

NAPA VALLEY WINE LIBRARY **REPORT**



W I N T E R 2 0 1 5

2015 Calendar of Events

Thursday, January 15 at 9:15 am

Annual Meeting

George and Elsie Wood Public Library, Saint Helena

Friday, February 20 from 4:30 pm to 6:00 pm

8th Annual Books on Wine Festival with

Alder Yarrow, author of *The Essence of Wine*

Saint Helena Public Library

Saturday, May 9 at 9:00 am

25th Annual Wine Seminar, “Winemaking in Two Worlds”

EcoLab Theatre, CIA-Greystone, Saint Helena

Sunday, August 9 from 5:00 pm to 7:00 pm

53rd Annual Tasting, “V for Vintage 2012!”

Silverado Resort & Spa, Napa

Table of Contents

President’s Letter..... I

Editor’s Letter.....2

Interviews

Megan Jones, Library intern.....3

Professor David A. Mills, UC Davis.....4

NVWLA Wine Library Weekend

“From Vineyard to Label: A Celebration of *Terroir*”

24th Annual Wine Seminar6

52nd Annual Tasting..... 12

Organization and Membership Information.....21

Napa Valley Wine Library REPORT

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President's Letter

Dear Napa Wine Library Friends,

Good news on the Preservation Initiative front! We have hired an intern, Megan Jones, to inventory the NVWL archival materials at Saint Helena Public Library and outline a plan for their care and access (some items should be weeded out, others digitized). Bobbie Vierra, the library's technical services supervisor, is supervising Megan and helping with legwork on the project. This includes visiting sister collections at other institutions.

Bobbie, Megan and yours truly have already enjoyed detailed tours of the UC Davis library and winery with Axel Borg, the Wine and Food Sciences Bibliographer at the university. Axel took us through the Viticulture & Enology Collection in the Peter J. Shields Library at UC Davis, and the teaching and research winery that is part of the Robert Mondavi Institute for Wine and Food Science.

While we were touring, Axel told a story that exemplifies exactly why the preservation of information, which becomes the keeping of history, is so important:

'In 2007, an outbreak of what looked like an extremely contagious hemorrhagic fever was reported in Bolivia. A search of pertinent web-based medical information on the Internet revealed absolutely nothing helpful. Zero, no information, no recommended action in the midst of a scourge.

Turns out, in 1963, Dr. Karl Johnson, head researcher of an even earlier outbreak, had diagnosed the disease as Bolivian Hemorrhagic Fever and Karl knew that what was on the Internet in 2007 only went back as far as 1965. Hence a goose egg for the 'net and a homerun for someone in Bolivia reaching Karl at the University of New Mexico.'



PHOTOGRAPH COURTESY E & J GALLO WINERY

It is important to remember and to have access to the knowledge we have learned.

The story impressed me as an example of how quickly we become dependent on the newest latest technology and forget that very bright people have been adding to our collective knowledge since we began. Archives are important.

If you would like to help, please earmark your donation for the Preservation Initiative.

Sincerely,

Carolyn Martini
President

Editor's Letter

Dear Reader,

We hope the summaries of the Wine Seminar and Annual Tasting, with their breadth and depth, will help you embrace a change in scheduling for 2015, when the seminar takes place well before the tasting.

The Wine Seminar, "Making Wine in Two Worlds," in which we explore the challenge of making wine in both France and Napa Valley, is **Saturday, May 9** at CIA-Greystone. The Annual Tasting, a celebration of the 2012 harvest, "V" for Vintage 2012! is **Sunday, August 9** at Silverado Resort & Spa.

Our 2014 annual NVWLA Wine Weekend explored "From Vineyard to Label—A Celebration of Terroir," so we wanted to learn more when the research of microbiologist David Mills, a professor at UC Davis, came to our attention. We hope you will enjoy his interview and what his work may hold in the future for winemaking. We were also happy to learn of the work library intern Megan Jones has contributed to the care of the

NVWL archival collections in the George and Elsie Wood Public Library in Saint Helena. An interview with Megan is included as well.

Our REPORT is considerably enhanced by contributions from an extraordinary corps of volunteers. Nine years ago, Priscilla Upton accepted the invitation of then graphic designer Jim Cross for portraits of REPORT interviewees, and five years ago, its cover photograph. Three years ago, Tim Kennedy commenced documenting all our events and Janis Gay, a behind-the-scenes editing of the REPORT. We hope you find, as we do, that their work leavens and enlivens the experience of reading each fresh issue.

In closing, we must mention the recent death of Volker Eisele. Although Volker Eisele Family Estate first poured at the Annual Tasting in 2005, Volker began to make a difference in wine and grapes in the Valley in the 1980's. Thanks to his vision, most changes of use in Napa County farmland outside of a city

limits must be approved by popular vote (Measures J and P). In 2008, Volker was cited "Outstanding Agriculturalist of the Year" by our Napa County Farm Bureau. In the 15 years of our editorship, Volker was always ready with a trenchant comment or suggestion to strengthen NVWLA programs. To all his family we offer our condolences and appreciation for his guiding hand.

Diana H. Stockton,
Editor



PHOTOGRAPH: CAROL TROY

Megan Jones

*Intern, Napa Valley Wine Library Collection
George & Elsie Wood Public Library
Saint Helena*

This October, Megan Jones undertook a three-month internship at the George & Elsie Wood Public Library (SHPL) in order to develop a general plan for archival materials in its Napa Valley Wine Library Collection in general and its audio and VHS tapes, in particular. The tapes must be digitized now, before they self-destruct. Megan's internship is funded by the NVWLA Preservation Initiative and overseen by Bobbie Vierra, SHPL reference librarian and Technical Services Supervisor.

While in high school, during the summer Megan helped out at Napa Public Library with shelving books and other tasks. After graduating from UC San Diego, Megan interned at Napa County Historical Society, in the Goodman Building in Napa. (When asked about the recent earthquake, Megan said the stone building is still closed to the public although it suffered no structural damage. Sadly, its decorative portico is deemed unsafe, the parapet menacing; the collections, however, are fine.) Then while studying for her library degree, Megan started work at SHPL as an assistant in programs and marketing. NVWLA is delighted to have her at work developing a plan for the NVWL archives.



Megan was trained as an archivist and librarian by San Jose State, as she completed her degree in library and information science and management of archives and records (MLIS). And, more importantly, Megan says she likes working with historical items. She says still photographs, especially those with information on their backs, are currently very popular to use in research.

She defines “archival” as anything anyone wishes to have preserved for any length of time. It need not be old. In the context of the history of

Napa Valley's wine community, materials from the 1960's or 1990's are very important and desirable to keep. Megan says her first priority is to define the scope of the collection. Then she can shape recommendations for cataloguing the collection (which presently is listed only by donor); the sorting and weeding of its contents; a coherent storage plan; and the best methods for access both at the library and on-line. ■

Professor David A. Mills

*Peter J. Shields Endowed Chair in Dairy Food Science,
Department of Viticulture & Enology and
Food Science & Technology
University of California at Davis*

This year's Wine Seminar and Annual Tasting in celebration of terroir led us to be intrigued by Advisory Board Member Carole Meredith's suggestion of David Mills at UC Davis for a possible panelist at a future seminar. Carole wrote that Dave's field was "the role of vineyard microbes on terroir." When we called Professor Mills, he readily accepted an invitation to be interviewed for this REPORT.

