

NAPA VALLEY WINE LIBRARY **REPORT**



AUTUMN 2017

2018 Calendar of Events

Wednesday, March 14 at 5:30 pm

Books on Wine Afternoon with

Bianca Bosker, author of *Cork Dork*

George and Elsie Wood Public Library, Saint Helena

Details TBA

28th Annual Wine Seminar

“Napa Valley, Alta California and the Wine Legacy of
New Spain”

Sunday, August 26 from 4:00 pm to 6:00 pm

56th Annual Tasting, a Vintners’ Choice

“Designated Vineyard Wines of Napa Valley”

Silverado Resort & Spa, Napa

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Napa Valley Wine Library REPORT

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COVER PHOTO: HARVESTING CABERNET SAUVIGNON
FOR SILVER OAK CELLARS AT ITS SODA CANYON RANCH
VINEYARD, NAPA; PHOTOGRAPH BY DAMION HAMILTON,
COURTESY OF SILVER OAK CELLARS

ALL WINE SEMINAR AND ANNUAL TASTING PHOTOGRAPHS:
TIM KENNEDY

President's Letter

Dear NVWLA Members and Friends,

My initial draft of this President's letter was written with harvest under way—the grapes looking plump and big-bunched after record rainfalls. However, there is something else record rainfalls left us with: record fuel loads.

I am sure you have seen pictures of the recent wildfire devastation of homes and properties in Sonoma, Napa, Lake, and Mendocino Counties.

Fires are normal for California, in fact the whole West. The California Indians, more farmer than nomadic hunter, would regularly burn the hillsides to clean out mesquite brush, scrub oaks and pines and allow new crops of grass to grow for grazing and a fresh growth of such resources as redbud for basketry. But, Indian tribes were small in number and lived conservatively. Now, 35 million call California home. This makes citizen-wildfire interactions almost unavoidable.

Our thanks to five thousand first responders, to all our firemen, police, helicopter and bomber pilots who so

ably attacked these horrific fires. Also, our gratitude to all the neighbors and volunteers who pitched in to guide, feed, guard and provide solace to friends and neighbors.

I have heard some discussion of smoke taint, that it might ruin grape sales for some growers. Our experience with previous wildfires near the vineyards is that smoke "taint" added a flavor quality that won awards. Remember to look for it in the 2017's.

Meanwhile, what can you do to help your favorite affected winery? Buy their wine in your market! A steady cash flow goes a long way to ease the utter disruption of rebuilding. We thank you for your on-going support.

Sincerely,

Carolyn Martini
President



PHOTOGRAPH COURTESY E & J GALLO WINERY



27TH Annual Wine Seminar

“To Blend or Not to Blend: Cabernet Sauvignon and the Red Bordeaux Varieties”

SATURDAY, MAY 13 2017, SILVER OAK CELLARS, OAKVILLE

Moderator: Michael Silacci, winemaker, Opus One

Panelists: Chris Howell, winemaker and general manager, Cain Vineyard & Winery

Sally Johnson-Blum, winemaker, Pride Mountain Vineyards

Alan Viader, director of operations and winemaking, Viader Vineyards & Winery

Nate Weis, winemaker, Silver Oak Cellars

Blending has become an increasingly important aspect to understand in the construction of wine in Napa Valley and elsewhere. It is predominantly a red wine phenomenon, especially among Cabernet varieties. It is not one shared with still Burgundians (think: Pinot Noir is simply Pinot Noir), but certainly for sparkling wines.

With the growing interest in blends and blending and opportunities for fruit from new areas come fresh state and federal regulations for disclosure on the wine label outside the bottle about the wine inside. Specific varietal wines are closely regulated. If the label carries only our state or one of its counties as the source, 75% of the grapes must be the variety stated on the label; the

other 25% need only come from our state. If an American Viticultural Area (AVA) in California is on the label, 85% of the fruit must be of that variety and 100% from that AVA. If a vineyard is designated, including “Estate,” 100% must be from the vineyard designate. If a bottle is to bear both a vintage year and an AVA, 95% of the fruit must have been picked that year (85% if only our state or county).

Our state and federal agencies have had to rule on varietal wines made from fruit from more than one county and more than just our state



Moderator Michael Silacci welcomes seminar participants

as transportation methods and our palates and pocketbooks diversify. What is important to realize is that blending is integral to winemaking. Blending, however, is not just about fruit variety or vineyard. It is also about clones, rootstocks, soils, ripeness, fermentation—tanks and yeast, and aging—barrels, oak and toast. Given the allotted time for the seminar, terroir and variety were deemed most important for discussion.

At 9:30 am, in a handsome room for events at Silver Oak, NVWLA president Carolyn Martini welcomed all those attending the seminar, especially our scholars—13 students from the Viticulture and Enology Department at UC Davis sponsored by NVWLA members, and thanked those scholars that had come early to help pour the seminar wines. Carolyn then introduced our moderator, Michael Silacci, a winemaker thoroughly versed in blending—both in Bordeaux and Napa Valley.

Michael Silacci

Michael began by telling us his three of his favorite things to do: blending, harvest, and working with the perfumer, Alexandre Schmitt. Michael said it was so important to live in the moment, not with what is going on next week, but focused on now: blending. He began his career at Beaulieu, and then at Stag’s Leap Wine Cellars, which he said was obsessed with every single block. [Readers may remember Michael was a panelist for our 25th Wine Seminar: viz. Autumn 2015 REPORT]. Six to eight weeks before bottling, one could clearly sense what wines should go into the Cask 23, Fay and S.L.V. Cabernet.

Michael recalled a certain small block of vines at Stag’s Leap Wine Cellars, its SLWC block, at the core of the Cask 23. Michael, just off the plane from Switzerland, chose to ferment its fruit in a small rented PortaTank. He had to get down on all fours to draw a sample for founding owner, Warren Winiarski. When Warren asked in a horrified voice, ‘What is that? Why in that tank?’ Michael responded ‘that if the Queen were to go by in a Volkswagen, she would still be a queen.’ Naturally, that vineyard block was referred to as “The Queen” ever after.

When Opus One hired Michael, he went to work right after harvest in 2001 and found himself catapulted into blending the vintage in February and March. It would take time to really learn the vineyards, to understand what would be better lots for co-fermentations from the four separate vineyards, their different varieties, and reach consensus—Michael much prefers a group’s to an individual’s in decision-making. At the outset, Michael, for instance, was alone in wanting to blend in some Malbec, but later, when he tried co-fermenting Malbec fruit with that of Merlot, there were no complaints. By 2007, Opus was even co-fermenting Petit Verdot with its best Cabernet Sauvignon. “Kittens can be like puppies blended as grapes,” counsels Michael, “but will fight like cats and dogs blended as wines.” When one gets to know the vineyard blocks, you remember each, but every year is different so blending the blocks needs a team, a team of people working together.

