

"MT. VEEDER - NAPA VALLEY" VITICULTURAL AREA PROPOSAL

Supportive Evidence

1. EVIDENCE THAT THE NAME OF THE AREA IS LOCALLY OR NATIONALLY KNOWN

A. Name Derivation

Mt. Veeder is located near the western boundary of Napa County, California, in the most southerly portion of the Mayacamas mountains that separate Napa Valley and Sonoma Valley. Mt. Veeder is the most prominent peak in the area at 2677 feet elevation. The mountain and viticultural area are named for Reverend Peter V. Veeder, who arrived in Napa in the mid 1850s and became pastor of the Napa Presbyterian Church in 1859. Reverend Veeder appears to have been a frequent visitor to the mountains west of Napa during the 1850s and 1860s, where he enjoyed hiking and mountain climbing [Exhibit 1, page 22, 23]. The exact date his name was first applied to the peak is uncertain, although the Napa Daily Register used the name in an article on July 11, 1879 [Exhibit 1, page 23, 24].

B. Local and National Renown

Mt. Veeder received initial local and regional recognition for the healthful climate of the area. The previously mentioned Napa Daily Register article of July 11, 1879, in which the name Mt. Veeder appears, focussed on the healthfulness of the area and the resort industry which was beginning there. A second article in the Napa Daily Register on March 26, 1880 [Exhibit 1, page 27, 28] detailed the benefits of the Mt. Veeder area for those suffering from consumption.

Articles on both the healthfulness and the beauty of the Mt. Veeder area were a regular occurrence in Napa Valley newspapers during the 1880s and 1890s [Exhibit 1, page 30, 31, 32, 33]. Mount Veeder Resort, operated by Mr. and Mrs. James Elkington, was frequently mentioned in these articles and helped establish the area's reputation locally. Mt. Veeder Resort also advertised in Napa newspapers during this period, adding to local recognition of the area [Exhibit 1, page 29]. A measure of Mt. Veeder's significance as a resort site is shown in a long article in the San Francisco Chronicle of July 16, 1886, which listed Mt. Veeder as one of the prominent resorts of the area [Exhibit 1, page 35]. Resorts on Mt. Veeder continued to gain local and regional

recognition for the region well into the 20th century.

While the area surrounding Mt. Veeder has been locally recognized as a distinct district between Napa Valley and Sonoma Valley since the 1870s, the mountain's name was not widely used in reference to this area until later. During the period 1860 to around 1930, a substantial portion of the region east of the Napa/Sonoma County boundary was often referred to as the "Napa Redwoods." Mt. Veeder and the Napa Redwoods often appeared together in newspaper articles written during this period [Exhibit 1, page 28, 31]. However, in the early 20th century, Mt. Veeder gained acceptance locally as the unofficial name for the region and in the early 1940s the term "Napa Redwoods" ceased to appear in newspaper articles [Exhibit 1, Part Six, beginning page 88].

Records of the era clearly show the acceptance of Mt. Veeder as the unofficial regional name. In 1917, the Napa County Farm Bureau listed a Mt. Veeder Center in a list of centers which covered virtually all major towns and locally recognized regions in Napa County [Exhibit 1, page 61]. By 1932, a map of Napa County prepared by Thomas Brothers shows the Mt. Veeder School, located on a road (a major one which traverses the center of the region) then called Solid Comfort Way [Exhibit 2]. By 1950, an updated edition of the same firm's map shows that the road had been renamed Mt. Veeder Road [Exhibit 2]. The United States Geological Survey 15 minute series map of 1951 confirms both the school name and the change in the road name [Exhibit 2]. The acceptance of Mt. Veeder as the region's name is also reflected in wine labels of the 1970s and early 1980s from wineries that gave an appellation of origin for grapes from the region; all used Mt. Veeder (in conjunction with Napa Valley) as their appellation, not one used Napa Redwoods.

Mt. Veeder has been a significant wine producing area since the 1870s. By 1890, Mt. Veeder had already established a reputation for the quality of the its grapes and wines which reached beyond Napa, as indicated by a Contra Costa Wine Company circular available in Chicago (and noted in an article in the Napa Register) which stated that its wines came from "Mt. Veeder...Napa County vineyards." [Exhibit 1, page 53].

From the end of Prohibition to the present, Mt. Veeder has built a national reputation for quality wines. Well-known wineries such as the Christian Brothers (who first established themselves as table wine producers using Mt. Veeder grapes at their winery at Mont LaSalle) and Mayacamas Winery were primary contributors to public awareness of the area during the period 1930 to 1970. Since 1970, four additional wineries - Vose Vineyards, Hess Collection

Winery, Mt. Veeder Vineyards, and Sky Vineyards - have been established in the proposed viticultural area and a fifth (Artisan) is under development [Exhibit 3].

Since 1973, the national recognition and reputation of the proposed viticultural area have been greatly enhanced by wineries which have chosen to highlight Mt. Veeder - Napa Valley (with variations in terminology) on labels as the source of grapes for their wines [Exhibit 4]. The appearance of the proposed viticultural area on wines from William Hill Winery, Vose Vineyards, Pine Ridge Winery and Veedercrest Vineyards have shown the premium quality and distinctive character the region's grapes produce to an appreciative and increasingly discerning public.

As a reflection of the reputation that the proposed Mt. Veeder - Napa Valley viticultural area has developed nationally (and even internationally), such noted wine authorities as Leon Adams, Hugh Johnson, Charles Olken and Earl Singer have written about the region, often referring to it as a major subdistrict of Napa Valley [Exhibit 5]. Individual wineries within the proposed appellation have likewise received coverage by wine writers which recognize their location on Mt. Veeder and the regional character exhibited by their wines.

The soils and climate on the slopes of Mt. Veeder in Napa Valley are viticulturally distinct from those that extend into the Sonoma County. In order to clearly reflect this distinctiveness on the label for consumers, this petition asks that Mt. Veeder and Napa Valley (an already established viticultural area of which Mt. Veeder is a subdistrict) be required to appear in direct conjunction.

2. HISTORICAL OR CURRENT EVIDENCE THAT THE BOUNDARIES OF THE PROPOSED VITICULTURAL AREA ARE AS SPECIFIED IN THE APPLICATION.

The boundaries of the proposed Mt. Veeder - Napa Valley viticultural area coincide in a general manner with those of a region once known as the "Napa Redwoods" (and sometimes referred to in variations such as "The Redwoods" or "the Redwoods district"). Although "Napa Redwoods" substantially ceased to be used as a term for the region in the 1940s (as shown in section 1, and also Exhibit 1, Part Six, beginning on page 88) having been supplanted by "Mt. Veeder," this terminology is reflected in the historical evidence regarding the boundaries.

Wine production began in the proposed Mt. Veeder - Napa Valley viticultural area in approximately 1860, when Stalham Wing acquired land and planted grapes in what is now known as Wing Canyon, between Dry Creek and Mt. Veeder Creek. Although no records exist to indicate that Mr. Wing established a commercial winery, an article published in the California Farmer clearly shows that he was producing grapes and wine by 1864, when both were exhibited at the 1864 Napa County Fair [Exhibit 1, page 4, 5].

Newspaper articles in the 1870s and 1880s indicate additional vineyard plantings within the proposed viticultural area. Among them was a 10 acre vineyard owned by H. Hudeman, which was already in place when an article about his property south of Redwood Creek appeared in 1873 [Exhibit 1, page 9]. A second newspaper account in 1884 [Exhibit 1, page 13] shows that his vineyard had grown to 12 acres and was being added to at the time the article was written. The History of Napa and Lake Counties shows a 29 acre vineyard between Redwood Creek and Pickle Canyon owned by John Hein, who established commercial winemaking by 1878 and built a winery (the first documented in the area) in 1880 [Exhibit 1, page 16, 17, 20]. By the mid 1880s, six other vineyard and winery operations were mentioned on Mt. Veeder - in Pickle Canyon, along Redwood Creek and west of Dry Creek near Wing Canyon - in contemporary newspaper accounts. [Exhibit 1, page 43, 44, 45, 47, 48].

Important to boundary considerations on a historical basis is that, in virtually all newspaper accounts during this era, the proposed Mt. Veeder - Napa Valley viticultural area (under the then used name "Napa Redwoods") was recognized as a distinct subdistrict of Napa Valley, separate from

surrounding areas such as Browns Valley, Napa and Yountville.

Phylloxera took its toll on grape growing in the area in the late 1880s and 1890s. The California State Phylloxera Study of 1893 lists seven vineyards totaling 336 acres - five of which had wineries with cooperage totaling 101,000 gallons - whose owner's names correspond to those shown in the Mt. Veeder area of Napa County on the "Official Map to the County of Napa, California", published in 1895 [Exhibit 1, page 54, 55]. In all likelihood, there were more vineyards in the region than noted in the study, as at least one major vineyard (the one planted by H. Hudeman and by then owned by Rudolf Jordan Jr.) was not listed. Despite the serious effect of Phylloxera on the vineyards, some wine production continued in the Mt. Veeder - Napa Valley area during this era and at least one new winery - Mt. Veeder Winery, built in 1889 by J.H. Fischer near Lokoya - went into operation.

A resurgence in wine production in the area began in the late 1890s and early 1900s. Theodore Gier bought the Hudeman property from Rudolf Jordan Jr. in 1900. He replanted and expanded the vineyards and built a large stone winery in 1903, where he produced wines bottled under the Sequoia Vineyards [Exhibit 6] and Giersburger labels for his Theodore Gier Wine Company, based in Oakland, California. Ernest Streich, who replanted the vineyard founded by his father in 1881 near Redwood Creek west of Gier's property to resistant rootstock in the 1890s, started producing wine under the Castle Rock Vineyards label [Exhibit 6]. Rudolf Jordan, Jr. assisted Streich with winemaking and Castle Rock appears to have been the one of the first wineries in California to use cultured yeast and cold fermentation¹. The Gier winery was closed by Prohibition, while grapes from Castle Rock Vineyards were used to make condensed grape juice [Exhibit 1, page 67].

The Christian Brothers purchased Theodore Gier's property in 1930 and moved their winemaking operations there. Renaming the property Mont LaSalle, the Christian Brothers initially produced medicinal and sacramental wine in the facility. After the repeal of Prohibition, The Christian Brothers moved into the production of table wines and introduced their product under the Mont LaSalle Vineyards label in 1938. Mont

1. Tom Gregory, History of Napa and Sonoma Counties, California (Los Angeles, CA: Historic Record Company, 1915) pages 225-228.

LaSalle was the organization's only winery until 1945¹ and the base on which they developed their quality reputation. Although Christian Brothers moved their winery operation from Mont LaSalle in 1983, the vineyards continue to be a major source of grapes for the Christian Brothers' premium wines.

In 1941, Jack and Mary Taylor purchased the Mt. Veeder Winery built by J.M. Fischer in 1889. The Taylors reequipped the winery, and replanted 40 acres of vineyards to Chardonnay (probably the largest Chardonnay planting in California up to that time) in the late 1940s². Beginning in 1951 under the Taylors' ownership and continuing under the ownership of Bob Travers, who purchased the winery in 1968, Mayacamas Winery has established a national reputation for premium wines.

Beginning in 1965 and continuing to the present time a number of new vineyard plantings have been developed in the proposed Mt. Veeder - Napa Valley viticultural area. The vineyard total now exceeds 850 acres. Five wineries - Mayacamas Winery, Sky Vineyards, Hess Collection Winery, Mt. Veeder Winery and Vose Vineyards - currently operate in the proposed viticultural area, each with adjacent estate vineyards which supplies their grapes [Exhibit 7]. A sixth winery and estate vineyard is under development.

In recent years, wines from the region defined in this petition have established a solid reputation for quality and distinctive personality. This reputation is the result of a growing interest on the part of the wine industry and wine consumers in specific designations of grape origin and subtle shadings of character and style that these locations bring to the wine. With a dominance in production and recognition, Cabernet Sauvignon in the proposed Mt. Veeder - Napa Valley viticultural area has garnered the greatest publicity for its regional character. Publications such as Connoisseur's Guide to California Wine [Exhibit 8] have pointed to the intense quality and good structure of the Cabernet Sauvignon from the area. However, other wines produced from the region's grapes - including Sauvignon Blanc, Chenin Blanc, Chardonnay and

1. Brother Timothy, The Christian Brothers as Winemakers, interview by Ruth Teiser (Berkeley, CA: California Oral History Project, Bancroft Library, University of California, 1975) pages 44-46.

2. History of Napa Valley, Interviews and Reminiscences of Long-time Residents, Volume 2, interview of Jack Taylor by Irene Haynes (St. Helena CA: Napa Valley Wine Library Association, 1976) page 262.

Zinfandel - have gained individual recognition for their special character.

In keeping with the growing interest in and concern regarding grape origin and distinctive quality and character in California wines, a number of vintners both within and outside the proposed Mt. Veeder - Napa Valley viticultural area have - beginning in 1973 - used their labels to highlight the fact that their grapes came from Mt. Veeder - Napa Valley [Exhibit 4]. The use of Mt. Veeder - Napa Valley by highly regarded wineries such as William Hill Winery, Vose Vineyards, Mt. Veeder Winery, Pine Ridge Winery and Veedercrest is a solid indicator of the reputation for quality and character the region has developed over the years.

Although historically established in a general manner, the precise boundaries of the proposed Mt. Veeder - Napa Valley viticultural area have been drawn with a sensitivity to both historical evidence and the geographical features distinguishing this region from those surrounding it. Care has been taken to include all the vineyard locations which are responsible for the region's viticultural history as well as those vineyards which contributed to its reputation in recent years by having been the sources for wines bearing the Mt. Veeder - Napa Valley appellation.

The western boundary follows the common boundary line between Napa County and Sonoma County along the ridge line of the Mayacamas Mountains and - to the south - the same ridge line within Napa County. This boundary is consistent with historical western boundary of the region and effectively puts wineries such as Mayacamas Vineyards, Sky Vineyards and the historic Castle Rock Vineyards within the proposed viticultural area. This boundary also acknowledges the climate and geographic differences between the proposed viticultural area and the slopes of Mt. Veeder that extend into Sonoma Valley to the west (detailed in the next section of this petition).

In following the 400 foot elevation line for virtually its entire length, the southern boundary incorporates part of the northern boundary line of the already established Los Carneros viticultural area. By following this elevation line, this boundary includes vineyards historically significant to the region, such as Mont LaSalle.

On the east side of the proposed viticultural area, the viticultural area boundary runs along the 400 foot elevation line, the Range 5 West line and Dry Creek. This boundary includes within it Pickle Canyon and Wing Canyon, previously

shown as significant to the grape growing history of the proposed Mt. Veeder - Napa Valley viticultural area and is consistent with the historical eastern limits of the region.

The northern boundary along Dry Creek and continuing to the common boundary line between Napa County and Sonoma County is consistent with the historical limits of the viticultural area, and includes the significant plantings of William Hill Winery and Vose Vineyards, both of which have highlighted Mt. Veeder - Napa Valley as the source of their grapes. This boundary is likewise defined by the northern limit of the region's distinctive climate and geography and marks the general northern limit of vineyard plantings in this part of the Mayacamas Mountains of Napa County. Going north from this boundary, plantings on the Napa side of the ridge line effectively end, to resume several miles later on the slopes of Spring Mountain.

3. EVIDENCE RELATING TO THE GEOGRAPHICAL FEATURES (CLIMATE, SOIL, ELEVATION, PHYSICAL FEATURES, ETC.) WHICH DISTINGUISH VITICULTURAL FEATURES OF THE PROPOSED AREA FROM SURROUNDING AREAS.

Introduction

The proposed Mt. Veeder - Napa Valley viticultural area is distinguished by several geographical features. These features combine to produce grapes and wines of distinctive quality and character. The special combination of soil, climate, elevation and exposure which is responsible for the unique quality and character of Mt. Veeder - Napa Valley grapes and wines is detailed in the following two reports, and summarized in the Conclusion at the end of this section.

The soil report on the proposed Mt. Veeder - Napa Valley viticultural area was prepared by Eugene L. Begg. Mr. Begg has a Bachelors of Science degree in soil sciences from University of California at Berkeley and has taken advanced studies towards a Masters of Science degree at University of California at Davis. Since 1942, he has been a soil specialist and lecturer in the Department of Land, Air and Water Resources, University of California at Davis. Mr. Begg has been a member of the California Soil Survey Committee since 1974 and has reviewed new and revised soil series descriptions for the National Cooperative Soil Survey since 1970. Mr. Begg's writings on soil and vegetation have been widely published. He has served as a expert consultant on a variety soil matters in both regulatory hearings and legal cases.

The climatic overview of the proposed Mt. Veeder - Napa Valley viticultural area was prepared by Michael Pechner. Mr. Pechner has a Bachelor of Arts degree in Environmental Studies from San Francisco State University. Since 1968, he has headed Golden West Meteorology in San Francisco. In that capacity, Mr. Pechner has served as staff meteorologist for KNBR Radio in San Francisco, producer of the newscast weather segment for KRON - TV in San Francisco, consulting meteorologist for Associated Press in San Francisco and forecast and weather data consultant for the San Francisco Examiner. Mr. Pechner has been a consultant on meteorology matters for a number of private clients, including Southern Pacific Railroad, Pacific Telesis and Stanford University.

SOILS REPORT
MT. VEEDER-NAPA VALLEY APPELLATION AREA

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SOILS OF THE MT. VEEDER-NAPA VALLEY APPELLATION AREA

The Mt. Veeder-Napa Valley Appellation Area encompasses the eastern slopes of the Mayacamas Mountains west of Napa. The area is roughly triangular in shape, extending southeastward from its apex at Bald Mountain to the rolling hills north of the Carneros District. Elevations generally range from approximately 2200 feet at its northern apex to 400 feet in the southern end. Mt. Veeder, located in Napa County, is the highest peak in the appellation area with an elevation of 2677 feet.

The Mayacamas Mountains are both sedimentary and volcanic in origin. They consist of sedimentary rocks (sandstones and shales) of the Cretaceous and Franciscan formations capped by volcanic rocks (tuffs, rhyolites and andesites) laid down during Pliocene time (2-11,000,000 years BP) (1). Subsequently the area was faulted and uplifted. Erosion and dissection took place sculpturing the mountainous terrain into its present day prominent ridges and deeply incised streams. In the process of erosion and downcutting through the volcanic capping, the underlying sedimentary rocks were exhumed and subsequently weathered to form many of the upland soils of the appellation area.

