vinegar is in process. Interviews with principals from each of these three wineries follow. ■

Chris Hall

General Manager

Long Meadow Ranch Winery and

Farmstead Restaurant

738 Main Street, St. Helena

From the time the Hall family acquired property on Whitehall Lane in St. Helena in 1989 that has been known as Long Meadow Ranch (LMR) since the 1870's, the family has been developing and diversifying operations as it has acquired additional property on Highway 29 in Rutherford beginning in 2002 and St. Helena in 2009. Currently, orchards of olive and fruit trees, vegetable gardens, vineyard, cattle and horses; winery, olive press, tasting room and restaurant; garden-to-market programs and farm stands; building and land restoration and community service are all part of LMR.

Chris, the older son of Laddie and Ted Hall, says he is 'in charge of the customer-facing businesses as well as general manager of the winery. Mom is the farmers marketer (Chris thinks LMR has been at St. Helena Farmers' Market for almost 15 years); Ted is farming operations--definitely the cattleman.' From less than twenty paid hands five years ago, six or seven times that many now work at LMR. The estate winery produces Sauvignon Blanc, three Cabernet Sauvignons, its proprietary red blend, "Ranch House Red," and a very small bottling of Sangiovese from grapevines Laurie Wood began to plant for LMR in 1990. LMR's first wine was made in 1994 with Cathy Corison, its first estate-vinted wine was in 1996, and its first estate-pressed olive oil was harvested



in 1998. Winery, caves and olive press facility were all designed by architect William Turnbull, Jr. and completed in 1998. The olive press itself is from the Italian firm Gruppo Peralisi's Olive Oil Division.

Chris says the family constantly discusses the role of food products other than wine. His parents are both excellent cooks, so Halls rarely went out to dinner while Chris and his brother were growing up. Chris characterizes the LMR philosophy as “The best use of every last thing--like the whole animal in the restaurant. Olive waste goes into the compost, apples into jams and jellies--we just finishing jamming a bunch of jams and jellies last week. They're only seasonally available. Our honey always sells out fast. It's really popular in the Valley.”

As a kid, Chris was part of the Rutherford 4-H and raised chickens, pigs and horses. He says it was a great group with children from Caymus, Herb Lamb, Stony Hill, as well as the Rubio and Landis kids. Chris' younger brother Timmy, an accomplished trail-rider, was also an avid 4-H'er. Timmy was only thirteen when he died most unexpectedly 16 years ago. His spirit is ever present at LMR, which continues to be supportive of the Rutherford 4-H.

When it was time for college, Chris, with a smile, says he chose University of Colorado at Boulder for its hiking and biking. He majored in geology and fire sciences and was part of lots of mineral explorations. When the family lured him back to the Valley, Chris immediately joined the Rutherford Fire Department as well. He and his wife Tara now live in St. Helena where Chris admits he is pretty much the grill-master at home.

Since 2002, LMR has been developing row crops on its Rutherford property (that has

always been in produce other than grapes) as well as increasing production on Whitehall Lane where 11 acres are in fruits and vegetables today. One of the Whitehall Lane olive groves dates from 1870's, making it one of, if not the, oldest in Napa Valley. LMR Prato Lungo olive oil comes from that grove of almost 1,000 trees, many of which were discovered exploring the property on horseback. The trees are most likely a French cultivar. LMR Napa Valley Select olive oil is from more than 1,500 newly planted trees--Italian cultivars: Frantoio, Leccino, Pendolino, and Moraiole. LMR Napa Valley Select olive oil can be used to dress a fresh green salad. Its Prato Lungo is subtler--Chris likes it with just a dash of sea salt on arugula.

Because wineries host so many wine dinners at restaurants, Chris said LMR could add its grass-fed beef, produce and olive oils to a menu and then work with the chefs on pairings. Chris has flown to such dinners many times with a carton of eggs on his lap. And everyone would keep asking, “Why don't you have your own restaurant?” He says opening one was probably one of the easiest decisions the family made in 2009 when they had found a good spot for the tasting room that was more accessible than the ranch on Whitehall Lane. “It probably only took a week as we kicked around the location.”