Professor David Mills is from Green Bay, Wisconsin, where his father was a doctor. During the football season Dave and his brother would sit in the children's section at Lambeau Field to cheer on the Packers. Dave had imagined he'd become a doctor like his father but instead he has pursued an academic career of research and teaching in microbiology. He is still a Packers fan, however, and his cheesehead is on the windowsill in his office at UC Davis.

During research for his doctorate, Dave discovered introns within plasmids in the cytosol of certain bacteria. Cytosol is the goo inside a bacterium; plasmids are bodies that cruise through the cytosol, loaded with code to generate certain new molecules of protein. Introns are bits of DNA within plasmids that do not directly govern the production of protein (they had not been known in bacteria before Dave's research).



PHOTOGRAPH COURTESY OF UC DAVIS

Rather, they are like punctuating a sentence. The position they take up in a chain of DNA can alter coding for proteins, and can cause a plasmid to produce something else. The introns Dave was the first-ever to recognize were those governing the metabolism of lactose within lactose bacteria—"a rather industrially relevant determination," he adds—given our appetite for products cultured from milk: hard cheese, cream cheese, cottage cheese, yogurt.

In 1995, his doctorate followed by two years of postdoctoral research at North Carolina State, Dave was offered Professor emeritus Ralph Kunkee's former position in viticulture and enology at UC Davis (Ralph had retired in 1991). The university's reputation in viticulture and enology had inspired Dave to suggest a study of microbes associated with fermentation when he had applied. 'Winegrowing and winemaking—a microbial zoo!' Dave laughs. Keep in mind that

we human beings are largely microbial, as much as 90%, by number of cells—referred to as our human microbiome.

The advent of new DNA-identifying tools and techniques, largely thanks to research support from the medical and food communities, had made the study of microbial diversity in nearly any site possible. Dave thought, 'Why not apply this innovative technology to wine?' And soon after he joined the faculty at UC Davis, winemaker Ashley Heisey suggested he begin his vinous microbial research right then at Dolce in Oakville, and sample the must for its botrytized late harvest wine. The two agreed such must was sure to be "loaded with microbes" (starring *Botrytis cinerea*, aka "noble rot").

In vineyards, microbes arrive via plants, insects, water droplets, dust particles. Rain splatter can stir them up as well as farming practices. After the grapes for Dolce had been harvested, cleaned and, in this case, pressed, and were ready to ferment, Dave's samples were taken at the press pan. With the results from this initial sampling that confirmed the presence of various populations of bacteria and yeasts that had come in on the skins of the grapes, Dave knew much more research was in order and set about doing just that over the next ten years.

John W. Thorngate directs the Sensory Department at Constellation Brands. He agreed to work with Dave and UC Davis to further identify and describe the microbial ecology of wine musts. For two years, musts from eight

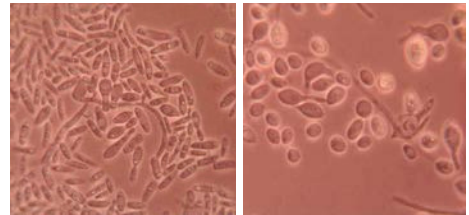
different Constellation wineries from Paso Robles, Central Coast, Napa Valley, and Sonoma were sampled, 280 samples in all, of Chardonnay, Cabernet Sauvignon, and Zinfandel. And halfway through the research, new DNA sequencing techniques made a hundred-fold improvement in the number of samples that could be run. As many as 300 samples could now be sequenced. The prior maximum had been 20. Furthermore, the more samples one has to analyze, the truer one's results.

Weather, wine grape variety, °Brix, leaky berries—manifold conditions enrich different microbial populations. Dave and his research team found that at the start of fermentation, Chardonnay from Paso Robles and Chardonnay from Napa harbored different populations of microbes. And, the microbial populations of Napa Chardonnay and Napa Cabernet differed. Furthermore, in the two years of samples, Napa Cabernet was more similar year-to-year than a Napa Cab was to a Paso Robles Cab. Dave is convinced there is regionality in microbial populations, a MICROBIAL TERROIR.

His department has also been asked to sample and describe the microbial environments where sake and beer are brewed, cheese and Matsoon (an unsweetened milk drink Armenian in origin) are cultured, and hard cider is fermented. In the last few years, cocoa and coffee beans have also been thoroughly sampled as well as leaven bread dough, fish paste, and various salamis (the potential roster of fermented food and beverage microbial ID's is lengthy). With the advent

of extraordinarily effective methods of DNA (and RNA) identification, it is now possible to sequence the DNA of an entire tree, a whole grapevine.

One of the primary contributions to winemaking by UC Davis in the 1960's, Dave asserts, was cleanliness. With better sanitation practices such as improved management of microbial populations by applications of sulphur dioxide, wine production became healthier and more consistent. Mind you, the microbial population involved in fermentation is by and large, inherently good, inherently benign, and vanishes



Dekkera yeast

Sporobolomyces yeast

from the wine. After fermentation, after racking and settling, after filtration and fining, the microbial population is gone. Lees are the husks of a vast population of microbes starved out by the yeasts that have eaten all the sugar or been vanquished by alcohol, which depolarizes cell membranes.

Dave also mentioned the work of Trevor Phister, a former post-doctoral fellow now at Pepsi. In Dave's lab, Trevor was able to develop a quantitative test for *Brettanomyces bruxellensis*, (*Dekkera*), a most unwelcome microbe when it

becomes a crowd. Trevor published his research in 2003. A test based on the work has since been used that can determine the presence and magnitude of Brett at any stage in winemaking.

Now that Dave's lab has identified and measured the different microbes that arrive at the winery and are in wine must, further research will allow them to follow the must into the winery. With the new DNA sampling techniques, the microbial factors that bring change during fermentation and aging can be ascertained: the microbiome of wine production, unique to vineyard and winery.

Dave says his lab is on the front edge of how to look at all this information. Research into why wine tastes the way it does is tantalizingly underway. Dave says he wants his students to have concrete evidence of what stimulates the sensory experience of wine, its taste and smell. Collaboration on the sensory effects of wine has begun with sensory scientist Hildegard Heymann, who succeeded Professor emerita Ann Noble. Dave wants his graduates to make their own winegrowing and winemaking decisions based on the evidence of actual microbial profiles; he wants them to be able to assess consequences, where possible, with factual, measurable parameters rather than guesswork.