The climate of the Mt. Veeder-Napa Valley Appellation Area is characterized by cool, moist winters and warm, dry summers. Rainfall increases with elevation, ranging from about 25 inches at lower elevation to over 65 inches at higher elevations in the northern part of the area. Conversely, mean annual temperatures decrease with elevation, but the seasonal range and temperature extremes are less at lower elevation. This is due to the moderating effect of cooling breezes from San Pablo Bay plus the periodic fog and low clouds at lower elevations.

The pattern of changing climatic condition with increasing elevation is reflected in a variety of plant communities throughout the appellation area. At lower elevations, the vegetation is mostly open grassland with scattered oaks. With increasing elevation and precipitation, the plant cover changes to a dense shrub or mixed shrub-oak-madrone-plant community at intermediate elevations and then to a cover of redwood and Douglas fir with some madrone, oaks and laurels at higher elevations or in more humid, north facing slopes along creeks at intermediate levels.

The interaction of climatic variability and vegetation differences upon the weathering of the different rock types in the appellation area, has produced a great variety of soils. This diversity of soils and environmental conditions has created an area suitable to the growing of a variety of premium quality varietal grapes.

The soils of the Mt. Veeder-Napa Valley Appellation Area are representative of residual upland soils developed from the weathering of underlying bedrock. Due to the diversity of bedrock types, these upland soils have a wide range of characteristics. Textures range from loams and clay loams to gravelly or stony sandy loams, loams and clay loams. Some

soils are deep and permeable while others are shallow with slowly permeable bedrock. Many soils are well drained while others on steep and very steep slopes are excessively drained and eroded. Soil reaction varies from neutral or slightly acid to moderately or strongly acid. Color ranges from light gray or pale brown to grayish brown, brown and dark brown, or reddish brown and dark reddish brown, depending on the type of parent material and the amount of organic matter present.

The wide ranges of soil characteristics of the upland soils of the appellation area were recognized by the Soil Conservation Service in their 1978 "Soil Survey of Napa County, California." In their mapping and classification of the upland soils, they recognized seventeen soil series, thirty-one soil types of phases, and one miscellaneous land type. These were the Aiken, Boomer, Felta, Guenoc, and Hambright soils from andesite or basalt; the Forward and Kidd soils from rhyolite; the Henneke soils from serpentine; and the Bressa, Contra Costa, Dibble, Fagan, Felton, Lodo, Maymen, Millsholm and Sobrante soils from sandstones and shales (2).

Grapes are presently being grown on the Aiken, Boomer, Bressa, Dibble, Fagan, Felta, Felton, Forward and Sobrante series. These soils are moderately deep or deep and have 4 to 7 inches or 6 to 10 inches of AWC (available water holding capacity), respectively. Planted areas of these soils generally have slopes of less than 30%, although a few plantings are on slopes greater than 30%. Steeper slopes are less suited to vineyards because of the difficulty of cultivation, irrigation and harvesting, plus the greater hazard of erosion. The Contra Costa and Guenoc soils have adequate depth and some areas have slopes gentle enough for vineyards, but currently no grapes are planted on these soils.

Six of the upland soil series and the miscellaneous rock outcrop land types are not suited for growing grapes due to their shallow depth, stoniness or rockiness, low AWC and/or steep slopes. These soils included the Hambright, Henneke, Kidd, Lodo, Maymen and Millsholm series.

The moderate depth to bedrock (generally 30 to 60 inches) of the grape producing upland soils of the Mt. Veeder-Napa Valley Appellation Area limits the depth and size of the soil reservoir for rooting, plant nutrients, and available soil moisture. Additionally, not all of the 25 to 65 inches of winter rainfall is effective as much of it runs off, especially on steeper slopes. This loss of runoff waters and the lower AWC of the soils results in limited soil moisture in the late summer and fall months. The inability to extract adequate moisture and nutrients from the soil is reflected in smaller, less vigorous vines which are severely stressed during the critical ripening period, but the vines produce superior premium quality varietal grapes with lower yields.

There are several advantages which sloping upland soils have over flatter valley soils. In the spring, the southerly facing upland slopes warm up more rapidly than the flat valley lands due to the steeper incident of the incoming solar radiation on upland soils as the sun starts its return to the northern hemisphere. In addition, cold air drains off more rapidly from the sloping upland soils thus lessening the frost hazard and potential

damage to the vines. Upland soils are also well drained and not subject to periodic flooding like some of the soils in the Napa Valley.

The alluvial soils in the Napa Valley, by nature of their mode of formation, types of parent material and physiographic position, are distinctively different, both genetically and morphologically, from the residual upland soils of the Mt. Veeder-Napa Valley Appellation Area. The soils in the Napa Valley proper are developed from valley fill materials outwashed from the upland soils and rocks surrounding the Valley. The nature and composition of each alluvial fan, terrace or floodplain and its associated soils is thus a function of the geology and soils of the watershed of each stream. Some alluvial deposits are strictly outwashed from either volcanic areas or from sedimentary rocks, while other valley fill deposits are from both volcanic and sedimentary rock sources.

This diversity of valley fill materials accounts for a wide variety of deep and generally permeable alluvial soils in the Valley. Most valley soils are well drained, but some are somewhat poorly drained and periodically flooded. The diversity of parent material and the wide range of soil characteristics was recognized by the Soil Conservation Service in their mapping and classification of the soils of Napa County. In the Napa Valley they recognized ten soil series; these being the Bale, Clear Lake, Cole, Coombs, Cortina, Haire, Maxwell, Perkins, Pleasanton and Yolo series (2). None of these valley soils are found on upland slopes in the Mt. Veeder-Napa Valley Appellation Area.

In comparing the physical features of the Los Carneros viticultural area with the Mt. Veeder-Napa Valley Appellation Area, there are several major differences between the two areas. Physiographically, the Los Carneros District has more subdued relief with elevations ranging from sea level to about 400 feet. The topography consists of low rolling hills and old terraces partially dissected by small streams. Native vegetation is mostly open grassland with scattered oaks. Annual rainfall is about 25 to 30 inches and having less than 2500 degree days, the District falls within Winkler's climatic region 1.

The lack of major elevation differences, less variability in geology and relief, and lower, more uniform rainfall throughout the Los Carneros is reflected in the presence of a small number of soils. The major acreage of grapes in the Los Carneros is on Cole soils on floodplains along small creeks, the Haire soils on old, partially dissected terraces and the Diablo clay soils, from soft sedimentary rocks on the rolling hills west of Carneros Creek (2). None of these soils are found in the Mt. Veeder-Napa Valley Appellation Area.

The county line between Sonoma County and Napa County is the drainage divide between the watersheds of Sonoma Creek and the Napa River. There is a sharp contrast between soils and vegetation on the southwest facing slopes in Sonoma County and northeast facing slopes in Napa County (Mt. Veeder-Napa Valley Appellation Area). This differences in soils and vegetation is partially due to the microclimate aspect differences between the warmer, more arid southwest facing slopes and the cooler, more humid northeast

facing slopes. The warmer, southwest slopes have a greater loss of soil moisture which is reflected in the formation of shallow soils and a less humid shrub or brush type of vegetation.

There are also significant differences in the geology between the Sonoma County and Napa County sides of the Mayacamas. The rocks on the southwest slopes in Sonoma County are entirely volcanic in origin (Sonoma Volcanics) (1), thus we have only soils developed from volcanic rocks (tuffs, rhyolites, andesites, and basalt). On these southwest slopes there are broad, extensive areas of volcanic rockland and large acreages of the shallow, gravelly, cobbly or rocky soils of the Goulding and Toomes series (3). There are no Goulding or Toomes soils in the Mt. Veeder-Napa Valley Appellation Area and rockland is very rare (2). In comparison, the geology of the Mayacamas in Napa County is a combination of both volcanic rocks (Sonoma Volcanics) and sedimentary rocks (Cretaceous and Franciscan formations) (1). We, therefore, have soils developed from sandstones and shales (e.g., Dibble, Fagan, Felton soils in the Mt. Veeder-Napa Valley Appellation area which are absent on the southwest slopes of the Mayacamas in Sonoma County. Thus there are distinct and significant differences in soils, geology, vegetation and climate between the southwestern slopes and the eastern slopes of the Mayacamas which support the justification of a Mt. Veeder-Napa Valley Appellation Area.

References

- 1) California Department of Conservation, Division of Mines and Geology. 1982. Geologic Map of the Santa Rosa Quadrangle, Regional Geologic Map Series, Map No. 2A., maps and charts.
- 2) United States Department of Agriculture, Soil Conservation Service. 1978. Soil Survey of Napa County, California. 104pp., 47 map sheets, illus.
- 3) United States Department of Agriculture, Soil Conservation Service. 1972. 188pp., 123 map sheets, illus.

CLIMATIC OVERVIEW
MT. VEEDER - NAPA VALLEY

Climatic variations in adjacent land areas are often the result of subtle differences in terrain and/or influences. In developing this climatic overview of Mt. Veeder - Napa Valley, I found such differences clearly defined. As a result of these differences, the climate in the Mt. Veeder - Napa Valley region is unusual and very possibly unique in the Northern California.

Located within 40 miles of the Pacific Ocean, the Mt. Veeder - Napa Valley area experiences what is known as the Mediterranean West Coast Climate under the Koppen Climate Classification System. This climate is characterized by rainfall which is generally confined to the winter and early spring months and is adequate for dry-farming of various fruit crops, late winter - early spring evening low temperatures which only rarely drop below freezing, and warm summer and early fall temperatures which are moderated in the afternoon and evening by coastal cooling and frequent fog.

A finer measurement of vineyard region climate is the climate zone system developed by the viticulture and enology department at University of California at Davis. This system separates vineyards into regions which are defined by degree-days. Degree-days are determined by averaging each day's temperatures between April 1 and October 31, subtracting 50 degrees (the temperature at which a grapevine becomes active) from each and totalling the results. The University of California/Sotheby Book of California Wine places Mt. Veeder - Napa Valley in Region 2 along with the southern portion of the Napa Valley, extending from south of Napa to near Oakville. Region 2 is defined as 2,500 to 3,000 degree-days, a fairly cool climate roughly equivalent to that in the wine growing area of Bordeaux, France.

The preceding measurement systems are preliminary guides to the climate in the Mt. Veeder - Napa Valley area. My field survey of the area leads me to conclude that Mt. Veeder - Napa Valley has a distinct microclimate that is a direct result of the region's geography. This conclusion is solidly supported by weather data gathered from stations within the region.

Mt. Veeder - Napa Valley is comprised of the eastern slopes of the Mayacamas Mountains at that mountain range's southern terminus near San Pablo Bay (a major subsection of San Francisco Bay). The character of the region is quite rugged, with the western boundary - along the Mayacamas ridge line - ranging in altitude from 900 to 2600 feet and the slopes cut by deep canyons.

What I found apparent in traveling to and through the Mt. Veeder - Napa Valley area is that the influence of San Pablo Bay would be subtly different there than in surrounding areas. The influence of the bay's close proximity is seen in the relatively cool character of the climate during the grape maturation period (as indicated in its placement in Region 2 under the University of California at Davis climate system) and is physically obvious in the "advection" fog that - during the summer and early fall - is regularly drawn from the ocean (through the Golden Gate) to Mt. Veeder and nearby areas (such as the Carneros and the southern portion of Napa Valley proper) by low pressure derived from inland heating. Even when coastal conditions are such that fog does not form, the region receives cooling breezes in the afternoon due to the pressure differential which moderate the maximum temperature.

Yet because the Mt. Veeder - Napa Valley area is higher in elevation than the valley and bay lands east and south of it, the regularly-occurring summer/fall early morning fog layer would be thinner in the region and would clear much more quickly. The primarily eastern exposures of the region aid in that clearing, as the sun warms this area and burn off the fog more quickly than in valley or western slope locations (which are in shade during the early morning). As a result, Mt. Veeder - Napa Valley has a climate during the critical ripening period characterized by early morning warming and sunshine in the vineyards, followed by relatively early temperature moderation and cooling in the afternoon resulting from coastal influences.

The elevation of the Mt. Veeder - Napa Valley region contributes to the region's temperate climate in another way. Throughout the year in virtually all climatic zones, a natural temperature inversion develops at night, as cold, heavy air settles and warm, lighter air rises. Because of its elevated location, the minimum temperature in the Mt. Veeder - Napa Valley region would be warmer than that on the valley floor or adjacent to San Francisco Bay both summer and winter. This inversion limits frost during the winter and keeps the region relatively frost-free during the spring, when vineyard bud push, flowering and crop "set" takes place.

The elevated terrain of the Mt. Veeder - Napa Valley region is a factor in one other climatic difference. The region receives more rainfall than the land east, south and north of it due to the terrain forcing the moist air masses of winter storms upward as they move inland along a south easterly path from the coast, causing condensation. As Mt. Veeder is the highest point along the Mayacamas Mountains for several miles, the effect is very pronounced in the region. Rainfall averaged 49 inches a year over a 25 year period at a location near the center of the Mt. Veeder - Napa Valley area, compared to an average rainfall of 25 to 35 inches (depending on location) in Napa Valley, Sonoma Valley and the Los Carneros.

In summary, I am comfortable in my conclusion that Mt. Veeder - Napa Valley has a distinct microclimate. The geography of the region and its location and orientation in regards to major weather influences give the climate the subtle differences shown and unquestionably affect the character of grapes grown in the region.

Michael Pechner

Michael Pechner
Meteorologist

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Conclusion

In summary, the special character and style of wines produced from grapes grown in the proposed Mt. Veeder - Napa Valley viticultural area are the result of a combination of several geographical factors.

The soils in the Mt. Veeder - Napa Valley viticultural area are a mixture of sedimentary and volcanic types. The soils are characterized by their moderate depth to bedrock and limited water holding capacity. The soils of the proposed viticultural area are much different from the deep, alluvial soils of Napa Valley proper and the Los Carneros region and are equally differentiated from the soils in Sonoma Valley and to the north by geology and composition.

The fairly shallow and excessively drained soils of the region stress the vines throughout the growing cycle, but especially during the late summer and early fall, when the grapes are reaching maturity. Yields are limited by this natural stressing and the lack of water during the last few weeks before harvest is responsible for grapes which show exceptional varietal character and intensity.

While Region 2 under the climate scale developed by the viticulture and enology department at University of California at Davis, the proposed viticultural area experiences wetter winters and virtually no spring frost in comparison to surrounding areas. During the summer and fall ripening season, the region's elevation and exposure give it earlier sunshine and warming than surrounding areas. Afternoon maximum temperatures during the summer and fall are moderated by the cooling influences of San Francisco Bay and the Pacific Ocean.

This temperate climate during the critical ripening period allows the grape vines to gradually bring their crop to maturity. The early moderation of temperatures in the afternoon resulting from the region's proximity to San Francisco Bay lets the fruit mature while preserving the fruit acid that critical for balance in wines.

As a result of these geographically-generated factors, wines produced from grapes grown in the proposed Mt. Veeder - Napa Valley viticultural area display intense varietal fruit and excellent balance. This distinctive and uniform regional character exhibited by the wines has been broadly recognized, and is an additional clear and tangible argument in favor of distinguishing the proposed Mt. Veeder - Napa Valley viticultural area from surrounding areas.

4. DESCRIPTION OF SPECIFIC BOUNDARIES OF PROPOSED
MT. VEEDER - NAPA VALLEY VITICULTURAL AREA.

The following three U.S.G.S. topographical maps are used in determining the boundaries of the Mt. Veeder - Napa Valley viticultural area:

1. "Napa, California Quadrangle"
7.5 minute series
2. "Rutherford, California Quadrangle"
7.5 minute series
3. "Sonoma, California Quadrangle"
7.5 minute series

The boundaries of the Mt. Veeder - Napa Valley viticultural area are located in Napa County, California, and are as follows:

Beginning at Bald Mountain, elevation 2275, on the common boundary between Napa County and Sonoma County in Township 7 North, Range 6 West, Mount Diablo Base and Meridian; thence south along common boundary between Napa County and Sonoma County to unnamed peak, elevation 1135 feet; thence continuing south along the ridge line to unnamed peak, elevation 948 feet; thence due east in a straight line approximately 2/10 mile to 400 foot contour; thence following the 400 foot contour south and east along the southern flank of the Mayacamas Mountains and then north to the point where it crosses the Range 5 West line, Mount Diablo Base and Meridian, approximately 200 feet west of Redwood Road; thence north along the Range 5 West line approximately 4/10 mile to the 400 contour; thence briefly southeast, then northwest along the 400 foot contour to the point where it crosses Dry Creek; thence northwest along Dry Creek to the tributary stream that joins at elevation 760 feet; thence northwest along the tributary and the northern fork of that tributary that joins at elevation 900 feet to its source; thence following a straight line west southwest approximately 3/10 mile to the peak of Bald Mountain, elevation 2275, the starting point.

Respectfully Submitted,



Robert Craig
General Manager
Hess Collection Winery

5. USGS MAPS INDICATING PROPOSED BOUNDARIES FOR THE MT. VEEDER-NAPA VALLEY APPELLATION.

[Forwarded under separate cover, dated January 27, 1988]

APPENDIX TO
PETITION FOR ESTABLISHMENT
OF THE
MT. VEEDER - NAPA VALLEY VITICULTURAL AREA

EXHIBITS

- Exhibit I A Wine and Viticulture History of the "Mt. Veeder-Napa Redwoods" in Napa County, California
- Exhibit II Three Maps Indicating Adoption of the Mt. Veeder Name
- Exhibit III "Wineries of the Napa Valley", Showing the Proposed Appellation
- Exhibit IV Examples of Labels Showing the Proposed Appellation
- Exhibit V Publications Indicating the Distinctiveness of Mt. Veeder as a Sub-Appellation in the Napa Valley
- Exhibit VI Older Labels Indicating the History of Wine Making in the Mt. Veeder-Napa Redwoods Area
- Exhibit VII Map Showing Vineyards Within the Proposed Appellation
- Exhibit VIII Further Evidence of the Identification of Mt. Veeder as a Sub-Appellation Within the Napa Valley

Exhibit I

A Wine and Viticulture History of the
"Mt. Veeder-Napa Redwoods" in Napa County, California

William F. Heintz
Post office box 418
Sonoma, Ca. 95476



"Winery and vineyard historical research and business histories."