Chris calls LMR wine vinegar a natural sister in the Napa Valley Select series. The restaurant alone uses 2 to 4 barrels of LMR wine vinegar a year. Barrels of wine are selected out for vinegar when the blending sessions for finished wine gets underway. Vinegar takes six months to make

from wine that has already been aged at least a year to a year and a half in French oak. (This year's house vinegar was bottled in June.) Chris trucks the vinegar wine to Katz & Company Olive Oil and Vinegar in Suisun Valley where he says Albert Katz has been making vinegar for several years using the *methode d'Orléans*. Katz & Company oversees all LMR's vinegar making. Because there are lots of airborne cultures in the barn where the vinegar is made, Chris makes sure no samples ever come back to the winery, and he always changes his shoes before he comes home from Suisun.

Chris has done everything in the cellar, from leafing and picking out in the vineyard to crushing and fermenting in the winery, and it is obvious that he and his family are continually finding ways to make food and wine enjoyable. The espaliered apple trees on Farmstead's terrace are Chris's idea. He had seen such trees on a trip to Northern Italy, where they cover the Adige Valley floor, and a pole and cloth system protects the apple crop from hail. As Farmstead and its terrace were taking shape, Chris remembered the Adige's espaliered trees, poles and rolls of cloth. As our interview concluded he suddenly added, "Oh, we make a Cabernet Sauvignon grappa with St. George Spirits [in Alameda], which gets the pomace. We're now trying out a Merlot grappa." Chris then laughs and sighs as he waves goodbye, "Wine is a lotta fun and a lotta hard work." ■



Timm Crull

Winemaker

The Terraces at Quarry Vineyards
1450 Silverado Trail, Rutherford

Timm Crull's parents are from the mid-West. When Timm's dad's job took him West, the family moved to San Marino, California. Timm says they had a very, very strong home life; he and his family had dinner together every night at 5:45 p.m. The move, however, gave Timm a chance to discover the Huntington Library's art and gardens. He had a vegetable garden as a kid; now he discovered how artistic and spectacular gardens could be. In junior high he had his own landscape business. Timm already had a workshop, so it was easy to keep the mower up and running--he likes working with wood and metal. When he went to UC Berkeley in 1979, Timm suddenly was without a workshop. He says he turned to cooking as a creative outlet.

His first job after college was with IBM in Oakland and this time, absent a workshop, Timm began making wine at home. He also took classes in winemaking and wine tasting. Eventually, he helped start a commercial printing company that landed a contract with Draper & Esquin--"the wine store at the time." The company printed Draper & Esquin's catalogues and was partly paid in wine. This was in 1989, before the Internet, when Timm says the Wine Spectator was just a yellow piece of paper. By the late 1990's the printing business had been sold and the wine store was out of business [to reopen soon after as a *négociant*].

The Crull family then bought 113 acres in Rutherford from the Werle family. The Crulls named the property Quarry Vineyards and set to work. The original 160-acre estate had been established by Charles Scheggia in 1881. Charles had terraced the hillsides once quarried for stone and built a winery. Sadly, fire reduced his winery to only a husk a year later. Then came Phylloxera and Prohibition. In 1920 the Werle family, legend has it, acquired the property for ten dollars and forgiveness for a bar tab, and began to farm it. When the Crulls acquired the property, Timm went back to school for viticulture and oenology at Napa Valley College and helped with crush nearby at The Terraces. He says it was a fantastic learning experience. In 1994, the Crulls instigated a re-plant of Quarry Vineyards under the tutelage of Bob Steinhauer at Beringer Vineyards (part of Treasury Wine Estates), which bought their first crop in 1997.

In the 1970's, Wayne Hogue bought 21.5 acres from the Werles and re-planted the hillsides to vines. Seven acres are now in twin rows of Zinfandel on the outside and Cabernet Sauvignon inside on Wayne's novel terraces. The Zinfandel budwood came from Quarry Vineyard's Werle clone, Cabernet from Grace Family. Wayne sold The Terraces' first crop to Caymus, and then at Charlie Wagner's urging, began making his own The wine there. Wayne finished building his winery in 1991. By 1998, Timm was assisting Wayne with winemaking at The Terraces as well as selling Quarry Vineyards fruit to Beringer. Wayne then offered to sell The

Terraces to Timm and Sharon; they bought it in 2001. Wayne died just last year.

Timm has seen many changes in wine. Grapes were still on the vine at 26° Brix at this interview. Ten years ago they would have already been picked, and 15 years ago, Timm says, picked three weeks before that! Quarry makes a maximum of 2,500 cases from its own and purchased fruit, producing Cabernet Sauvignon, Cabernet Franc, Zinfandel, and Petite Sirah as well as Chardonnay, Chenin Blanc and Riesling (Timm loves the aromatic whites). There is usually an additional project each year as well to keep things fresh and interesting. Quarry Vineyards also sells fruit to Nickel & Nickel and Frank Family.

