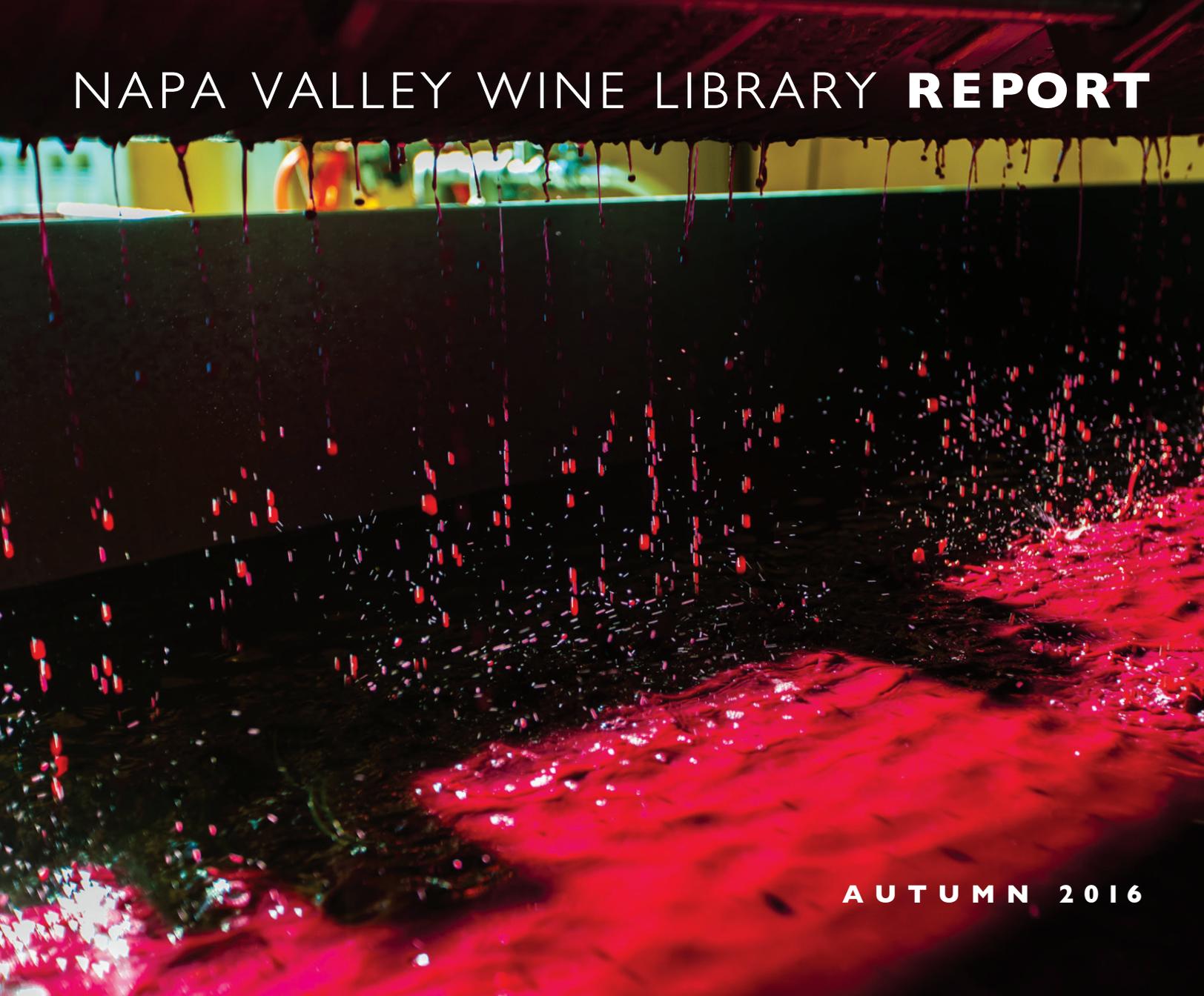


NAPA VALLEY WINE LIBRARY **REPORT**



AUTUMN 2016

2016 & 2017 Calendar of Events

Sunday, December 4 from 1:00 pm to 4:00 pm
Reception and Book Signing with
Executive Chef Dominic Orsini, author
The Silver Oak Cookbook: Cooking in a Cabernet Kitchen
Silver Oak Wine Cellars, Oakville

Thursday, January 19 at 9:15 am
Annual Meeting
George and Elsie Wood Public Library, Saint Helena

Saturday, May 13 at 9:30 am
27th Annual Wine Seminar
“To Blend or Not to Blend: Cabernet Sauvignon and
the Red Bordeaux Varieties”
Silver Oak Wine Cellars, Oakville

Sunday, August 13 from 4:00 pm to 6:00 pm
55th Annual Tasting, a Vintners’ Choice
“Napa Valley: A Timeless Classic”
Silverado Resort & Spa, Napa

PRESSING OFF CABERNET SAUVIGNON AT
SCHWEIGER VINEYARDS ATOP SPRING MOUNTAIN

COVER AND ALL WINE SEMINAR AND
ANNUAL TASTING PHOTOGRAPHS: TIM KENNEDY

Table of Contents

President’s Letter.....	1
Books on Wine Evening	
with Dick Peterson.....	2
with Kelli White.....	4
with Richard Mendelson.....	6
26 TH Annual Wine Seminar	
“Winemaking in the New World: South America and Napa Valley”.....	9
54 TH Annual Tasting	
“A Sense of Place: Honoring Napa Valley <i>Terroir</i> ”.....	18
Organization and Membership Information.....	25

Napa Valley Wine Library REPORT

Editor-in-Chief Diana H. Stockton · editor@napawinelibrary.com
Photography Tim Kennedy · 707.603.9300
Design Brian Nash Design Company · www.bndco.com
Printing MSI Litho · www.msilitho.com

Your comments and questions are encouraged:
about the REPORT: editor@napawinelibrary.com
about NVWLA: info@napawinelibrary.com
www.napawinelibrary.com
 facebook.com/napawinelibrary



President's Letter

Dear Members and Friends,

The 2016 harvest is almost done, but as of this writing I am still waiting on my last few rows to be picked. The grapes look good, maybe a bit smaller than normal. This usually leads to more intense flavors, and so far, it seems to be true. I'm looking forward to great wines.

One of the real delights of belonging to the Napa Valley Wine Library Association is the honest, open contacts allowed us by some very talented winemakers, vineyardists, authors, and winery owners who offer their time and knowledge, their wines and beautiful sites for our programs, all donated or deeply discounted. For our Wine Seminar in 2016, we held a very informative session on the wines of South America compared to Napa Valley's led by winemakers who made both. The day was capped by a superb lunch at Agustin Huneeus' beautiful estate at Quintessa. A magical day. One participant was heard to comment, "This event would be a sell-out, but it's impossible to describe."

Speaking of authors, we hosted three Books on Wine evenings at the St. Helena Public Library with very interesting authors, Kelli White, Richard Mendelson and Dick Peterson. Each shared their love of the product and our wine community with fascinating stories from their unique perspectives.

It is an interesting experience growing up in a town whose fame and fortune can outshine its children's individual successes. Through books and wine it all comes together with the Napa Valley Wine Library. Please join us.

Sincerely,

Carolyn Martini
President



PHOTOGRAPH COURTESY E & J GALLO WINERY

Books on Wine Evening

Richard G. Peterson, The Winemaker

Wine Library Wing, Saint Helena Public Library
Thursday, December 3, 2015

A former vice president of NVWLA and interviewee for our Summer 2011 REPORT, Dick led off the evening by telling us he has been a professional winemaker for 57 years. He first made his own personal wine at home in Iowa in 1948 and assured us it presaged the very highest ranking when only one bottle of his first batch exploded. And he was a second-generation winemaker. During Prohibition Dick's father had made wine from bricks, grape bricks especially prepared for home winemakers who could legally make 200 gallons of wine a year, per family (still true today). After grapes were crushed in the Central Valley and the juice drained off, the wet skins and seeds were pressed into bricks, dried, sold and shipped throughout the United States. One just had to add grape juice, yeast and sugar, time and care. Dick's wine had been made from the family's own and a few neighbors' fresh Concord grapes.

At the time of Dick's graduate studies [following military service with the US Marine Corps], UC Davis was an agricultural extension of UC Berkeley. After studying at both campuses and earning a PhD in food technology, in 1958 Dick went



to work for E & J Gallo in its newly established research department. 1933 had brought the end of Prohibition but from then until 1958, Dick said there had been zero growth in wine sales. Prohibition had destroyed our national concept of enjoying wine as a food and *with* food. “Demon Rum, Inc.” was the sort of wine made possible by the Prohibitionists, lamented Dick. He thought it definitely was time for improvement in the making and marketing of wine.

In the sales rankings of wineries in the United States at that time, Roma Wine in Fresno, owned by Schenley Industries, was the most important. Second was Italian Swiss Colony, which had recently consolidated with the grower cooperative, Allied Grape Growers. Third was Gallo. And most of the white wines were made from Thompson Seedless grapes. The largest crops for fresh table grapes and dried raisins were Thompson Seedless. Dick emphasized that making wine from Thompson Seedless was nearly impossible, yet its price per ton made Thompson Seedless the preferred wine grape at the big wineries. Thompson Seedless sold at \$50, \$55, \$60 a ton when Colombard was \$110, Chenin Blanc \$110 to \$115, Zinfandel \$90, and Alicante \$85.

Dick then noted that Martini, Krug, Beaulieu, and Inglenook were among a handful of wineries using cork to stop their bottles. Screw caps were in use everywhere else. *The* white wine of the 1950's was Sauternes, dry, medium or sweet. On his tour of Gallo his first day of work, Dick said he saw a bottling line of 30 bottles per minute stop for what was called “a label change,” and watched the

Dry Sauternes label get changed to Chablis for a Houston test market. The change proved very successful—Chablis outsold Dry Sauternes.

What Gallo wanted was to be first place in sales. Science, labels, real quality would all play a part and Julio Gallo said Thompson Seedless just wouldn't do it. During Prohibition, Dick explained, California vineyards had largely been planted to shipping grapes, besides the Thompson, and after 35 to 40 years of gophers and tractor blight, in 1960 it was time to replant. Julio instituted a program of French Colombard, Chenin Blanc, and Sauvignon Vert and by changing 10,000 acres of vineyard, Dick said Gallo was able to make a very nice wine, a soft white wine. He thought the Chenin Blanc added an element of Iowa new-mown hay.