Michael now asked that everyone at the seminar have a few peanut or almond M&M's. He explained that the candy was a metaphor for blending: to start with something and then add and subtract over time to achieve balance. There is the primary taste, then grit and then, perhaps later, a "sweet spot" by changing elements. He asked us to note changes as we dissolved the coatings of the peanut or almond, and savored the transitions in taste and texture.

"Wine," declared Michael, "is art, science and business."

Chris Howell, winemaker and general manager
Cain Vineyard & Winery

2012 Cain Concept, The Benchland - Napa Valley: 73% Cabernet Sauvignon, 16% Merlot, 7% Petit Verdot, 4% Cabernet Franc

2012 Cain Five, Cain Vineyard - Spring Mountain District: 50% Cabernet Sauvignon, 29% Merlot, 8% Petit Verdot, 8% Cabernet Franc, 5% Malbec

2015 Cain Concept, The Benchland - Napa Valley: 64% Cabernet Sauvignon, 2% Merlot, 31% Petit Verdot, 3% Cabernet Franc

2015 Cain Five, Cain Vineyard - Spring Mountain District: 55% Cabernet Sauvignon, 28% Merlot, 5% Petit Verdot, 11% Cabernet Franc, 1% Malbec



Panelist Chris Howell thanks the audience for its support of NVWLA

Next, Michael introduced Chris Howell, whom he said he had first met in France, where Chris, a University of Montpellier graduate, was taking the same class as Michael in Bordeaux. Michael found Chris very intellectual, very curious. Later, at UC Davis, when he overheard Chris speaking with Professor Hildegard Heymann about sensory evaluation, he was taken with Chris's ability to understand and yet not persuade. . .

When asked by Michael prior to the seminar, Chris had said growing up, books were his favorite toys. Food he appreciated after he left home. In later life, Chris dryly observed, he cooked for his parents!

Chris led off saying to everyone, 'We four winemakers are here about blending at the invitation of the Napa Valley Wine Library Association. Its Wine Library is a huge gift to Napa Valley. Thank you [the audience] for your support.'

In Burgundy, each wine is single block, variety and vintage—each bottling the *ne plus ultra* [nothing finer]. But Chris said we are here to discuss the why and how of blending vintages, varieties and vineyards. He likes multiple varieties from one vineyard; they are so expressive of the vineyard.



Above: Participants compare mountain and valley floor wines Below: Moderator Silcacci invites questions from the floor



Chris enjoys the complexity of wine, how it changes and stimulates interest during a meal, prompting one to return and return to it—today’s wines at dinner especially: one should expect to spend two hours plus. But now, to Cain Five!

Chris likes working with multiple palates; each perceives different facets and all the voices all valid. He called Silver Oak the heart of Napa Valley since Napa Valley is defined by Cabernet. But now, enjoying the moment, we can appreciate the patchwork of Cain’s vineyards: the first wine is reasonably easy-going, the second strikes a cool, aromatic note: cannabis, green, perfumed. The third, still in the barrel, is smooth while the fourth is darker in flavor.

In 1985 in Napa Valley blending was all about the variety with Chris; by 1990 it was all about the vineyards. Today winemaking is still site dominant at Cain as it is in, say, Burgundy, but with different varieties.

Q&A: Did you have wine at an early age?

Chris: None at school, but then, yes. And those first wines woke up all sorts of sensory memories. It’s not all about fruit. Take yeasts. They’re like cheese—there’s cottage, cheddar, singles, Roquefort. You have to allow wine to transcend its origins. I think today the best wines are vineyard-driven. At Mouton the vineyards are stable, there’s consistency—business is good.

There are a couple of different generations here today with very different experiences, and two parents are here today [we applaud Nate’s father, Michael Weis and Alan’s mother, Delia Viader, both in the audience].

Q&A Why choose sooner to blend rather than later?

Michael: Earlier is the tradition at Mouton in order to get harmony, complexity earlier, more accessible.

Chris: It’s been an evolution from early to late at Cain. Stag’s Leap Wine Cellars wanted more control, which we find comes later, with an even more harmonious outcome. We’re now co-fermenting at the outset.

Michael: Take 2013: when is “earliest”? At planting! We planted four clones of Cabernet Sauvignon in with a little bit of Cabernet Franc.

Chris: Mouth feel is not a reflection of winemaker but vineyard.

Nate: Earlier in my winemaking, I could blend the bitter late but at Silver Oak we blend right after harvest, so there is not the oak influence that comes with blending later.

We don't rush. We blend at New Year's and if it takes three months, it is not a problem.

Michael: We tried the "kitchen sink" with the 2014 and then asked ourselves, 'Can't we do any better?' Through a number of discards we found the sweet spots with Vineyards I3 and 29; the smallest blend was in Vineyard I3.

You can choose blending the wines early and from barrels at the end, because barrels, after all, are also a blending factor.

Q&A Do you seek a specific bouquet?

Chris: Yes. There is a specific character and you try to find it. Is it a predetermined sort of box? Since 1990 we have looked for the same place, which is a form of recognition rather than limitation.

Sally Johnson-Blum, winemaker Pride Mountain Vineyards & Winery

2015 Sonoma County Vintner Select Merlot:
100% Merlot, Sonoma County

2015 Sonoma/Napa Reserve
Cabernet Sauvignon: 97%
Cabernet Sauvignon, 3% Petit Verdot

2015 Sonoma/Napa Reserve Claret:
68% Merlot, 30% Cabernet Sauvignon,
2% Petit Verdot

2013 Napa Valley Vintner Select Cabernet
Sauvignon: 100% Cabernet Sauvignon,
Napa Valley

Michael next introduced Sally, who from Michigan and went to France for two years to further her studies in biotech. She became fascinated with history of wine and after earning a dual degree in French and biology at the University of Michigan, Sally spent eight years in Sonoma at Saint Francis Winery & Vineyards. Then, after working harvest in Australia she came to Pride and joined its winemaking team in 2007.

Sally's favorite toy growing up was her dolls—her own world. Her favorite meal? Tomato soup—Michigan has very flavorful tomatoes.

She declared Merlot the flagship at Pride. It is a 235 year-old variety, and Sally is passionate about it. Its name comes from merle, the French for blackbird. Until 2008 only half of Merlot's



Panelist Sally Johnson-Blum extols Merlot

parentage was known: Cabernet Franc and an unnamed variety. Then Professor emerita Carole Meredith and a group of French scientists confirmed Magdeleine Noir des Charentes [also the mom of Malbec; Cabernet Franc is the pop of Carménère] as the other Merlot parent.

The Merlot variety was first officially recorded in Bordeaux in 1784. Almost 200 years later, in 1971, Louis M Martini introduced the first Merlot to be labeled as such in the United States. By the 1990's Merlot's popularity had grown, and planting was up. Despite its depiction in the film "Sideways," Sally noted that Merlot is the second most planted red wine grape in the world today.