One day in Berkeley, on a chance visit to Oak Barrel Winecraft, where Timm had often gone when he was a home winemaker, Timm came across a set of cute, small barrels he learned were for making balsamic vinegar. Timm had already come to know and enjoy balsamic during the many trips to Italy he has made with his family. Now he immediately read everything about making the vinegar he could get his hands on, which was precious little back then. Finally, he was introduced to Paul Bertolli, who had left Chez Panisse and started Oliveto Restaurant. Paul is an exceptionally knowledgeable Italian cook who makes balsamic vinegar (Timm recommends Paul's cookbook, *Cooking by Hand*). Paul generously gave Timm immediate help and continued to consult for several years.

After buying the fruit, a second crop or odd lot of red (often Merlot since, thanks to "Sideways," Pinot Noir is harder to find) the first step is readying wine grape must for balsamic vinegar. The must goes into stainless steel 50-gallon stockpots to cook over an open flame until volume is reduced by a third or half. "Like making a soup stock," Timm says, "you clarify as it cooks down, skimming off the mats of solids as they form, slowly lowering the temperature." Next, the *mosto cotto* (cooked must) is fermented in 200-gallon plastic barrels. Familiar with the kinetics of fermentation, Timm has learned when it is time to barrel the syrupy wine in new, varnished French oak and add *Acetobacter* (the bacteria that changes alcohol to acetic acid). Timm tells by taste and smell when the vinegar is ready for the battery—a set of six small barrels, graduated in size and each of a different wood. With the bungs out, the vinegar is left to evaporate for a year. Then, using the *solera* method—a barrel-to-barrel process, contents are poured sequentially from the larger into next smallest barrel, and the largest is topped up with new vinegar. In 12 years, 18 gallons will become a single gallon. The Italians say they make balsamic for their grandchildren. A dozen such batteries now slumber in the Quarry Vineyards' *acetata*, a space dedicated to vinegar aging, typically in the attic of a traditional Italian house. Timm and Sharon's children, fraternal twins, are 17. Timm has put their names on the most recent batteries.

During the interview, we tasted Timm's oldest vinegar drawn from barrels of cherry—it was sweet, and juniper—which was cool and deep. The other barrels were chestnut, acacia, oak, and ash with a mulberry head. Timm says his vinegar "is getting closer, but still not where I want it." Time is the deciding factor. "Patience!" he sighs. With time come texture and a blending of all the battery's different woods. Although his vinegar is not available commercially, tasting it is part of a typical tour of the estate. Timm says balsamic vinegar is really a condiment [to have] with protein. It was medicine, a digestif; only culinary in the last 100 to 120 years," which we think is a good trend for food and wine in Napa Valley. ■

Ryan MacDonnell

Co-owner and managing partner
Round Pond Estate
875 Rutherford Road, Rutherford

Our Rutherford region is a six square mile sweet spot for producing fruits with ripe and robust character. Bob and Jan MacDonnell began to buy property here in the late seventies and came up from San Francisco as often as they could to take part in improving the productivity of their land as they slowly expanded their holdings. As a result, their four children grew up in the country as much as the City. Established as Round Pond Estate in 1983, the property now comprises 450

acres and is managed by two of the MacDonnell children, Ryan and her brother Miles.

Every once in a while, at the start of his Rutherford visit, Bob would fill up a gallon bottle with oil from Napa Valley Olive Oil Company in St. Helena. One day his daughter Ryan says he had the vision, "Let's do the same." Today, Round Pond Estate includes an olive mill, winery, 362 acres of vineyard, 12 acres of olives, and a five-acre vegetable garden, as well as houses for the MacDonnell families.

In 1992, the MacDonnell's vineyard manager began to make home wine for the family. This changed dramatically when Miles was lured home in 2001 to take charge of a wine program. Round Pond's first vintage of 950 cases (up from less than 200 of home wine) was made the next year with winemaker Thomas Rivers Brown, consulting. Miles says the vintage gave them a chance to compare and contrast the estate's wine with all its clients'. He could see how a vineyard performed in different hands—quite an opportunity.