What a sommelier says she or he can detect, scientists want to see and know—not via a sommm hypothesis. Dave seeks further proof of regionality and real proof of how wine tastes. He and his students are at work on determining the how as we continue to savor the wow. ■

From Vineyard to Label, A Celebration of *Terroir* 24TH Winemakers Seminar

CIA-GREYSTONE AND CHASE CELLARS, SAINT HELENA
SATURDAY, AUGUST 9, 2014

It was with obvious enjoyment at seeing one another that our six seminar panelists assembled at the EcoLab Theatre of CIA-Greystone for the Seminar. At nine o'clock sharp, NVWLA President Carolyn Martini welcomed us all and let us know harvest was already starting in Napa Valley, and so on behalf of everyone, she thanked the panelists for their participation as Vintage 2014 gets underway.

Carolyn then characterized land as an asset that once acquired by a person or business demanded an expression, "...and our land here in the Valley demands that we make wine." She next introduced seminar moderator John Thoreen, a new member of the NVWLA Advisory Board. Prior to coming to Napa Valley, John taught philosophy to art students at San Francisco Art Institute. A long summer in France brought him to Napa where nearly 40 years ago he helped found the Society of Wine Educators and, after a stint at Sterling Vineyards, became director of the Wine Center at Meadowood Resort. Although John retired from Meadowood after 17 years, then as now, he is also The Wine Tutor.



John first wished to know who we all were, asking for a show of hands if we were a. in the wine trade, b. had a wine cellar, c. were familiar with the term *terroir*? By and large we a. were not, b. did, and c. were. John then reviewed "Vineyard to Label," the single vineyard and the rise of one-line descriptions of wines, the proprietary label concept. John touched on assemblage—the blending of lots at the chateaux.

Then, with a copy of NVWL founder Jim Beard's letterpress edition of Robert Louis Stevenson's *The Silverado Squatters* in his hand, John reminded us of the chapter in which Stevenson,

after spending two months in 1880 on Mount Saint Helena, described the wines of California as in the "experimental stage," the dollar outcome uncertain. Stevenson wrote that winegrowers prospect, enduring cycles of failure, improvement and success. Stevenson called a vintner's vinous ore, "soft fire." Like prospectors, John elaborated, as we make and taste wine, "We are also pick-axing our way through." He then spelled out the structure of the seminar, our need to adhere to the schedule, and introduced the first panel with its emphasis on winegrowing.

Panel One:

Andy Beckstoffer:

Andy was originally with Heublein when he came to Napa Valley in 1969. A year later he had founded Beckstoffer Vineyards, a vineyard management company. Today it owns and farms approximately 3,500 acres of vineyard in three counties—Napa, Lake and Mendocino. In 1975, Andy was a founding director of Napa Valley Grape Growers (and was named its first Grower of the Year in 2006). In 1994 he inspired the formation of the Rutherford Dust Society. As the first presenter of the day, Andy chose an historical overview with the focal point, How we got to where we are today, to *terroir* wines, which is to say “vineyard designates.”

The best wines of the 1950’s and 1960’s in Napa Valley were designated “Reserve,” according to Andy, but what about vineyard land? He pointed out that in Europe, the vineyard is right around the winery. Winemaking and winegrowing are in close proximity, but not here. If vineyard lands were so important, so valuable, hadn’t we better act to preserve them? Agricultural preservation became a cause and our Agricultural Preserve was established in 1968.

The 1980’s were the “Age of the Magic Chef.” The skill of the winemaker had become more important than the vineyards. This allowed a shrewd buyer to acquire good vineyard land, Andy drily noted, while winemakers got all the attention and the press promotion. Vineyards had developed what Andy called ‘a kind of only

two flavors, vanilla and chocolate, sameness.’ A rethought reserve program created the opportunity for vineyard designates, which Andy likened to ‘Ken and Barbie beauty with a chipped tooth—she earned her defects with the right *terroir*.’ He said a wine can’t just be good, it has to be unique, to express *terroir*. Consumer opinion had driven the vintners to get together and improve the quality and success of Napa Valley Cabernet. The way to achieve this, counsels Andy, is by looking at each vineyard site and then figuring out how to improve its uniqueness.

Clonal diversity is one strategy for expressing *terroir*. The so-called spice rack that barrel choice affords is another, allowing the winemaker to “slow their [vineyard’s] personality.” André Tchelistcheff had admonished, “Get your diversity from clones of Cabernet.” Andy says winemakers can specify the percentages of clones in a vineyard, thus establishing its personality.

But, for a superior vineyard, Andy observed, the total must be more than the sum of its parts. One has to consider soil types, rainfall, the environment of the individual bunch of grapes—the light through its leaves. You pick just once a year. Therefore, long-term empirical [by direct observation] evidence is of great significance. Thus the importance of our older vineyards. The Beckstoffer Crane Vineyard was first planted for Dr. George Belden Crane in 1858. Andy says Beckstoffer Vineyards is bringing it into the modern age, from 1940 into the 21st century, with modern techniques—as manipulated by the farmer.



*Andy Beckstoffer, owner, Beckstoffer Vineyards
B Cellars, 2009 Beckstoffer Dr. Crane Vineyard,
Saint Helena Cabernet Sauvignon*



*Larry Hyde, partner and viticulturalist, Hyde & Sons.
Larry Hyde & Sons 2011 Hyde Vineyards,
Los Carneros Pinot Noir*



*Mary Hall Maher, vineyard manager, Harlan Estate.
BOND 2006 Napa Valley “Quella,”
a Cabernet-based proprietary red blend*



UC Davis graduate students with NVWLA members carefully taste the panelists' wines

Larry Hyde

Larry came to the Valley ten years after Andy, in 1979 (see Summer 2003 REPORT). He soon began to plant 100 acres in Los Carneros. (John had introduced him “as a beacon for the region.”) Larry’s knowledge of wine he says comes from 35 years of opportunities for observation. He has been involved with clonal experimentations for years. He would also ask himself, “What are the neighbors doing? and would look and see: vine rows all in a certain direction, or all with similar spacings, and mull over the techniques. By the time Larry’s fruit was in 20 wines, he could change clones in a vineyard block because it felt right. Today, Hyde fruit is in 35 different wines and Larry has launched a Hyde label with his two sons.

The very first Hyde vineyard Larry planted to four varieties, each all chopped into bite-sized chunks of different flavors: 4 clones of Cabernet Sauvignon, 6 or 7 clones of Merlot, 12 Pinot Noir clones, and 4 or 5 of Chardonnay. Besides clones, density and row direction also matter. Larry says you can twist the temperature by row orientation, changing the length of day. You might want to increase the number of hours of morning sun while keeping to a cooler temperature, Carneros being the coolest part of Napa Valley. Hyde had started with the Chardonnay Wente clone with its small clusters. Merlot and Cabernet have their preferences, too. They may want more afternoon sun, so the Bordelaise varieties at Hyde are on another site that is both higher and warmer, facing south and west.

Soil depths are another consideration. In general, the soil in Los Carneros is one meter deep, or less. For the Hyde Pinot Noir, Larry selected even shallower soils, also taking note of the gap that lets the fog intrusion in from Sonoma. Larry has planted seven different clonal selections of Pinot Noir for a full spectrum of different flavors—high fruit, black fruit, spices, earthiness.