Sally described Pride as close to Cain at a 2,100' elevation—right above the fog line. Pride's vineyard blocks are on six different soils, which means different acidities among the blocks. Pride's harvest averages three weeks later than the Valley floor, in a pattern of long and mellow ripening. Merlot is prone to shatter, but the vines are vigorous and well drained. Sally says shatter actually yields a more intense expression of the variety. She describes the Pride Merlot as "more tannic-ly complex" because of the vines' struggle. The fruit's resulting thicker skin adds a richness mid-palate to a blend with its purity of fruit. Sally calls the Merlot very lush, unctuous.

Most of the wines from Pride are blends guided by Sally as Pride has multiple blocks of the same clone. The 2015 blends she poured will be released this summer. Because of the quality of the fruit, Sally wants to bring it out. The best of the lots provide the blend for the Claret. Sally finds that the Cabernet Sauvignon takes longer than the Claret to blend because the Claret is already rounder.

Sally described the soils at Cain as shale, sedimentary, clay and those at Pride as volcanic, which means more vigor in the vines. She noted that soil's rôle in winemaking has become a hot topic.

Q&A What about the history of blending in Napa Valley?

Sally: Wines were modeled on European wines by Italians, French and Germans. This happened throughout the state after the Gold Rush and again after the amnesia of the 1920's during Prohibition. Before World War II, importers from the East Coast dictated Burgundy, Chablis. This changed to 'Give me Cabernet, Chardonnay, Pinot Noir, Riesling'—all single varieties, thus founding the "red-issance" with variety over vineyard. In the 1970's wineries such as Phelps, Opus and Coppola asked, 'What would be the best?' Phelps answered with its innovative blend, "Insignia," Coppola with "Rubicon."

The Merlot is aged in 40% new French Oak, 60% new French oak for the Cabernet Sauvignon. We have 8 to 10 different options for the barrels—there are a number of makers we use, and when we rack we can switch around. Pride's oaky character has changed to one that is less aromatic—more sweet, round.

Michael: The structure, lushness, acidity—consistent throughout.

Alan Viader Viader Vineyards & Winery

2014 DARE Cabernet Franc: 100% Estate Cabernet Franc

2014 Napa Valley VIADER:
72% Cabernet Sauvignon,
28% Cabernet Franc

2015 DARE Cabernet Franc: 100% Estate Cabernet Franc

2015 Napa Valley VIADER: 71% Cabernet Sauvignon, 29% Cabernet Franc
the 2015 VIADER is still in barrel; %'s may change before bottling at summer's end

In 2006, Michael tells us Alan became vineyard manager at VIADER, although he had helped farm the vineyard on Howell Mountain with his mother from the time he was 9 years old. The wines are terroir-driven, the vineyards farmed organically using a number of divers practices.

Alan's favorite childhood toys were model cars and Lego and he loved drawing. His best meal was rabbit pasta at Tra Vigne, or the short ribs.

VIADER is not as high on Howell Mountain as you might expect. Alan says it averages a thousand feet with its vineyard blocks at 600 to 1,300 feet. Working them is a challenge because of the western exposure and elevation changes, making for narrow vineyards. However, excellent drainage encourages superior vine root

structure—water is held in fracture pockets. The vines are small and vine density is high. Soil depths vary and exposures differ although all the sites face west. And there is lots of rock.

The 45 to 50 vineyard blocks on 28 acres have lead to complex fermentations with different tanks used for the same block. The focus is on every block and vine. Viader picks by hand at night. Block variations are kept separate and harvest can be as long as 8 weeks. After a year in barrel, the variations are ready for blending. Delia even had the dining room table built to accommodate all the blocks at blending. Today, VIADER blends earlier. Alan says the expressions are clear at the outset, in tank— a combination of the quality of the fruit and the winery’s 30-year history.

The proprietary red blend, VIADER, introduced in 1989, is based on each year’s best lots; the percentages vary with every vintage, but all come from the same estate. Alan says “feeling the block” is the best way to express when the taste for that block portion is there. He says Cabernet Franc has an herbal note with the freshness of anise. The variety loves light and is the first to bud out and last to harvest. It is thin-skinned and easily dehydrated but Alan says managing the canopy provides good protection. The VIADER has a high percentage of Cabernet Franc and the soubriquet, “Liquid Cashmere”. The 2016 was blended in April and May. It is 28% Cabernet Franc and 72 % Cabernet Sauvignon. The wines were fermented in barrel, cement and stainless steel and aged in 65% to 70% new oak. The



*Above: Panelist Alan Viader describes Cabernet Franc
Below: Our host, David Duncan, welcomes the group at lunch*

Cabernet Franc barrels have a light to medium toast; Cabernet Sauvignon can handle a higher degree of toast—medium to heavy.

In 2003, the DARE label was introduced to add focus on single varieties. Cabernet Franc, Cabernet Sauvignon, Malbec, and Merlot are all DARE wines. Syrah and Tempranillo may also join the line-up. Petit Verdot is highlighted in the “V” blend Alan had introduced in 2001.

Q&A Where does your fruit come from?

Alan: DARE and VIADER are all estate-grown. Choosing fruit for the wines is a whole evolution — how that vineyard is shaping up. (We only interplant as needed.) You need your boots on the ground.





Panelist Nate Weis eagerly describes his team's blends

Our vines are on hardy 110-R rootstock which has thick roots. In drought 110-R actually retracts its root hairs! And vines vary with exposure. Deeper rooting gives more terroir expression: we are abstemious with water. We let the vines go from less stressed to almost dead. Stress at the right time is great for concentration of flavor.

Cabernet grows well in Napa Valley. Cabernet Franc appeals to Delia. At the winery we all share her love of this varietal and its elegance.

Nate Weis **Silver Oak Cellars**

2015 Navone Vineyard, Saint Helena barrel
sample: 100% Cabernet Sauvignon
[Navone Vineyard neighbors Barney's Backyard]

2015 Soda Canyon Ranch, Napa Valley barrel
sample: 100% Cabernet Sauvignon

2015 Jump Rock Vineyard, Atlas Peak barrel
sample: 100% Cabernet Sauvignon

2015 unique Cabernet Sauvignon blend

Michael says Nate wanted to be a pilot or firefighter growing up. At UC Santa Barbara he spent his summers with his dad in the cellar at Groth (where Michael Groth was winemaker from 1994 to 2016, and is now winemaker emeritus). After Nate's master's degree in viticulture and enology from UC Davis, he

worked for Étude, Patz & Hall, and Antica. Nate came to Silver Oak in 2014. He says he likes hard work and the uniform: boots and jeans.

His favorite toy had to be his baseball mitt—left-handed for first base; his favorite food is the family recipe for marinating flank steak.

Nate led off his presentation with, "So great this is about Cabernet Sauvignon and we're hosting!" He is the director of winemaking at Silver Oak and its sister winery in Calistoga, Twomey. Silver Oak is actually planted to Sauvignon Blanc at present, Twomey to single-vineyard Merlot and Pinot Noir. Today's samples came from three of its other vineyards.