In Modesto, by 1967 Gallo had become the biggest winery in the United States and in Rutherford, André Tchelistcheff was ready to retire from Beaulieu Vineyards. In 1968, Gallo had doubled in size and Dick had accepted André's invitation to leave Gallo and take André's place at BV.

Dick praised “Gallo University,” saying many industry leaders got their start there. He was proud of the work he had done, assisted as it was by the very latest in technology. The main errors he thought in the development of the American wine business after 1960 were made by corporate distillers getting into wine, not realizing wine is not the same as spirits. These companies didn't know about making wine, didn't or couldn't grasp what they had. In 1969, just as Dick was

settling in as winemaker, Beaulieu was sold to Heublein Spirits. Dick definitely feels extra credit should be given André Tchelistcheff at Beaulieu Vineyards for having made great wine with absolutely no money and no maintenance. And then the Marquise sold the company.

Dick was with Beaulieu for six years, during the next to last of which he was approached by the McFarland brothers, Monterey County farmers who had begun a new, very large venture in the Salinas Valley, a venture almost ten thousand acres of vineyards'—worth. Dick was invited to come design and run its winery. 1973 was his last harvest at Beaulieu. He had been hired away on a ten-year contract with The Monterey Vineyard.

The Monterey Vineyard went through an enormous number of changes—in methodology, owner and structure—while Dick was there. In 1985, as the winery's latest owner, Seagram was again changing the organization of its wine portfolio, during which Dick was offered a job by John Andersen of Whitbread North America. The company was the new owner of 1,100 acres near Atlas Peak, only 170 then in vineyard. Dick was to oversee expansion of the estate, which included the construction of caves and a winery. He sighed in recounting this history—another complex corporate wine effort by a spirits company. He was with the Atlas Peak project for just four years.

Writing his book, Dick had worried about being boring with the chemistry of wine. His wife Sandy, he said, was a great editor. Despite his tendency to ramble, she was able to reduce and rearrange his pages; they became fewer and **much** better. His rule came to be: “When you get bored, mark the **spot**.” He said Sandy's editing made his text flow.

Dick again recalled his first day at Gallo, that change from dry Sauterne to Chablis. He said he kept notes of either brilliance or stupidity in his work, and put them into the desk drawer. He had been assured Salinas should be another Napa, that “it has the climate.” But there was something fishy; it actually has a very cold climate. Because of the Humboldt Current, no one was swimming in the bay. And without any mountains between Salinas and the bay, wind off the ocean coming through that hole pours down the Salinas Valley. With all its daily fog, it has less than two hours of sunshine. Dick learned Salinas has the *coldest* summertime climate in the United States.

Dick has been a very successful consulting winemaker throughout his professional career (Turnbull, Diamond Creek, Jean Phillips...). People are all different and Dick finds them fascinating. His corporate and consulting work has involved all kinds of decisions and many experiences he said were unpredictable, fun!

Q & A's

Q: I'm a fan of BV and my favorite vintages are 1968, 1969, 1970, and 1971. What about them?

A: The 1969 ages well. You can taste the flavor of a wine in the air at the outset. There is something pretty during fermentation, and you just know.

BV aged its wine in oak—American since it was half the price of French. But after ten years, though, there's little or no difference.

In 1970 we lost half the crop to a late frost. We had smudge pots going all night for 20 out of 30 long nights.

Q: Looking back 40 years: what are your greatest concerns?

A: Prohibition led to high alcohol. What do I worry about in the future? A bad love of alcohol. I worry about it, I feel it coming back.

Traditionally, the best German wines have been 9% to 10% alcohol; French, 11% to 12%, rarely 13%. The BV 1968, 1969 and 1970 are 12.5%, picked at 24°Brix or under. Today I see table wine at 14%, the legal limit (higher % alcohol pays a dessert wine tax). I see Cabernet, Pinot Noir, Chardonnay at 15%, even Gewürztraminer!

I know there is discussion underway about changing the 14% legislation to 16%. In my middle years, as a director of the Wine Institute, having to be in Washington DC to answer a senator's questions about what was needed, I was told, “We have to do it quid pro quo.” Guys, be careful what you wish for.

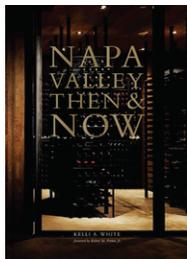
For more information about or to acquire Dick's book, visit www.richardgpeterson.com ■

Books on Wine Evening

Kelli A. White, Napa Valley Then & Now
Wine Library Wing, Saint Helena Public Library
Thursday, January 14, 2016

When we invited Kelli to make a presentation about her book, she accepted with alacrity, saying she'd always wanted to be in a library! For the last six years she has been co-sommelier at Press, the restaurant in Saint Helena founded and owned by Leslie Rudd. Leslie invited Kelli and her fiancé, Scott Brenner, to come from New York City to be co-sommeliers for his restaurant. Kelli and Scott had to quickly become familiar with Napa Valley wines. In New York as a sommelier, and as a child on the East Coast, Kelli said she was used to wine being from Europe, that Napa wines were like that popular kid at school you did not want to like. They were expensive, showy, and then clamored for when people started drinking cult Cabernet. It became more competitive and less romantic to drink a wine from Napa—there was this disconnect. It had become about status rather than content.

And she hadn't really cared for those big, excellent Cabs with lots of oak. So she was shocked at the difference, once she was out here. As Scott and she became familiar with the wine program



at Press, Kelli was astonished by its number of historic vintages, some going back to the 1940's! And how beautifully the wine aged. Another example of disconnect. To the general public, Napa Valley wine had been able to “survive but not thrive.”

Tasting such older vintages as those from Dunn, Mayacamas, and Inglenook on the Press wine list, Kelli slowly began to connect this land to its wine, bottle by bottle. She found the wines age-worthy, world class. They were beautifully expressive of Cabernet, of Pinot Noir, Chardonnay, Zinfandel, even Barbera. And equally sensational was that these older wines were cheaper! (She thought Press must have the only wine list on the planet that had prices backwards for older vintages.) At Veritas in New York, where Kelli had previously been sommelier, her old boss had been intimidating: Older vintages were like cars off a sales lot, they dropped in value as they aged.

Kelli said she and Scott were like pigs in mud buying these older wines so cheaply. The 1970's became her personal favorite for Napa Valley wines. They were “extraordinary.” If they had been Burgundy, Barolo, Champagne (but not Bordeaux!)—they would have been *very* expensive from that decade. Kelli called these wines a mirror reflection of the rich history of Napa Valley. She wanted to explore how the wine got here before Mondavi, before Harland, to go behind-the-scenes. She wanted to go beyond cult Cabernet and Wall Street. The complex story she found as

she learned the history of the valley and its wines fueled a compulsion in her to write the book.

She did say the recent experience of being an author has been overwhelming. Kelli had just been traveling in Europe, talking about Napa Valley, and now here she is *in* Napa Valley, able to emphasize her story, her own story that is the disconnect she found between what there actually *is* in Napa and how it is portrayed. She said for the last month she had been blowing peoples' minds in Europe, where Napa Valley Cabernet from the 1990's was something strictly for variety's sake. Tasting older wines was exciting for her audiences. Yes, there is still a lot of snobbishness about California wines and she thinks their dislike of big red rich wines is legitimate, given the European palate. But when you taste Martini of the 1960's and Krug of the 1950's? She has left them saying they'd never say they didn't like California wines again.

Kelli understands that for wine sales based on wine production you have to sell what you *have*, but she feels we need more discussion about our history and our older vintages—involving all our resources: NVWLA, CIA, Napa Valley Museum, Napa Valley Vintners, as the Outside World has no idea. For her book, *Napa Valley Then & Now*, Kelli chose 200 wineries to include and a selection of historic tasting notes (she has thousands) for wines dating back as far as the 1940's. Kelli said she wanted to paint the total range in wineries—Mom and Pop, new, weirdo, and cult.

Q & A's

Q: Would you call this a pivotal moment, not a sudden Cab change but a decades' long one, both cultural and in winemaking?

A: The moment came with phylloxera in the early 1980's and 1990's when growers had a new chance of success with Cabernet, a chance to put agricultural practices into place from Bordeaux and being more aware, of having more cultural understanding. Since the 1970's in Napa Valley there has been a general focus on premium wines and Cabernet.

Napa Valley is incredibly diverse geologically, probably the most, outside of Alsace, but the greatest wines I have had are Cab plus a few Pinot Noir, Chardonnay.

Over the different decades, the model of winemaking here changed. After Prohibition, wineries were no longer small. Groth, etc. were up to 30,000 cases a year—Mondavi, Martini. The model was starting to change and the Paris Tasting was the proof of concept, a green light. Vineyards and wine were not only pastoral but money viable. The 1980's brought more of an estate model. You could hire a winemaker, hire a viticulturist. UC Davis was on the rise. Any person could go to school to become a winemaker. Winemaking was no longer intuitive. A kid in Cleveland could have this idea and go to UC Davis.

Q: What about the diversity of the audience, the role of women, especially in Europe and the business model?

A: I started in Boston where there were no women and I got invited everywhere for diversity, then New York ten years ago when there were only a couple of women, and now Napa. It is impressive how many women are involved: Cindy Pawlcyn—up there with Thomas Keller. Some of the most famous winemakers, proprietorships—women. From a distance, the wine business is like leather club chairs, but there are lots of girls, actually.

Most wine writers are writing for men, however, using words like curvy, ample, seductive—the slowest striptease of a Margaux. Why not chiseled, firefighter, ticklish three-day stubble? There's room.

Q: In the 1970's and 80's alcohol was at 12.5%; now we have 14%, 15% Cab. How about its aging?

A: Not as well. It's not just the % alcohol but acidity, freshness. The wine may be better now than when it was bottled in the 1970's. Older is better. The % alcohol has crept up over time. You have to know the farming, the style. I don't believe the labels. Take a 1965 Charles Krug. The label has never changed. Who knows if the wine is 12.5%? The Europeans do spot-checking, their label information is exact or more exact. % alcohol is an issue. I don't enjoy a high % alcohol wine, as one must drink less of it!