Ryan returned home in 2003, when an olive mill was under construction. She had majored in economics at UC Berkeley, then earned a Stanford law degree, and had left the Hewlett Foundation to join Round Pond in its all-over project to build the brand. She and Miles assumed control of the business that same year. Construction of the Round Pond Estate winery got underway in 2005 and was completed in 2007 while Miles took time to get an MBA.



PHOTOGRAPHER: JASON TINACCI/ROUND POND ESTATE

Besides becoming grape farmers like their parents, Miles also oversees the wines as well as the vineyards and Ryan is responsible for marketing and hospitality, which includes Round Pond's olive oil and other comestibles. A winemaker joined the Round Pond team in 2007 and an executive chef in 2012.

About one third of Round Pond's wine grapes remain on the estate. The remainder of its sustainably farmed Cabernet Sauvignon, Merlot, Malbec, and Petit Verdot; Syrah, Petite Sirah and Nebbiolo; Sauvignon Blanc and Viognier are sold. There are currently three finished wine programs—Reserve, Rutherford and Napa Valley, with several additional wines unique to the wine club. A proprietary white blend debuts this year; a Petite Sirah is not always vinted, nor Petit Verdot, and the percentages vary when one is. The Nebbiolo has a cult following as wine, and is a key ingredient in the vinegars. Merlot is either earmarked for wine vinegar or sold.

In addition to vineyards, there are 12 acres of olives planted to Italian and Spanish varieties. Ryan says two acres of its Spanish varieties are at least 100 years old. The organically farmed orchards average 30 tons of olives at harvest, generally bearing three tons an acre. Round Pond has had a low of 10 and a high of 80—a bumper crop! As a footnote, Ryan adds that in contrast to wine grapes that yield 150 gallons of wine from a ton of fruit, a ton of olives yields 15 to 30 gallons of oil, depending on the varietal (a ton of maple sap gives just six gallons of syrup). When Ryan joined Round Pond Estate, Darrell

Corti [of Corti Brothers, Gourmet Food and Wine Italian Grocery Store in Sacramento] counseled that to get a great olive oil going, Marco Mugelli should consult. Marco was a mill master in Italy who had founded its National Association of Olive Oil Tasters and was a judge for the annual Los Angeles International Extra Virgin Olive Oil Competition. He died just last year. When Ryan met Marco at the airport she discovered he spoke no English; she spoke no Italian. Fortunately, with Spanish as a lingua franca consultations could get underway. Roberto Zecca of Marin Frantoia in Mill Valley also consulted, as did Paul Vossen, now with the recently established UC Davis Olive Center. At the time, Ryan recalls, 'there just wasn't that much [olive information] out there.' Now there is a whole olive program at Davis where Paul advises on production.

Round Pond produces four olive oils: Italian Varietal, Spanish Varietal, and two citrus-flavored: Meyer lemon and blood orange. Ryan works with two assistants to blend the oils. It has been a process of trial and error, she sighs, but now there are ten years of experience to go by. The new oils used to be sent to ten local chefs for feedback; now tastings within the estate suffice. The Tuscan oil profile is spicy (each of the estate's five Italian varieties is picked separately for mellow flavor profiles). The Spanish Varietal is buttery, soft, its olives picked at the very end of the season. To flavor the oils, fruit is juiced and the peels crushed with the olives for a light fruit essence, as Ryan wants the olive flavor to shine through. She likes the blood orange oil on wild

salmon—drizzled over it baked, poached, or cast iron on the stove seared. The Meyer lemon is an excellent vegetable drizzle or on salad with salt and lemon juice. Recently, the estate has begun to infuse California extra virgin olive oil with its estate-grown garlic, basil and rosemary as well as a lemon-pepper combination.

With that plethora of citrus juice at harvest, Ryan was delighted when Cowgirl Creamery came to Round Pond with an idea for citrus syrup. The creamery wanted an alternative to honey for pairing with its cheeses. The two citrus juices reduced into syrups are also wonderful with sparkling water, in cocktails, or, Ryan laughingly gestures, drizzled who knows where. The syrups are sold wholesale and at the winery.

At the same time olive oil consultants were being called in, Paul Bertolli of Oliveto in Oakland came to consult on varietal wine vinegar. Everyone always says to Ryan, "Hey, what's the difference?" but she affirms, "There is such a difference. We make it every year." The estate makes two varietal wine vinegars, one a blend of Sangiovese, Nebbiolo and Petit Verdot and the other a blend of Merlot and Cabernet Sauvignon. The Italian varieties plus Petit Verdot blend is soft, sweet, subtle and creamy. The Cabernet-Merlot blend is BIG, bright, juicy, and strong. (To taste the vinegar, a sample is spooned over a cube of sugar and then quickly sipped from the cube.)