As a winemaker, Nate describes himself as a tinkerer, maybe not in the vineyard on-site, but with barrels and at fermentations. He is about the harmonics: hitting that corridor. Usually blends lettered from A all the way to Z are enough, although once in a while adding an A-I, B-I series may be required. Winemaking is done with teamwork at Silver Oak: it's a democracy—ish. Nate says the final expression is one of personal choice. Each year at Silver Oak, wine in a neutral barrel from every block and fermentation is set aside to be bottled, unblended. There is quite a library of these wines now to pull from for reference during blending.

Nate then briefly identified the three vineyard sources for the three Cabernet we had been given to taste: Navone Vineyard is eight acres, with some river gravel, but mostly flat and



Participants sample the three unique seminar blends from Silver Oak

loamy planted to Cabernet and Petit Syrah (see in memoriam for Ernie Navone in the Summer 2007 REPORT). Soda Canyon Ranch is deep gravelly loam planted to Merlot and the other red Bordeaux varieties, including Cabernet root trials on the 110-acre vineyard. Jump Rock is shallow, red and rocky with 18 acres in Cabernet.

Nate would take us through the same blending process as at the winery. He says only three wines is very few. Usually he and his team take the “kitchen sink” approach—the same amount from each sample: 1/3, 1/3, 1/3. Now, how to beat that blend (although sometimes the “kitchen sink” is best)? What should be the base? Navone has length, brightness; Soda Canyon is aromatic with a good finish; Jump Rock has lotsa structural tannic acid. After 33/33/33 the team tried 50/30/20—not a success, it left a hole. The next trial was 55/25/20—still a hole, but 60/20/20 worked out. Nate had been after the texture, not the aromatics—that consistency from start to finish.

Q&A Do you go strictly by taste? Or lab numbers, say, of acid?

Nate: We have a sophisticated cellar—one with lots of vin tech to reference for when to pick, when to press; but the blend is done with all taste, no numbers.

We’ve used all American oak from Central Missouri since 1972: 80% new oak for each vintage. There are 15 Napa Valley vineyards either owned or under contract with Silver Oak and more in Alexander Valley.

“Silver Oak” is an adjective as much as a noun. When do the numbers and art blend? Larger volume wines result in blends from a marketing team wanting certain characteristics. This is a different world. Here we are looking for an expression of place.

The wines definitely share a message from the family; Silver Oak has a style, but you can’t blend in a vacuum. We work to have our wines express a place they are from. Not everyone will like it, but, fortunately, enough do!

Michael: You have flavor, concentration on one axis and time on another. On the flavor

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

Paula Brooks
Hollsted and Jenn Cox
Julie Dickson

Bob Dye
Dave Gaw
Elizabeth Martini

Miel Novak
Jack Oliver
Jeannie Phillips

axis there is herbal, fresh—peach, ripe, blue fruit, raisins (sugar and water). For Opus, fresh fruit with some ripeness is the best expression of the place.

We next gathered on the covered terrace immediately adjacent to the seminar for lunch. Wines from Twomey and Silver Oak accompanied a passed round of cold soup shooters before we repaired to table. Preparation and serving of lunch was overseen by Silver Oak’s executive chef, Dominic Orsini, who introduced each of the four courses. Silver Oak president, David Duncan welcomed everyone, said how much he had enjoyed the seminar, and thanked NVWLA for the superb quality of its programs.

The weather had been perfect, the vineyard views ample, and camaraderie excellent. We later learned Silver Oak wished to underwrite the entire 27th Annual Wine Seminar—an important endorsement, indeed.

In-kind support was generously provided by Napa Valley Vintners in addition to Silver Oak Cellars. ■

The Saint Helena Post Office Murals



Lew Keller, "Grape Pickers," 1941

Several months ago we had the good fortune to be looking at the mural in the Saint Helena Post Office that is to the left as you come in, when a winemaker we know joined us. He asked if we thought the grapes in the mural were Grenache.

"Grenache?" We'd never imagined they were any sort of grape, so overawed by the heroic pickers of the grapes as we'd always been since childhood. But, as our winemaking acquaintance pointed out, the shape of the leaf, the color of the grape, the shape of the clusters all had lead him to believe Grenache was being harvested.

Well, well, well. Over the next week we asked a number of winemakers about the mural— some who had grown up in Napa Valley, others who

had been here several years. None had paid the mural any attention beyond noting its human figures were picking grapes.

In 1933, the Works Progress Administration (WPA) was created by the US Government in order provide employment for a great number of practitioners in a wide variety of fields, as an antidote to the Great Depression. A vast number of federal buildings were built as WPA projects, the Saint Helena Post Office among them. Through a different federal office in the US Treasury, hundreds of those federal buildings were then visually enriched. 73 communities in California were chosen for post office embellishment; an additional number of courthouses were also awarded murals, as well as schools and libraries. Overall, about

1,400 contracts were given to almost 850 artists in the United States between 1934 and 1943, when, with the onset of World War II, WPA and the US Treasury's Section of Fine Arts were abolished. Llewellyn Burnett "Lew" Keller, Jr., the mural's artist, was born and grew up in Sacramento. It seems likely he was familiar with and referred to what grew close to home in his painting of the mural. Very little Grenache was grown in Napa Valley then, or now, but there was great acreage planted to this variety in the Central Valley (Grenache likes it hot), where plantings of wine grapes had expanded hugely after the end of Prohibition. The wooden lug boxes being picked into had been in use for decades throughout the state, but one does wonder about that labor force of such statuesque men.

The artist had gone to work for Walt Disney in 1938 as an animator for short cartoons; Lew also drew concepts for the feature length cartoon, "Bambi." He then moved to New York to work with a Disney colleague, James "Shamus" Culhane. While he was with Shamus Culhane animating shampoo bottles, and the like, Lew was awarded the commission for the St. Helena Post Office mural. The task of The Section was to have local scenes, heroes and events represented in an inspirational manner. Lew would have submitted a sketch for approval by a national committee, then painted his "Grape Pickers" in oil on a roll of canvas. The mural was installed in the post office in 1942.

After World War II, Lew joined United Film Productions of America (UPA) as art director, designer and layout artist for cartoons on the big screen and television starring such childhood heroes as Mister Magoo and Gerald McBoing Boing. After UPA, Lew went to Jay Ward where he directed *Bullwinkle and Rocky* and his Friends. He also worked for Hanna-Barbera and Marvel Productions before retiring in 1986, when the Motion Picture Screen Cartoonists Guild gave him its Golden Award for his 50 years of service. Lew died ten years later.