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A WINE AND VITICULTURE HISTORY OF THE "MT. VEEDER-NAPA
REDWOODS" IN NAPA COUNTY, CALIFORNIA

By

William F. Heintz

May 1986

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Exhibit 1

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INTRODUCTION

There was a time when a week seldom passed without one of the Napa, California newspapers carrying some news story about "the Napa Redwoods" or "the Mt. Veeder" area of Napa County. Many of these news stories dealt with the planting of grapes and wine making.

This has not been the case in recent decades but the region has only suffered a temporary decline in its notoriety. With the replanting of vines on its slopes, viticulture and wine production are making a significant comeback.

An example of this very early journalistic recognition is the headline "In The Redwoods," carried on the front page of the Napa Daily Register of July 11, 1879. The story covers nearly one and a half columns and begins:

"But a few miles to the north and west of Napa City lies a region called the Redwoods, whose attractions are varied and beautiful, whose soft balmy air, heavily laden with fragrance of pine, fire, redwood, bay and other forest trees, bears healing on every breeze. . . . All these in rich abundance are found in the Napa Redwood hills."

This may be the first story on the Napa Redwoods carried in a newspaper published in the city of Napa. There were settlers long before that date in this special place in Napa County and vines were planted as early as the American Civil War.

A decade later, the "Napa Redwoods" were so well known that newspaper editors used the phrase in headlines such as "A Murderous Affray. Theodore Medina and Paul Schaub Quarrel at the Napa Redwoods." This story has little relevance to wine history since it contains no reference to either gentleman owning or working in a vineyard, but the headline does prove the point. It may be found in the Napa Weekly Reporter of October 4, 1889.

Many of these news stories during the nineteenth century dealt with the healthful air and surroundings of the Redwoods which has a distinct climate from the city of Napa. Redwood trees require a plentiful supply of moisture and the rainfall was always heavier here than in the town of Napa. On the other hand, the higher elevations of the landscape were usually free of the summer fogs which are part of life in Napa Valley itself.

The Register of March 26, 1880 carried a story headlined "The Thermal Belt on the Napa Redwood Mountains." The text reads in part: "It is said that if you ascend the mountains which skirt either side of any of our larger Coastal Range valleys, like our own, and take a horizontal strip whose lower edge is 1,500 feet and whose upper edge is 3,000 above the valley, you will find a region where the sky is scarcely ever overcast, except in time of rain, where you can sleep out in the open air most nights of the year, where the noonday heat is tempered . . ." and the story goes on.

The elevations given in this story are somewhat higher than is actually the case for the summer fogs in Napa Valley can be escaped frequently at no more than 500-1,000 feet.

The Mt. Veeder-Napa Redwoods region has much other remarkable history pertaining to viticulture and wine.

For example, as early as the Napa County Fair of 1864, "S. Wing" exhibited wine produced from grapes grown on his land in the Redwoods and perhaps even crushed and fermented in what is now known on Napa County maps as "Wing Canyon."

Two decades later, a new owner of the Wing Farm claimed he had found a cure for the dreaded phylloxera vine disease in California. The story was carried in dozens of California and San Francisco area newspapers. The Register of March 17, 1885 published most of the details with this opening paragraph:

"The phylloxera remedy recently discovered by J. A. Bauer of San Francisco, the present owner of the well-known Wing Farm in the Redwoods, is not only attracting the attention of vineyardists in this State but those of Germany, France and Southern Europe, as well. . . ."

Bauer proposed treating the vines with quicksilver/mercury. For a brief time it seemed to be working but like all those other quick remedies (including shocking vines with electricity from a portable generator), it failed.

The Mt. Veeder-Napa Redwoods never had more than a dozen wineries in operation prior to Prohibition, although Thomas Gier's winery built in 1903 could hold about one hundred thousand gallons. Most of the wine cellars were of the ten to twenty thousand gallon size.

Another unusually prominent winery in the area prior to Prohibition was named "Castle Rock Vineyards" and owned by the

Streich family, German immigrants to the Redwoods in the early 1880s. The 1893 study of phylloxera in the county of Napa, commissioned by the Board of State Viticultural Commissioners of California, documents cooperage of only 5,000 gallons but in 1912 the winery was vastly enlarged, providing space for about ten times that amount of wine.

Rudolf Jordan, working at the Castle Rock Winery, claimed in the 1912 published History of Solano and Napa Counties that he was experimenting there with adding pure yeast to must to obtain a more perfect fermentation. IF THIS IS TRUE, IT IS ONE OF THE EARLIEST DOCUMENTED CASES OF THE ADDITION OF PURE YEAST TO WINE MAKING IN CALIFORNIA. Additionally, Jordan claimed he and the Streichs pumped cold water through coils surrounding fresh grape must to drop the temperature for better fermentation. IF TRUE, THIS ALSO IS A MILESTONE IN WINE FERMENTATION IN THE STATE.

When the Christian Brothers Catholic teaching order, acquired the old Gier winery in the Redwoods in the early 1930s and built a novitiate, they did not exactly withdraw into the hills. The Brothers willingly took part in the publicity attendant on the reopening of wine making after Prohibition and began winning the first of many wine awards strictly identified with the Napa Redwoods. It is here too, that one of the most renowned wine masters in the world began his work, Brother Timothy.

For so small a geographic region, the Mt. Veeder-Napa Redwoods has some remarkable viticulture and wine making history! It is the purpose of this study to examine that history which dates from the early 1860's and provide highlights down to and including the present time.

PART ONE

THE EARLY YEARS: 1860's and 1870's

Early historic records are somewhat imprecise as to exactly when "S. Wing" purchased land twelve or so miles northwest of the village of Napa and in what year he might have planted a vineyard. It does appear certain that he was the first person to undertake the practice of viticulture in this special micro-climatic region of Napa County, California. The year could have been 1860.

Soon identified as "the Redwoods" or "Napa Redwoods" and then also referred to as the "Mt. Veeder Region," this geographic area is clearly separated and definable from the greater Napa Valley because of the steep hills which separate it and the narrow defile through which one must pass to enter the region from the south. Additionally, rainfall has always been much more plentiful here in winter than many other parts of Napa Valley or county for here the giant Redwoods grow and once flourished in great number.

Napa County histories contain no biographical information on Wing and almost nothing is known of the viticultural pioneer. The Napa County Reporter of June 15, 1867 provides the voter registration lists for the county and under Napa there is "Stalham Wing." He was sometimes called "Captain Wing," which suggests

he may have been an actual captain of sailing vessels. Why and how he came to settle in the Napa Redwoods, perhaps the first man to do so, is a mystery. Being a seafaring man he might have preferred a solitary existence high in the hills and away from close neighbors.

Stalham Wing should catch any historian's attention because he is listed as an exhibitor of Napa County wines at one of the earliest county fairs--that held in 1864. Napa County held its first fair in the year 1857, but no records have survived as to whether local wine or grapes were exhibited. There is also a dearth of information about possible fairs held in the years 1858 to 1863--in part because so few issues exist of newspapers published in those years.

The account of the 1864 Napa County Fair also happens not to originate in Napa County but was published in the California Farmer of October 4, 1864, a San Francisco publication. Under the "Exhibit of Fruit," Wing earned this notation:

"S. Wing, Esq. exhibited 24 varieties of apples, pears and quinces. This was a very fine group, every dish creditable, many very fine; the quinces extraordinary large and beautiful, measuring 15 x 14 inches in circumference. He also exhibited some fine grapes."

In the section marked "Exhibition of Wines," this portion reads:

"There were quite a number of exhibitors of wines from various vineyards. C. Kruz [Charles Krug], nine bottles of wine. S. Wing, six bottles of wine. Haraszthy [presumably Agoston]

and Giovanri, twelve bottles of wine and three of brandy. R. H. Sterling, nine bottles of wine, T. Vann, six bottles of wine." No awards were given or indication of any type of competition. (See full xerox copy following two pages.)

There are some hints from publications of the time that Wing cared little for public attention, hence the shortage of information on his background. In April, 1860, the Hesperian magazine of San Francisco carried a nine page article titled "Notes on Napa Valley." One page lists three dozen of the major land owners of the valley and another lists twenty-four fruit growers. Wing's name does not appear on either summary. Eight years later, Titus Fey Cronise published his book The Natural Wealth of California. Napa County viticulture is duly described with nearly thirty of the vine growers named and number of vines. Wing's name again is conspicuously absent.

In order to exhibit wine, however, in the year 1864, it must have been produced as early as 1863. Since vineyards were widely scattered at this very early date in Napa Valley and county, Wing presumably grew his own. A vine takes at the minimum three years to come into production, at least enough for wine making. The Wing vineyards date to the year 1860, if not earlier.

The Official Map of Napa County, California for 1876, showing property holders indicates Wing owned 240 acres. There is no indication that Wing ever had a winery per se. He is not included in the definitive listing of vine growers carried in the 1881 published HISTORY OF NAPA AND LAKE COUNTIES; but then

The Napa Fair.

AMID the general drought which so shrivels up not only the vegetation of the earth, but too many human hearts, we were glad to look in upon the tables at the Napa Fair, this week. It was, indeed, a green spot, and the Hall looked so cheerful inside, such a contrast to the dust outside, that it seemed an oasis in the desert.

The Fair was held in the Armory Hall Building, on Main street, which was neatly decorated under the charge of C. W. Turner, aided by the ready and generous help of the ladies, without which no "oasis in life" could ever be found.

The whole Hall prepared, was 125 feet long. The front fifty feet was for vegetables and grain, with harness work, implements, etc. The main part of seventy-five feet was for fruits, flowers, Home Industry, minerals, etc.

The whole display was neat and creditable though not large, nor did we so expect when the general and almost universal prostration of business is considered, but Napa, we think, could have put forth more strength, for nature and the season have favored her.

The ladies of Napa held a Fair at the same time, which did, in some considerable degree, take a portion of the interest, and dimes, too, cheerfully and worthily given. We shall give as full a report as is possible.

FRUIT.

Suscol Ranch, by Simpson Thompson, Esq., made a splendid exhibit: one hundred and seventy dishes of fruits—apples, pears, peaches—a very fine display; and to these add 2½ dishes grapes and one of figs, the varieties of grapes were good but the bunches small, many imperfect berries were left on which should have been picked off.

Jars of English walnuts and almonds were exhibited.

O. B. Shaw, Esq., formerly of San Francisco, exhibited from his vineyard, Sonoma, twenty-nine dishes grapes, a very excellent display, we think the best, all foreign kinds, bunches clean and in order, and many choice kinds.

Henry Boggs, Esq., a box of five clusters of grapes, Reine de Nice, very beautiful.

Oak Knoll was represented by 27 varieties apples, 20 of pears, 6 of grapes, 2 of quinces. A fine basket of fruit decorated the center of the table very handsomely. It must have been arranged and Curried there by "Fair hands" for it bore the marks of gentle "Carrie"-age.

The fruit from Oak Knoll was not as large or fine as we anticipated. It seemed evident that the trees that bore it, needed cultivation.

A display of rustic work, a settee, two chairs, made in very excellent taste, by the workmen at Oak Knoll, added much to the decorations of the Hall.

J. S. Trubody, Esq., exhibited 9 dishes apples of remarkable fine quality, and one dish fine grapes.

W. C. Smith, Esq., 6 dishes beautiful apples—3 varieties.

R. S. Thompson, Esq., 4 dishes grapes—some of the bunches unfit to exhibit.

S. Wing, Esq., exhibited 24 varieties apples, pears and quinces. This was a very fine group, every dish creditable, many very fine; the quinces extraordinary large and beautiful, measuring 15x14 inches in circumference. He also exhibited some fine grapes.

H. N. Amesbury, Esq., exhibited 23 dishes fine apples, 3 of grapes, one of peaches—this collection was very fine.

J. J. Mansfield, Esq., had a stand of fruit, apples and pears.

Welles Kilburn, Esq., of St Helena, exhibited 23 dishes fruit, all choice specimens, some mammoth Pippins, Baldwins, Smith's Cider and Ladies' Sweet—really extra.

W. S. Jacks, Esq., had about 20 dishes apples, pears, and grapes, with almonds.

There were other exhibitors of fruits but we could not conveniently get the names as all exhibitions were made by the erroneous system of numbers.

ORNAMENTAL.

W. S. Jacks exhibited a fine mineral cabinet, and many very curious specimens: the Alta of

Feb 1851 on white satin, with copies of the Collier Goblet and Plate, made by Jacks the jeweller, costing \$1500. Among the curiosities were shells in variety, coal, copper-ore, sulphur (fine specimens), petrifications, fossils, etc.; a grizzly skull was a curious article, an Indian mortar, whale's tooth, Indian arrows, etc. Mr Jacks evinced considerable taste in a miniature garden about 10 feet long by 4 feet wide; a painted curtain in the background represented the hills and mountains in the distance, and this garden at the base; a very pretty cottage in the distant inclosure with portico and columns wreathed with vines; a fountain playing in front, and all the grounds laid out correctly and in keeping with the size of the plan, the trees bearing fruit, plants in blossom, and all in excellent taste. On the right is a mountain of rock with large trees full of handsome birds, and near by miners are opening a gold mine, the cars just coming out of the mouth of the tunnel; the hills on one side covered with vines on which hang clusters of grapes; the fountain feeds a pond in which are fish, turtles and ducks. We repeat, the whole was an admirably designed work, and far superior to the Labyrinth Garden exhibited at the Mechanics' Fair, and was a fitting improvement to that, to show good taste from mere fancy work.

Dr. Boynton exhibited a case of minerals and curiosities of value, very select, and highly creditable to the Fair.

Dr. Bell exhibited a case of minerals which contained some very superb crystals—they were very neatly arranged.

Mr. Haas, bookseller, had a show of books, stationery, etc., very neatly arranged.

Captain Montgomery exhibited a reel made of whalebone, and a very handsome piece of work it was. It was made by him many years since while on a whaling voyage.

Capt. Baxter exhibited a very handsome secretary and bookcase made of California wood, truly very fine and exhibits skill and taste. Also a beehive and artificial comb.

A. H. Bourne exhibited specimens of grained woods that were perfect imitations and deserving of honorable notice. These were under the American Eagle and the Stars and Stripes, therefore their graining will last.

Mr. Brayton exhibited photographs—had fine pictures on exhibition.

Only two exhibits of bread and butter in the town of Napa. This was too bad, where there were so many damsels who are so well able to make good bread and butter.

Louis Bouton, of Oak Knoll Dairy, exhibited 2 lbs. of butter that did great credit to the Ayreshire breed for his skillful care.

A few nice loaves of bread—name unknown. Mrs. T. B. McClure presented three large lumps of butter and three loaves of bread; the first was very sweet and fragrant, the latter white, spongy, and light, and had it not been that the committee have been tempted to "sponge" a bite, for we were very hungry just then.

VEGETABLES.

In this department, though the exhibit was small, there were some good specimens.

Thompson & Son exhibited 3 large squashes from 75 to 125 pounds each, one bag of potatoes (the only lot exhibited), melons, cucumbers, tomatoes, hops, (the hops were good), two bags of wheat fine, some of the beets were one and two years old, the vegetables generally small save the cabbages and squashes—the tomatoes were extra.

H. N. Amesbury, Esq., exhibited beets nearly 50 pounds each.

J. Baekus exhibited several very large beets, from 30 to 50 pounds each.

Chas. Thompson made quite a display of squashes (narrowfat), beets, carrots, and some fine corn. J. Mansfield, Esq., exhibited some very superior corn, full ears and a bright yellow—it was extra.

HOME INDUSTRY—WOMAN'S WORK.

The exhibition of woman's work was very much to the credit of the ladies of Napa, many of their articles being not only of practical utility, but also meritorious and superior to the usual examples of such work.

Among the samples we had time to notice, we saw work as excellent, one silk patch-work cradle-tilt, really nice. It should be a pretty baby to sleep under that.

A gentlemen's shirt, made by hand, containing 532 stitches. No number or name to tell the name of the nimble fingered worker. We afterwards learned it was by Miss Sarah Whiting.

Mrs. Anna Chapman exhibited a very superior specimen of hair work, a wreath of flowers, truly an imitation of the flowers described.

Mrs. A. J. Barrett, a group of hair work, delicate and beautiful.

Miss Turner exhibited a pretty piece of hair-work.

Mrs. Carlton, Mrs. Smyth, and Mrs. Howland exhibited fine needle work.

A pencil sketch, by a young lady, should receive notice.

Mrs. A. West, Mrs. M. E. Valentine, and Mrs. A. Carpenter each exhibited bed-quilts that reflected much credit upon their skill and taste.

Mrs. Huntington and Mrs. Andrews had good work.

Marie Breyting exhibited a fine white quilt deserving of much credit.

No. 30, and others, names unknown, displayed handwork which was highly creditable.

A plush sofa, by Mr. Hallen, was a "seat too high" for the weary.

Several pictures of various kinds decorated the Hall—they were without names.

FLOUR, GRAIN, AND FARMING IMPLEMENTS.

Napa City Mills exhibited 2 sacks wheat flour and 2 sacks cornmeal—very superior.

James Lefferts exhibited one sack barley (35 sacks to the acre raised).

S. Thompson & Sons exhibited 2 sacks Mediterranean wheat, one each 1863 and 1864.

Mr. Smiley exhibited a broom machine which was at work in the Hall making brooms from the stock grown on the farm of R. E. Wood.

Jebb's Churn was set to work in the Hall, and the butter made in three minutes—this was from old cream. Jebb's churn will win every time. Those who desire to see one should call at the Farmer's Office and see the "model pattern."

Smith & Cheesboro exhibited a large cooking-stove.

We saw on exhibition a model fruit-wagon, made by Andrew Bouton of Oak Knoll—it is a good invention and will carry 40 baskets easily and safely. It is good for orchards.

Norton & Fitzhugh, exhibit a four-horse wagon. Also a farm wagon, heavy and firm, and an express wagon by the same firm—neat and good. Some firm had not passed on their duty, we might have seen an admirable reaper that has been used and given satisfaction. It was used on the Seale farm, and is valued at \$225. It is a self-raker. The rake drops the grain in a compact parcel so that the binder can quickly follow the reaper. Farmers, patronize Home Make.

A set of carpenter's tools was shown by G. W. Manuel, made of mountain mahogany and polished very fine.

Robert Crane exhibited bacon, sides, and ham—well cured.