Mary Hall Maher

Mary came to the Valley in the 1980’s, almost ten years after Larry. She began her work in vine care with Pinot Noir in Los Carneros, where she farmed for 17 years. When Harlan Estate sought to hire her, Mary was understandably reluctant to move away to all Cabernet vineyards, but her colleagues advised her to go. “Cabernet is a cinch,” they said, to which, after farming for 18 years in Oakville, Mary now answers with a “Hah!”

Because she manages an in-house vineyard company, Mary says her work is highly specialized. For Harlan, each single vineyard yields a single wine, with five such vineyards in the hills on the western side of the Valley. Mary calls each iconic, unique in its own way. Although there is an overlay of farming techniques, each site has different needs, and different winemakers. Are Napa Cabernets all the same? Indeed, no. To showcase a site requires management of the soil, its cover crops, its composting. Different soils mandate differences in farming. Mary says you must identify vineyard character and then treat accordingly. And treatments differ. At Harlan, to keep the soil healthy, no herbicides are used.

The vineyard drainages vary on the slopes, so the timing for each step in vine care is important. At harvest, Harlan does multiple picks.

Before a brief break, John pointed out the soil map of Napa Valley done by the National Cooperative Soil Survey that he had set up on an easel.

After the break, John introduced the second panel with its emphasis on winemaking.

Panel Two:

Julie Johnson

Julie led off by saying she is a farmer at heart. Although her first career was in nursing, Julie was a founder of Frog's Leap Winery north of Saint Helena [which morphed into Turley Wine Cellars when Julie and John Williams (see Summer 2011 REPORT) moved Frog's

Leap south to its present location]. In 1987 Julie established her own enterprise, *Tres Sabores*, and added winemaking to her considerable skills as a winegrower. The three *sabores*, or essences, she defined, are of the vine, *terroir*, and good company gathered around the table. Julie further elaborated, *Tres Sabores* can also mean the three flavors in wine of sweet, sour and bitter.

Julie began coming to Napa Valley in the 1960's for summer camp and in the 1970's for winetasting (she was the unabashed owner of many ½ ounce goblets). As a starving student nurse in New York, a \$1.69 Valpolicella had been Julie's idea of a decent wine. 1980 brought her to the Valley to live and a Nathan Fay vertical tasting gave her something to grasp and go forward from. Julie said today she especially enjoys watching students such as us as we taste wine and experience that transformation of the sense of place. "Let it flow," Julie advised. "Intuit,

taste to get into the land. Believe in those tastes and flavors and celebrate!"

Tres Sabores has farmed organically from its outset. Today, because the vines are healthier, the expression is less of viral character and more of the variety, which Julie is passionate about. Healthy soils augment *terroir*. *Tres Sabores* has 27 years of experience with cover crops. Its estate Zinfandel is from ten acres of vines on AXR, dry-farmed, with 30' – 40' roots. There are significant differences just from row 6 to row 10 as you move north to row 17, towards the alluvial fan. Its more northerly rows were eventually budded over to Cabernet. Julie still shakes her head at the differences in the ripening of the rows of Zinfandel—as much as three weeks.

Tegan Passalacqua

Tegan grew up in Napa. In college he trained in the public health field, but his first job as a lab tech



Julie Johnson, winemaker and owner, *Tres Sabores*
Tres Sabores 2011 Guarino Vineyard, Calistoga
Petite Sirab
Tres Sabores 2011 Rutherford Estate Zinfandel



Tegan Passalacqua, winemaker, Turley Cellars
Turley Wine Cellars 2012 Library Vineyard,
Saint Helena *Petite Syrah*



Kirk Venge, winemaker and proprietor, *Venge Vineyards*
Venge Vineyards 2011 Bone Ash Vineyard,
Calistoga Estate *Cabernet Sauvignon*

at Napa Wine Company set him on a new career path—among vine rows rather than bed rows. After an apprenticeship in New Zealand, Tegan came to Turley Wine Cellars as a harvest intern with winemaker Ehren Jordan (see Summer 2006 REPORT). Two more apprenticeships in France and South Africa brought Tegan back to Turley where he is now Vineyard Manager and Winemaker, overseeing 40 vineyards and 26 wines. “Turley,” Tegan declared, “has taken designated vineyards to the max.”

The predominantly Petite Sirah (Turley spells it ‘Syrah’) and Zinfandel vineyards owned or under contract with Turley are all farmed organically in 6 counties: Amador, Mendocino, Napa, Paso Robles, San Joaquin, and Sonoma County. Tegan said Turley has been able to choose really great sites with really great vines. He especially loves the field blends and Zinfandel from Napa Valley. Tegan assured us that after 40 years, all that “clonal stuff” goes out the window and the site takes over. Taking really great care of the vines takes a lot of the need for manipulation out of the wine. In its winemaking, Turley uses no cultivated yeasts, no enzymes, and no acidulations. Tegan said the wines are aged in 20% new French oak to keep things moving through the cellar.

Tegan is one of the founders of the Historic Vineyard Society (HVS) established just three years ago for the identification and advocacy

of those vineyards in California planted before 1960, still in production, with at least a third of their vines from the original planting. HVS has identified more than 200 such vineyards. Hayne Vineyard is one, and is a registered HVS vineyard. Tegan says its Petite Syrah was planted in 1953 (see Summer 2006 REPORT); its Zinfandel was planted in 1902 and 1903 and the Zinfandel vineyard carries the perfume of Jura and Galicia, as well as vines of Carignane and Troussard Noir. “Juvenile” vines, planted where vines were missing, are picked separately—a practice throughout Turley’s portfolio. Especially wonderful about this vineyard, says Tegan, is that it has been pruned for 40 years by the same person. Tegan says the association with Turley has been “an extraordinary experience.”

Tegan says it is humbling in these older, head-trained vineyards—the little you need to do: just shoot thin the Zinfandel. Its clusters hang freely; yields vary little, year to year. Often these vineyards are picked the same day, year after year. This time of year, visual cues are as important as flavor and taste. It is important to watch for any distress signals—dry leaves, or the onset of mildew, what Tegan refers to as “the canary part of the vineyard.” There is also more leeway for winemaking from these great sites. A 9°B differential allows for great winemaking, a larger window, he counsels, than we really believe: great wine planted 100 years ago! “How intelligent it all is,” he sighed as **Andy** observed that the decisions may be one’s own, but some are those the vineyard has made already.

Library Vineyard on Library Lane is owned by the City of Saint Helena and leased to Turley. Its Petite Sirah was planted between 1880 and 1920. Vines of Alicante Bouschet, Carignan, Cinsault, Grand Noir, Grenache, Mission, Peloursin, Syrah, and Zinfandel grow here as well as Burger, Muscadelle, Muscat Alexandria, and the nearly vanished Green Hungarian. One could say the vineyard is a true library of vines, as well as providing outstanding fruit for a Turley Petite Syrah.