Q: What about your compulsion that's now a "doorstop"?

A: I cried when I saw it! The "doorstop." I'd only seen it on the screen. I was full of misapprehension. The stage was one thing for "winery dogs" but there hadn't been any in-depth work of scholarship on the wines and wineries of Napa Valley for a long time. I took four-and-a-half years gathering the details. Websites disregard history. There are redactions with new websites. You lose the winemakers of the vintages. And there's over-marketing. My responses came from people who came into Press with questions.

Q: Where is Napa headed from a wine perspective?

A: Four years ago it was pulling back a little. Now, that's no longer true. The wines in 2000 got a little crazy—too ripe, too much. 2009, 2010, 2011 all showed more restraint. [Robert] Parker retired [in 2011 from reviewing California wines for The Wine Advocate]. In 2012 and 2013 everyone moved back to BIG. I want Napa understood as its diversity of style, the number of stylistic camps. There's big and luscious, there's more traditional, broad market, and crazy guys, rather than Napa Valley being one thing. Like Barolo, it's modern, traditional and experimental.

Connoisseurship and collectorship have changed, there's a new era of consumers. Collecting is in a different way because there's less storage. The

economics for a winery is very challenging and so is my own love of old wines. Today's generation learning about wine is urban, living in an apartment. In their mid-20's, they want to have their own expression of good versus bad and are into peer-based buying and sharing. Everyone's a wine reviewer now. The brands in Napa Valley need to meet the customer. Not just present the wine but figure out how to feel and touch YOU.

For education, for my book tour I purposely didn't go to Spain, France, Italy, or Germany. I went to the United Kingdom, Sweden, and Norway. It was so exciting, like meeting an old friend. Napa is really diverse. In price, style and philosophy there is something for everyone.

Q: What non-Cabs are doing great?

A: Ultimately, the terrain changes fast. What is the aspect, elevation, soil? What are the pockets? Take the Kongsgaard "Judge." We need more white wine heroes in Napa.

Merlots coming out of Carneros are super, exciting; Colgin Pritchard Hill Syrah is really animal, exciting; Petite Sirah and Charbono on the top of Spring Mountain—for Ridge from York Creek; Zinfandel in our mountains; Malbec—but nothing yet with any age on it.

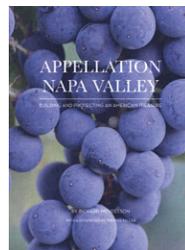
For more information about or to acquire Kelli's book, visit www.napavalleythenandnow.com ■

Books on Wine Evening

Richard Mendelson, Appellation Napa Valley; Building and Protecting an American Treasure

Wine Library Wing, Saint Helena Public Library
Thursday, June 16, 2016

Since 1986, Richard has been with the Napa law firm of Dickenson Peatman & Fogarty PLC, where he is its vineyard, wine law and related land use specialist. He also founded and directs the Wine Law and Policy program at UC Berkeley Law School. We first interviewed Richard as a sculptor several years ago when he gave us a tour of the family's extensive flower and vegetable garden, enhanced by a number of his works. And, rather shyly, he also admitted to being a winemaker—of a fortified dessert wine (from Muscat Canelli). We later learned that his adjacent Pinot Grigio vineyard was where Bob Long sourced fruit for the first American Pinot Grigio ever offered for sale—made by Bob and sold at Tra Vigne (when he had come to pick, Bob had been surprised to find the grapes were black; he had been expecting the Grigio to be white).



After having graduated from Harvard, Richard had spent two years in graduate studies at Magdalen College, Oxford where he had gotten to know about wine. His years there were happily accompanied by frequent purchases of wine from the college's extensive cellar at original cost plus six percent. There were no wines from California in the cellar, none from the New World, in fact, but the cellar set Richard firmly on a path to find out more about wine. He began taking weekly classes organized by the Wine & Spirit Education Trust (WSET), and visited France frequently to taste wines.

At the end of his Oxford studies in 1977, Richard was hired by a winery in Burgundy. He spent nearly two years working in Beaune and was able to taste wines from every Burgundian house and appellation (there are over 100). He came to fully understand *terroir* and the concept of appellation. He also met and fell in love with his wife, Marilyn. In 1979 they came to California where Richard had been accepted at Stanford Law. After Stanford, Richard and Marilyn went to live down the Peninsula where Richard consulted on international trade and he and Marilyn continued to make the weekend trips to Napa Valley to taste wine they had begun at Stanford.

With over a year of appellation experience in Burgundy, thoroughly learning what an appellation of origin is: an *assemblage* of art, science and law, Richard was conversant with

the Old World. And he had had an externship at the Wine Institute in San Francisco while at Stanford, so he followed the AVA process in Napa Valley with avidity. In 1985, Richard joined the effort to prepare what was ultimately a successful petition for the Stags Leap District AVA. Enmeshed in what became a five-year process, the Mendelsons returned full-time to Napa in 1986 and Richard joined the law firm where he still is, and had clerked for during the summer of 1981.

What Richard had realized in the course of his wine-related law practice was the importance of living histories. The practitioners' oral histories in the Napa Valley Wine Library Collection at the Saint Helena Public Library are one of the great historical resources of the valley. Richard knew there was a book needing to be written to record the amazing journey of modern Napa wine and the histories of its American Viticultural Areas. It must be by locals and about locals. He envisioned it having an artistic focus as well as being about land use, local politics, and the rise of Napa Valley in our lifetime, a rise that has become a model emulated by the rest of the world.

Richard had published with UC Press, Berkeley [e.g. *From Demon to Darling: A Legal History of Wine in America*, 2009]. In 2011 his *Spirit in Metal* was published by Paul Chutkow's Val de Grace, Napa. For his appellation history Richard again chose Paul and Val de Grace. The work would require a cartographer. A national search found absolutely the finest right here in Oakville, recounted a surprised Richard. She is Sarah

L. MacDonald and her sister Emily Bonnes made the line drawings for the chapter pages. The book's designer and Val de Grace's design director is Dorothy Smith, from Sonoma. The book took two years to produce.

Appellation Napa Valley covers the years from 1960 to 2009 and its signal moments, which Richard rapidly ticked off: Agricultural Preserve [1968], Paris Tasting [1976], Napa Valley Land Trust [1976], the first AVA [June, 1980], Measure A [1998], Napa Valley AVA [February, 1981], Measures J [1990] & P [2008], WDO [1989], and Bronco [2006]! There is also a section on early pioneers. Richard said it had been important to capture the sweep, the distance of the development of the AVA.

These were the years of the birth not just of the Appellation of Origin in America but of contemporary Napa Valley, its discovery globally and its need of protection locally. There was so much going on in the five decades Richard documents, he said he couldn't get into our most current conditions. The tourism and conservation issues of the 1980's and the slow growth advocated in the passages of Measures A, J, P were the result of that special Napa quality of citizen involvement and Richard said they frame the arc of the book. The book is current about living things, however, how they relate to *terroir*, what it is that makes Napa special, and the need to protect Napa's name all over the world.

Since there is no *terroir* formula, Professor Mark Matthews at UC Davis currently counsels taking

the word out of use. Mark Kramer of Wine Spectator thinks that's misguided. Moreover, Richard noted that in the professor's recent book's discussion of *terroir* [*Terroir and Other Myths of Winegrowing*], tasting a wine is never mentioned. Richard thinks both Marks miss the mark. Napa has not just the natural asset of land but also the human assets of history, culture and agricultural practices.

Richard is confident it was inevitable that we would have *some* form of Appellation of Origin in the United States. Prior to the Paris Tasting all kinds of names were used. We did change the system in the late 1970's (a minimum of 57% of fruit from the stated place of origin must now be at least 75% from the so-stated source). In Richard's experience, the then ATF [now TTB as of 2002] doesn't taste wine. He tried to organize tastings during proceedings but met with failure. He found the disconnect very frustrating in determining *terroir*.

As an expression of the orographic of Stags Leap, Richard said the team attempted to introduce characteristic wind patterns, even run a control test, but then ATF now TTB aren't wine people making the rules. They are not knowledgeable about farming, techniques, wine grape varieties, post-Prohibition conditions, innovation, technology, R&D, our spirit of sharing in the New World while learning. And Richard has been adamant that part of viticultural distinctiveness is cultural.

For the Napa Valley AVA, growers and vintners had filed jointly, capturing the watershed of the Napa River. When William Heintz dropped their phonebook-sized petition on the desk, William said it was easier to be *inclusive* so the government could easily follow a common thread. Richard cited managerial ecology; he said man can create a distinctive personality in wine through blending. We can do the technical, but that is not letting the vineyard do the talking. The AVA process is tremendously political. Subdivision is always looming as an immediate remedy.

The book covers the main AVA stories: the development, the thinking. For Carneros, limiting it to Napa County soon lead Sonoma County to point out that was not geographically correct. In the Rutherford and Oakville Bench controversies, wine writer Hugh Johnson had defined the Rutherford boundaries; other critics had other ideas. A potential AVA was being defined by the press! Growers came to Richard to discuss how to best apply the name of Rutherford. After studying the terrain, Richard recommended proposing four AVA's: Rutherford Bench, Rutherford; Oakville Bench, Oakville, thinking a multiple application proposal would be advantageous. Ultimately, two AVA's, Rutherford and Oakville were deemed sufficient. Mike Beatty, Bob Brakesman, Randy Dunn, Bob Lamborn, and Bill Smith, a self-appointed gang of five, successfully put the

Howell Mountain AVA application together. It was based very simply on the demarcation of 1,400'. Anything above this altitude was above the fog and, therefore in the AVA.

There was growing sophistication within the valley as the applications for AVA's progressed. Richard mentioned sensors in the vineyards providing more data to support delineations of microclimates and the diversity of Napa Valley. Vineyard designations would capture the smaller distinctions between areas, but the TTB in this administration does not allow subdivisions of sub-AVA's. The called the ToKalon dispute is a template for such efforts. He also mentioned Pritchard Hill, trademarked by Donn Chappellet. Richard likened it to Rodeo Drive of Napa Valley—both a place and a brand. Such ownership poses a hard question. The AVA process started in 1981 is unrelated to the Land Trust but is part of the cultural legacy of Napa Valley, its culture and that of the Agricultural Preserve. More than the passage in 1968 of the Preserve are the now 53,000 acres with conservation easements in the valley, a legacy far greater than the number of planted acres.