We then asked David DeSante to take us in hand for a closer look at the mural. This he did after re-reading about Grenache in his copy of the celebrated ampelographer Pierre Galet's *Grape Varieties and Rootstock Varieties*, translated by Jacqueline Smith. It is Pierre who established the discipline of ampelography: identifying grapevines by the distinct shapes of their leaves, shoots, and fruits. David noted that the vines in the mural appear to be about 4' high and spaced about 4' to 5' apart. The clusters of grapes are in the center of the vines, from which tendrils reach out. David says such head-trained, spur-pruned vines were the standard in California at the time the mural was painted. The vine shape is known as simple gobelet or goblet trellis. The redwood stakes at each vine betray no irrigation or frost protection fitting, again standard for the time. So much for the viticulture of the vineyard portrayed.

Now, we examined the ampelography: the vine leaves and fruit, absent new shoots. The leaves are all a similar shape and shade of light green with

finely serrated edges, not much indentation on their sides (lateral sinuses), and a petiolar sinus, where a leaf joins its stem (the petiole), with a lyre to "V" shape, all true for Grenache. The fruit, as David puts it, "...is especially Grenache-like in appearance. The large, cone shaped, winged, compact clusters with medium sized, ovoid berries painted in the distinctive copper-brown color is such a rare combination of traits, that Grenache is the most likely variety." Winemaker Rosemary Cakebread had admitted when we ran into one another at the post office that she'd never really looked at the grapes. When asked about them, she, too, said "Grenache," because of the color and shape of the bunches. Rosemary makes Grenache for her own label, Gallica.

In 1997, the Saint Helena Post Office was given

a Preservation Award by the Art Deco Society of California, and its postmaster, Peter Mennen, got to thinking about the "Grape Pickers." It seemed wildly out of date. Peter thought a companion mural depicting contemporary grape pickers was a worthy community project. A Valley-wide competition in 2001 resulted in a commission for the artist John Maxon, then living in Saint Helena.

Astonishingly enough, John had grown up with a post office of the very same design as Saint Helena's in Greybull, Wyoming. But after



Napa Valley Grenache; photo by David DeSante



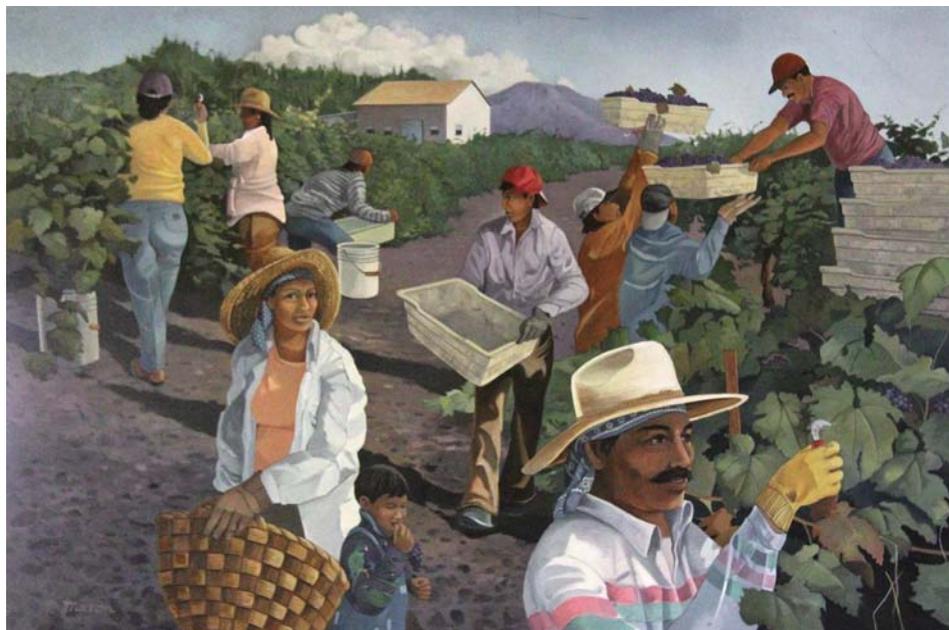
Manuel A. Bromberg, "Chuck Wagon Serenade," 1940

climbing its steps and turning to the left, rather than "Grape Pickers," John could gaze on Manuel A. Bromberg's splendid "Chuck Wagon Serenade" painted in 1940 (Manuel was 100 years old in March).

Greybull, like Saint Helena, had been awarded three New Deal federal projects: post office, post office mural and, in Saint Helena—a dam; in Greybull—a high school. Wyoming had 119 projects, overall; California 1,875.

When John came to California for college and art school, he would visit Napa Valley. A different commission had inspired him to move here. It is likely the Greybull post office was an ingredient in John's success in winning the post office mural commission in Saint Helena. John lived in the Valley with his family for four years. Currently, he teaches art at Cabrillo College in Aptos.

Peter says the only condition he imposed was that his conure parrot and constant companion for over 20 years, "Ricki Lake," (named for television's very first talk show host) be in the picture. John had interviewed a number of farmworkers at their center in Calistoga for the mural and his solution to the imposed condition satisfied Peter. John does admit to romanticizing his vineyard scene. He spends a part of every year painting in Guatemala, where he says farm work is very much a family affair. Thus, the additions of a lady with her basket and a little boy in John's bright and lively contemporaneous mix, shouldered by Mount Saint Helena. His work was installed in 2002. A small plaque beneath it honors those who saw to having



John Maxon, "Untitled," 2002

a more recent depiction of the local wine grape harvest grace the post office. Christopher Hill Gallery in Saint Helena represents John.

John's choice of vineyard was without dictates and his rendering appears to be a rather generic depiction of red wine grapes on vines with similar training to the vines of 40 years before. The vine leaves do exhibit the "eye" (a round petiolar sinus) characteristic of Cabernet Sauvignon and related varieties.

The wooden lug boxes of Lew's mural have given way to plastic bins in John's. The crescentic grape

knife continues in use, albeit with a plastic handle.

Today in the field, fifteen years later, grape knives have been largely replaced by clippers, if not mechanical harvesters (almost everywhere but Sonoma and Napa County), and DNA analysis has surpassed ampelography for grapevine identification, except when analyzing depicted, such as in the murals, rather than actual vines.



*Napa Valley
Cabernet Sauvignon by
Priscilla B. Upton*

55TH Annual Tasting

“Napa Valley: A Timeless Classic”

SUNDAY, AUGUST 13, 2017

SILVERADO RESORT & SPA, NAPA VALLEY

The Sunday afternoon of the tasting was a fine gift of gentle breezes after a suite of stunningly hot days. And the new time of 4:00 to 6:00 pm seemed equally agreeable.

In honor of the 55th Annual Tasting we had asked wineries to pour a current release and a library wine. In time this broadened to include two vintages from the same vineyard, two vintages of the same or different wines—whatever would stimulate interest in that wine of

that particular vintage. The result was 66 wineries and 136 wines to choose among for tasting. 15 appellations were represented in wine; only Mount Veeder and Wild Horse Valley would go untasted. Nine of the wineries were pouring for the first time ever or for the first time in a long time. Most wineries poured two wines, a few offered a third, and some only one.