Andrew Bouton exhibited a horse-hoe for corn and orchard use. This is a very excellent invention, and highly creditable to Mr. Bouton, as the inventor. This implement can be used in the orchard to cultivate among the trees to sixteen and a half feet wide, or among corn, working two rows at a time. Every experiment with it has been satisfactory. Mr. Bouton is foreman of "Oak Knoll."

The "Pioneer Engine," a very handsome machine, occupied the center of the front hall.

Two sets wagon wheels were exhibited by B. Leaman; they were finely finished.

There were quite a number of exhibitors of wines from various vineyards.

C. Kruz, nine bottles of wine.

S. Wing, six bottles of wine.

Harszthy & Giovanari, twelve bottles of wine, and three of brandy.

R. H. Sterling, nine bottles of wine.

T. Vann, six bottles of wine.

The Floral exhibition was small, but there were some bouquets neat and pretty.

At twelve o'clock, to-day, P. W. S. Rayle, Esq., made the annual address in the hall of the Fair. His address was extemporaneous, chiefly speaking of some of the practical work needed to make Fairs a greater success. Many of the remarks were useful and much needed, but his address was brief—only occupying fifteen or twenty minutes.

The Ball closed the Fair. Of this we shall speak in our next.

This Fair may, and we hope it has, awakened an interest that shall be seen in after years.

neither is any grape grower of the Napa Redwoods! The Redwoods viticulture scene was overlooked frequently by newspapers and other publications until the late 1880's.

Wing's farm was described in the Daily Register of March 26, 1880 in a story headlined: "The Thermal Belt on the Napa Redwoods." After visiting the Elkington Resort on the slopes of Mt. Veeder, the reporter wrote:

"The view from the piazza is hardly to be surpassed. The mountain descends in broad and gentle slopes from the house toward Dry Creek, and the open cultivated spaces, orchards and glittering fish ponds on Mr. Wing's farm below, surrounded by grassy spaces, leafy groves of oak, madrone, pine and by stretches of manzanita and other shrubbery, give a park-like appearance to the slopes in front. . . ."

"Mr. Wing's fish ponds, well stocked with carp of the species most prized in Germany, are worthy of a visit, and will in time furnish valuable food to the epicure and invalid. In this, as in other portions of the thermal belt of Napa County, the best fruits are ripened. On Mr. Wing's place, excellent grapes, peaches, apples, and pears are produced. It is stated that during the winter of 1878-9, the most delicate house plants bloomed and flourished all winter in the open garden in front of the Elkington home."

(The complete copy of this article will be presented later in a section on the special geography and climate of the Redwoods.)

Wing had many neighbors by 1881. The St. Helena Star, in what must be its first story on the region, headlined "The Napa Redwoods," provided names and activities of the local farmers:

"We paid a visit to the section of country known as "Redwoods" this week and were agreeably surprised at its richness and beauty. It lies about West of Yountville, along the borders of Dry Creek and between that and the Sonoma line. . . . Here live Broadhurst, Elkington, Wing, Cheney, Everts, Roney, Lake and other well known citizens of the county." (See complete text on following page.)

Four years later, however, Wing had left the Redwoods. The Register of April 24, 1885, in a front page story headlined "The Napa Redwoods" took note of the vine planting boom: "On the old Captain Wing place a large area has been planted . . ." The man doing the planting was a German named Dr. J. A. Bauer.

"H. Hudeman" settled within two miles of Wing within a year or two of the latter's move to the Redwoods. He also planted a vineyard, much larger than Wing's, for he planned to make wine to serve his guests--which came sometimes by the trainload from San Francisco. Hudeman's name is far better known than Wing, he is almost a legend in the Redwoods. (Thomas Gier later owned the property, building a large stone winery. This was purchased and made even more famous by the Christian Brothers religious order which came to the region in 1930-31.)

Hudeman probably built the first winery in the Redwoods although it is a very small structure. The date would be about 1870. (The winery still survives, though unused for wine making.)

LOCAL.

From Tuesday's Junior.

The Napa Redwoods.

We paid a visit to the section of county known as the "Redwoods," this week, and were agreeably surprised at its richness and beauty. It lies about West of Yountville, along the borders of Dry Creek and between that and the Sonoma line. It is a region of excellent land, beautiful scenery and comfortable homes. It is easily accessible from this direction by way of Oakville. Leave the railroad at Mrs. Drew's, just below that place, go directly west to the foot of the mountain, which is here not more than a few hundred feet in height, cross it by an easy grade and (with slight exceptions) good road, and, turning to the left at the summit descend into the valley of Dry Creek. Here are frequent homes either started or being started, and every evidence that the grape boom of Napa Valley is overflowing into the regions beyond. There are old places settled over 20 years, rich in fruit, and sparkling with running water, and many a new dwelling just built showing where rich places will be a few years hence. Here live Broadhurst, Elkinton, Wing, Cheney, Everts, Roney, Lake, and other well known citizens of the county, and they don't need any pity for living so far off, either. They have homes there equal in beauty and fertility to any in the valley, and if they are not quite as near civilization as the rest of us, the loss is not all on one side. There are many fish ponds up here, for which the abundant water gives frequent opportunity. The mountains are good land clear to the top and seem natural orchard land. Fruit trees grow luxuriantly and bear prolifically. Besides the outlet to Oakville, there is a road directly to Napa through Brown's Valley, and another down Dry Creek which we think reaches Napa Valley about Oak Knoll. Besides the fine orchards, there are a number of small vineyards, and some stock raising. Mr. Broadhurst has a flock of 300 Angora goats.

St. Helena Star, August 19, 1881
"The Napa Redwoods"

Hudeman was a German immigrant who no doubt was a musician and probably possessed an excellent singing voice. This may be surmised from the following story which appeared May 17, 1873 in the Napa Reporter:

"On Saturday evening's train arrived from San Francisco eighty-two Germans, members of the 'San Francisco Harmonie.'" Preceded by a band of five performers they marched through Main Street to G. Barth's where they refreshed themselves with lager, and the crowd with music such as Napa never listened to before. The next morning Clifford and Scribner collected about thirty horses, the majority being free from the epizootic, and with stages conveyed these seekers after pastoral delights to that paradise of Napa county, the ranch of Mr. Hudeman."

". . . Mr. Hudeman's property consists of 2,500 acres and ten years ago [implying he purchased in 1862] what is now the most beautiful spot in California was then a wilderness of swamp, brush and forest. It is a stock, grain, dairy and sheep ranch, there being only ten acres of vines on the place."

Other portions of the story indicate he had landscaped the grounds to include a large lake or pond with three islands in the middle for wildlife. He had imported tropical plants, had a huge garden of fresh fruits and vegetables and quickly became known as the consummate host.

The ten acres of vines were planted to provide homemade wine and, perhaps, brandy for the guests of Hudeman. It is assumed that by 1873, the vineyard was in full production, dating thus to the late 1860's.

By 1876 Hudeman was operating his farm as a resort, the Reporter of January 22, 1876 confirms this: "Six miles west of the town [Napa] is Hudeman's well known 'Sprout Farm'-- a pleasure resort." Newspaper stories on the Hudeman farm can be found frequently thereafter in Napa newspapers, three samples from the year 1878, 1879 and 1884 being presented on the following pages.

The March, 1884 story from the Reporter carries the brief notation: "Twelve acres have already been put into vines and the ground is now being worked for more."

There is no known documentation to provide a year for the construction of the Hudeman winery. It had to have been built before Hudeman lost the farm and it was acquired by Rudolf Jordan--which would be 1884-85. Jordan many years later provided a detailed drawing of the farm for the Christian Bros. and it is still in their possession. The notation on the top left-hand corner reads: "Home Farm of H. Hudeman ([deceased], July 2, 1892. S.F. Cal), 1864-1882. Who first conceived the park and all its natural beauty."

(This notation would indicate Hudeman settled in the Redwoods in 1864 and departed in 1882.)

In the upper left-hand corner is this notation: "Plan of Lotus Farm, Napa Redwoods, Cal. (designed by R. Jordan, Jr.). January 1900." Jordan means he designed or drew the map, not the layout of the farm which was planned and executed many years before by Hudeman.

A PLEASANT DRIVE.

And What We Saw by the Wayside.

Did you ever visit the charming country seats of Mr. Hudeman and Mr. Barth, about seven miles from Napa? "No." Well I am sorry to hear you answer in the negative. Come and sit down, and we will have a nice chat, and I will try to tell you how I went, and what I saw by the roadside as well as my impressions of the places. On Sunday last my courteous and genial acquaintance, F. G. Ludlow, kindly placed a seat in his buggy at my disposal. I of course accepted, so we sprang in, and taking up the lines, soon found that our horse, which we named Rosanante, was striding off at a 2:40 rate directly out First street. Our speed being greater than was desired, as we were on pleasure bent, and not wishing to throw dust on those whom we were rapidly passing, I suggested to Ludlow the propriety of pulling up. He said that he had been pulling hard for the last mile or two, and it really seemed that the harder he pulled the faster he went. Well, I don't know how it came about, but think that my companion let go the reins a moment to get a better hold for another long pull, when Rosanante stopped so suddenly that we came near going headlong out of the buggy. Said Ludlow, "Eureka! by Jove, I have caught an idea: this scoundrel of a beast that I have blistered my hands in pulling is one of that kind, (to use a paradoxical expression) which you must pull hard to send him along: I will do no more pulling, but let him do that, and we will enjoy our cigars." About two miles from the city we come to the western limit of Napa Valley proper, and passing through a natural gateway or gap in the hills—we can scarcely call them mountains—we enter Browns Valley, a little valley sitting in the lap of a number of pretty emerald hills. The first range of hills are not more than one or two hundred feet in height, those in the rear are taller, or else they are standing on tiptoe in order to peep over the shoulders of their little brothers to get a glimpse at the queenly little valley in her summer attire. This valley is dotted here and there with cottages and farm houses, each embellished and beautified by flower gardens, orchards, and the stately and wide-spreading oak and other indigenous trees afford inviting shade and add beauty to the landscape. This valley is now covered with a luxuriant growth of grain, which ripples and waves in the wind like an emerald ocean. Through this lovely valley a crystal stream takes its meandering course, having a cottage on this side and again on that, and in fact taking such a devious way that I suspect the brook is loathe to leave the bosom of this sweet valley, and only consents to do so when some wood-nymph laughingly whispers, go have the feet of pretty Napa below. Two miles through the valley and we cross the brook and follow up the stream for about three miles through a narrow cañon, where there is but little arable land, and finally arrive at the celebrated Hudeman farm. The cottage is a neat but unpretending little building. But how shall I intelligently picture the grounds, fountains, lakes &c.? I must of necessity fail if I attempt to tell you of the beauty to be seen in the blending of the works of nature and

of art. The view is really very charming from a standpoint at the front of the cottage looking east down through a forest of natural and artificial growth, and flowers of innumerable varieties. You will see several little artificial lakes surrounded by a border of flowers, in which are miniature, flower-jeweled islands, with pretty fountain jets sending up the glittering, sparkling water to the tops of the trees, to fall back in beautiful, shimmering spray. And upon the waters of these lakes are nice little pleasure boats, in one of which we found a young man who told us that he had been sleeping, (and dreaming doubtless of fair Italy, delightful Venice, and perhaps he was in fancy a gondolier, floating in his gondola on the water, and lulled to slumber by the pleasing music of his lady's lute.) I was thinking all the time of fairy land, and expecting to see a group of fairies spring out of the water, or from one of those bowers, and entertain us with their enchanting music and dance, and I am not sure that we did not see several fairies sitting about through this forest of verdure and flowers. At all events they were as pretty as any fairies I ever saw. After spending two or three pleasant hours in admiring these pretty grounds and having exhausted the adjectives of our vocabulary, we again shook out the reins, and in a few minutes arrived at Mr. Barth's charming place, where we spent another pleasant hour. We saw his buildings and grounds and admired them all very much. But we were reticent, having no adjectives. Hudeman's place had exhausted our stock. The park for wild animals is very fine; it is apparently very large, nicely shaded, and the earth is one vast carpet of flowers and grasses. In this park we saw two fine pet siks. The male, a very fine fellow, came up to us and we rubbed his velvety horns, an operation in which he took especial delight; and to evince his gratitude tried to make a meal of Mr. Ludlow's linen-duster; but Mr. L. demurred to the disgust of his elkship. Quite a number of nice deer were seen feeding in the park, and a lovely little black-eyed lady antelope came up to get her share (female like) of carressing. At six o'clock we reluctantly quit the sylvan shades, and said good-bye to the laughing brook and sparkling fountains, and turned our faces homeward. Arriving at 7 o'clock we did ample justice to our dinner. Both Mr. Hudeman and Mr. Barth are really public benefactors in throwing their gates open to visitors in so hospitable a manner, and it is much to be regretted that those pretty places are not within a mile or two of our beautiful city. Our people could and would find so much pleasure, relaxation and health in rambling in the forest, and drinking the pure water of the fountains. I advise you by all means to go, and see and enjoy what I have so briefly and imperfectly described.

REPORTER ATTACHE.

A Pleasant Day at Hudeman's.

This lovely place is so familiar to Napaites that it seems superfluous to give a description of it, yet there are numbers, doubtless, who know of it only from hearsay, and for whose benefit we quote the following from a lady's letter to a friend in the East: "I am so sorry you left California without having visited this beautiful place. Imagine the wildest and most romantic mountain glen, in the midst of which, like a trick of enchantment, you suddenly find yourself confronting a cottage embowered amidst vines and rare flowers of every variety and description, with fountains sparkling in the sunlight and rendering the air cool and pleasant; a running rippling brook making music as it goes; through dense shade and flickering sunlight paths lead still further down the glen to a lake surrounded by flowers, tropical fruits and masses of shrubbery which combine so naturally with the native growth that it is impossible to tell where nature ends or art begins. Several islands adorn this artificial sheet of water, on which are summer-houses artistically constructed of rustic work covered with vines and furnished inside with seats and tables of sylvan character. Upon mounds and rockeries and along the margin of the water bright colored geraniums, fuchsias, and other lovely flowers, both wild and cultivated, grow in gorgeous profusion. Picturesque rustic bridges lead to these islands, and a commodious row-boat to navigate the lake leaves nothing to be desired in this scene of enchantment. It is impossible to describe the mingled charms of water, sunlight and shade; the fragrant air cooled and freshened by the play of water from a graceful jet, rising perhaps fifty feet from a fountain in the midst of the lake and falling in silvery spray; the soft, undulating weeping willows trailing their branches in the water, in striking contrast to the towering and regularly shaped firs and redwoods in the shadowy background, and the pure white water lilies floating on the calm surface of the water. A beguiling influence to linger here indefinitely takes possession of one almost like a spell and the romantically inclined, which

I am not, you know, are awakened, as from a dream by the dreadfully prosaic suggestion of lunch. So as the accommodations for visitors are thoughtfully provided and carried out in every particular by the benevolent "Lord of the Isles," (who, by the way, is a wealthy bachelor), we had no difficulty in finding rustic tables and chairs under huge oaks, or the still denser shade of redwoods, the immense bodies of several of the latter being sawed off to a suitable height forming convenient dining tables for our accommodation. The drive and open air exercise, and the sight of Mr. T's appetizing display of good things from the lunch-basket, released us at once from any spell of sentiment incompatible with healthy appetites, and we did full justice to his very nice and beautiful lunch."

It is a matter of surprise that this lovely resort is thrown open to strangers free of charge, and we beg to acknowledge our indebtedness to the benevolent and public spirited proprietor in behalf of all visitors.

Mr. Bartle's place, a short distance beyond Hudeman's, though newer and on a less extensive scale, is likewise very attractive, and he evinces the same generous hospitality in opening his grounds to visitors, and thus benevolently sharing the advantages of wealth with friend and stranger.

Visit to Hudeman's.

In company with J. E. Lamdin, at whose kind invitation we went, we had the pleasure of paying a visit to that well known and beautiful place called Hudeman's. As we passed through Brown's Valley we could not but notice the air of thrift and comfort apparent on every hand. The fields looked green and fresh, and no doubt the labors of the people of this place will be rewarded with large crops. The road to our destination winds in and out amongst the mountains, in the direction of the Redwoods, and for the first half of the way is smooth and level, but the latter half still shows signs of the recent storm, landslides having occurred at several points. The streams, too, must have been seething torrents, as the marks of the water are seen on every hand high up on the trees and banks. But considering the great fury of the storm, we were surprised that the road was such as it was. We arrived at Hudeman's after an hour's drive and proceeded to inspect the manifold beauties of the place. Naturally this little spot is picturesque in the extreme, but art added to nature has made it one of the most beautiful little resorts in the State. Here we found violets and lilies in full bloom—in fact the yard is one long garland, and should the botanist desire to find the objects of his study, let him not neglect to visit this Eden. Not far off, their golden color shining through the green leaves, were oranges, hanging rich and tempting amongst the cool limbs. But passing through the sweet-scented garden, loaded down with their floral gifts, the visitor stands entranced before a sight "which artists think of, poets dream of." Below him, nestling among the foliage, are two lakes on whose rippling surface lovely pond-lilies have already lifted their heads. The lakes are a crystal jewel in an emerald setting—the delight of all visitors. Carp have been placed in these ponds, and we are told are doing well. In the center of one of the lakes, a fountain throws its sparkling jets shimmering in the sunlight. But to notice the intrinsic beauties of the place would require the pen of a poet. The Hudeman tract embraces at the present time, about 350 acres. Twelve acres have already been put into vines and the ground is now being worked for more.

(vineyard being expanded)

Napa County Reporter
"Visit to Hudeman's"

March 14, 1884

The map contains a listing of "Buildings" in place and "No. 10" is a "wine cellar." (The structure now has a wooden extra story added to it, states Bro. Tim of the Christian Bros. and is a private dwelling.) THERE IS NO RECORD OF JORDAN USING THE WINE CELLAR FOR THE PRODUCTION OF WINE DURING HIS YEARS OF OWNERSHIP OF SPROUT FARM, 1884-85 to 1900. This means the wine cellar was constructed by Hudeman. He would have required such a facility to make the large amount of wine needed for entertaining guests!

(The Directory of grape growers and wine makers published in 1891 by the Board of State Viticultural Commissioners includes Rudolf Jordan but indicates no wine was being produced. The 1893 phylloxera study commissioned by the Board for Napa County does not include Jordan's name or his vineyards.)