Kirk Venge

Kirk was born and raised in Rutherford. Growing up in the vineyards of Saddleback Cellars (see Summer 2005 REPORT) he says as an eight year-old just hiking through the vines he could smell the ground, sense the climate change. While at UC Davis, Kirk worked a number of harvests at Mumm Napa. He said it was a great place to learn *terroir*. At harvest they did 106 different picks, ‘quite acidic picks,’ he vividly recalled. Kirk went on to Sauvignon Blanc-making in New Zealand, and then came back to Saddleback. In 2008, he bought property in Calistoga, but had to wait for the contracts on its fruit to finish (the final one ended in 2011) before making his own wine.

The property is on Pickett Lane in Calistoga. Kirk says he is proud of its Bone Ash Vineyard and his Signal Fire Zinfandel. He laughs, “**Tegan** used to get that fruit!” With breezy days and plenty of sunshine, the degrees are actually cooler in Calistoga than down Valley, and harvest is

later. The vineyard's 24 year-old vines are sustainably farmed with Kelly Maher Viticultural Services; no herbicides are used, the vine rows are composted, cover crops are managed, and little fungicide is used.

Kirk also consults for a number of other wineries including B Cellars, Hunnicutt, Jax, and Macauley. Although the soil types may be similar, where the vineyards are, what the climate is influences and defines *terroir*.

Winetasting:

John then led a tasting of eight wines in two groups. The Pinot Noir was followed by two Zinfandels and two Petite Sirahs; the two Cabernet Sauvignons were followed by the proprietary red blend. "As a pedagogical thing," John advised: "Taste, take a little break and then taste again. Everything is constantly changing: your body, the wine. New things emerge with a second tasting. Perhaps major, worth exploring."

As the wines were tasted, each of the panelists commented on his or her wine(s)—there are seven Pinot Noir clones in the Hyde Pinot; Library Vineyard vines date from 1903!

Fruit for the Tres Sabores Zin was picked in late September; the wines Kirk made for Venge Vineyards and B Cellars used only all native yeasts; it took eight years of trials before BOND's proprietary red blend from Quella was first released.

Lunch at Chase Cellars

John thanked everyone for his and her participation and invited us to lunch on the terrace at Chase Cellars. The drive there took us by two Beckstoffer vineyards, Dr. Crane and Bourn. At neighboring Chase, surrounded by the historic Hayne Vineyard, proprietor Katie Simpson welcomed us and invited us to taste the berries on old vine Zinfandel growing within our reach. Accompanying the al fresco buffet lunch were not only Seminar wines but also a Chase Cellars rosé and Zinfandel, both sourced from nearly under our feet.

In conclusion we wish to thank those sponsoring the ten UC Davis graduate students in viticulture and enology who attended the Seminar and joined us for lunch. The sponsors were Julie Dickson, David Gaw, Carolyn Martini, Elizabeth Martini, and Angelina Mondavi. ■

Select Q & A's

How has the drought affected you?

Julie: cover crops are spaded in for moisture retention the season before vines store their carbohydrates, if any. We prune to shorter shoots: one cluster per shoot, regardless. We watch nutrient uptake; temperature is critical.

Andy: The current good health in the vineyards in the drought is because of dramatic improvements to vineyard stock and farming practices. Our post-phylloxera vines are healthier. We've had two bumper crops followed by drought, and the vines are handling it. The 2014 late rains were perfect. 2015, who's to say?

Mary: We can't disc on the hillside so we compost on top where there are thin soils from the volcanics. Half the vineyard is dry-farmed. We had 30 wet years, and now the watering isn't any more than in the wet years! There's an intelligence about the vine—a memory. It's that 80/20 rule: 20% of what you do gets you 80% of the results.

Tegan: It is all about timing.

Julie: Labor at the right time, thinning, shoot position.

Mary: There are many pruning levels. You have to look at the vines individually, the balance vine to vine. I've been on the property 13 years and I wish I were my dog—he sees so much more of it than I do!

Have changes in farming changed the wine?

Andy: Keep in mind that wine has to complement food and has to age. Vine spacings to offset sunburn have been tightened. Root competition has changed. Yields are the same, but with less sunburn and more light into the vines.

From Vineyard to Label: “In Celebration of *Terroir*”

52ND Annual Tasting, Silverado Resort & Spa Napa, Sunday, August 10, 2014

The sky was overcast and the air, muggy, as the 52nd Annual Tasting got underway. It soon turned breezy with clouds, however--perfect weather for tasting wine in Napa. An estimated 600 members and 150 winery representatives were able to taste among 128 wines poured by 76 Napa Valley wineries.

The wineries' response to our NVWLA invitation to pour was exceptionally gratifying. 59 wines were from 500 case productions or less (Arns and Ballentine each poured wines from

case lots smaller than 100); 69 wines were from lots greater than 500 cases (only 23 were from more than 1,500 case productions), and more than half the wines were poured by the winemaker or principal of the winery making the wine (for many, one and the same).

Caymus Vineyards poured a specially labeled 2012 Napa Valley Cabernet Sauvignon in celebration of its 40th Anniversary. Caymus first poured for

NVWLA in 1979 at the Annual Tasting at Inglenook in which 24 wineries took part. It poured a Pinot Noir. Of those 24 wineries today, only Mahoney Vineyards, formerly Carneros Creek, pours Pinot Noir.



Charles Krug poured at the very first NVWLA tasting in 1963. Robert Mondavi Winery poured in 1968. Michael Mondavi told us that at Charles Krug, his father [Bob] had made the wines his father [Cesare] liked. At Robert Mondavi,



Michael made the wines Bob liked. Michael says he is not about to have his own son Rob suffer the same winemaking constraints with Michael Mondavi Family Estate wines. Rob and his sister Dina make the wines they want for Emblem; Michael makes the wine he wants for “M;” Rob does make the kind of wine his mother likes for her Isabel Mondavi label; and Rob, Dina and Michael all collaborate on Animo. Michael poured an Emblem Cabernet and an Isabel Mondavi Pinot Noir. (Michael Mondavi Estate first poured in 2011.)

The membership again enjoyed the NVWLA “History,” gently milling by and mulling over its several panels that record the history of the first 50 Annual Tastings. New this year was the generous contribution by Dean & DeLuca of hors d’oeuvres to accompany their boards featuring assorted cheeses, nuts and fruit. The donated appetizers were beautiful, carefully and appealingly presented, and delicious. The dozens of donated baguettes from Model Bakery nicely amplified Dean & DeLuca’s boards and gustatory bling.

We wish to thank several additional in-kind contributors who provided discounts or special services, including Charles Krug Winery, Classic Party Rentals, Louis M. Martini Winery, Silverado Resort & Spa, and the Wine Service Cooperative. We would also like to thank our event sponsors (new this year) for their dollar support: Coombs & Dunlap LLP, Dickenson Peatman & Fogarty PC, and Mechanics Bank. And, of course, every member of NVWLA.