Seven red varieties were poured. 36 of the wineries poured at least one Cabernet Sauvignon if not

two—57 in all; many were five years old, a few nine and a few twelve years old. Clos du Val brought a 25 year-old Cabernet; BV apologized for having neglected to bring its 25 year-old Georges Latour. There were a half dozen each of Pinot Noir, Petite Sirah, Zinfandel, Cabernet Franc, and Merlot. Seavey poured a seventeen year-old Merlot (and 2012 Cab), Markham its 2006 and 2014 Merlot. Keenan poured 2006 and 2013 Cabernet Franc. Quixote brought the lone Malbec. Andrew Lane poured the sole





Left: Patty and Stan Teaderman and winemaker Tom Rinaldi of Teaderman Vineyards; Right: Lisa and Herta Péju of PÉJU Province Winery

Gamay Beaujolais and Coquerel Family the only Tempranillo.

Six white varieties were poured. A dozen wineries brought their Sauvignon Blanc; just eight offered Chardonnay. Baldacci poured the only Gewürztraminer, Laird the one Pinot Grigio, Mahoney offered the only Vermentino, and Storybook the sole Viognier. Schramsberg poured two vintage sparklers, Monticello a bubbly non-vintage. Five glowing rosés were poured, as well as two refreshing proprietary white blends and eight handsome proprietary red blends. A complete list of wineries and their wines follows this review.

In addition to the new time, we also added a newly formatted wine list we hope can be added to one's library—a “keeper” wine list—organized by wine variety and by appellation of the wine as well as alphabetically by winery. We

also instituted a more refined admission badge design and winery check-in. We are indebted to the counsel of Lindsey Wiseman and Michelle Liu for these innovations.

Over half the wineries were represented by their winemaker or owner—sometimes together, sometimes one and the same. It is particularly rewarding to discuss a wine with those responsible for it, and we are most appreciative of every winery principal who came and poured, and poured.

This year, thanks to Annual Tasting Co-Chairs Carolyn Martini and Cameron Crebs' oversight and coordination, Panevino provided platters of their own pâté and salumi with assorted cheese, nuts and fruit, accompanied by sliced baguettes donated by The Model Bakery; discounts on services were given by Silverado Resort & Spa; the use of its equipment or facilities or both was

donated by Grace Episcopal Church, Hunnicutt, Louis M. Martini Winery, Rios Farming Company, and The Wine Service Coöp in Saint Helena. A cadre of volunteers provided essential support throughout the event, including a group of graduate students from the Department of Viticulture and Enology, UC Davis.

In addition to our volunteers, 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. Our Wine Alliance members in 2017 are: Cakebread Cellars, Louis M. Martini Winery, Napa Wine Company, PÉJU Province Winery, St. Supéry Estate Vineyards & Winery, Silver Oak Cellars, Spottswoode Estate Vineyard & Winery, Teaderman Vineyards, Trefethen Family Vineyards; and the Peter J. Shields Library of University of California, Davis. ■

A LIST OF WINERIES AND THEIR WINES AT OUR 55TH ANNUAL TASTING—"NAPA VALLEY: A TIMELESS CLASSIC" FOLLOWS:

Please note, winemakers listed are those of the wines poured and may or may not be that winery's current winemaker

Amizetta; Edward Clark, winemaker

2015 Tradition Napa Valley "White Wine" – 400 cases

2014 Tradition Napa Valley "Red Wine" – 2,200 cases

Anderson's Conn Valley Vineyards; Robert Hunt, winemaker

2014 Napa Valley "Éloge" – 700 cases

2014 Napa Valley Estate Reserve

Cabernet Sauvignon – 1,300 cases

2014 Napa Valley Signature Cabernet Sauvignon – 150 cases

Andrew Lane; Andrew Dickson, winemaker

2012 Napa Valley Barrel Select "Red Blend" – 400 cases

2011 Napa Valley Gamay Beaujolais – 24 cases

ARNS; Sandi Belcher, winemaker

2013 Napa County ARNS Estate Grown Cabernet Sauvignon – 300 cases

Baldacci Family Vineyards; Ricardo Herrera, winemaker

2016 Los Carneros Gewürztraminer – 200 cases

2014 Los Carneros Pinot Noir – 1,000 cases

Ballentine Vineyards; Bruce Devlin, winemaker

2015 Betty's Vineyard & Fig Tree Vineyard, Saint Helena "Maple Station" – 200 cases

2014 Pocaí Vineyard, Calistoga Cabernet Franc – 180 cases

Beaulieu Vineyard; Jeffrey Stambor, winemaker

2013 Rutherford Georges de Latour Cabernet Sauvignon – 6,503 cases

1992 Rutherford Georges de Latour Cabernet Sauvignon – 13,200 cases

Beringer Vineyards

2013 Napa Valley Private Reserve Cabernet Sauvignon – 7,200 cases; Laurie Hook, winemaker

2006 Napa Valley Private Reserve Cabernet Sauvignon – 9L cases; Ed Sbragia, winemaker

CADE Estate Winery; Danielle Cyrot, winemaker

2016 Napa Valley Sauvignon Blanc – 6,545 cases

2014 Howell Mountain Estate Cabernet Sauvignon – 7,125 cases

Cain Vineyard and Winery; Christopher Howell, winemaker

NV13 Napa Valley Cain Cuvée – 9,000 cases

2013 Napa Valley Cain Concept – The Benchland – 3,000 cases

Caymus; Chuck Wagner, winemaker

2014 Napa Valley Special Selection Cabernet Sauvignon – 29,820 cases

2009 Napa Valley Special Selection Cabernet Sauvignon – 25,964 cases

Chase Cellars; Russell Bevan, winemaker

2015 Hayne Vineyard, Saint Helena Zinfandel – 690 cases

2013 Barberis Vineyard, Calistoga Petite Sirah – 265 cases

Clark-Claudon Vineyards; Frederic Delivert and Jean Hoefliger, winemakers

2013 Napa Valley Estate Reserve Eternity Cabernet Sauvignon – 250 cases

2009 Napa Valley Estate Cabernet Sauvignon – 500 cases

Clos du Val

2014 Stags Leap District Estate Cabernet Sauvignon – 17,900 cases; Ted Henry, winemaker

1992 Stags Leap District Estate Cabernet Sauvignon – 14,500 cases; Bernard Portet, winemaker



Tony and JoAnn Truchard of Truchard Vineyards, pouring as they have since 1995



*Above: Christophe Paubert, winemaker and general manager for Stags' Leap Winery
Left: Jerry Seps of Storybook Vineyards pours his Viognier*