Richard called the granting of an AVA an open process, one full of experimentation and learning. Although 42% of the valley is planted to Cabernet, he says there is still experimentation in other varieties. In his words, "Agriculture is a collective of courageous, forward-looking, intelligent people. The carrot is taxes, and the stick is **no** subdivisions."

Urban development is a great concern of Richard's. He and Marilyn had thought the valley might qualify as one of UNESCO's World Heritage Sites and that we could all benefit from sophisticated wine and vineyard tourism management plans. When they learned that such a designation must be unanimously supported, they put their efforts to rest. What Richard does advocate is in-filling, of development in the areas that are already urban, rather than taking agricultural land out of production.

Richard sees the story of the valley as one of immigrants bringing in wealth, talent, skills, prowess, and a profound sense of hospitality. From bringing gold in, to producing wine, to staying in the valley becomes a rich history. Richard said there is a lot of controversy going on in the industry right now—he moderates the "Impact Napa" conference annually. But he feels the next generation realizes this is *the* place to do the finest work in wine, and he ends his book on an optimistic note.

He was then asked to consider appellation versus brand. Richard said an appellation gave added value; it has the benefit of brethren, of sharing the same spirit of place. Marketing can lead to the tarnishing rather than enhancement of a name.

For more information about or to acquire Richard's book, visit www.appellationnapavalley.com ■



*26th Annual Wine Seminar
in the EcoLab Theatre at
CIA-Greystone*

26TH Annual Wine Seminar “Winemaking in the New World: South America and Napa Valley”

SATURDAY, MAY 9, 2015, ECO-LAB THEATRE, CIA-GREYSTONE AND QUINTESSA, SAINT HELENA

Moderator: Gilles de Chambure, MS

Keynote Speaker: Agustin Huneeus, Sr.

Panelists: Enrique Herrero, vineyard manager, Inglenook
José Manuel Ortega Gil-Fournier, principal, Bodega O. Fournier
Rebekah Wineburg, winemaker, Quintessa

Following on our 2015 seminar, “Winemaking in Two Worlds: Napa Valley and France,” this year we introduced the wines of Argentina, Brazil, Chile, and Uruguay through various Napa Valley ties with these countries. NVWLA president Carolyn Martini welcomed all those attending and introduced our moderator, returning from last year, Gilles de Chambure. Carolyn said Gilles is well-qualified to lead the program as he is not only a Master Sommelier, but has been a négociant in Argentina and Chile, has property in Uruguay, and is now president and general manager for a new winery in Saint Helena, the Alejandro Bulgheroni Estate.

Gilles de Chambure

Gilles introduced the day’s topic, South American wines, as one “near and dear to my heart.” He recalled, with a scold, that *The World Atlas of Wines*, first published in 1971, by its third edition in 1985 with 400 pages, had only *two* pages for South America—one each for Argentina and Chile. Yet the development of South American table wine began with the Incas—and then the conquistadores, whose winemaking traditions harked back to Julius Caesar.



LtoR: Agustin Huneus, Sr., Huneus Family Vintners; Enrique Herrero, Inglenook

Great wines, elucidated Gilles, are made in great cycles of civilization as formation of capital provides for the development of consumption. South America is no exception. Despite its wars and periods of indecision, we had come together to consider the long-term vision in South America and four of its countries in particular, with Chile and Argentina being the most important of the four.

Chile has the oldest winemaking history in South America and a more mature wine culture, Gilles observed. It is also undergoing a kind of renaissance with ingenuity in design

and production, new forms of irrigation and efficiency overall that supports export as well as replanting, development of new sites, and a willingness to assume risk. Gilles said Chile has adapted the newest techniques from Australia, New Zealand and South Africa.

Argentina is the largest producer of wine in South America and fifth in the world, recounted Gilles. South America is the second largest producer of wine after Europe, and Argentina is where Malbec is winning a new identity. From strictly domestic consumption under the influence of Spanish and Italian immigrants, Argentina is now exporting wine as well. (Chandon invested in Argentina before it came to Napa Valley.)

WINES from BRAZIL

Vinicola Aurora Carnaval, Vale dos Vinhedos
NV Sparkling Brut
Kindness of Ed Stephanick,
Napa Valley Connection

We started the morning with a refreshing pour of sparkling wine from Brazil and its wine cooperative, Aurora, a Carnaval Brut from the largest and most important wine region in Brazil, Serra Gaucha (the Goucho Highlands). Southern Brazil is quite humid, where Gilles said hybrid vine varieties were first planted, but now viticulture is more thoughtful and specific, and sparkling wines have been particularly successful. Besides being an important market for Chilean and Argentinian wines, Brazil's own expanding local demand brings more diversity, Gilles observed, which is encouraging for wine merchants globally.

Gilles then introduced seminar keynote speaker, Agustin Huneus, Sr.

Agustin Huneus

Agustin was born in Santiago, Chile. As a young man, he recalled, he became the principal stockholder in a fishing business inherited from his father. While in that business he was approached by a friend in 1961 to invest in Concha y Toro, a once well-known wine brand of Chile now in disarray. Agustin and his group bought all of Concha y Toro's bulk wine inventory. After a few months' acquaintance with its old management and evaluating inventory versus real estate holdings, Agustin realized the

inventory smelled much better than fish! and there was potential in the company, including export of wine. In ten years, Agustin had turned the company around and returned its luster to Concha y Toro.

Agustin had also caught the eye of Seagram's Edgar Bronfman through the wine export side of Concho y Toro in Argentina. Bronfman offered Agustin the running of the subsidiary, Seagram Argentina, in 1971. After four years, Agustin was then offered the running of a new Seagram office in New York as a vice president for international ventures. Given the political struggles of Chile at the time, Agustin was open to moving to the United States. Although the job meant he traveled constantly—to 9 countries and 14 wineries, including Paul Masson and Concannon—Agustin said he was able to develop an acute understanding of the connection between wine and place. He also found that, as he put it, “whiskey had been poor at selling wines” and was able to do better. In 1985, Agustin was hired away to improve Franciscan Estate, which he found in much the same state as Concha y Toro once was. And he was again able to return the luster, this time to Franciscan.

In 1990, Agustin and his wife, Valeria, acquired land in Napa Valley which they have developed into their wine estate, Quintessa. They also opened a new region to wine in Chile with their Vermonte Estate in Casablanca, an hour from Santiago. Its climate is cool, the growing season long and its vineyard yields “narrow,” meaning small, focused.

In 1996 the Wine Spectator awarded Agustin its Distinctive Service Award. Agustin and his family formed Huneeus Vintners in 1999 after the sale of Franciscan. In 2010 Chile awarded Agustin its highest civilian honor, the Order for Meritorious Service to the Republic. And now Agustin has retired, which he says is known as “liberation after paying one's dues to work in order to get one's bread (think Genesis: by the sweat of one's brow). One is able to do whatever one wants—it is the best time in one's life.”

So, despite this liberation, Agustin apologized for being late to the seminar, said he was very happy to be there, and ready to pose and answer the following question: Is wine made in Chile of equal quality? “How curious our United States' wine culture is,” mused Agustin. “How unknown, unappreciated our Chilean wines are.” He pointed out that sugarcane had played a role. The missionaries did bring wine grapes—the Mission variety—to the country, but for ceremonial purposes; no wine culture was extended. Drink had a humble beginning here, with rum its basic booze; any aesthetics came later.

“What was drunk in the United States during its colonization process?” Agustin asked rhetorically. “Booze! Which wasn't available in Argentina, Chile or Uruguay. In these Spanish colonies wine was the alternative, although there still was no aesthetics of wine.” He further explained that in 1810, 1820 the cultivation of wine expanded with independence. “Society travels,” noted Agustin, as he traced its vinous history. Chile is

a small country, rich because of nitrates way up in the desert, but boring to live there. So, how to make fun? With vineyards! Prospective managers were sent to France, in 1850 or so, with orders to: “Bring back the best.” And they did: six types of *Bordeaux* vines in dormancy, wine barrels, tools—but the vines got mixed up, no one knew which was which. When Agustin was at Concha y Toro, he said, “We bought simply *Bordeaux* budwood.” Unlike France, which had separated the varieties post-Phylloxera, Chile's separation of the six is recent. Since their similar profiles complimented each other, Carménère had been called Merlot. Agustin described its wine as soft, mellifluous, and sensuous; it didn't even look or ripen like Merlot! Now it is a distinct variety.

“Wines of America?” Agustin challenged. “South *is* part of America! And quality? How can we define what is? Did Warren Winiarski and Peter Sichel (of Chateau Palmer), defer to a god up there, somewhere, with apostles rating wine, a “they know” placing every wine on a mysterious scale that is calibrated to the amount of pleasure you are going to get? This American view of an absolute, like goodness, is not the European view of conforming to a standard that has been developed over the ages for each variety's typicity. How the wine conformed to that specific standard couldn't possibly be compared with the amount of pleasure you are going to get.

“Yet, the American constant has somehow prevailed,” he observed. “Is there equal quality [of variety]? By the European standard, definitely, but by the American? No: It depends on who's

grading at the moment!” he laughed. “Quality is sensual; it is different for everyone. American culture is hugely prevailing in wine, which is a European tradition. America has a tremendous power of cultural penetration. Think of music, fashion, food: rock, jazz; jeans, baseball cap; Vinexpo California café and Alice Waters fresh food.

“American culture is an infiltrate of wine culture. The variety content of wine defining wine is a new concept in Europe, where it has always been about the **place**. In South America wine varieties are like an ice cream shop, yet Cabernet from Napa is different from Fresno. Just distinguishing wine by variety is a false premise. One must add where the wine comes from, *unless*,” and here Agustin paused and then said ruefully, “manipulation now makes anything possible.”