Because wine needed for the vinegar program is about the same each year, certain tonnages

are set aside to ferment to a certain percentage of alcohol in large inert plastic fermenters. The wines are then blended and taken to the vinegar house (the acetaria) to acidify in neutral oak (and sometimes plastic) barrels. Paul Bertolli made the initial inoculation with an Acetobacter culture he brought from Oakland in a jug. Now, à la the Orléans method, a dab of finished estate wine vinegar starts the next season's. During transformation, fledging wine vinegar is checked for freshness and acidification—6% acid and 6% sugar. Most of the 1,000 case production is sold at the winery or to its wine club; its executive chef also puts it to use, and Ryan says a little bit goes to wholesale.

Ryan's Balsamico program is now seven years old. Paul also helped her establish its methodology, cooking down the must in large pots to half its volume at Jordan Vineyard and Winery in Healdsburg and then bringing back the thick, caramelized must to Round Pond to acidify, again with some of Paul's own Acetobacter culture. Although Nebbiolo is a traditional wine vinegar grape, Ryan prefers estate Cabernet Sauvignon. Sadly, she lost her first few years of production, but now there are seven good years in batteries of eight barrels each [see our preceding Primer on Balsamic and Wine Vinegar] and the batteries are checked on daily. Ryan calls the Balsamico program "a work in progress, with the likelihood of commercial sales unlikely." She does want it to be part of the brand in some way, however, perhaps as some kind of grace note, and Round Pond's hospitality is gracious, indeed. ■

About Books

Book Review kindness of Antonia Allegra



The Model Bakery Cookbook
by Karen Mitchell and Sarah Mitchell
Hansen with Rick Rodgers;
Chronicle Books, San Francisco;
2013

A certain kind of graciousness shows in a bakery. It presents itself in the careful choice of baked goods or breads on display and then the placement of these goods in a box, often a pink box. Then comes the smile as the baker or bakery clerk hands their chosen treats to a waiting customer. With the new cookbook, *The Model Bakery Cookbook*, by Karen Mitchell and Sarah Mitchell Hansen with Rick Rodgers, the authors present their years of expertise and recipes with a "pink box smile," knowing their readers/home cooks will taste true success as result of discovering this book.

Over the years, baker Karen Mitchell held off from detailing her baking and recipes that had brought wine country fame to her two bakeries. It took a push from her daughter Sarah to give life to the *Model Bakery's* 75 most treasured home-styled recipes. "We started with small-kitchen methods and worked carefully to develop them for a commercial scale," says Karen. "For this cookbook, we went backward, reducing commercial formulas to the small scale we began with more than thirty years ago so they can be reproduced successfully in the home kitchen... It is also the story of our bakery, which is intertwined with the vibrant culinary history of the Napa Valley."

The reader learns essential basics: 10 key bakery ingredients: chocolate/cocoa; dairy products; eggs; fats; flour; leavenings; nuts; salt; sugar; vanilla. Also included is information on equipment needed for bakery action—tools ranging from a baker's peel (for moving bread into and out of the oven) to fluted tube Bundt pans to pastry bags and tips, and more—all giving one a sense of confidence thanks to the bakers' clarity.

The weeklong fermenting Wild Yeast Grape Starter recipe seems ideal for a baker in a valley of vines. With step-by-step instructions, the Mitchells lead the home baker to idyllic bread, blending levain with the Wild Yeast Grape Starter to create a memorable old-style crusty bread.

I found myself "tasting" my way through recipes in this book as I read the entries, from such savories as the *Model Bakery's* large free-form English Muffins to ultimate sweet baked goods – Pumpkin Gingerbread Cake and Chocolate-Raspberry Cake, as well as the bakery's famous Chocolate Rads cookies, a constant hit with their chunky chocolate texture and huge size. The baked goods' flavors (real and imagined) are delectable. Renowned cookbook author, Rick Rodgers, lent his professional hand to the recipes in the book, all of which have been home-kitchen tested. Photos by Frankie Frankeny accompany each main recipe, offering a stunning reality to the recipes.

Antonia Allegra is a food and wine writer/editor who lives in St. Helena. Antonia@fcs.net ■

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