Coho; Phillip Corallo-Titus, winemaker

2014 Stanly Ranch, Los Carneros Pinot Noir – 464 cases

2013 Napa Valley “Headwaters” – 1,695 cases

Coquerel Family Wines; Christine Barbe, winemaker

2015 Calistoga and Yountville Vineyards, Napa Valley
“Le Petit Sauvignon Blanc” – 500 cases

2014 Walnut Wash Vineyard, Calistoga

Tempranillo – 75 cases

2013 Oakville Chardonnay – 200 cases

2012 Walnut Wash Vineyard, Calistoga Petite Sirah – 360 cases

Crocker & Starr; Pam Starr, winemaker

2016 Crocker Estate and Las Trancas Vineyard
Napa Valley Sauvignon Blanc – 1,050 cases

2014 Stone Place, Saint Helena Cabernet Sauvignon – 649 cases

El Molino; Lily and Jon Berlin, winemakers

2014 Rutherford Chardonnay – 800 cases

2013 Rutherford Pinot Noir – 803 cases

EMMOLO; Jenny Wagner, winemaker

2014 Napa Valley Merlot – 15,429 cases

2012 Napa Valley Merlot – 8,832 cases

Green & Red Vineyard; Jay Heminway, winemaker

2015 Catacula Vineyard, Chiles Valley

Sauvignon Blanc – 310 cases

2014 Tip Top Vineyard, Chiles Valley

Zinfandel – 610 cases

Grgich Hills Estate; Ivo Jeramaz, winemaker

2012 Yountville Old Vine Cabernet Sauvignon – 1,448 cases

2008 Yountville Cabernet Sauvignon – 797 cases

Groth Vineyards & Winery

2015 Hillview Vineyard, Napa Valley Chardonnay – 4,700 cases; Cameron Parry, winemaker

2011 Napa Valley Chardonnay – 4,700 cases

Michael Weis, winemaker

Hagafen Cellars; Ernie Weir, winemaker

2016 Holman Ranch, Oak Knoll Chardonnay – 800 cases

2013 Wieruszowski Ranch, Coombsville
Cabernet Franc – 400 cases

Hendry; George Hendry, winemaker

2013 Hendry Vineyard Napa Valley

Cabernet Sauvignon – 877 cases

2005 Hendry Vineyard Napa Valley

Cabernet Sauvignon – 2,305 cases

Herb Lamb Vineyard; Michael Trujillo, winemaker

2016 Two Old Dogs Napa Valley Sauvignon Blanc – 40 cases

2014 Herb Lamb Vineyards Napa Valley
Cabernet Sauvignon – 440 cases

2011 Herb Lamb Vineyards Napa Valley

Cabernet Sauvignon – 250 cases



Pellet Estate poured for the first time

Hyde Vineyards; Peter Hyde, winemaker

- 2014 Larry Hyde & Sons Vineyard, Los Carneros Chardonnay – 330 cases
- 2014 Larry Hyde & Sons Vineyard, Los Carneros Pinot Noir – 550 cases

Keenan Winery; Michael Keenan, winemaker

- 2013 Spring Mountain District Cabernet Franc – 1,000 cases
- 2006 Spring Mountain District Cabernet Franc – 300 cases

Krupp Brothers; Jay Buoncristiani, winemaker

- 2014 Stagecoach Vineyard, Atlas Peak Chardonnay – 715 cases
- 2014 Stagecoach Vineyard, Atlas Peak “Synchrony” – 200 cases

Laird Family Estate; Brian Mox, winemaker

- 2016 Cold Creek Ranch, Los Carneros Pinot Grigio – 2,200 cases
- 2013 Napa Valley Cabernet Sauvignon – 1,000 cases

Lobo Wines; Victoria Coleman, winemaker

- 2014 Wulff Vineyards, Oak Knoll District “Howl” – 100 cases

Louis M. Martini Winery; Michael Eddy, winemaker

- 2015 Cellar 254 Napa Valley Cabernet Sauvignon Rosé – 2,000 cases
- 2014 Napa Valley Cabernet Sauvignon – 50,000 cases

Mahoney Vineyards; Ken Foster, winemaker

- 2014 Las Brisas Vineyard, Los Carneros Vermentino – 65 cases
- 2012 Mahoney Ranch Vineyard, Los Carneros Pinot Noir – 1,000 cases

Markham Vineyards; Kimberlee Nicholls, winemaker

- 2016 Napa Valley Sauvignon Blanc – 24,700 cases
- 2014 Napa Valley Merlot – 59,800 cases
- 2006 Napa Valley Merlot – 43,000 cases

MATERRA I Cunaat Family Vineyards

- 2016 Oak Knoll District Estate Sauvignon Blanc – 1,180 cases; Bruce Regalia, winemaker

- 2012 Oak Knoll District Estate Merlot – 1,180 cases
Bruce Regalia and Michael Trujillo, winemakers

Monticello Vineyards; Chris Corley, winemaker

- NV Oak Knoll District Sparkling Wine – 120-150 cases per annum
- 2014 Oak Knoll District Cabernet Franc – 308 cases

***PEJU PROVINCE WINERY; Sara Fowler, winemaker**

- 2016 Napa Valley Dry Rosé – 500 cases
- 2014 Napa Valley Cabernet Franc – 1,500 cases

Pellet Estate; Tom Rinaldi, winemaker

- 2014 Sun Chase Vineyard, Petaluma Gap Chardonnay – 150 cases
- 2012 Saint Helena Cabernet Sauvignon – 350 cases

Phifer Pavitt Winery

- 2016 Napa Valley Sauvignon Blanc – 1,130 cases
Gary Warburton, winemaker
- 2013 Napa Valley Cabernet Sauvignon – 980 cases
Ted Osborn, winemaker

Pride Mountain Vineyards; Sally Johnson, winemaker

- 2014 Napa-Sonoma Counties Cabernet Sauvignon – 5,885 cases
- 2005 Napa-Sonoma Counties Cabernet Sauvignon – 5,846 cases

Prime Solum; Patrick Mahaney and Bill Hill, winemakers

- 2013 Brokenrock Vineyard SV, Napa Valley Cabernet Sauvignon – 250 cases
- 2013 Brokenrock Vineyard SV, Napa Valley Cabernet Franc – 45 cases

Quixote Winery; Aaron Pott, winemaker

- 2014 Stags Leap District Cabernet Sauvignon – 300 cases
- 2013 Stags Leap District Malbec – 300 cases

Rocca Family Vineyards; Paul Colantuoni, winemaker

- 2014 Grigsby Vineyard, Yountville Cabernet Sauvignon – 1,115 cases
- 2010 Grigsby Vineyard, Yountville Cabernet Sauvignon – 688 cases

Saddleback Cellars; Nils Venge, winemaker

2012 Oakville Cabernet Sauvignon – 1,190 cases
2006 Napa Valley 25th Anniversary Nils Reserve
Cabernet Sauvignon– 430 cases