“In addition to this New World concept of variety, “ he went on, ‘is that of “brands’ Previously, appellations were what sold. And now we also have American wine criticism. RATINGS are very important: reducing critique to a number—an Old World’s worst aberration. Winemakers can get good ratings. . .they know how,” he added rather slyly. “So, what’s next? I don’t know,” shrugged Agustin, “but success to the correct guesser!”

Agustin has observed that it is difficult for traditional packaging to survive the American way of living: bottle size, glass size, cork pullers—all recipients of change via American pragmatism.

But, American wine does have an important role in Europe, in flavor and winemaking. Sediment in the bottle was common when Agustin was new in the wine business. America said, “Clean it up,” and it got cleaned up. For making white wine, stainless steel fermentation tanks were adopted. “But, as to aging, who the h*ll cares?” wondered Agustin. “99.9% of wine is drunk right away or within a year!”

Agustin described Carménère’s character as soft, with little tannin and low acidity and said it is a marvelous blending wine. Malbec has been in Argentina for hundreds of years, and in France and Chile. But in Argentina it is a unique wine. Solo, Agustin called Malbec superior. He said because of the soil, this variety in Argentina is very special. Torrontés is a “new” white wine variety from a natural crossing of Mission with Muscat in the *alto plano*.

Agustin was back in Chile in the late 1980’s and in the 1990’s he also spent time in Argentina and Uruguay as well as Chile—all non-rum cultures, he pointed out, countries involved with wine longer than anything in the rest of the Americas, South and North. (Agustin called their wine cultures more aesthetic, more diverse.)

And in the 1990’s, he and Bob Mondavi noticed in Chile’s Central Valley that the vines were vigorous, with high yields. Today, Chilean good wines are coming from outside the Central Valley: Sauvignon Blanc, Pinot Noir and Chardonnay are all grown coastal of Casablanca. Chile, and South America is inventing new areas,

new appellations. On a recent visit to Patagonia, seeing the Pinot Noir growing there, Agustin wondered what would be growing 100 years from now.

Are Chile’s, are South America’s wines equal in quality? Agustin’s answer: “Absolutely, definitely.” He enumerated their basic characteristics: “concentration, flavor, balance, harmony, pleasing, beautiful, and hopefully different. And that difference is going to be the future,” he said, “like Mahler: more diversity. Enormous areas on Peru’s coast are under development and wonderful, high up in the Andes in Peru’s Sacred Valley.”

In conclusion, Agustin counseled:

- When you taste a single wine your palate is appreciative, it is learning, but when there are ten glasses, then it is comparative, competitive. Each wine is a personality trying to express itself to you: *listen!*

- When you think to take a trip in your life, you go to Europe, but South America is *one of the most wonderful places in the world!*

WINES from ARGENTINA

Colomé, Salta

2015 Torrontés Valle Calchaqui 13.5%

2013 Estate Malbec Valle Calchaqui 14.5%

Kindness of The Hess Collection and

Colomé

Viña Cobos, Bramare, Mendoza
2012 Malbec Rebón Vineyard,
La Consulta 14.8%
Kindness of Paul Hobbs, Viña Cobos

Bodega Vistalba, Luján de Cuyo, Mendoza
2012 Proprietary Red Blend “Corte A” 15.5%
67% Malbec, 25% Cabernet Sauvignon,
8% Bonarda
Kindness of Alejandro Bulgheroni

O. Fournier, San Carlos, Mendoza
2007 Proprietary Red Blend “Alfa Cruz”
Kindness of Jose Manuel Ortega
Gil-Fournier, O. Fournier

Enrique Herrero and José Manuel Ortega

Enrique: 70% of all South American wines are Argentinian. I am from Mendoza and went to UC Davis in 1970 to study agronomy and business. In 2003 I was with Niebaum Coppola, in 2005 with Finca Decero, and in 2008 back with Coppola for the re-launch of Inglenook.

Now, the wines of Argentina? South America has a huge area of many, many acres suitable for planting, which means great potential for diversity. Argentina is the 8th largest country in the world. Its center is 90% planted; new regions north and south are underway, from 22° latitude to 42° in Patagonia. In 1557, vines from Chile were planted in the north at Santiago del Estero. Vineyards soon spread throughout Mendoza. By 1740 there were 120 vineyards in Argentina. In the middle of the 19th century, things got



L to R, Some of South America’s wine country; José Manuel Ortega Gil-Fournier, O. Fournier

more directed to quality and the science behind winemaking and winegrowing. The first Malbec was grown in the Mendoza wine region before the *phylloxera* outbreak in France soon after.

Two main historical events influenced the development of vineyards and wine in Argentina. First: the building of railroads. As Gilles later commented, the coming of the railroad changed the wine. A cargo of wine cannot cross the pampas without a railroad. And as Enrique observed, rail influenced urban development. The first school of enology was established in Mendoza.

The second major event: immigration. There was a huge Italian population by the end of the 19th and beginning of the 20th century, and again in the 1940’s. (Many Latin names like Catena are from those influxes.) By 1936, there was a solid domestic market for wine and sparkling wine: “bread & wine” was the solid model until beer and soda were introduced. I am 54 and there was no Coca Cola when I was little.

In 1979, from almost 800,000 planted acres, Argentina was down to 350,000 to 400,000 when it was 9th in vine acres, 5th in production and 8th in consumption in the world. Canada received the bulk of Argentinian exported wine, then Brazil, followed by Britain and the



Moderator MS Gilles de Chambure

United States. Washington State is very like the Argentinian climate, with increasing plantings of Malbec. Chile is more like the United States, except in summer, Argentina, more like east of Sierra Nevada, with its dry, cold winters, rain in the spring—but abundant hail in the fall! It has less than a quarter of Napa's rainfall. The grape growing is very taxing; there may be no harvest at all because of hail or lack of rain, or both.

As to soils, the Andes foothills are akin to Rutherford Bench with constant alluvial movement diversifying the soils for thousands of kilometers. Soils run shallow to deep, from fine to coarser texture to clay, with different microclimates. Transpiration is higher than precipitation, so vines need irrigation—and salinization inevitable. Important to the

development of Mendoza has been water from the Andes, brought down from Incan times.

In winegrowing, the vertical shoot position (VSP) came in the 1980's, a method in contest now with the opening to foreign investment and further changes in irrigation, grafting vines, training: pergola or parallel? Horizontally is very continental. And there are the challenges of extremes from winter to summer with the possibility of late frost. The rows need hail netting! One site has been picked only twice in 14 years because of hail damage. Bearing vines are not grafted but own-rooted. *Phylloxera* is present but not a limiting condition, perhaps because of furrow irrigation, or the colder winters of Argentina. Maybe it is because of a less virulent type of *Phylloxera*. The louse is **not** in Chile.

Cafayate, in the Calchaqui Valley of Salta province in the north, is the most important area and Torrontés is its most important variety. The quality of the sunlight there is important, not so much because of the altitude of 7,000 to 8,000 feet, *but* the latitude. Torrontés is three percent of total production. It is a cross between Mission and Moscato (a team with Enrique's wife found the genetics of the vines). [Bodega Colomé has vineyards at the highest altitudes in the world, so far. Some of its vines are well over 100 years old. The two main varieties it grows are Malbec and Torrontés.]

José Manuel: After grade school in Spain I went to high school in Mobile, Alabama, and then Wharton for graduate school, so I can be a little bit counter-cultural. Steven Spurrier (godfather to my daughter) was a different sort of pioneer in Argentina in 2008 [on his first trip there]. He praised a group of old vineyards in the Uco Valley that he found. This inspired in me a different approach: My never going to a new region—having too much respect for the generations, and not feeling smart enough to be a pioneer of a new region. And the Valle de Uco is the most beautiful location for our winery. I'm also a big believer in the aging of wines, of waiting for them.

O. Fournier was a pioneer in its blend, Alfa Crux; the 2007 is 70% Tempranillo [blended in with Malbec and Cabernet Sauvignon]. In the vineyard it is very cool at night. There is an early ripening on the oldest of our vines. The wine is velvety, with acidity, but there is still the balance.

Wine is about legacy, but to maintain our winery is a fight for every bottle—I have four children to raise! Wine is about producing something what will outlast you. Sales are critical, of course, but I am not on the sale side. We live only once; I want for O. Fournier to produce wine a long-time from now, and from the Uco Valley very particularly. O. Fournier is not about “country wines” or even Argentina. We should be about *regions* not countries.

Bodega Catena brought Paul Hobbs to Argentina to consult in 1989. Paul began with their Chardonnay and fell in love with the country and its Malbec. His wine, the Bramare, a single vineyard 2012, is full of the richness and opulence of that Malbec. It is rich, powerful, approachable—meant for Argentine beef!

Argentina can make totally different wine from the same place. Its wines are personality wines not a Coca Cola. Every time you take a cork out, treat the wine with respect. It has taken so much suffering, so much effort (all those hail storms). We are with a bit of heart-and-soul producers.

Enrique: Bonarda is the second most planted grape in Argentina, Malbec the first, now more than Cabernet Sauvignon. We have found that Charbono makes a good blend with Malbec (Inglenook has fifty acres of Charbono). Luján de Cuyo is both a city and a region in Argentina, and Vistalba is both an appellation and a winery [in the Luján de Cuyo region of Mendoza. Established in 2002, only Bodega Vistalba can use the appellation “Vistalba” in its winery name.]

Gilles, summing up the first session said, “Diversity is the main message.” He seconded Agustín: “ We put so much in, we have to start thinking region rather than just what is available. Wine is the national beverage!” [In Argentina, every wine label is marked “Vino Argentino Bebida Nacional.”]

After a brief break, Session Two

WINES from URUGUAY

Bodega Garzon Maldonado

2014 Albariño 12.5%

2013 Tannat 14.5%

Kindness of Christian Wylie,

GM and Bodega Garzon

Artesana Canelones

2013 Proprietary Red Blend

“Tannat-Merlot-Zinfandel” 14.5%

55% Tannat, 30% Merlot, 15% Zinfandel

Kindness of Leslie Fellows, Artesana and

Vintage Wine Marketing

Carrau Cerro Chapeu

2001 Tannat Amat

Kindness of Francisco Carrau,

Javier Carrau and Bodega Carrau

Gilles introduced Uruguay and Chile saying that these two countries contrast the most unknown and smallest to discover—Uruguay, with the most known, largest, and popular—Chile. Uruguay’s Italian influence is reflected in its olive groves and oil. The wines from the region

of Garzon express cooling breezes and their aromatic flavors. The granite soil makes the white wines vibrant, refreshing, like ocean air. Uruguay has as much vineyard as Napa Valley. Concha y Toro of Chile has more vineyard than the whole of Uruguay!