Our membership in the midst of the fine art of tasting

We also wish to thank all the participating wineries that poured at this Annual Tasting. They poured 8 varieties of white and 8 varieties of red wine as well as 3 sparkling, 6 rosé, and 15 proprietary red blends, 3 of which were a Meritage. Further analysis revealed among the 41 white wines poured, 44% were Chardonnay (18) and 36% Sauvignon Blanc (15). The remaining whites were Chenin Blanc, Pinot Blanc, and Roussanne with 2 apiece, and one each of Pinot Grigio, Riesling, and Vermentino. Of the 78

reds, 47% were Cabernet Sauvignon (37), 19% a proprietary red blend (15), 13% Pinot Noir (10), 5% Syrah (4), and 3% each Cabernet Franc (3), Merlot (3) and Zinfandel (3). 2 Petite Sirah and 1 Charbono completed the reds.





PLEASE ENJOY THE COMPLETE LIST OF WINES POURED AT THE 52ND ANNUAL TASTING:

Amizetta Winery; Edward Clark, winemaker
 2011 Napa Valley Cabernet Sauvignon – 1,000 cases
 2011 Napa Valley “Complexity” – 1,000 cases
Anthem Winery and Vineyards; Jeff Ames, winemaker
 2010 Beckstoffer Las Piedras, Saint Helena Cabernet Sauvignon – 300 cases
Arns Winery; Sandi Belcher, winemaker
 2010 Melanson Vineyard, Pritchard Hill, Napa Valley Syrah - 85 cases
Ballentine Vineyards; Bruce Devlin, winemaker
 2012 Napa Valley Chardonnay - 105 cases
 2010 Napa Valley Cabernet Sauvignon - 95 cases
Benessere Vineyards; Matt Reid, winemaker
 2013 Los Carneros Pinot Grigio – 474 cases
 2009 Saint Helena “Phenomenon” – 616 cases

Beringer; Laurie Hook, winemaker
 2007 Steinhauer Ranch, Howell Mountain Cabernet Sauvignon – 200 cases
Broman Cellars; Bob Broman, winemaker
 2013 Napa Valley Sauvignon Blanc – 736 cases
 2009 Napa Valley Cabernet Sauvignon – 406 cases
Cain Vineyard and Winery; Chris Howell, winemaker
 2010 Napa Valley “NV10 Cain Cuvée” – 10,000 cases
Cakebread Cellars; Julianne Laks, winemaker
 2011 Napa Valley “Guajolote” – 1,000 cases
Canard Vineyard; Brian Graham, winemaker
 2013 Calistoga Estate Rosé – 240 cases
Casa Nuestra; Eugene Kirkham and Allen Price, winemakers
 2013 Saint Helena Estate Chenin Blanc – 258 cases
 Allen Price, winemaker
 1987 Saint Helena Estate Chenin Blanc – 175 cases
 Eugene Kirkham, winemaker
Caymus Vineyards; Chuck Wagner, winemaker
 2012 Caymus Vineyards, Napa Valley Cabernet Sauvignon:
 40th Vintage anniversary package
Ceja Vineyards; Armando Ceja, winemaker
 2012 Los Carneros Chardonnay - 327 cases
 2010 Los Carneros Pinot Noir – 600 cases
Chateau Potelle; Jean-Noel Fourmeaux du Sartel, winemaker
 2012 Sonoma Mountain Chardonnay – 1,000 cases
 2012 Napa Valley “The Illegitimate” – 1,000 cases
Cliff Lede Vineyards; Christopher Tynan, winemaker
 2011 Stags Leap District Cabernet Sauvignon – 6,017 cases



*Above: Tim Nuss of Vinoce Vineyards with Edward Clark of Amizetta Winery
 Below: Piña Napa Valley staff under instruction*

Clos du Val; Kristy Melton, winemaker

2012 Los Carneros Chardonnay – 3,200 cases
2010 Stags Leap District Cabernet Sauvignon – 300 cases

Crocker & Starr; Pam Starr, winemaker

2013 Napa Valley Sauvignon Blanc
2011 Napa Valley Cabernet Sauvignon Blanc

El Molino; Lily and Jon Berlin, winemakers

2012 Rutherford Chardonnay – 856 cases
2011 Rutherford Pinot Noir – 625 cases

Emmolo Winery; Jenny Wagner, winemaker

2013 Napa Valley Sauvignon Blanc – 15,000 cases
2012 Napa Valley Merlot – 7,000 cases

Euclid Wines; Mike Farmer, winemaker

2010 Clark Claudon Napa Valley Cabernet Sauvignon – 218 cases

Foley Johnson; Brad Warner, winemaker

2012 Rutherford Estate Sauvignon Blanc, 280 cases
2010 Rutherford Estate Meritage, 818 cases

Green & Red Vineyard; Jay Heminway, winemaker

2013 Catacula Vineyard, Chiles Valley Sauvignon Blanc - 550 cases
2012 Tip Top Vineyard, Chiles Valley Zinfandel – 900 cases

Grgich Hills Estate; Ivo Jeramaz, winemaker

2011 Napa Valley Estate Chardonnay – 23,748 cases
2010 Napa Valley Estate Cabernet Sauvignon – 14,290 cases

Groth Vineyards & Winery; Michael Weis, winemaker

2012 Hillview Vineyard, Oak Knoll Chardonnay – 9,200 cases
2010 Oakville Cabernet Sauvignon – 17,300 cases

Hagafen Cellars; Ernie Weir, winemaker

2012 Wieruszowski Vineyard, Coombsville Dry Riesling – 400 cases
2009 Wieruszowski Vineyard, Coombsville Syrah – 150 cases



*Above: Norm Kiken of Reverie Napa Valley, left, with two delighted members
Below: Some of the handsome bors d'oeuvres provided by Dean & DeLuca*



Heitz Wine Cellars; David Heitz, winemaker
 2007 Trailside Vineyard, Rutherford Cabernet Sauvignon
 2005 Martha's Vineyard, Oakville Cabernet Sauvignon

Hendry; George Hendry, winemaker
 2011 barrel fermented Napa Valley Chardonnay – 952 cases
 2009 Hendry Ranch, Napa Valley Cabernet Sauvignon – 431 cases

Herb Lamb Vineyards; Michael Trujillo, winemaker
 HL Vineyards 2011 Napa Valley Cabernet Sauvignon – 330 cases
 Two Old Dogs 2011 Napa Valley Cabernet Sauvignon – 250 cases

Honig Vineyard and Winery; Kristin Belair, winemaker
 2013 Rutherford Estate Sauvignon Blanc – 1,000 cases
 2010 Campbell Vineyard, Rutherford Cabernet Sauvignon – 300 cases

Hyde de Villaine Winery; Stéphane Vivier, winemaker
 2010 Hyde Vineyard, Los Carneros “Belle Cousine” – 625 cases

Krupp Brothers Wines; Tres Goetting and Nigel Kinsman, winemakers
 2010 Stagecoach Vineyard, Atlas Peak Syrah – 330 cases

Tres Goetting, winemaker
 2008 Stagecoach Vineyard, Pritchard Hill, Atlas Peak Cabernet Sauvignon – 800 cases
 Nigel Kinsman, winemaker