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

2013 Los Carneros “Querencia” – 1,332 9L cases
2008 North Coast Reserve – 1,267 9L cases

Schweiger Vineyards; Andrew Schweiger, winemaker

2012 Spring Mountain District Estate
Cabernet Sauvignon – 2,278 cases
2006 Spring Mountain District Estate
Cabernet Sauvignon – 1,922 cases

Seavey

2012 Napa Valley Estate Cabernet Sauvignon –
850 cases; Jim Duane, winemaker
2000 Napa Valley Estate Merlot – 550 cases
Philippe Melka, winemaker

Silverado Vineyards; Jon Emmerich, winemaker

2013 Stags Leap District SOLO
Cabernet Sauvignon – 2,482 cases
2003 Stags Leap District SOLO
Cabernet Sauvignon – 1,335 cases

Snowden Vineyards; Diana Seysses, winemaker

2014 Brothers Vineyard, Napa Valley
Cabernet Sauvignon – 696 cases
2008 Napa Valley Reserve Cabernet Sauvignon –
1,060 cases

***Spottswoode Estate Vineyard & Winery; Aron
Weinkauff, winemaker**

2014 Lyndenhurst Napa Valley
Cabernet Sauvignon – 2,569 cases
2013 Lyndenhurst Napa Valley Cabernet Sauvignon –
2,126 cases

Stags' Leap Winery; Christophe Paubert, winemaker

2016 Napa Valley Amparo Rosé – 400 cases
2013 Coombsville Cabernet Sauvignon – 500 cases

***St. Supéry Estate Vineyards & Winery; Michael Scholz,
winemaker**

2016 Napa Valley Dollarhide Estate Vineyard
Sauvignon Blanc – 3,000 cases
2013 Rutherford Estate Vineyard Merlot
1,500 cases

Stony Hill Vineyard; Mike Chelini, winemaker

2012 Spring Mountain District Estate Chardonnay –
2,188 cases
2014 Spring Mountain District Estate
Cabernet Sauvignon – 578 cases

**Stormy Weather Wines; Cameron Woodbridge,
winemaker**

2014 Napa Valley Cabernet Sauvignon- 862 cases
2012 Napa Valley Cabernet Sauvignon – 724 cases

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

2016 Napa Valley Estate Viognier – 142 cases
2013 Napa Valley Estate Zinfandel – 584 cases

Sullivan Vineyards; Jeff Cole, winemaker

2016 Rutherford Sauvignon Blanc – 585 cases
2013 Rutherford Estate Cabernet Sauvignon –
575 cases

Switchback Ridge Winery; Robert Foley, winemaker

2013 Peterson Family Vineyard, Calistoga Merlot –
776 cases
2013 Peterson Family Vineyard, Calistoga
Petite Sirah – 623 cases

***Teaderman Vineyards**

2015 Oakville Sauvignon Blanc – 300 cases
Nils Venge, winemaker
2012 Oakville Cabernet Sauvignon – 900 cases
Tom Rinaldi, winemaker

Terra Valentine; Sam Baxter, winemaker

2013 Wurtele Vineyard, Spring Mountain District
Cabernet Sauvignon – 120 cases
2009 Wurtele Vineyard, Spring Mountain District
Cabernet Sauvignon – 318 cases

Tres Sabores; Julie Johnson, winemaker

2016 Napa Valley Estate & Guarino Vineyards
Ingrid & Julia Rosé – 600 cases
2014 Rutherford Estate Perspective Zinfandel –
500 cases

Truchard Vineyards, Sal De Ianni, winemaker

2014 Los Carneros Estate Pinot Noir – 7,000 cases
2009 Los Carneros Estate Pinot Noir – 5,000 cases

Turley Wine Cellars; Tegan Passalacqua, winemaker

2014 Library Vineyard, Napa Valley Petite Syrah –
425 cases
2014 Rattlesnake Vineyard, Howell Mountain
Zinfandel – 1,600 cases

**Twenty-Eight Eighty (2880) Wines; Peter Heitz,
winemaker**

2016 Napa Valley Rosé – 100 cases
2014 Napa Valley “Red Wine” – 342 cases

VGS Chateau Potelle; Jean-Noel Fourmeaux, winemaker

2016 Napa Valley Sauvignon Blanc – 450 cases
2014 Napa Valley “Potelle Two” – 400 cases

Vincent Arroyo Winery; Matthew Moye, winemaker

2013 Rattlesnake Acres, Calistoga Petite Sirah –
514 cases
2013 Calistoga Winemaker’s Reserve
Cabernet Sauvignon – 516 cases

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

2012 Napa Valley Laureate Cabernet Sauvignon –
250 cases
2005 Napa Valley Laureate Cabernet Sauvignon –
700 cases

ZD Wines; Chris Pisani, winemaker

2014 Napa Valley Cabernet Sauvignon – 6,000 cases
2010 Napa Valley Cabernet Sauvignon – 6,000 cases

■
**Wine Alliance Member*

Chronology of the Annual Tasting, 1963 - 2017

- 1963 *White Riesling* and *Cabernet Sauvignon* in former showroom of St. Helena Lumber Company with various wineries
- 1964 St. Helena Public Library, Carnegie Building is remodeled under the direction of Les Niemi, architect, to accommodate NVWL collections
- 1965 *Pinot Noir* in showroom of Valley Chevrolet, St. Helena with six wineries
- 1966 *Sherry* at Hurd Candle Studio, St. Helena with nine wineries
- 1966 *Johannisberg Riesling* in the gardens of Spottswoode with nine wineries
- 1967 *Cabernet Sauvignon* in the gardens of Spottswoode with eight wineries
- 1968 *Pinot Chardonnay* in the gardens of Spottswoode with eight wineries
- 1969 *Sauternes* in the gardens of Spottswoode with ten wineries
- 1970 *Johannisberg Riesling* in the gardens of Spottswoode with 11 wineries
- 1971 *Chablis type wines* in the poolside gardens of Beaulieu with ten wineries
- 1972 *Vins Rosé* on the lawns of Charles Krug Winery with 12 wineries
- 1973 Red wines other than Cabernet Sauvignon (*Gamay Beaujolais, Gamay Vivace, Grignolino, Napa Gamay, and Zinfandel*) at the Niebaum Estate of Oakville Vineyards with 12 wineries
- 1974 *Johannisberg Riesling* at the Niebaum Estate of Oakville Vineyards with 11 wineries
- 1975 *Chardonnay* on the lawns of Charles Krug Winery with 16 wineries
- 1976 *Cabernet Sauvignon* on the lawns of Charles Krug Winery with 21 wineries
- 1977 *Zinfandel* in the courtyard at Robert Mondavi Winery with 19 wineries
- 1978 *Johannisberg Riesling* in the courtyard of Robert Mondavi Winery with 24 wineries
- 1979 *Pinot Noir* at Inglenook with 25 wineries
- 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
- 2017 *"Napa Valley: A Timeless Classic"* at Silverado Resort & Spa with 68 wineries

Napa Valley Wine Library Association

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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 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:

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