The Garzon Albariño was crisp, fresh with prominent acidity. The diversity of topography in Uruguay, its cold ocean water, the extensive effect of wind—all influence its wines. Montevideo is the southern-most port, the last stop for lots of Spanish, Italian and Basque immigrants, the latter the source of its Tannat.

The country is a buffer between Argentina and Brazil, with its 4 million people and 15 million cattle, and historically, between the Spanish and the Portuguese. The latitude is the same for Santiago, Montevideo, Cape Town, Adelaide, and Auckland. There is no pollution, unlike Santiago or Bordeaux. Uruguay has 410 miles of coastline, which includes the resort city of Punta del Este in Maldonado. “Uruguay” means “river of the painted birds” – there are 425 species. It is full of lagoons; there is abundant hydroelectricity, as well as power from wind and biomass. The country has a high literacy rate. 82% of its land is in agriculture.

Gilles said the brightness of its wines, their acidity was caused by an early, cooling marine influence, by altitude, and the day to night temperature difference.

There are 22,000 acres planted in vines, similar to Napa Valley, with a production of 10,000,000 cases. 72% of which is red; 95% of all its wine is consumed at home. Most of the remaining 5% is exported to Brazil.

Tannat from Bodega Garzon is expressive of the young vines on the granitic hills of Garzon. (Maldonado is granitic like Namibia—it was all once part of Gondwanaland.) Just as the originally rustic, harsh, bitter Malbec is velvety in Argentina, so Tannat has its own identity in Uruguay. The French use micro-oxygenation to soften it. In Uruguay its softness, still with some texture, has come from lowering yields, fermenting in cement, aging in large casks. Garzon is farmed organically. Its Atlantic style Tannat has brightness on the finish. Gilles described Uruguay's climate as more like Bordeaux, Chile's more like California.

Gilles said Uruguay loves to experiment, to try new things. Its wines have an emerging, strong regional character—there are no international consultants there, yet. Tannat, like Mourvèdre, needs humidity. It is slow to ripen; it needs hangtime. Artesana's unique proprietary red blend includes Merlot, Uruguay's second most often planted grape, its Zinfandel is the only such planting in Uruguay.

For Gilles, the Tannat gave body to the blend, Merlot softness, the Zinfandel acid freshness, as he called to mind a dueling d'Artagnan ducking an opponent's sword's blow.

Since 1752, Carrau has been making wine in Spain and since 1790 in Uruguay. Its Carrau Cerro Chapeu (hat-shaped mountain) is on a mesa near Brazil (half the vineyards are actually in Brazil). The soil is warm and sandy. The balsamic notes in the Amat are characteristic of Tannat.

For Gilles, as the 2007 Alfa Crux showed the elegance of the vintage, so the 2001 Tannat Amat revealed the potential of that variety to age, still with some astringency on its finish. There is a revolution going on in Uruguay, Gilles said with enthusiasm. "It is like 1970-1990 in California. We are tasting the promise of Tannat." He said the vineyards are dry farmed, picked by hand as in old Burgundy—by friends and neighbors.

"Why is there so little international notice?" wondered Gilles. "Very little, and never in global statistics!" He praised Uruguay's quality of life where women were voting in 1904, the traditional diet is a healthy combination of yerba mate, wine and Uruguayan beef. Gilles called Uruguay "a little Switzerland. Uruguay is like America of the 1940's," he concluded: "Over-delivery!"

WINES from CHILE

Ritual Casablanca Valley

2015 Sauvignon Blanc 14%

Primus Maipo Valley

2014 Cabernet Sauvignon 14%

Santa Carolina

2012 Reserva de Familia Cabernet Sauvignon

Valle de Rapel

Neyen Colchagua Valley

2010 Proprietary Red Blend

"Espíritu de Apalta" 13.5%,

70% Carménère,

30% Cabernet Sauvignon

Santa Carolina

2009 Herencia Carménère Peumo

Ritual, Primus and Neyen kindness of

Huneeus Family Vintners

Santa Carolina kindness of

Viña Santa Carolina

Rebekah Wineburg

Rebekah: I am from Washington, D.C. I went to UC Davis in enology after Minnesota, then was at Staglin, Rudd and Bucella before coming to Quintessa. The Huneeus family philosophy is organic, organic farming and winemaking.

The Ritual Sauvignon Blanc is from Casablanca, a cool region of Chile pioneered by Agustin. Sauvignon Blanc Clone I (the most widely planted SB clone in California) is grown on the coolest part of the Ritual property. This wine reflects an international style plus Chilean. The area it is grown in is very like the Carneros

or Russian River appellations, away from Argentina's Central Valley. Proximity to the ocean is key, as altitude is key in Argentina. The vineyards are far from urban centers, however, with no Incan canals to bring water from the Andes. There are deep wells 200 to 600 meters and significant energy costs to bring this water out of the ground.

The Primus Cabernet Sauvignon Maipo Valley is from a drier, warmer micro-region with a Mediterranean climate. There is low annual rainfall in winter, the soil is alluvial, a silky clay loam. The area is like Napa, like Graves, and the wine like a gentleman on horseback. It is a classic Cabernet Sauvignon of Chile, with the cassis of Cabernet. It is bright, fresh. It reflects the Humboldt Current with its shift of sunny days to cool, cool nights bringing *freshness*.

The Santa Carolina 2012 Cabernet Sauvignon is from another region, south, in the Cachapoal Valley within Rapel Valley. The region was founded in the 1800's, pioneered by a Torres of Spain. Santa Carolina is an old family winery, one of the best in the New World. Its vineyards are farmed with modern precision. The wine's bay leaf or olive on the nose is typical of Chile.

Santa Carolina Carménère is 100% concentrated without being big and heavy. This variety is the secret weapon for Chile. They have been quiet. 1990 was the first single variety vintage. It is a late variety: bright, spicy, with a very long growth cycle: first to leaf out, last to be picked.

There is no phylloxera in Chile, an anomaly. Apalta, in the Colchagua Valley [also within the Rapel Valley], is one of the oldest wine regions in the New World. The Lapostolle family and others developed the area. It is 130 years old. At Neyen there is no irrigation, the vines are self-rooted, the soil granitic. Drainage is fast, and there are big temperature shifts. Fruit for the Espiritu de Apalta is from "new" vines now 35 years old in a vineyard nested in the hills, protected from the wind. The vineyard is the largest at Neyen and is farmed biodynamically. The wine is a blend of Carménère, and Cabernet Sauvignon—concentrated, complex. Its Carménère is like a woman in a velvet coat, the Cabernet gives it shoulders, complexity—a blend of vineyard blocks and clones.

In conclusion, Gilles reminded us that wine is one of the few products that connect you to a time and place. Making it requires energy, he reminded us, and cannot be standardized. We all must step back and learn to appreciate wine's diversity.

We then repaired to the Lake House at Quintessa for a splendid *al fresco* lunch. On the terrace beside a lake Agustin gave us a very warm welcome and introduced chef Richard Visconte of Visconte Catering, caterers for the Huneus



Rebekah Wineburg, *Quintessa*

family for twenty years. A Ritual Sauvignon Blanc accompanied a beet and cherry cold soup, Neyen Espiritu de Apalta was paired with grilled, sliced sirloin, chimichurri and salad. Your editor could not recall the dessert at the end of a truly transporting day. Fortunately a menu came to hand: apple crêpe with dulce de leche and vanilla ice cream. ■

10 Scholarships to the Wine Seminar for UC Davis graduate students in its Viticulture and Enology Department were generously provided by:

Paula Brooks
Hollsted Cox
Cameron Crebs

Julie Dickson
Bob Dye
David B. Gaw

Elizabeth Martini
Jean Phillips

54TH Annual Tasting

“A Sense of Place: Honoring Napa Valley *Terroir*”

SUNDAY, AUGUST 14, 2016

SILVERADO RESORT & SPA, NAPA VALLEY WINE LIBRARY

On a perfect sunny Sunday afternoon of gentle breezes through the Grove at Silverado, 73 wineries poured almost 150 wines chosen for their reflection of *terroir*. 12 of the wineries were pouring for the first time. Most wineries poured two wines, although a few offered a third, and a few poured only one. (A complete list of wineries and their wines may be found on the next spread.)

Over half the wineries were represented by their winemaker or owner—sometimes one

and the same. And among those pouring were several second-generation winery principals. The tables of Amizetta, Grgich Hills, Groth, Hudson, Hyde, Kenefick, McKenzie-Mueller, Perliss, Schweiger, Sullivan, and White Rock were all staffed by a son or daughter, nephew or niece of the vineyard’s or winery’s founders (please let us know if we overlooked anyone). Although Hudson, Kenefick, McKenzie-Mueller, and Perliss were new to the Annual Tasting, each had its wines poured by vineyard or winery progeny. Ivo Jeramaz of Grgich Hills says his Uncle Mike

[Grgich] brought him to our tasting the second year Ivo had been in this country [from Croatia], and that since then, Ivo has poured *every* year but one. 2016 was Ivo’s 30th year pouring at our Annual Tasting.

For a wine variety and appellation to be designated together on a wine label, 75% of the grapes crushed for the wine must be of the named variety and *all* from the stated appellation. 85% of the wine must be made from fruit from within an American Viticultural Area (AVA) stated on



the label (only 75% if a state or county). Single vineyard designated wines must have 95% of those grapes grown in the named vineyard. Half the wines poured were from estate or other single designated vineyards. Most wineries (all but four) pouring at least two wines chose a white and a red wine. All the wines were chosen with exemplary care and gave taster and pourer alike a chance to discuss the characteristics of the *terroir* to be tasted.

Wines from all but one of the 17 AVA's in Napa County were represented as well as the shared (with Sonoma County) appellation of Los Carneros. Only wine from Wild Horse Valley (shared with Solano County) was absent.