Lagier Meredith Vineyard; Stephen Lagier, winemaker
 2013 Mount Veeder Rosé – 150 cases
 2012 Mount Veeder Tribidrag – 175 cases
 2011 Mount Veeder Syrah – 350 cases



Above: Red wine mid-swirl with two of our members

Below: Stephen Lagier and Carole Meredith of Lagier Meredith with Scott Tracy of St. Supéry Estate

Laird Family Estate; Paul Hobbs, winemaker

2013 Big Ranch, Oak Knoll Sauvignon Blanc –
1,300 cases

2012 Phantom Ranch, Los Carneros Pinot Noir –
875 cases

Larry Hyde & Sons; Peter Hyde, winemaker

2012 Hyde Vineyards, Los Carneros Chardonnay –
350 cases

2011 Hyde Vineyards, Los Carneros Pinot Noir –
700 cases

Louis M. Martini Winery; Michael Martini, winemaker

2010 Cellar #254 Napa Valley Meritage – 300 cases

Madonna Estate; Andrea Bartolucci, winemaker

2011 Los Carneros Chardonnay – 1,500 cases

2010 Los Carneros Pinot Noir – 1,500 cases

Mahoney Vineyards; Ken Foster, winemaker

2013 Las Brisas Vineyard, Los Carneros Vermentino
2010 Mahoney Ranch Vineyard, Los Carneros Pinot
Noir – 350 cases

Markham Vineyards; Kimberlee Nicholls, winemaker

2010 Yountville Estate Merlot – 500 cases

Matthiasson; Steve Matthiasson, winemaker

2013 Linda Vista Vineyard, Napa Valley
Chardonnay – 1,550 cases

Michael Mondavi Family Estate; Rob Mondavi, Jr.,
winemaker

2011 Emblem Napa Valley Cabernet Sauvignon –
6,000 cases

2011 Isabel Mondavi Los Carneros Estate Pinot
Noir

Monticello Vineyards – Corley Family Napa Valley;

Chris Corley, winemaker

2010 State Lane Vineyard, Yountville Cabernet
Sauvignon – 180 cases

2010 Yewell Vineyard, Saint Helena Cabernet
Sauvignon – 180 cases



Above: A Mumm Napa rosé nestles in the glass of another rose

Below: At the table of Louis Martini Winery

Mumm Napa; Ludovic Dervin, winemaker

Non-vintage Napa Valley Brut Reserve Rose
2009 Devaux Ranch, Los Carneros Sparkling

Napa Wine Company; Rob Lawson, winemaker

2013 Ghost Block Morgan Lee Vineyard, Yountville
Sauvignon Blanc – 350 cases

2011 Ghost Block Single Vineyard, Yountville
Cabernet Sauvignon – 500 cases

Neyers Vineyards; Tadeo Borchardt, winemaker

2012 Los Carneros Chardonnay – 5,800 cases
2010 Neyers Ranch, Conn Valley, Napa Valley
Cabernet Sauvignon – 970 cases

Oakville Ranch Vineyards; Anne Vawter, winemaker

2010 Oakville Cabernet Sauvignon- 516 cases

Orin Swift Cellars; Dave Phinney, winemaker

2013 Tofanelli Vineyard, Calistoga Sauvignon Blanc

PEJU; Sara Fowler, winemaker

2013 Napa Valley Rosé – 400 cases
2009 Rutherford Cabernet Franc – 650 cases

Piña Napa Valley; Anna Monticelli and Ted Osborn,
winemakers

2012 Low Vineyard, Oak Knoll Chardonnay
Anna Monticelli, winemaker

2005 Buckeye Vineyard, Howell Mountain Cabernet
Sauvignon

Ted Osborn, winemaker

Reverie on Diamond Mountain; Norm Kiken,
winemaker

2013 Diamond Mountain Roussanne – 208 cases
2012 Diamond Mountain Cabernet Franc –
350 cases

Robert Keenan Winery; Michael Keenan, winemaker

2012 Spring Mountain Chardonnay – 2,499 cases
2010 Napa Valley “Mernet” – 400 cases

Robert Sinskey Vineyards; Jeff Vimig, winemaker

2012 Los Carneros Estate Pinot Blanc – 400 cases
2012 Los Carneros Estate Pinot Noir – 380 barrels

Rocca Family Vineyards; Paul Colantuoni, winemaker

2010 Grigsby Vineyard, Yountville Cabernet
Sauvignon – 688 cases
2010 Napa Valley “Vespera” – 215 cases

Round Two Wines; Dennis Johns, winemaker

2012 Vineyard C, Los Carneros Chardonnay –
125 cases
2010 Napa Valley Cabernet Sauvignon – 100 cases

St. Supéry Estate Vineyards and Winery; Michael
Scholz, winemaker

2012 Dollarhide Estate, Napa Valley Sauvignon
Blanc – 1,801 cases
2010 Dollarhide Estate, Napa Valley Cabernet
Sauvignon – 1,219 cases

Saddleback Cellars; Nils Venge, winemaker

2011 Oakville Estate Pinot Blanc – 267 cases
2007 Napa Valley Cabernet Sauvignon – 1,600 cases

Schramsberg Vineyards/J. Davies Vineyards

Schramsberg 2010 Napa Valley “Querencia” –
250 cases

Hugh Davies and Keith Hock, winemakers

J. Davies 2011 Diamond Mountain District Estate
Cabernet Sauvignon – 1,750 cases;

Sean Thompson and Hugh Davies, winemakers

Seavey Vineyard; Matt Reid, winemaker (currently Jim
Duane)

2006 Napa Valley Estate Cabernet Sauvignon –
873 cases

Silverado Vineyards; Jon Emmerich, winemaker

2013 Napa Valley Rosato of Sangiovese –
1,600 cases
2004 Solo Vineyard, Stags Leap District Cabernet
Sauvignon – 1,600 cases