There is much tragedy surrounding the final years of Hudeman's life, including the fact that he lost his beloved Sprout Farm because of indebtedness and died in July, 1892 penniless. The Register carried a brief story on his sad demise (July 8):

"With regret I inform you of the death of Mr. H. Hudeman who roomed here. His body was taken to the morgue and there awaits identification by his friends. If he has any in Napa please inform them. On calling him this morning he did not reply, so we found by opening his window that he lay dead in his bed.

"By reference to the S.F. papers of July 5th, we find the news confirmed. Deceased formerly owned 'Spout [sic] Farm' west of Napa and he was known as a great-hearted open handed man. He met with reverses and at the time of his death was assistant

storekeeper at the Custom House in S.F. He was 70 years of age. He seemed to be in his usual health when he retired on Sunday night. The Coroner's autopsy developed the fact that death resulted from hypertrophy of the heart."

For a man who loved to surround himself with people and provided so generously to his friends, it seems peculiar that he died in such impoverished circumstances. It may be that he refused to seek assistance from friends when he might have saved his investment in the Napa Redwoods. One clue to his final poverty may be found in the story reproduced previously called "A Pleasant Day at Hudeman's" and taken from the Reporter of June 27, 1879: "It is a matter of surprise that this lovely resort is thrown open to strangers free of charge, and we beg to acknowledge our indebtedness to the benevolent and public spirited proprietor in behalf of all visitors." (Did he feed visitors for free, as well?)

Because of Hudeman's friendly personality, other German immigrants began to settle in the Redwoods-Mt. Veeder area. In a short time it became known informally as a German community. Gordon Barth was one of these, a name mentioned previously in the story about the "San Francisco Harmonie" club traveling to Hudeman's. Barth operated a saloon in downtown Napa but also owned a farm just beyond or west of Hudeman's. He, too, opened his home to visitors and undoubtedly had a small vineyard. There is no documentation to prove the latter statement but in 1876 he purchased the Sigrist Winery and vineyards at the intersection of Dry Creek Road and the lane leading to the Redwoods. The following year he constructed what for a brief time may have

been the largest winery in all of Napa Valley, a building of native stone measuring 120 feet long! He surely was growing grapes before embarking on such an ambitious venture.

There is additional evidence of Barth having vines in the Redwoods for he sold his property to another German immigrant named John Hein. THE HEIN WINERY IS THE EARLIEST DOCUMENTED WINE OPERATION IN THE REDWOODS. The Napa Daily Reporter of November 18, 1879 carries this statement in a story called "Close of the Wine Season":

"In the Redwood district John Hein made about 5,000 gallons, though owing to an accident 1,000 gallons and over were lost. Last year Mr. Hein made about 3,000 gallons."

THIS CONFIRMS WINE MAKING FOR HEIN IN THE YEAR 1878.

The previous paragraph in the same story is on Barth:

"G. Barth, who is owner of the well known Sigrist vineyard, situated north of town, finished crushing grapes week before last, the amount of wine made this year being between 60,000 and 70,000 gallons, instead of 150,000 gallons, as he anticipated early in the season. Besides crushing the grapes from his own vines, Mr. Barth purchased grapes of other vineyards . . ." Any small grower in the Redwoods-Mt. Veeder region would have had a place to sell his grapes at the Barth winery.

Hein's property was mostly hillside, some quite steep hillside but in the manner of his home country, he began clearing it of trees and expanded his vineyard, year by year. According to the HISTORY OF NAPA AND LAKE COUNTIES published in 1881, he had 29 acres or 29,000 vines (planted 1,000 to the acre obviously).

Close of the Wine Season.

The wine making season is about over, and the crushing of grapes at cellars in this part of the valley has ceased. Owing to late Spring frosts and to heavy blighting north winds when grapes were in bloom, the crop is not as large as expected, and in consequence of a short supply less wine was made this season than last. About 250,000 gallons of wine of various brands were made at the Uncle Sam wine cellar last year, but this year, owing to the causes mentioned and the high prices of wine grapes, only 70,000 or 80,000 gallons were made.

Many extensive and costly improvements have been made at this cellar, its storing capacity greatly increased, its weak walls strengthened and a new and very substantial building erected, which will be used as a vinegar factory.

Migliavacca made this season at his cellar on Brown Street, about 45,000 gallons of wine.

G. Barth, who is owner of the well known Sigrist vineyard, situated north of town, finished crushing grapes week before last, the amount of wine made this year being between 60,000 and 70,000 gallons, instead of 150,000 gallons, as he anticipated early in the season. Besides crushing the grapes from his own vines, Mr. Barth purchased grapes of other vineyards, the yield of all of which was far below that reckoned upon. At this cellar improvements have been made this year, the cost of which approximates eight thousand dollars.

In the Redwood district John Hein made about 5,000 gallons, though owing to an accident 1,000 gallons and over were lost. Last year Mr. Hein made about 3,000 gallons.

The total amount of wine made in the valley this year is estimated at over a million and a half gallons.

His wine operation was too small to rate a mention in that category in the book. The following year his production was up to 6,700 gallons and ten years later his vines covered 18 acres.

The 1893 phylloxera study of Napa vineyards, undertaken by the Board of State Viticultural Commissioners puts his cooperage at 20,000 gallons:

"John Hein, Napa-Total, 18 acres; in bearing 4 acres, infested by phylloxera, 16 acres; soil loam; vineyard mountain; exposure to the southeast; no care given attacked vines; crop 15 tons; cooperage 20,000 gallons; of which 15,000 is oak and 5,000 redwood. He will pull up the entire vineyard this season."

(See brief biography of Hein on following page.)

With only four acres of vines bearing grapes and the remainder nearly destroyed by phylloxera, it is no wonder Hein sold his farm and winery in the late 1890's to Walter Lees. By 1900 the vineyard probably had stopped producing and it is almost a certainty as well, that the winery had no grape crush after that date.

Another German immigrant family, however, was eager to replant the vineyard on the Hein farm and perhaps try commercial wine making. The family was the Benkhisers who had settled in the Redwoods in the early 1870's. George P. Benkhiser immigrated from Germany about the year 1870, spent a brief period in Nevada and then came to Napa County. His son August was born in the Redwoods, at the junction of what is now Redwood and Mt. Veeder roads in 1876.

 JOHN HEIN.

Of German birth and parentage, Mr. Hein was born in Prussia in 1831. When he was twelve years of age he came with his parents to the United States, the family settling in Chicago. When he had resided there ten years, in 1852 Mr. Hein started for California. He set sail on the vessel Tennessee, which was wrecked off the coast of California, but the passengers were all safely landed and Mr. Hein remained in the state for several years. In 1856 he went to Minnesota and engaged in the trade of plumber and tinner, and for ten years he made his home in Carver, that state.

Mr. Hein's first marriage occurred in Minnesota and two children were born, Elizabeth and Peter J., both of Napa. Mr. Hein's second marriage was with Sophia Falkum, and in 1866 he and his wife came to Napa, Cal., where he engaged in the hardware business. Mrs. Sophia Hein passed away in Napa, leaving two children, as follows: George A., a musician in the United States army, and Charles, a resident of San Francisco. In 1869 Mr. Hein returned to Minnesota and was married in Traverse de Sioux to Miss Kate Herkelrath, who was born in Bavaria, Germany, the daughter of John and Barbara (Baum) Herkelrath, who came to the United States in 1848 and settled in Belleville, Ill. From there they went to Minnesota in 1855, and in the schools of that state Mrs. Hein was educated, and later taught school for some years. She recalls experiences of the Sioux massacre, when the Indians massacred and killed about five hundred of the citizens. Of the nine children born of Mr. Hein's third marriage two died in infancy and of the others we mention the following: Frederick A., a builder in Napa, married Nellie Maynard; Mark H., also a resident of Napa, married Jessie Peiratte; John H. resides in Browns valley; Benjamin F. in Napa; William R. and Mayme are deceased, and Katrina is a bookkeeper in San Francisco.

Mr. Hein purchased a tract of timber land in the redwoods consisting of three hundred and eighty acres opposite Castle Rock. After clearing and improving the place he set out an orchard and vineyard and resided on the place until he returned to Napa, and here his death occurred March 29, 1906. In her own right the widow owns a ranch of two hundred and fifty-five acres in the Napa redwoods, on the Browns valley road, about ten miles from Napa. This place is well improved with buildings, vineyards and orchards, and some of the land is in grain. Mrs. Hein now resides in Napa, where she is surrounded by her children and many friends, who esteem her for her many acts of charity and kindness and her many virtues.

Mr. Hein was a public-spirited man, supporting such movements as made for the betterment of the community. He served for a number of years as school trustee, and earlier in life, during his residence in Minnesota, he acted in the capacity of road supervisor for several terms. Politically he was affiliated with the Democratic party, firmly adhering to its tenets and principles.

In 1913, August purchased the Hein farm and shortly thereafter began replanting the vineyard. Two obstacles lay in his path to reopening the winery if that thought were on his mind: In the great 1906 earthquake which did so much damage in San Francisco, one wall of the Hein winery had collapsed; and Prohibition seemed more and more of a certainty in the near future. Prohibitionists even succeeded in putting a state referendum on the ballot in 1916 to halt the production of wine in California but it failed to pass.

Benkhiser was richly rewarded for replanting the old Hein vineyard with resistant rootstock for the price of grapes rapidly climbed to \$100 a ton, and more, after Prohibition began. The provision in the Volstead Act (which implemented Prohibition) for the making of 200 gallons yearly of wine by each family, created a spectacular demand for fresh wine grapes. Anyone who grafted over to the Alicante Bouschet, received the highest price, often as high as \$200 to \$300 a ton. (Overplanting in California by 1926 caused the prices of grapes to crash almost back to pre-1920 prices.)

The Hein winery was never used for wine making by the Benkhisers according to Justus Benkhiser, now a resident of Napa. He lived for more than 70 years in the Redwoods and still owns a small portion of the original Hein farm. The structure was about 30 by 50 feet in size, constructed of local stone. Over the entrance, a large stone was placed with the name "John Hein" and the year "1880." Obviously the winery was not built for at least two years after Hein's documented first crush (1878).

The second story of the winery, according to Justus, was wooden with tongue-in-groove wooden floors. In 1926 or '27, Justus had to demolish the old winery because it threatened to collapse in a strong storm (due to the damage, no doubt, suffered in 1906). The original stone with Hein's name and the year "1880" is still in Justus Benkhiser's possession--a treasured relic of the rich viticulture past in the Napa Redwoods-Mt. Veeder area.

PART TWO

MT. VEEDER

At almost the same time Stalham Wing was settling in the Napa Redwoods, a Presbyterian minister from Napa began taking long hikes out into the Redwoods and became particularly fond of climbing the steepest mountain on its western flank. It may be that Wing was a member of the Presbyterian church and actually invited the Rev. Peter V. Veeder to his farm. This would have been in the year 1858 or 1859.

In a booklet on the history of the church, Napa Presbyterian Church Centennial, published in 1953, this statement provides some of the background:

"Young Mr. [Rev.] Peter Veeder seems to have been very well-liked in the community. He was unmarried when he came to Napa, and boarded with Mrs. Charles Van Pelt, about three miles from Napa City. They later moved into the town. Mr. Veeder was a nature lover, and fully appreciated the beauties of the Napa Valley. He was given to long hikes and mountain climbing. Mt. Veeder was named for him (a more enduring monument than most of us achieve!). The pastoral duties were not neglected, however, but so discharged that when his probationary year was up he was unanimously elected to continue as a regular pastor of the Napa Presbyterian Church and Congregation. On May 29, 1859 Rev. P. V. Veeder was installed as regular pastor . . ."

Research thus far completed has failed to isolate a particular year in which it may be said the name "Mt. Veeder" was formally or informally applied to Veeder's favorite mountain in the Napa Redwoods. All three of the early Napa County histories fail to even mention Mt. Veeder as a prominent geographical feature: the Historical and Descriptive Sketch Book of Napa . . ., 1873, Illustrations of Napa County, California, 1878 and History of Napa and Lake Counties, California, 1881.

One of the earliest, significant references to Mt. Veeder comes in a July 11, 1879 article "In The Redwoods" published in the Napa Daily Register. As the story points out, Mt. Veeder's first recognition came as a possible location to recover from consumption or tuberculosis:

"The number of health resorts in Napa County is yearly increasing and the ridge of mountains skirting the valley on the east and the high rugged hills on the west, together with localities in different portions of the valley enjoy an enviable, and what is more, a well deserved reputation for healthfulness.

"MT. VEEDER, about sixteen hundred feet above the sea level, named in honor of Rev. P. V. Veeder, formerly pastor of the Presbyterian church in Napa City, recently located in Japan, and now a visitor at his former home, casts early in the afternoon its shadow upon one of the prettiest places in these hills, the home of S. Wing. . . ." (See text, following page.)

Wing was then operating a health resort which included the previously mentioned carp ponds.

The Napa Daily Register.

NAPA, CAL., FRIDAY EVENING, JULY 11, 1879.

IN THE REDWOODS.

Ed. REIMERS. But a few miles to the north and west of Napa City lies a region called the Redwoods, whose attractions are varied and beautiful, whose soft balmy air, heavily laden with fragrance of pine, fir, redwood, bay and other forest trees, beaching on every breeze, and whose living springs of limpid water rejoin the pleasure seeker and those who, suffering from disease or from long continued application to business, seek for a renewal of life. Given clear skies, soft, balmy, dry air, pure mountain water, grand rugged scenery that at times reaches the sublime and has many of the elements of healthy living. All these in rich abundance are found in the Napa Redwood hills.

For several years "Hudson's," made especially attractive by its hospitable proprietor, has been visited by hundreds of people from Napa City and vicinity, and some people from San Francisco have borne evidence of its loveliness, the beauty of the garden where rare flowers are ever blooming, to the scenery of the ponds shimmering in sunlight, and to the gracefulness of all arrow-like redwoods clustered and some blackened stump, all coming to ravish the eye and feast the soul. Barth's place just beyond is being made more and more attractive each year, and this too is visited by many.

But these places are not accounted as

SUMMER RESORTS.

Picnic parties, who for a day wish to enjoy the hill scenery, being the only ones who go there. It is but a few years since invalids or persons desiring a change of surroundings commenced to resort to these hills for more than a day or so. But each succeeding year sees an increasing number of boarders at the few houses where they can find accommodation, so great is the benefit derived from a sojourn in this healthful locality.

At one place about twenty persons were boarding at one time this season; and during the Summer a large number have been entertained and to their benefit.

The number of health resorts in Napa County is yearly increasing, and the ridge of mountains skirting the valley on the east and the high rugged hills on the west, together with localities in different portions of the valley enjoy an enviable, and what is more, a well deserved reputation for healthfulness.

MT. VEEDER.

about sixteen hundred feet above the sea level, named in honor of Rev. P. V. Veeder, formerly pastor of the Presbyterian Church in Napa City, recently located in Japan, and now a visitor at his former home, casts early in the afternoon its shadow upon one of the prettiest places in these hills, the one of H. Wing. The ranch, containing several hundred acres, is well wooded and watered and is a delightful place to spend a day in picnicking, as did a rollicking party on the Fourth, or a more extended time in camping. The proprietor has been to considerable expense in building artificial ponds for the propagation of carp in which thus far, a good degree of success has been met with. There are now in the ponds about seventeen thousand of these fav-

engaged in their herculean task.

After making a rapid descent the water, cool and sparkling, falls perpendicularly fifty-seven feet into a well, five feet in diameter, worn nearly circular in form by the action of water and boulders, and thirty feet deep.

The second fall is eighty feet high, and at its base is

ANOTHER WELL.

twenty feet deep, the water being so clear that the lower depths can be plainly seen. After another running leap of twenty feet the water enters a second marvellous chasm or flume, whose perpendicular walls of solid rock, over one hundred feet high, and five feet wide, continually shade the stream below.

The lower fall is twenty-five feet high, the water after pouring over it pausing a short time, in a wide, shallow basin from whose polished surface are reflected with wonderful distinctness the scarred rock walls which rise from its base one hundred and fifty feet high, the shrubs that cling to their sides, and even the spires of grass waving in the breeze, on their summits, and the deep blue heavens above. This fine view is well worth all the toil and weariness incident to the jaunt.

In this hurried description justice has not been done this grand spot in the everlasting hills. In the presence of such stupendous works of the Almighty, language utterly fails to express the feelings of the soul or the thoughts of the mind. Here for centuries have these falls sung his praises in deep seclusion here they will remain during future time.

An experienced guide pilots parties thither and those who neglect to visit them will miss a sight seldom met with, and which once seen will never be effaced from the memory of the beholder.

A. W. R.

Redwoods, July 9th, 1879.

A VALUABLE DISCOVERY.

The simple but unequalled combination of roots and leaves known as the California Root Tea, cannot be classed among the many patent medicines and humbugging nostrums so freely advertised under all manner of outlandish or extraordinary names. It is a wonderful medical discovery, spirit of life, nor anything else than a simple combination of the products of nature, a mixture of roots and leaves bruised or broken up so as to allow their principles to be fully extracted by warm water or wine, but notwithstanding its great simplicity, it is not equalled, never has been nor never will be equalled for reliability and certainty in the cure of indigestion, biliousness, nervous complaints, debility, nervousness, deep, catarrh, piles, rheumatism, of scrofula or impure blood, all complaints, irregularities, and all ailments which can be relied upon in every case, simplicity, harmlessness and purity. Its valuable character is one of its greatest recommendations. See you get the genuine California Root Tea and blood and liver tonic. Many prepare it by using a pint of water, and when cool adding the same quantity of sherry wine and a little sugar. Its taste is very pleasant.

For sale in Napa by E. N. ROYNTON, F. A. LUDLOW and at PIONEER DRUG STORE.

SCHOOLS.

NAPA Ladies'

GO

With the Crowd

TO

C. REIMERS'

O.P.C.

STORE,

MAIN ST., NAPA.

There you will always find a large, fresh and choice stock of

Groceries

And Provisions.

Choice Goods; Popular Prices; Prompt Attention to Orders.

Try Perrin's Ambrosial Syrup, a new article for table use, superior in purity, delicacy and flavor, to any syrup ever before recommended to the trade.

FOR SALE AT REIMERS'

N. W. Cor. Main and Third Sts.

NAPA CITY

MARBLE WORKS

'Prove All Things!