Of the 99 red wines poured, nearly half were Cabernet Sauvignon (42). 14 were a proprietary red blend (Cakebread poured two blends; Heibel poured two different vintages of the same blend). Only Summers Estate offered a Charbono as well as its Cabernet and only Holman a Petit Verdot along with its Merlot; Arns and Hudson both poured Syrah; Arns also poured Cabernet, Hudson its Chardonnay and "Old Master"; four wineries poured Petite Sirah as well as another wine and four poured Zinfandel. Two of those poured only Zinfandel—Green & Red and Storybook with Zinfandel from two different vineyards; six offered a Pinot Noir and six poured Cabernet Franc, as well as another wine; seven poured Merlot. Only Markham poured just a Merlot.

Of the 38 white wines poured, half were Chardonnay (19) and nine were Sauvignon Blanc. One winery each poured Chenin Blanc, Pinot Blanc, Semillon, or Viognier as well as a red. Hagafen and Palmaz both poured a Riesling and a red. There also were two proprietary white blends and four excellent rosés; Schramsberg's Napa Valley lively sparkler was joined by Monticello's from Oak Knoll.

This year, Panevino provided platters of their own salumi with assorted cheese and fruit, accompanied by loaves of sliced baguettes donated by The Model Bakery. *pieces of chocolate*, a new business in Napa, offered its salty bites of chocolate to pair. Discounts on services were given by Silverado Resort & Spa and Classic Party Rentals, and the use of its equipment or facilities or both was donated by The Wine Service Coöp, Louis M. Martini Winery, and Hunnicutt Wines.

We wish to thank all our vendors and participating wineries for their generous support of the Annual Tasting, and especially those who have joined our Wine Alliance: wineries Arns, Cakebread, Groth, Louis M. Martini, V. Sattui, and William Hill Estate; the UC Davis Library, and the law firm of Coombs & Dunlap, LLP. ■

Beneath the oaks and umbrellas in the Grove at Silverado Resort & Spa



THE WINERIES AND THEIR WINES AT THE 54TH ANNUAL TASTING—“A SENSE OF PLACE: HONORING NAPA VALLEY *TERROIR*”

Amizetta; William Clark, winemaker

- 2014 Napa Valley “Complexity” – 750 Cases
- 2014 Napa Valley Cabernet Sauvignon – 650 cases

Arns; Sandi Belcher, winemaker

- 2012 Melanson Vineyard, Pritchard Hill Napa Valley Syrah – 100 cases
- 2011 Napa County Estate Cabernet Sauvignon 400 cases

Ballentine Vineyards; Bruce Devlin, winemaker

- 2015 Maple Station Betty’s Vineyard & Fig Tree Vineyard, Saint Helena
- Proprietary White Blend — 200 cases
- 2012 Pocaí Vineyard, Calistoga Cabernet Franc 175 cases

Bouchaine Vineyards; Chris Kajani, winemaker

- 2015 Estate Carneros Vin Gris of Pinot Noir 400 cases
- 2012 Carneros Pinot Noir – 6,000 cases

Broman Cellars; Bob Broman, winemaker

- 2014 Napa Valley Sauvignon Blanc – 395 cases
- 2013 Napa Valley “Proprietary Red Wine – 421 cases

CADE Estate Winery; Danielle Cyrot, winemaker

- 2015 Napa Valley Sauvignon Blanc – 4,500 cases
- 2013 Howell Mountain Estate Cabernet Sauvignon 6,500 cases

Cain Vineyard and Winery;

Christopher Howell, winemaker

- 2012 Spring Mountain District Estate “Cain Five” 4,900 cases

Cakebread Cellars; Julianne Laks, winemaker

- 2013 Suscol Springs Vineyard, Napa Valley “Guajolote” – 1,000 cases
- 2013 Estate, Napa Valley “Vaca” – 1,000 cases

Casa Nuestra;

Eugene Kirkham and Darren Chertkoff, winemakers

- 2015 Saint Helena Chenin Blanc – 175 cases
- Darren Chertkoff, winemaker

- 1989 Saint Helena Estate Chenin Blanc – the last of app. 175 cases

Eugene Kirkham, winemaker

Chase Cellars; Joel Aiken and Russell Bevan, winemakers

- 2013 Hayne Vineyard, Saint Helena Zinfandel 241 cases
- 2013 Barberis Vineyard, Calistoga Petite Sirah 265 cases

Crocker & Starr; Pam Starr, winemaker

- 2015 Crocker Estate and Las Trancas Vineyard Napa Valley Sauvignon Blanc 1,200 cases
- 2013 Crocker Estate, Saint Helena Cabernet Sauvignon – 649 cases

Dos Lagos Vineyards; Robert Foley, winemaker

- 2013 Atlas Peak Estate Cabernet Sauvignon 300 cases
- 2012 Atlas Peak Estate Cabernet Sauvignon 300 cases

El Molino; Lily and Jon Berlin, winemakers

- 2014 Rutherford Chardonnay – 800 cases
- 2013 Rutherford Pinot Noir – 803 cases

Green & Red Vineyard; Jay Heminway, winemaker

- 2013 Chiles Mill Vineyard, Chiles Valley Zinfandel 1,100 cases
- 2013 Tip Top Vineyard, Chiles Valley Zinfandel 740 cases

Grgich Hills Estate; Ivo Jeramaz, winemaker

- 2013 Miljenko’s Selection Los Carneros Chardonnay 1,265 cases
- 2012 Yountville Old Vine Cabernet Sauvignon 1,448 cases

Groth Vineyards & Winery;

Michael Weis and Cameron Parry, winemakers

- 2014 Hillview Vineyard, Napa Valley Chardonnay 6,800 cases
- Michael Weis and Cameron Parry, winemakers

- 2012 Oakville Cabernet Sauvignon – 3,200 cases
- Michael Weis, winemaker

Hagafen Cellars; Ernie Weir, winemaker

- 2014 Rancho Wieruszowski Vineyard, Coombsville Dry White Riesling – 400 cases
- 2013 Coombsville Cabernet Franc – 400 cases

Handwritten Wines; Rob Lloyd, winemaker

- 2012 Los Carneros Cabernet Sauvignon – 350 cases
- 2012 Stags Leap District Cabernet Sauvignon 400 cases

Heibel Ranch Vineyards, Trent Ghiringhelli, winemaker

- 2012 Napa Valley “Lappa’s” – 217 cases
- 2009 Napa Valley “Lappa’s” – 266 cases

Hendry; George Hendry, winemaker

- 2013 Napa Valley Estate Barrel Fermented Chardonnay – 905 cases
- 2012 Napa Valley Estate Cabernet Sauvignon 950 cases

Herb Lamb Vineyard; Michael Trujillo, winemaker

- 2015 Mello Vineyard, Yountville Sauvignon Blanc 345 cases
- 2013 Herb Lamb Vineyard, Napa Valley Cabernet Sauvignon – 425 cases

Holman Cellars; Jason Holman, winemaker

- 2013 Coombsville Uncharted Merlot – 58 cases
- 2013 Coombsville Uncharted Petit Verdot – 50 cases

Hudson Wines; Christopher Vandendriessche

- 2013 Los Carneros Estate Chardonnay – 950 cases
- 2013 Los Carneros Estate Syrah – 150 cases
- 2012 Los Carneros Estate “Old Master” – 300 cases

Hyde & Sons; Peter Hyde, winemaker

- 2013 Larry Hyde & Sons Vineyard, Carneros Chardonnay – 150 cases
- 2012 Larry Hyde & Sons Vineyard, Carneros Pinot Noir – 600 cases

Joseph Carr; Aaron Pott, winemaker

2012 Rutherford Merlot – 96 cases

2012 Coombsville Cabernet Sauvignon – 450 cases

Keenan Winery; Michael Keenan, winemaker

2014 Spring Mountain District Chardonnay

2,500 cases

2013 Spring Mountain District Cabernet Franc

1,000 cases

Kenefick Ranch; Kent Jarman, winemaker

2014 Calistoga Estate “Pickett Road White”

300 cases

2012 Calistoga Estate Petite Sirah – 200 cases

Kris Todd Vineyards; Brian Brakesman, winemaker

2015 Howell Mountain Rosé Wine – 57 cases

2014 Napa Valley Sauvignon Blanc – 75 cases

2011 Howell Mountain Cabernet Sauvignon

100 cases

Krupp Brothers; Jay Buoncristiani, winemaker

2013 Napa Valley “The Doctor” – 715 cases

Jan Krupp, winemaker

2010 Veraison Napa Valley Cabernet Sauvignon

435 cases

Tres Goetting and Aaron Pott, winemakers

Long Meadow Ranch; Ashley Heisey, winemaker

2014 Rutherford Estate Sauvignon Blanc – 112 cases

2013 Napa Valley Cabernet Sauvignon – 3,196 cases

Louis M. Martini Winery; Michael Martini and

Michael Eddy winemakers

2015 Cellar # 254 Napa Valley

Cabernet Sauvignon Rosé - 600 cases

Michael Eddy, winemaker

2010 Cellar # 254 Napa Valley Meritage – 250 cases

Michael Martini, winemaker

Mahoney Vineyards; Ken Foster, winemaker

2014 Gavin Vineyard, Los Carneros Chardonnay

225 cases

2012 Las Brisas Vineyard, Los Carneros Pinot Noir

250 cases



The pleasure of good wine among good friends

Markham Vineyards; Kimberlee Nicholls, winemaker

2013 Markham Estate, Yountville Merlot – 966 cases

Materra I Cunit Family Vineyards; Bruce Regalia and

Michael Trujillo, winemakers

2014 Oak Knoll District Estate Chardonnay

417 cases

2011 Oak Knoll District Estate “Right Bank Reserve”

1,000 cases

Mayacamas Vineyards; Andy Erickson, winemaker

2014 Mount Veeder Chardonnay – 2,000 cases

2012 Mount Veeder Merlot – 500 cases

McKenzie-Mueller Vineyards & Winery;

Bob Mueller, winemaker

2002 Oak Knoll District and Los Carneros

Cabernet Franc – 350 cases

2001 Oak Knoll District and Los Carneros

Cabernet Sauvignon – 600 cases





The challenge and reward of one's wine choices

Mira; Gustavo A. Gonzalez, winemaker

- 2012 Hyde Vineyard, Los Cameros Chardonnay
275 cases
- 2012 Stags Leap District Cabernet Sauvignon
644 cases