Snowden Vineyards; Diana Snowden Seysses,
winemaker

2013 Napa Valley Sauvignon Blanc – 173 cases
2005 Reserve Napa Valley Cabernet Sauvignon –
1,100 cases



Two of our members deconstruct a Tres Sabores rosé

Spring Mountain Vineyard; Jac Cole, winemaker

2011 Spring Mountain Estate Sauvignon Blanc –
1,000 cases

2007 Spring Mountain Estate “Elevette” –
2,466 cases

Stanton Vineyards; Dave Phinney, winemaker

2012 JB Ranch, Saint Helena Petite Sirah –
245 cases

2011 JB Ranch, Saint Helena Petite Sirah –
292 cases

Summers Estate Wines; Ignacio Blancas, winemaker

2011 Villa Andriana Vineyard, Calistoga Charbono
– 1,100 cases

2011 Calistoga Reserve Cabernet Sauvignon – 6
00 cases

Swanson Vineyards; Chris Phelps, winemaker

2013 Atlas Peak Rosato of Sangiovese – 500 cases

2005 Oakville Merlot – 497 cases, 1.5L

**Teaderman Vineyards; Anne Vawter and Nils Venge,
winemakers**

2012 Oakville Sauvignon Blanc – 350 cases
Nils Venge, winemaker

2005 and 2006 Oakville Sauvignon Blanc –
500 cases,

Anne Vawter, winemaker

Tetra; Patrick Mahaney, winemaker

Prime Solum 2010 Brokenrock Vineyard, Napa
Valley Cabernet Sauvignon – 225 cases

Tetra 2010 Napa Valley - 175 cases

The Hess Collection; Dave Guffy, winemaker

2012 Su’skol Napa Valley Chardonnay

2010 I9 Block Mount Veeder Mountain Cuvée

Tres Sabores; Julie Johnson, winemaker

2013 Rutherford Estate Rosé -270 cases

2011 Rutherford Estate Zinfandel – 500 cases

Trincher Napa Valley; Mario Monticelli, winemaker

2010 Napa Valley Estate Meritage – 1,950 cases

2010 Mario’s Vineyard, Saint Helena Cabernet
Sauvignon – 850 cases



At the close of the tasting, vintners from Groth rolling home

Truchard Vineyards; Sal De Ianni, winemaker

2012 Los Carneros Estate Roussanne – 1,961 cases

2012 Los Carneros Estate Pinot Noir – 4,088 cases

Turley Wine Cellars; Tegan Passalacqua, winemaker

2012 Library Vineyard, Napa Valley Petite Sirah –
525 cases

Valance Wines; Michael Raymor, winemaker

2005 Howell Mountain Estate Cabernet Sauvignon
– 100 cases

2001 Howell Mountain Estate Cabernet Sauvignon
– 100 cases

Venge Vineyards; Kirk Venge, winemaker

2013 Juliana Vineyard, Napa Valley Sauvignon Blanc
– 525 cases

2012 Napa Valley “Scouts Honor” – 1,500 cases

Vinoce Vineyards; Brian Nuss, winemaker

2013 Pope Valley Sauvignon Blanc - 1,500 cases

2011 Mount Veeder Cabernet Franc – 500 cases

Volker Eisele Family Estate; John McKay, winemaker

2010 Chiles Valley Estate Cabernet Sauvignon –
1,200 cases

**White Rock Vineyards; Christopher Vandendriessche,
winemaker**

2011 Napa Valley Chardonnay – 820 cases

2009 Napa Valley Claret – 800 cases

**William Hill Estate Winery; Mark Williams,
winemaker**

2011 unfiltered Napa Valley Chardonnay –
400 cases

ZD Wines; Chris Pisani, winemaker

2012 Los Carneros Pinot Noir – 4,000 cases

2011 Napa Valley Cabernet Sauvignon –
4,500 cases ■

Chronology of the Annual Tasting, 1963 - 2014

- 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 *Chenin Blanc* at Sterling Vineyards with 22 wineries
- 1981 *Cabernet Sauvignon* at Silverado Country Club & Resort with 29 wineries
- 1982 *Chardonnay* at Inglenook Vineyards with 51 wineries
- 1983 *Zinfandel* and *Pinot Noir* at Silverado Country Club & Resort with 46 wineries
- 1984 *Riesling* and *Gewurztraminer* and related varieties at Robert Mondavi Winery with 33 wineries
- 1985 *Cabernet Sauvignon* at Silverado Country Club & Resort with 76 wineries
- 1986 *Chardonnay* at Silverado Country Club & Resort with 81 wineries
- 1987 *Cabernet Sauvignon* and *Merlot* at Silverado Country Club & Resort with 94 wineries
- 1988 *Sauvignon Blanc* at Silverado Country Club & Resort with 62 wineries
- 1989 *Red Wines other than Cabernet Sauvignon* at Silverado Country Club & Resort with 52 wineries
- 1990 *Chardonnay* at Silverado Country Club & Resort with 107 wineries
- 1991 *Cabernet Sauvignon* at Silverado Country Club with 96 wineries
- 1992 *Sauvignon Blanc* at Silverado Country Club & Resort with 57 wineries
- 1993 *Red Wines other than Cabernet Sauvignon* at Silverado Country Club & Resort with 99 wineries
- 1994 *Chardonnay* at Silverado Country Club & Resort with 102 wineries
- 1995 *Cabernet Sauvignon* at Silverado Country Club & Resort with 123 wineries
- 1996 *White Wines other than Chardonnay* at Silverado Country Club & Resort with 72 wineries
- 1997 *Red Wines outside the Cabernet Sauvignon family* at Silverado Country Club & Resort with 72 wineries
- 1998 *Chardonnay* at Silverado Country Club & Resort with 101 wineries
- 1999 *Cabernet Sauvignon* and other Red Bordeaux Varieties at Silverado Country Club & Resort with 108 wineries
- 2000 *White Wines other than Chardonnay* at Silverado Country Club & Resort with 80 wineries
- 2001 *Red Wines beyond the Cabernet Sauvignon family* at Silverado Country Club & Resort with 84 wineries
- 2002 *Vintner's Choice* at Silverado Country Club & Resort with 126 wineries
- 2003 *Chardonnay* at Silverado Country Club & Resort with 92 wineries
- 2004 *Cabernet Sauvignon and Related Varietals* at Silverado Country Club & Resort with 112 wineries
- 2005 *White Wines* at Silverado Country Club & Resort with 72 wineries
- 2006 *Red Wines other than Cabernet Sauvignon* at Silverado Country Club & Resort with 80 wineries
- 2007 *Cabernet Sauvignon, Cabernet Franc, Carménère, Malbec, Merlot, Petit Verdot, and their blends* at Silverado Country Club & Resort with 98 wineries
- 2008 *White Wine Varietals* at Silverado Country Club & Resort with 56 wineries
- 2009 *Red Wines other than Cabernet Varieties* at Silverado Club & Resort with 67 wineries
- 2010 *Cabernet Varieties* at Silverado Resort & Spa with 88 wineries
- 2011 *White, Rosé and Sparkling Wines* at Silverado Resort & Spa with 63 wineries
- 2012 *Vintner's Choice of two wines: a current and older release* at Silverado Resort & Spa with 99 wineries
- 2013 *Winemakers Favorites, a Vintner's Choice* at Silverado Resort & Spa with 72 wineries
- 2014 *From Vineyard to Label: In Celebration of Terroir* at Silverado Resort & Spa with 76 wineries

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Wine Appreciation 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
Jon Berlin
Lily Oliver Berlin
Wayne Burgstahler
Jim Cross
Timm Crull
Kara Pecota Dunn
Mike Dunn
Dawnine Dyer
Phoebe Ellsworth
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Membership

We invite you to join the Napa Valley Wine Library Association. Your membership dues support the collections at the St. Helena Public Library. You will also receive the Wine Library REPORT, information about our courses and seminars, and admission to our ever-popular Annual Tasting, for members only. Individual membership is \$95.00 per year; lifetime membership is \$1,000.00.

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

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