AND

Hold Fast to the Bar-

gains You Can Get

AT THE

RED FLAG STORE,

Main St., Opp. Postoffice.

Everybody who goes there comes away pleased.

The BEST ARTICLES in every line kept.

No one urged to buy. Polite attention shown to all.

Red Flag Store,

Opp. Post-Office, Napa.

HEAR! HEAR!

"Friends, Country Folks and Lovers of things Good and Cheap,

Don't Forget

That the place to buy just what you want, and perhaps are SUFFERING for the want of, is at

W. C. S. Smith's,

Cor. Main and Third Sts.

A FULL STOCK OF GROCERIES, CROCKERY, GLASSWARE, PLATED WARE, WOOD and WILLOW WARE.

And all articles in his line always on hand and selling at fair prices. Has No Bankrupt Stock or Compromised Goods to offer.

"In the Redwoods" Napa Daily Register July 11, 1879 p 1

hills on the west, together with localities in different portions of the valley enjoy an enviable, and what is more, a well deserved reputation for healthfulness.

MT. VEEDER,
 about sixteen hundred feet above the sea level, named in honor of Rev. P. V. Veeder, formerly pastor of the Presbyterian Church in Napa City, is located in Japan, and now a visit at his former home, casts early in afternoon its shadow upon one of the prettiest places in these hills, the home of B. Wing. The ranch, containing several hundred acres, is well wooded and watered and is a delightful place to spend a day in picnicking, as did a rollicking party on the Fourth, or a more extended time in camping. The proprietor has been to considerable expense in building artificial ponds for the propagation of carp in which thus far, a good degree of success has been met with. There are now in the ponds about seventeen thousand of these favorite fish, large and small, some of them being two years old. They breed very fast, and when well grown command a good price in the market.
 From the top of a high peak called by its owner

MT. NERO,
 one mile to the south of Mt. Veeder, a most magnificent view presents itself, than which one more varied, covering a greater extent of country embracing hill and valley, rivers and bays, cities and towns, is seldom met with. On a clear day Napa Valley as it opens to the south, Vallejo, San Pablo and San Francisco bays, and even the City of Oakland can be seen quite distinctly. To the east long stretches of the Sacramento river can be discerned, and long ranges of hills in the dim distance away beyond Antioch. The main portion of the valley lies immediately below and to the north, its windings, and many rugged ranges of hills, grand old St. Helena scenery guardian of them all, are taken in with one sweep of the eye. But the grandest sight to be seen in all this neighborhood is

THE FALLS OF NAPA CREEK,
 situated near the head of the west branch of that stream. Lovers of the grand and sublime in nature may travel far and not find anything half so wonderful as these falls, situated within a few miles of Napa, and visitors will never regret the time spent, or weariness incident to the tramp of only about one mile from the terminus of a road. In a distance of not over one-fourth of a mile the water, pouring through flumes cut in solid rock and over four falls makes a descent of nearly two hundred feet. The first flume or rocky channel is about eighty feet long, with walls of rock fifty feet high upon either side, they being about four feet apart. The bottom of this flume has been worn smooth by the action of waters which for ages must have been

certainty in the cure of indigestion, biliousness, nervous complaints, debility, nervousness, dropsy, catarrh, piles, rheumatism, of scrofula or impure blood. Its safe and reliable character is one of its greatest recommendations. See you get the genuine California Root Tea and blood and liver tonic. Many prepare it by using a pint of water, and when cool adding the same quantity of sherry wine and a little sugar. Its taste is very pleasant.
 For sale in Napa by E. N. ROYNTON, F. A. LUDLOW and at PIONEER DRUG STORE.

SCHOOLS.

NAPA Ladies' Seminary,
 Third Street, near Cemetery.

THE thirty-ninth semi-annual session of this well known School will begin
Tuesday, Aug. 5, 1879.
 Academic, Art and Musical Departments unsurpassed.
 Catalogues and information on application to
MISS M. P. McDONALD,
 Principal, Napa, Cal.
 July 3-dwlm

NAPA Collegiate Institute,
 SIX DEPARTMENTS.

INCLUDING SPECIAL COMMERCIAL COURSE, with separate room and good facilities for acquiring a thorough business education.
 Nineteenth session will open **JULY 29th, 1879.**
A. R. LAMER, A. M.,
 Principal.
 July 3-dwlm

PRIVATE SCHOOL,
 Oak Street, Napa.
MISS CHANDLER, Teacher.

THE Third Session of this School will commence
Monday, July 7th, 1879,
 and continue thirteen weeks.
Tuition—\$7 per Term. No deduction except in cases of protracted illness.
 July 3-dwlm

Try Perrin's Ambrosial Syrup, a new article for table use, superior in purity, delicacy and flavor, to any syrup ever before presented to the trade.

FOR SALE AT REMEIS'S,
 N. W. Cor. Main and Third Sts.

NAPA CITY MARBLE WORKS
 Third Street, near Cemetery.

Newman & Wing,
 Proprietors.
 Marble, Granite and Sand Stone Work of every Description.

MONUMENTS, HEADSTONES, VASES, FIGURES, MANTLES, CEMETERY WALLS.
 And all kinds of Mason Work.
POLISHED GRANITE A SPECIALTY
 Work equal to any in the State, and done at reasonable prices. my9-dwlm

B. BERGREN
 Makes to order and keeps on hand for sale, at his place of business,
 Foot of Brown St., - - Napa, Cal.

TENTS,
AWNINGS, HAMMOCKS, WAGON COVERS, BOAT SAILS, Etc.
 Call and see a Tent and other goods in his line now on sale. July 3-dwlm

NOTICE.
ALL PERKINS are hereby notified to remove from the sidewalks and streets in front of their premises, the grass, weeds and rubbish, and to trim the branches of all trees hanging nearer than eight (8) feet over the sidewalk.
G. G. LYMAN,
 Superintendent of Streets.
 NAPA, July 7th, 1879. July 7-1w

That the place to buy just what you want, and perhaps are **SUFFERING** for the want of, is at
W. C. S. Smith's,
 Cor. Main and Third Sts.

A FULL STOCK OF
GROCERIES, CROCKERY, GLASSWARE, PLATED WARE, WOOD and WILLOW WARE,

And all articles in his line always on hand and selling at fair prices. **NO** bankrupt stock or compromise goods to offer.
 Give and take just 100 cents on the dollar. The custom of good people respectfully solicited.

SHIPPING.
REGULAR PACKET
 BETWEEN
Napa and San Francisco.
 ON and after **APRIL 1, 1879,** the
Str. "EMMA,"
Geo. G. PINKHAM Master

WILL LEAVE JACKSON STREET Wharf, San Francisco, Mondays and Thursdays at 3 P. M., touching at intermediate landings.
RETURNING—Leaves Napa Tuesday and Friday evenings.
 Freight taken at the lowest rates.
JOHN S. HOWLAND, Agent,
 Nov 20-dwlm

Notice to Shippers.
REGULAR PACKET.
 BETWEEN
Napa and San Francisco.
 ON and after **MARCH 21st,** the
Str. "ELLEN,"
D. J. DRESCOLL, Master.

WILL LEAVE BULKHEAD between Washington and Jackson Streets, San Francisco, every Tuesday and Friday at 3 P. M., touching at all intermediate landings.
RETURNING—Leaves Napa Wednesdays and Saturdays, with the tide.
 Freight taken at lowest rates.
(N. H. WULFF, Agent.)
 Napa.
 mar 24-dwlm

Seven months earlier, another Napa newspaper, the Reporter, had begun lobbying Napa Valley and county as one of the most healthful locations in the state. The newspaper on December 18, 1878 stated:

"It has been the fashion for many years for the Doctors of the middle and northern portions of this State, to order their consumptive patients to Santa Barbara, Los Angeles and San Diego. So also all invalids from the East come with instructions to go south. . . ."

"We have in Napa county a climate for invalids which has been declared by competent scientific authority, after careful investigation, to be not only by far the best in California, but better than any other in the whole world . . ."

The newspaper then listed the climatic advantages of the county concluding: "The localities possessing this desirable and remarkable climate are situated on the sides of the mountains bounding Napa Valley." (See text on following page.)

The Register picked up this same theme March 26, 1880 with a story titled "The Thermal Belt on the Napa Redwood Mountains":

"During the past fifteen or twenty years much has been said and written about the superior mildness and healthfulness of the climate of the mountains of the Coast Range. . . ."

"There are men now living in robust health on the mountain slopes on both sides of Napa Valley who came here years ago apparently in the advanced stages of consumption. . . ."

"A recent visit to one of these sanitariums, only twelve miles from Napa, known as Mount Veeder Resort, has led the writer to refer to this subject. . . ."

THE PLACE FOR CONSUMPTIVES.

It has been the fashion for many years for the Doctors of the middle and northern portions of this State, to order their consumptive patients to Santa Barbara, Los Angeles and San Diego. So also all invalids from the East come with instructions to go south, and have their baggage checked through to southern towns. These places are very pleasant sojourning spots for invalids, but as other localities have been discovered, which far excel them in climate suited for the consumptive. We think the fact should become widely known, and that the fashion of sending sufferers to the damp, warm climate of the Southern Coast should cease. We have in Napa county a climate for invalids which has been declared by competent scientific authority, after careful investigation, to be not only the best in California, but better than any other in the whole world. This is a very strong assertion, but the facts bear us fully out. Some of the merits of our climate are these:

First. It is warmer at night in winter than any other climate in the State.

Second. At night, in summer, the climate, while cool enough to be bracing, never grows chill or in any manner uncomfortable; and the fall of the thermometer between 9 o'clock in the evening and 4 o'clock in the morning, is never more than five degrees, and frequently not two. The night climate in other words, is almost perfectly equable. It spreads over one with a cool genial warmth, which makes him linger and linger in the open air, hours after night-fall, and without the slightest fear of cold.

Third--The day climate of summer is never high enough to be oppressive.

Fourth--The altitude is from 1,500 to 2,000 feet, the height settled upon by medical *authorities* as the best for pulmonary patients.

Fifth - The altitude is sufficient to be above the sea fogs which roll over the valleys and seaports of the Coast in the spring, summer and fall, and above the current of raw wind, which sweep down the coast and through the wind gaps of the Coast Range.

Sixth. Careful observations show this locality to have the drier and most equable climate in the State, none excepted.

Seventh. Experience has proved it a superior place for asthmatics and consumptives.

The localities possessing this desirable and remarkable climate are situated on the sides of the mountain bounding Napa Valley. In Dr. Kimball's high-

The text, reproduced in full on the following page, mentions Mount Veeder as the highest mountain in the "Napa Redwood Mountains."

Actually, the origin of the push for Napa Valley and county as a cure for consumptive patients probably originated in an 1876 published booklet, Napa County, authored by George W. Gift. In the booklet, Gift describes bringing his near terminally ill daughter to Mount St. Helena and there finding a cure for her. Much of the booklet describes the geographical advantages of the county for those stricken with this illness.

With the construction of a "Mt. Veeder Resort," probably in 1879 by John Elkington, the Napa Redwoods suddenly was the recipient of major amounts of publicity in Napa County newspapers and in the San Francisco press, as well. On the following pages are six examples of advertising for Mt. Veeder Resort and descriptions of the views, and advantages to a vacation spent here. (Since these are copied directly from newspapers over a hundred years old, the copy is not always easy to read. It may be necessary to utilize an enlarging glass to read the text.)

The story in the Reporter of August 8, 1884 claims, "Many new families have moved to the Redwoods in the past few years, for the most part of German extraction, and are doing much to beautify and build up the place. New residences and buildings are going up continually, and before long we expect to see the Redwoods thickly settled."

This story, headlined "Mt. Veeder," clearly establishes the two methods then common in identifying the area: "Mt. Veeder"

NAPA CAL. FRIDAY EVENING, MARCH 26, 1880.

[Communicated.]

The Thermal Belt on the Napa Redwood Mountains.

During the past fifteen or twenty years much has been said and written about the superior mildness and healthfulness of the climate of the mountains of the Coast Range and of the upper parts of the foot-hills of the Sierra Nevada, at elevations of from 1,500 to 3,000 feet above the sea-level. It is said that if you ascend the mountains which skirt either side of any of our larger Coast Range valleys, like our own, and take a horizontal strip whose lower edge is 1,500 feet and whose upper edge 3,000 above the valley you will find a region where the sky is scarcely ever overcast, except in time of rain, where you can sleep out in the open air most nights of the year with safety and even with benefit, where the noonday heat is tempered, not by damp and chilly ocean winds, but by gentle breezes, and the cold at night by the stratum of warm air which remains in contact with the unchilled surface of the earth. Thermometric observations in these favored regions have shown that the temperatures are far more even there than in the valleys beneath, that the difference between the temperatures in the early morning and in the afternoon are far smaller than at the sea level. From this equality of thermal or heat conditions of these horizontal zones on our mountains are called thermal belts.

The happy experience of many a consumptive patient and the testimony of many a competent physician in this State prove that the California Thermal Belts are regions in which consumption may be checked and cured in all cases where there is strength of will left to adhere to the rules of health in regard to diet, exercises and the right use of clothing. There are men now living in robust health on the mountain slopes on both sides of Napa Valley who came here years ago apparently in the advanced stages of consumption. Dr. Dozier of the Napa Insane Asylum says the three chief elements in the cure of consumption are "altitude, dryness of soil and atmosphere and moderation of temperature;" and he adds as his opinion "that nowhere on the earth can the these three prime elements be found in more perfect combination than in California; and in no other locality do they harmonize more perfectly than in the upper portions of Napa Valley and especially in the mountain ridges skirting its sides."

Not only to the consumptive, but to the man whose strength has failed from

overwork or from indigestion, and to whom work is no longer a consolation or a pleasure but a burden, it is a great boon to be able to leave city and valley and spend a few weeks in any of the well kept health resorts which have been established on these elevated mountain slopes. A recent visit to one of these sanitariums, only twelve miles from Napa, known as Mount Veeder Resort, has led the writer to refer to this subject. It is situated at the eastern base of the highest and steepest declivities of Mount Veeder, the loftiest point of the Napa Redwood Mountains, and the elevation of the house and grounds cannot be less than eighteen hundred feet. The road from Napa leads at first through a part of the much admired Brown's Valley, northwest of the city, and then winds through a narrow valley and up a picturesque canyon whose steeper sides are covered with grass, shrubs and trees of varied form and foliage, and whose gentler slopes are in many places cultivated. At the distance of ten or eleven miles an elevated point is reached where the views of mountain masses and ridges near at hand and of Napa Valley, with the bay and Mt. Diablo in the distance, are most charming. The wooded plateau of Howell Mountain to the northeast of Napa Valley, and the great mass of Mt. Veeder with its rocky and partially wooded crest and summit, and its finely varied slopes descending eastward down to Dry Creek, will particularly attract the eye. On these slopes are to be seen the homes of farmers and others who have sought and found here the greatest of earthly blessings, health. Conspicuous among these houses is Elkington's Mount Veeder Resort, a mile or two further on. Happy is the man who, having an eye for whatever is loveliest in natural scenery, can live here even for a short time, and morning after morning, while breathing in full draughts of the purest and balmy morning air can gaze on the exquisite scenery. The view from the piazza is hardly to be surpassed. The mountain descends in broad and gentle slopes from the house toward Dry Creek, and the open cultivated spaces, orchards and glittering fishponds on Mr. Wing's farm below, surrounded by grassy spaces, leafy groves of oaks, madrone, pine and by stretches of manzanita and other shrubbery, give a park-like appearance to the slopes in front. Tall pines at the lower edge of these slopes, with their foliage illuminated by the rays of the morning sun contrast strikingly with the dark ridges beyond them. Five or six ridges rise, one behind the other, the last two being far beyond Napa Valley, and all are brought out in grand relief by the illuminated haze of the morning. Mr. Wing's fish-ponds, well stocked with carp of the species most prized in Germany, are worthy of a visit, and will in time furnish valuable food to the epicure and the invalid. In this, as in other portions of the thermal belt of Napa County, the best fruits are ripened. On Mr. Wing's place excellent grapes, peaches, apples, and pears are produced. It is stated that during the winter of 1878-9, the most delicate house plants bloomed and flourished all winter in the open garden in front of the Elkington house. VIATOR.

THE NEW SUITS JUST ARRIVED

Yours,

Thompson & Beard.



Wood!
Wood!

A Very Large and Choice Lot at the Lowest Prices.

COAL of all kinds and COKE at reasonable rates. Goods delivered to customers free of charge.



FREIGHTS Taken at Reasonable Rates.

A. HATT,

Corner of Fifth and J Brown Streets

FOR SALE

AT A GREAT BARGAIN,
Fine, full-bearing

Vineyard of 22 Acres,

One mile from R. R. Depot of St. Helena.

Apply to H. L. AMSTUTZ, Second Street, Napa.

COUGHS! COUGHS!
HOLDEN'S
ETHEREAL COUGH SYRUP.

In every instance, gives immediate RELIEF, and cures, as thousands can attest. For sale by

E. N. HOYNTON NAPA.

HOW A LIFE
WAS SAVED

THE LIFE OF
Charles S. Prentice
SAVED

BY THE USE OF
WARNER'S
SAFE
KIDNEY AND LIVER
CURE.

The following letter proves that BRIGHT'S DISEASE, in its worst

Napa Daily Register March 26, 1880
"The Thermal Belt On The Napa Redwood"

Napa Daily Register.

THURSDAY, JULY 9, 1880.

For President of the United States.



JAS. A. GARFIELD,
OF OHIO.

For Vice-President,
CHESTER A. ARTHUR,
OF NEW YORK.

LIGHT WANTED.

The shutting off of the Globe Gas lights was a retrograde movement that a people are not prepared to endorse, we are to judge by the numerous signed petition presented to the City trustees last night, asking for the re-establishment of the cheap lights that we served so well in the past. We believe the petition in another column will be seen that the names of a great number of taxpayers and business men are affixed to it. The committee, therefore, to whom it is referred can readily help reporting favorably upon it if guided by the wishes of their constituents. Those who thought we would dispense with street lamps before some were snuffed out, have generally become convinced that they are inexcusable, serving as they do as a protection against broken limbs and the robberies of tramps and burglars. One reason for discontinuing the lights we understand to be the fact that the system was observed in placing them, the result being that some streets would be more than well lighted, while others were left in comparative darkness. It would therefore be well in re-lighting the lights that some system be adopted that shall equalize matters in respect.