Monticello Vineyards; Chris Corley, winemaker

- NV Oak Knoll District Sparkling Wine – 200 cases
- 2013 Block II, Clone 777 Oak Knoll District
Pinot Noir – 200 cases

Palmaz Vineyards; Tina Mitchell, winemaker

- 2014 Napa Valley Louise Riesling – 633 cases
- 2012 Napa Valley Cabernet Sauvignon – 2,783 cases

Paratus Vineyards; Massimo Monticelli, winemaker

- 2012 Mount Veeder Estate Cabernet Sauvignon
500 cases
- 2012 Mount Veeder Estate Cabernet Sauvignon
75 cases

PEJU PROVINCE WINERY; Sara Fowler, winemaker

- 2015 Napa Valley Rosé – 600 cases
- 2013 Napa Valley Cabernet Sauvignon – 649 cases

Perliss Estate; Aaron Pott, winemaker

- 2014 The Serpents, Knights Valley Semillon
100 cases
- 2012 The Ravens, Calistoga Cabernet Sauvignon
300 cases

Pride Mountain Vineyards; Sally Johnson, winemaker

- 2013 Napa-Sonoma Counties Merlot – 5,577 cases
- 2013 Napa-Sonoma Counties Cabernet Sauvignon
5,728 cases

Prime Solum; Patrick Mahaney, winemaker

- 2012 Brokenrock Vineyard, Napa Valley
Cabernet Sauvignon – 250 cases

Punch Vineyards; Miguel Caratachea, winemaker

- 2013 “Proof of the Pudding” Los Cameros
Chardonnay – 200 cases

Quixote Winery; Aaron Pott, winemaker

- 2012 Stags Leap District Estate Petite Sirah
1,274 cases
- 2012 Stags Leap District Estate Cabernet Sauvignon
572 cases

Rocca Family Vineyards; Paul Colantuoni, winemaker

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

Saddleback Cellars; Nils Venge, winemaker

- 2014 Oakville Estate Pinot Blanc- 142 cases
- 2014 Oakville Merlot – 386 cases

**Schramsberg and Davies Vineyards; Sean Thompson and
Hugh Davies, winemakers**

- J Davies 2012 Diamond Mountain District Estate
Cabernet Sauvignon – 2,500 cases
- Schramsberg 2011 Napa Valley “Querencia”
1,198 cases sourced mainly from the Schwarze,
Hudson and Hyde vineyards

Schweiger Vineyards; Andrew Schweiger, winemaker

- 2013 Spring Mountain District Estate Chardonnay
800 cases
- 2010 Spring Mountain District Estate
Cabernet Sauvignon – 2,088 cases

Signorello Estate; Ray Signorello, winemaker

- 2013 FUSE Napa Valley Cabernet Sauvignon
2,000 cases

Silverado Vineyards; Jon Emmerich, winemaker

- 2013 Coombsville GEO Cabernet Sauvignon
2,200 cases
- 2013 Stags Leap District SOLO Cabernet Sauvignon
2,467 cases

Snowden Vineyards; Diana Seysses, winemaker

- 2015 Ward Eisan Vineyard, Napa Valley Rose of
Malbec – 198 cases
- 2013 Brothers Vineyard, Napa Valley
Cabernet Sauvignon – 700 cases

Spottswoode Estate Vineyard & Winery;

- Aron Weinkauf, winemaker**
- 2013 Lydenhurst, Napa Valley Cabernet Sauvignon
2,126 cases
- 2013 Saint Helena Estate Cabernet Sauvignon
4,079 cases

Stags' Leap Winery; Christophe Paubert, winemaker

2015 Napa Valley Viognier – 3,834 cases
2012 “The Leap” Stags Leap District Estate
Cabernet Sauvignon – 4,963 cases

St. Supéry Estate Vineyards & Winery;

Michael Scholz, winemaker

2015 Napa Valley Dollarhide Estate Vineyard
Sauvignon Blanc – 2,256 cases
2012 Rutherford Estate Merlot – 2,202 cases

Stony Hill Vineyard; Mike Chelini, winemaker

2009 Spring Mountain District Estate Chardonnay
2,500 cases

2012 Spring Mountain District Estate
Cabernet Sauvignon – 430 cases

Stormy Weather Wines;

Cameron Woodbridge, winemaker

2013 Oak Knoll Wolf's Head Cabernet Sauvignon
485 cases

2012 Saint Helena Stormy Weather
Cabernet Sauvignon – 689 cases

**Stonybook Mountain Vineyards; Dr. J. Bernard Seps,
winemaker**

2014 Napa Valley Eastern Exposures Estate Zinfandel
388 cases

2012 Napa Valley Mayacamas Range Estate Zinfandel
3,021 cases

Sullivan Vineyards; Jeff Cole, winemaker

2015 Napa Valley Sauvignon Blanc – 427 cases
2012 Napa Valley Cabernet Sauvignon – 575 cases

Summers Estate Wines; Ignacio Blancas, winemaker

2013 Villa Adriana Vineyard, Calistoga Charbono
1,000 cases

2013 Villa Adriana Vineyard, Calistoga
Cabernet Sauvignon – 850 cases

Terra Valentine; Sam Baxter, winemaker

2010 Wurtele Vineyard, Spring Mountain District
Cabernet Sauvignon – 174 cases

2006 Wurtele Vineyard, Spring Mountain District
Cabernet Sauvignon – 111 cases

The GRADE Cellars; Thomas Rivers Brown, winemaker

2014 Calistoga Sauvignon Blanc – 380 cases
2013 Winfield Vineyard, Calistoga
Cabernet Sauvignon – 395 cases

Trinchero Napa Valley; Mario Monticelli, winemaker

2012 Napa Valley “Forte” – 1,344 cases
2012 BRV Napa Valley Cabernet Sauvignon
3,184 cases

Truchard Vineyards; Sal De Ianni, winemaker

2015 Los Carneros Estate Roussanne – 1,400 cases
2012 Los Carneros Estate Cabernet Franc – 428 cases

Turley Wine Cellars; Tegan Passalacqua, winemaker

2014 Napa Valley Estate Zinfandel – 1,400 cases
2013 Library Vineyard, Napa Valley Petite Syrah
400 cases

V. Sattui Winery; Brooks Painter, winemaker

2015 Los Carneros Chardonnay – 1,100 cases
2013 Morisoli Vineyard, Rutherford
Cabernet Sauvignon – 1,053 cases

Vineyard {511}; Rob Lloyd, winemaker

2012 Diamond Mountain District Single Vineyard
Cabernet Sauvignon – 120 cases
2009 Diamond Mountain District Single Vineyard
Cabernet Sauvignon – 160 cases

VinRoc; Michael Parmenter, winemaker

2012 Napa Valley “RTW” – 325 cases
2012 Atlas Peak Estate Cabernet Sauvignon
250 cases

von Strasser; Rudy von Strasser, winemaker

2012 Diamond Mountain District Estate Cabernet
Sauvignon – 500 cases
2012 Sori Bricco Vineyard, Diamond Mountain
District Cabernet Sauvignon – 350 cases

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

2014 Napa Valley Chardonnay – 923 cases
2013 Napa Valley Claret – 673 cases



A chance to reflect on the beauty of the afternoon

William Hill Estate Winery; Mark Williams, winemaker

2011 Napa Valley Estate Unfiltered Chardonnay
200 cases

2010 Napa Valley Estate Bench Blend Cabernet Franc
230 cases

ZD Wines; Chris Pisani, winemaker

2014 Los Carneros Reserve Chardonnay – 600 cases
2014 Los Carneros Founder's Reserve Pinot Noir
700 cases ■

Chronology of the Annual Tasting, 1963 - 2016

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

Napa Valley Wine Library Association

Officers

Carolyn Martini, President
Cameron Crebs,
Vice President
Alex Myers, Secretary
Bob Dye, Treasurer

Board of Directors

Rich Blanton
Bret Blyth
Jeff Davis
Brian DeWitt
Julie Dickson
Dale Brown, *Emeritus*
Richards Lyon, *Emeritus*

Advisory Board

Axel Borg
Jim Cross
Megan Foley
Chris Howell
Kaethy Kennedy
Chris Kreiden
Bob Long
Tom May
Carole Meredith
Angelina Mondavi
Jack Oliver
Bob Pecota
Allen Price
Michaela Rodeno
Craig Root
Brian St. Pierre
Kevin Sheedy
Bob Thompson

John Thoreen
John Trinidad
Bobbie Vierra
Teresa Wall

Executive Secretary

Jane Skeels
info@napawinelibrary.com

Events Administrator

Diana Stockton
editor@napawinelibrary.com

SHPL Library Director

Chris Kreiden
chris@shpl.org

NVWL Collections Specialist

Lynne Albrecht
lynne@shpl.org

Membership

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

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

To join, please complete the form and mail it with a check for \$100.00 (\$190.00 for two) payable to:

Napa Valley Wine Library Association
PO Box 328
St. Helena, CA 94574

Or join via PayPal online at napawinelibrary.com/join

Wine Appreciation Faculty and REPORT Interviewees 2013-2016

Andy Beckstoffer
Jean-Charles Boisset
Wayne Burgstahler
Gilles de Chambure
James Conaway
Timm Crull
Dawnine Dyer
Danny Fay
Chris Hall
Lary Hyde
Jennifer Ingellis
Julie Johnson
Michael Keenan

Susan and Ron Krausz and
Jake Krausz
Tony Leonardini
Ryan MacDonnell
Mary Hall Maher
Francis Mahoney
Carole Meredith
David Mills
Angelina Mondavi
Michael Ouellette
Tegan Passalacqua
Joseph Perrulli
Dick Peterson

Aaron Pott
Maggie Pramuk
Chelsea Prince
Michael Silacci
John Thoreen
Kirk Venge
Alder Yarrow

NAME (S)

EMAIL ADDRESS

MAILING ADDRESS

CITY

STATE

ZIP CODE



P.O. BOX 328
ST. HELENA, CA 94574

ADDRESS SERVICE
REQUESTED



Printed with soy-based ink