A greater economy must be practiced in city authorities, we trust that will lop off expenses not so necessary in other directions, and continue to give the people what they ought fully to pay for—cheap street lights.

An unknown writer of a communication for publication in this issue, (received lately,) is reminded we require the name of all contributors—not necessarily for publication; but we may know whom to turn to, in case any of that commodity. We say willing to attend to all our ailments that come home to roost; we won't be a hen-roost for the community.

Colusa county last week the thermometer marked a hundred and nine degrees shade: Napa was delightfully cool the time; and if it gets just fairly warm we shall expect to hear

Gen. Hancock is a man who knows no North, no South, no East, no West. He is for Union first, last and all the time, and his blood has been shed to perpetuate that condition and defend that principle.—*Healdsburg Enterprise.*

Well now, if the gentleman should happen to be elected it would be strange indeed if he didn't know the solid South that put him in power. Oh, no, he would not show such base ingratitude as not to have a warm side for that section of the country.

Those who do not use Larrabee's ant-proof safes, might do well to follow the annexed receipt taken from the *Vallejo Chronicle*:

"To keep red ants out of closets spread Democratic newspapers on the shelves. The ants, the moment they get to the editorial page, become sick at the stomach, are seized with the cramps, double up, gasp, flop over on their backs, and expire in agony."

LATE NEWS ITEMS.

Near Dunkirk, O., Tuesday, four persons were killed and four others injured by the explosion of the boiler of a steam thresher.

The rowing match at New London, Conn., Wednesday, between the crews of Harvard and Columbia Colleges, was won by the former.

Frank Chapman was probably fatally injured at Chico Wednesday morning by a fall from a third story window.

The Tammany and anti-Tammany factions of the Democracy in New York are already quarreling in regard to a division of the spoils in case of a Democratic success this fall.

The Virginia Headjesters' State Convention met at Richmond Wednesday, with 600 delegates in attendance.

Land agitation meetings were held in various parts of the west of Ireland Sunday.

There are now six Russian cruisers in the Pacific.

Chief Moses complains that the Government is violating the stipulations of its treaty with his people.

The Board of Education of Lake county have adopted the following text books: Appleton's readers, Reed & Kellogg's Grammar, Bidpath's History of the United States, Bryant & Stratton's system of bookkeeping, Steel's Fourteen Weeks in Natural Philosophy, Swinton's Wordbook, Henderson's Text-words, Payson & Dunton's copy books, and Gray's How Plants Grow.

LET HANNEN & OLSEN

Take your measure for a summer suit.

A STANDING INVITATION. If this meets the eye of any man, woman or child suffering from any disease of the Kidneys, Bladder, Liver, or Urinary Organs, they will consider this a standing invitation to buy HUNT'S REMEDY, the Great Kidney and Liver Medicine. This splendid medicine (endorsed by leading physicians) is a sure cure for the worst forms of Kidney Disease. All Druggists sell HUNT'S REMEDY, and no chemist or physician ever prescribed a better. Trial size, 75 cents.

NEW TO-DAY.

Mt. Veeder Resort,
12 Miles West of Napa.

At this popular resort there is now room for the accommodation of a few more visitors.

Napa Daily Register July 9, 1880
Mt. Veeder advertisement

Written for the Napa Reporter
A View from Mt. Veeder.

A party of three of us left Mt. Veeder (a lovely mountain home situated twelve miles west of Napa) on the clear and beautiful afternoon of November 4th, all equipped for the ascent of Mt. Veeder, a mountain which is two thousand nine hundred feet high, and situated a little to the north and west of Napa. We performed the first part of our journey on horseback, until we arrived at a point where it seemed impossible for the horses to climb higher; so dismounting and tying the horses to the low brush, we proceeded, and were soon seen by persons at the Resort slowly picking our way over rocks and through the low underbrush which covers this and neighboring mountains. When finally we had completed the ascension of Mt. Veeder, we found that we were richly rewarded for our pedestrian effort by the magnificent picture which lay spread out before us. We were overwhelmed and bewildered by the beauty of this bird's eye view, as it were, hardly knowing which way to direct our attention first. Our eyes naturally turned at last to the eastward, where we could see nearly the entire length of Napa Valley, wearing for its crown the lofty mount of St. Helena, and its feet being washed by San Pablo Bay and its silver threads. All between, in peaceful repose, lay the rich and vari-colored landscape of the valley, appearing like beautifully arranged garden plots, miniature earldoms, nestling in cozy security, with their castles dotting the valley land and hilly slopes. Making our way to a projecting cliff of rocks, which secured for us a still broader view of the surrounding country, we looked beyond our loved valley home and the foothills which enclose it on the east, to the Gordon, Berryessa and Green Valley ranges, and beyond and overtopping them all we beheld with great delight the snow-capped Sierras, reminding us in their pureness and beauty of those "hills everlasting" enclosing the City Eternal, whose Builder and Maker is God. Then to the south we turned our gaze, and there saw a wide stretch of country, embracing portions of Solano, Contra Costa, Alameda, San Mateo, Marin and Sonoma counties; and completing the beauty of the picture and stretching its arms far into the land, surged the Bay of San Pablo; riding upon its waters could plainly be seen with the naked eye numbers of sailing vessels, the principal feature on the Bay being the steamer Donahue making its way to the Sonoma landing, where we noticed by the aid of a strong pair of field glasses the narrow gauge train meet it, then separate, the former bound for Petaluma; the latter for the city of Sonoma. Beyond this stretch of water, to the south, we saw San Francisco Bay and Goat Island, and a dim outline of the metropolis it

self was visible in the distance. On our right Mt. Tamalpais lifted its lofty form like a stately sentinel above the surrounding low land. Our western view embraced a large portion of Sonoma county, although the town of Sonoma was hidden from our sight by the brow of the mountain. This valley seems a twin sister to that of Napa, and like it possesses richly cultivated lands and prosperous and beautiful homes. To the west of Sonoma Valley rises a ridge of mountains, concealing Petaluma from view, and to the north and east of the valley are the Santa Rosa hills, of which Mt. Hood is the most prominent; but beyond all these, directly west, prominent; but beyond all these, directly west, as far as the eye could see, lay the Elbowy ocean glistening silvery white in the bright light of the declining sun, which bathed the entire scene with a flood of golden splendor. Far to the north still another emblem of strength and grandeur lifts its lofty peak and challenges our admiration. It was Uncle Sam, who had lately donned his winter robe and seemed proud of the pure and fleecy mantle, and piercing the sky, he appeared a very king amid his vast possessions. As we lingered in this enchanted spot, commenting upon the beauties surrounding us, and enjoying the delightful breeze which fanned our cheeks, the sun slowly sank upon a pillow of ruby light, and with a wealth of golden glory encircling the whole horizon, he seemed to be seeking a home 'neath the restless waves of our grand old ocean. Turning our eyes once more to the eastward, we noticed the evening railroad train as it sped on its way down the valley, bearing besides wealth and prosperity, tidings of good or ill to very many outside of our own little community. Although we regretted leaving our slightly pinnacles, where we had drunk so deeply of Nature's exhaustless fountain of brightness and beauty, yet the deep purple shadows and approaching twilight bade us retrace our steps. Thus the afternoon passed, and in our view we had obtained glimpses of nine different counties, and the sunny slopes and verdant uplands where men sow and reap, pitching their tents on the shores of time for a brief span, and as the years go by are forgotten in the surging to and fro of the tide of human life.

L. A. W.

Mt. Veeder Resort, Nov. 6, 1882.

Mt. Veeder.

Ed. Reporter.—Your correspondent is now enjoying himself amongst the orderiferous redwoods near Mt. Veeder; perhaps a few words from this delightful place may not prove uninteresting.

What is popularly known as the Redwoods is a belt of timber land situated about ten miles northwest of Napa City, and in the midst of this place are many cosy little homes, veritable garden spots, the owners of some of these taking boarders in the Summer months and entertaining them right royally.

Perhaps the best known and most pleasant resort is Mt. Veeder Resort, the home of the Elkingtons.

Situated 1,900 feet above the Napa valley, and inclosed by high ranges of hills, free from frost and cold winds, and, besides, nestling amongst scenery that will almost rival the Alps in magnificent grandeur, it is no wonder that crowds from San Francisco and Oakland pour in during the sultry months, and enjoy a life of comfort and ease.

For people suffering from asthmatic complaints and lung troubles, the Redwoods are almost a certain relief; if not a cure, as the air is always pure and bracing, and this section is for the most part free from the thick, disagreeable fogs of the lower valley.

Mt. Veeder, a peak so named from its surveyor, and, I believe, discoverer, rises up almost perpendicularly to the height of 2,900 feet, the second highest mountain in Napa county, and on its summit may be seen a panorama of the surrounding country in all its interesting and lovely details: Mt. St. Helena rising just back, its head resting among the clouds; Uncle Sam and Cobb Mountain in Lake county, and the valley of Santa Rosa, stretching to the north and south; in front, the Napa valley, Vallejo, the bay and San Francisco, while with a glass the ships out at sea may be seen quite distinctly. So very clear is it, that to quote the words of one of the party who ascended Mt. Veeder, "You can almost see the sailors taking a fresh chew of tobacco."

A trip to the summit of this mountain will pay the student of nature immensely.

Many new families have moved to the Redwoods in the past few years, for the most part of German extraction, and are doing much to beautify and build up the place. New residences and buildings are going up continually, and before long we expect to see the Redwoods thickly settled.

Dr. Bauer, who recently purchased the Wing place, situated about half a mile distant from Mr. Elkington's place, has done much to convert his purchase into one of the prettiest and most inviting homes to be found in the State. The Doctor is continually making additions and improvements, being busy now in erecting a fine large barn a short distance from the house.

My advice to all persons wearied with business cares, exhausted with the wear and tear of city life, or afflicted in any way with pains and aches, is, to go up to the Redwoods and visit Mt. Veeder Resort, and I am sure on their return, that they will be rejuvenated and possess to the fullest extent that rosy hue of health so much desired by all.

L. W.

Saturday, Aug. 2, 1884.

Mt. Veeder Resort.

ED. REGISTER:—This is, indeed, a lovely place, but with money and labor it can be made much nicer. The mountain is terraced below us with vineyards, orchards, gardens, fountains and fish-ponds. Far above us looms up the summit of Mt. Veeder. A small stream of ice-cold water flows down its side and everywhere are cool and dense groves of the redwood. The morning air is fragrant with woodland odors and vocal with the singing of birds, the cooing of the mourning dove, and the call of the quail.

To one who has cast aside the worrying cares of business and has come up here for the sole purpose of enjoying this life of air, all these sights, sounds and smells are full of hopes and memories that cause the blood to tingle through his veins and once more he begins to feel the buoyant consciousness of joyous and abounding health.

What a pity it is that the rush of immigration to the north of Wisconsin from Norway, Sweden and Denmark is not directed to Napa valley. There they have seven months of severe winter, and with great labor they make a living on rocky bluffs and sandy "openings," depending upon only one crop, the Irish potato. While so much of these beautiful mountain sides is left in its wild state with its rich soil and which, instead of its dense wild foliage, can be made to bear the richest of fruits and best of wine grapes. Here, too, where the climate is so mild that fresh vegetables and ripe tomatoes can be had every month in the year. Most of the farmers in this neighborhood are Germans, all happy and contented.

SUBSCRIBER.

A Day at Mt. Veeder.

A representative of this paper on Sunday afternoon enjoyed a visit to Mt. Veeder resort, situated in the Napa Redwoods twelve miles west of Napa City, and kept by Mr. and Mrs. James Elkington and family. The road from this city to the Redwoods is in a very good condition, though of course quite dusty. The grade is not steep, nor is the road cut up to any extent. Indeed, we have no hesitancy in saying that the drive to Mt. Veeder has really more points of interest, and the scenery is more picturesque than any thoroughfare situated in the vicinity of Napa.

There are quite a number of resorts in the Redwoods, but probably the best known and most popular is that of the Elkington's, situated on a spur of Mt. Veeder, and overlooking the valley for miles around. The main residence and cottages are in excellent repair, as is everything else on the place, and here may be found the luxuries of a home joined to the pleasant surroundings of pure air, beautiful scenery, and all of the concomitants of a country life. During the summer months, commencing about the first of June, a large number of persons from Oakland and the Bay, wearied with business cares, seek seclusion at this resort. The Elkingtons are excellent hosts and know exactly how to treat their guests.

The Redwoods have not suffered quite as much from the lack of rain as other places in the county, although now a few drops from the plethoric wells of old Pluvius would not come amiss.

The cherry crop is doing well, and the same might be said of the peach. The vineyards bear evidence of the drought, and probably will not bear so well.

Lone-Tree School, situated about a quarter of a mile from the Elkington place, is taught by Miss Gussie Sults of this city, who entered upon her duties a few weeks since. There are now twenty five pupils attending this school, which is a larger number than usual. Miss Sults is popular alike with pupils and parents, and presides over her school with much ability. The district is in need of a new school building, the present house being old and somewhat shaky.

Quail are very plentiful in the Redwoods, and seeming to know that they are protected by the stern mandates of the Game Laws swarm on the highway and pay frequent and unwelcomed visits to the vineyards.

NAPA VALLEY.

Evidence of Increasing Prosperity - The Orchards and Vineyards - The Wine Product.

(N. V. Bulletin, June 11)

A trip up the Napa Valley is a favorite excursion for San Franciscans. This was shown on Saturday last, Sunday and the holiday following, by the crowded trains that morning and evening carried throngs of recreation seekers up the vineyard valley. The trip is favored for many reasons. It is just near enough, after a day's outing, without involving too much exertion, for the tired citizen who desires relaxation and rest more than all things else. There are retreats made enticingly beautiful by a combination of nature and artifice, with attractions varied to the demands of the "many men of many minds" of the old song. Vine-shaded arbors at comfortable farm-house resorts, mountain canons and forests where pine and fir perfume the air, cool-running brooks that trout enjoy - all are there, offering a welcome to the brief vacation-spender. Anywhere, nearly, within 100 miles of San Francisco, are thousands of just such places which half the pleasure is in finding. Old residents of the city know of them and make use of their knowledge when the summer pilgrimage season begins. Climate and surroundings are all that are sought for. If a "pilgrimage" directory were made Napa Valley would fill a large place. "Our San Gabriel Valley is beautiful," confessed a Los Angeles man recently, "but Napa goes ahead of it. There is so much there in a small space."

The trip to the valley presents a diversity of methods of traveling. There is a short ride across the bay, an hour's run to Vallejo Junction, another steamer ride across Carquinez Straits, then a train again up the valley, and a stage or carriage ride at the end, according to the destination of the excursionist.

THE ORCHARDS AND VINEYARDS.

The orchards first seen are in the Soscol district. Some of these trees bore crops for the miners in the days when mining in the State was everything, and agriculture and horticulture were nothing in comparison. The cherries are ripening now and all fruits promise a good yield. Above Napa City the vineyards begin. On both sides of the track at intervals all the way up thirty miles to Calistoga at the base of Mount St. Helena are the vines. There are some signs of the frost that nipped them the first days of the present month, but only in places are the brown leaves to be seen. Most of the vineyards look as well as they ever did. Just above Yountville there is an exposed district where the work of the frost is very perceptible, but only for a short distance. The high hill above the town sheltered the vineyards south. The Groezinger vines show few signs of damage. The general rule of the frost operations was that lowland vines were nipped while hillsides slope vines escaped injury. But this rule has exceptions. For example, the vineyards of the late Col. Preston, near St. Helena on the lowland by the creek, were hardly touched by the frost, while several Howell Mountain vineyards located at an elevation of nearly two thousand feet, were badly nipped. Above St. Helena the frost damage was more perceptible than below. Near Napa out of a vineyard of 450 acres only about forty acres were materially damaged. "I'm sure the loss to the grape crop will not be over 10 per cent," said a prominent vineyard owner. "The first report of one-third was an exaggeration. Of course grapes are the chief product, and when there is any damage at all to the vines people become alarmed, and say things that later

The product of wine in the valley last year was over 4,000,000 gallons, and experts figure, that in spite of damage the product will not fall far short of 5,000,000 gallons. The vineyard of M. M. Estes near Napa, had about forty acres out of 450 acres injured by frost. On Howell Mountain the Smith vineyard was damaged, but that of John Thomann was untouched, as well as that of Brun & Chaix. The latter firm has a new stone wine cellar on the mountain, and expect a heavy wine product this year.

SIGNS OF PROGRESS AND PROSPERITY

The signs of prosperity and progress all through the district are obvious even to the naturally unoberving excursionists. There are up-bound freight trains laden with lumber and merchandise. On the county roads are big, heavy, 4-horse wagons that creak under their loads of household and farm supplies. On one was a harvesting-machine, and lengths of piping for a water supply projected from the load. Teams are passing and repassing from the valleys over the ranges which the railroads have not yet entered, but where settlers and home-makers have found a congenial place. Some of the teams wear bells that ring out sharply in the clear air to give warning to approaching teams on the narrow mountain roads. Away up on the mountain sides, ten or fifteen miles away may be seen patches of red land; they mean that there the forest and chaparral have been cleared away and a vineyard and a mountain farm has been located by some industrious man who appreciates the advantages and resources of the district. Lands are changing hands and good profits are made in such transactions. New people are coming in constantly. Some are from other parts of the State and some are members of the vast army of visitors who came from the eastern States during the past year. They are beginning to find that the northern and middle parts of California offer a combination of healthful climate and natural farming resources that no other part of the State can surpass. They are beginning to find that not only in the southern counties is the climate so long desired by the invalid from the land of snowy winters, but that elsewhere is health-giving air. To use a phrase, they find "they can get more for their money," and the possession of this knowledge will account largely for the influx to the middle and upper valleys of the State which close observers predict for the next few years.

San Francisco Bulletin, as reprinted in the Napa Register, June 3, 1887

and "the Redwoods." Another story in the Reporter of May 15, 1887 opens: "A representative of this paper on Sunday afternoon enjoyed a visit to Mt. Veeder resort, situated in the Napa Redwoods twelve miles west of Napa City, and kept by Mr. and Mrs. James Elkington and family."

"There are quite a number of resorts in the Redwoods . . ." adds the reporter in the above story.

The significance of Napa Valley and the Redwoods-Mt. Veeder area as a resort for San Franciscans is documented in the San Francisco Bulletin story from its June 1 issue:

"A trip up the Napa Valley is a favorite excursion for San Franciscans. This was shown on Saturday last, Sunday and the holiday following, by the crowded trains that morning and evening carried throngs of recreation seekers up the vineyard valley. The trip is favored for many reasons. It is just near enough, after a day's outing, without involving too much exertion, for the tired citizen who desires relaxation and rest more than all things else. There are retreats made enticingly beautiful by a combination of nature and artifice, with attractions varied to the demands of the 'many men of many minds' of the old song."

Exactly one year earlier, the San Francisco Chronicle had carried a much longer description of Napa County and its valleys (issue of July 16, 1886). The last paragraph carries a reference to the "Health Resorts" of which there are so many it is impossible to list them all but does add "Among these resorts may be mentioned Atlas Peak, Mount Veeder, Crystal Springs Health and Retreat, and Cedar Knoll."

Incidentally, the Mt. Veeder Resort was offered for sale in 1884 to anyone having \$12,000 in gold pieces in his pants pocket. The Napa County Land Register for that year stated the resort included 220 acres: 30 cultivated with 8 acres in bearing vines, 400 fruit trees and berry patches. The guest house had 13 rooms, there were 2 cottages, barn, blacksmith shop and the elevation was listed as 1,800 feet.

Perhaps Mt. Veeder, the mountain, became most permanently recognized when the fraternal order, Wooden of the World, established about 1900 a "Mt. Veeder Camp" in Napa City. The highly active organization thereafter rated a notice in Napa newspapers almost monthly with this being a typical headline on a brief story: "Mt. Veeder Camp Entertainment." The fraternal order was active up to the 1940's and World War II.

February 16, 1900

Mt. Veeder Camp Entertainment.

Mt. Veeder Camp, Woodmen of the World, gave a public entertainment at Turner Hall Thursday evening, which was attended by a large company of people. An address on the benefits of the Order was given by Organizer Temple. This was followed by stereopticon views and phonograph selections which were very interesting. Following this there was dancing.

Very little is known of the Order here, but it has about ten thousand members in the State, and is growing rapidly.

June 20, 1900

The Woodmen.

Mt. Veeder Camp, Woodmen of the World, has elected the following officers who will be installed at the July meeting: J C Knox, P C C; R H Green, C O; W S Green, A L; M J Wittlinger, Clerk; H H Muller, Banker; Dr A J Kahn, Physician; W A Werner, E; M L Cress, W; Ed Trodden, S; Dr A J Kahn, J C Knox and S Pedreszi, Managers. Twelve new members were added to the camp during May.

PART THREE

WINE MAKING AND VITICULTURE AFTER 1880

The most vigorous and active proponent of the Redwoods and Mt. Veeder as a region for health resorts was Dr. Bushnell Pond of Napa. He also established a vineyard and small winery in the Redwoods in the late 1880's.

In a rather extensive descriptive piece on the vineyards north of Napa City known as "Oak Knoll" and the Eshcol winery across the highway belonging to the Napa banking family named Goodman, the San Francisco Chronicle of September 22, 1887 observed:

"A statement made by Dr. Pond of Napa City from observations and experience of twenty-one years, must surely be accepted as authoritative upon the climate of the county. . . ."

"The health of every community depends upon two separate and distinct conditions--one natural, as climate, topography, soil and water; the other the artificial or social, as the uses, safeguards, precautions and rectifiers as employed by man."

Pond must have convinced the Chronicle reporter he was making sense for the article quotes him over a space of eight column inches. This is not so relevant here as is the statement that because of Pond's work, the State of California built the "Napa Branch Insane Asylum," the Yountville Veterans' Home and the site for a sanitarium for consumptives.

With Pond calling the Redwoods his home, at least a portion of each week, he no doubt drew no small amount of attention to vineyards and wine making. His operation is described in some detail in the 1892-93 phylloxera study in Napa County, and carried out by the Board of State Viticultural Commissioners:

"Dr. M. B. Pond, Napa-Total, 30 acres; in bearing, 20 acres; planted to resistants, 10 acres; all bearing of which 4 are in Riparia, 3 Rupestris, and 3 Lenoir; soil dark and light loam; vineyard mountain; exposure north and east; crop 40 tons; cooperage 16,000 gallons of which 1,000 is oak and 15,000 redwood.

"Vineyard is 1,700 feet above tidewater at Napa, and is among the redwoods. It is growing finely. The resistants have succeeded well, and this year a box of grapes from every three or four vines has been gathered, one year after grafting. Riparia is in the most favor. Rupestris is slower, and the Lenoir is least esteemed as a grafting stock."

Pond's experience with the Lenoir is worthy of special note. The Lenoir was the favorite resistant root for grafting on the valley floor. Prof. George Husmann of Missouri and now in charge of Talcoa Vineyards, in the Carneros, was the leading exponent of Lenoir. (It did not survive the decade of the 1890's, however, in most valley vineyards.)

If Pond had planted all Rupestris, his vineyard and wine operation might have survived much longer. There is little evidence that he continued making wine beyond the first decade of the 1900's.

A close neighbor of Pond was another medical doctor, J. A. Bauer of San Francisco and the Redwoods. His last name suggests

he was a German immigrant, as well, which may be the primary reason he settled in the Redwoods. He probably arrived in 1884 for the Napa County Reporter of August 8 reported he had "recently purchased the Wing place."

Bauer brought as much attention to the Napa Redwoods-Mt. Veeder area as Hudeman, Pond or any nineteenth century resident when he announced he had found a cure for the phylloxera. The story was no doubt well-covered in the San Francisco newspapers, particularly the Bulletin which was owned by James Simonton, owner of Talcoa Vineyards in the Carneros. The Register of March 27, 1885 carried a long article on Bauer's work:

"The phylloxera remedy recently discovered by J. A. Bauer of San Francisco, the present owner of the well-known Wing farm in the Redwood hills, is not only attracting the attention of vineyardists in this State, but those of Germany, France and Southern Europe as well. A large number of vines in this State will be treated with the remedy this year." (See following page for complete text.)

Bauer claimed that a half ounce of quicksilver mixed with twenty pounds of soil, around the roots of a vine, killed the phylloxera vine louse. "The mercury is applied below the surface of the earth and the fumes readily penetrating downward accomplish the death of this foe to vineyards," stated the Register.

Bauer immediately telegraphed the French government of his findings and asked that the \$60,000 reward offered for a phylloxera cure be cabled to him as soon as possible.

Death To Phylloxera

The phylloxera remedy recently discovered by J. A. Bauer, of San Francisco, the present owner of the well-known Wing farm in the Redwood hills, is not only attracting the attention of vineyardists in this State but those of Germany, France and Southern Europe, as well. A large number of vines in this State will be treated with the remedy this year.

The idea of using quicksilver for this purpose originated with Mr. Bauer, and by repeated experiments he discovered that one-half an ounce of that metal mixed with twenty pounds of soil will, in a comparatively short time, prove fatal to the phylloxera therein contained. The discoverer of this remedy further states that he has found that even at the distance of three feet from the quicksilver the insect would be fatally affected by it. The mercury is applied below the surface of the earth and the fumes readily penetrating downward accomplish the death of this foe to vineyards. Experiments without number have heretofore been tried but no remedy has succeeded like that here described. Mr. Bauer claims the reward of \$60,000, offered by the French Government for a sure cure for the phylloxera.

The mixture is prepared by reducing the mercury to an impalpable powder and then mixing with it weight for weight powdered clay or chalk. One per cent each of coal or fish oil added to the mercury, at first, makes it easier to reduce to fine particles. The mixture, it is asserted, will not injure the vine either as to its growth or the quality of the fruit. The experiments of Mr. Bauer extended over a period of eight years and have been conducted in many vineyards.

Prof. F. W. Morse, of the State University, went to Sonoma yesterday to experiment in the vineyards of that locality with Mr. Bauer's preparation. In a letter to the writer, under recent date, Mr. Henry Hagen, of Cedar Knoll, says:

"In answer to your letter asking about the success of Mr. Bauer's remedy for phylloxera, I can only tell you that the vines treated with the Bauer's mercurial mixture several years ago and last year, are doing very well and are free of the pest. I am now planting with the mixture thousands of young vines, and so I know Messrs. Kohler, Winkel, Heller and many others at Sonoma and other places are doing. My foreman, Mr. Mini, and myself have the greatest confidence in the remedy.

Mr. J. A. Bauer himself set out 50,000 European vines last year and this winter with his mixture at his mountain farm "Johannisberg," on Mount Veeder, formerly the Wing ranch. Mr. Bauer, also, is using the remedy around the roots of his fruit trees against predatory bugs, and so is Mr. Dexter, of Oakwood."

Napa Register March 27, 1885 p 3 c 3
"Death to Phylloxera" J.A. Bauer
Napa Redwoods

Bauer's firm convictions were supported by Professor F. W. Morse of the University of California at Berkeley which added to his rather extensive coverage in the press. The Register added:

"Mr. J. A. Bauer himself set out 50,000 European vines last year and this Winter, with his mixture at his mountain farm 'Johannisberg,' on Mount Veeder, formerly the Wing ranch. Mr. Bauer, also, is using the remedy around the roots of his fruit trees against depredatory bugs and so is Mr. Dexter of Oakwood."

Many remedies had been suggested for the phylloxera, one being the flooding of vineyards. That would not have worked for the Redwoods, obviously.

Six months after the above story was published, Professor Morse recanted with the Sonoma Index-Tribune, Sonoma, Ca. for September 30 observing: "The failure of this last remedy adds one more to the many remedies that have sprung up as being dead sure things for the destruction of the devastating insect. Mercury as a practical phylloxera destroyer will now have to be cast aside as has been bi-sulphide of carbon, sulph-carbonate of potassium, copperas, coal tar and hundreds of other oft-tried remedies . . ."

The fact that Bauer's idea proved unsuccessful is not so germane to this study and the history of the Napa Redwoods as is the amount of public attention it drew to the region. California's leading viticulture newspaper, the San Francisco Merchant (and later "& Viticulturist") carried many stories on the so-called remedy, and announced its failure in a July 7, 1887 issue.

There were from a half dozen to a dozen wine making cellars founded in the Redwoods-Mt. Veeder region in the decade of the 1880's. Most have barely been recorded in the Napa newspapers, the winery perhaps having a crush only for a half dozen years.

It must be kept in mind that the 1880's were the most phenomenal growth years Napa Valley has ever experienced with regard to the planting of vines or the making of wine.

There were about 3,500 acres of vines in all of Napa County when the decade of the 1880's began. When the Viticultural Commissioners published a Directory of wine makers and vineyardists in California as of 1889, Napa County had 18,229 acres of vines although other documents place this at 20,000 acres.

The St. Helena Star newspaper (founded 1874) dutifully prepared an accounting of new wine facilities in Napa Valley every year of the 1880's and counted 49 cellars when the decade began--ten years later the above Directory listed 166. Wine production jumped from 2,830,750 gallons (Star, January 21, 1881) to 4,500,000 ten years later.

A. S. Roney planted his first vineyard opposite Hudeman's Sprout Farm in the early 1870's, then expanded it with the boom of the 1880's. The Reporter for May 17, 1873 documents that Roney had fifteen acres of grapes. The Star recorded "1,000" gallons of wine as coming from his small wine cellar in 1882.

"Roney and others have been keeping pace with their neighbors," reported the Register April 24, 1885 when describing the vine boom in the Redwoods. Roney may have operated a small resort as well the same source added:

"On Friday evening, the 10th, there was a ball at J. Hein's and those present report a good time. Another is announced for S. A. Roney's on Friday of this week. In the olden days it is said that it was no trouble to get a crowd of from 30 to 50 together at a ball in the Redwoods, but about two years ago Elder Carey of the Advent Church, came in here and began missionary work and now it is said to be almost impossible to get enough young people together to form two sets."

(It should be noted that Roney's initials are given in this Report as S. A., yet the Register used "A. S." If two or more sources use one form, as is the case here, that form is followed in the text of this study.)

The Star of November 11, 1881 lists "winery #43" in Napa County (their count) as that of "John Gartman. Has a vineyard of 7,000 bearing vines in the Redwood Country." The following fall the publication credited a "Peter Gartman," "in the Redwoods" as producing 2,600 gallons of wine. (No later sources mention his name.)

"F. Mara" is another of those names which appears almost as a blip in the history of the Redwoods but he did make 800 gallons of wine in 1882.

Two accounts published in April and June, 1885 describe in detail the bustling growth of the Redwoods and viticulture in particular. Both titled "The Napa Redwoods," the news stories were published on the front page of the Register. (See following pages for reproductions and specific dates.)

The Napa

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NAPA,



Register

CAL., FRIDAY, APRIL 24, 1885.

THE NAPA REDWOODS.

A Reader of the "Register" up there Contributes an Interesting Budget of News.

EDITOR REGISTER:—While the car of progress and improvement has been moving onward with steady motion in other sections of the County, the residents of the Redwoods have not been behind hand nor have they "been left." On all sides, and upon every ranch, almost, one can see marked improvement during the Winter and Spring. Beginning at "Dutch Flat," Hermon Hatt and John Wagner have added largely to their vineyards, having cleared the land this Winter. Above them, Mr. Johnson has a fine place where he is always busy at work, and the appearance of his orchard and vineyard shows to what purpose.

Since Mr. Jordan has taken the "Spout Ranch" (old Hudeman homestead) he has made a great many changes for the better, and old frequenters to the once favorite resort would scarcely recognize the place now. Further up the canyon Mr. Marx has wrought a complete revolution in the appearance of the old Barth "Elk Park" place. Nearer the head of the canyon Messrs. Patrick, J. Hein, Wilson, Roney and others have been keeping pace with their neighbors.

On Mr. Roney's place may be seen a fine grove of orange trees which now bear good fruit in abundance every year. Mr. Shalander also has a number of orange trees which bear well thus proving that that delectable fruit can be grown in the fine climate for which this section is so justly noted. Louise LaFranca has

just planted about ten acres of vineyard this Spring, and Messrs. Bryant & Parker, have planted eight acres. On the old Captain Wing place a large area has been planted, and on the Smith Gildersleeve place, Messrs. Fisher & Son will plant about fifteen acres. Others have planted from a few hundred to several thousand vines.

On Friday evening, the 10th, there was a ball at J. Hein's, and those present report a good time. Another is announced for S. A. Roney's on Friday of this week. In the olden days it is said that it was no trouble to get a crowd of from 30 to 50 together at a ball in the Redwoods, but about two years ago Elder Carey, of the Advent Church, came in here and began missionary work, and now it is said to be almost impossible to get enough young people together to form two sets.

On Monday, last week, there was a veritable cloud burst on the top of Mt. Veeder, and the water fell in a body, seemingly, to a depth of two or three inches.

Schools began last Monday in Redwood and Lone Tree Districts with a good attendance. In fact, the Lone Tree school house is full to repletion.

A small Sunday school has been struggling for existence for some two weeks past, under the efficient charge of Mr. Moyer, but, owing to the scatteredness (to coin a word) of the families in this section, it is difficult to keep it from dying.

A literary society was formed at the Redwood school house a month or so ago, but whether it still survives or not is not known. It ought to be maintained if possible.

There will be a good deal of wood taken into Napa from this section this Summer and Fall. The Palmer Bros. will have two hundred cords, Mr. Moyer 150, and Messrs. Fisher & Son over 200, besides small lots.

Preparations are being made for the reception of guests at the

pleasure and health resorts of Mr. Elkington and Mrs. Lake. Persons desirous of spending a few days or weeks in the country cannot do better anywhere in California than to come up into the Napa Redwoods.

Messrs. Fisher & Son are doing a great amount of work on their new home. They have twelve men at work at present engaged in chopping wood, grubbing, and picking rock. Four horses are hitched to a plow and the ground is turned over beneath deep. When a rock is struck it is dug out and hauled off. Thorough work is being done, and all future trouble from that source will be effectually obviated. It is their intention to build a large barn and a fine dwelling this season. The site chosen for the latter commands one of the grandest and most beautiful views which it was ever man's happy privilege to look upon. The whole of Sau Fajjo Bay lies spread out with broad expanse of country bordering it on all sides. Vallejo and Mare Island seem to be near at hand, likewise Sonoma, while San Quentin, the Brothers, Red Rock and Angel Island only appear to be a stone's throw beyond. And beyond, them, in the haze of fog, can be seen the Bay of San Francisco, and on bright days the city itself is distinctly visible. The vista at the left is closed by the bold outlines of Mount Diablo and that on the right by Mount Tamalpais, both of which seem to stand as sentries on some mighty fortress on the confines of creation, their feet planted firmly and broadly on the earth and their caps cleaving the very skies. Surely no man can behold such a scene as that and not feel at least a tremor—a slight vibration of the poetical chord of his soul.

QUILL.

THE NAPA REGISTER
"The Napa Redwoods"
April 24, 1885

The Napa Redwoods.

ED. REGISTER:—There is a place in Napa county that is not mentioned in the REGISTER very often and that is the Redwoods. As you go up the Browns Valley road the first place is Herman Hatt's. He has a fine vineyard on the left, in plain view of the road. The next place is Mr. Wagner's, and on it is a fine young orchard and vineyard. Then you come to Bankisers' farm, where there is a fine young orchard and vineyard and plenty of good hay. Journeying along to the forks of the road you may take the one on the left and go to A. S. Roney's, passing through E. G. Young's fine canyon ranch. At Roney's you will see thrifty vineyards and orange and lemon trees. Take the right hand road there and you will come to L. Lafranca's place. He has 16 acres in young vines all in good order. He has quite a lot of fig and olive trees. A little farther on is the home of John Chelander, where blackberries grow in abundance. Go down the canyon and you strike the county road again above E. M. Fralley's. Mr. F. has a fine orchard which includes 250 French and Silver prunes. Upon the hill adjoining Roney's he has 450 trees brought from the east. Going up the road we pass Will Lake's on the left and come to Lee Roney's. He has chestnuts grafted in oak trees and they are growing finely. We take the left-hand road and come to Mr. Moyer's. Here can be raised fruit of almost any variety.

This is a small part of the Redwoods. You may hear from me again soon.

PARSONS.

[Communicated.]

The April article includes background on yet another wine cellar founded in that decade--the Fisher Winery. (Exactly one hundred years old in 1986 this is the still operating "Mayacamas Winery.")

"Messrs Fisher & Son are doing a great amount of work on their new home. They have twelve men at work at present engaged in chopping wood, grubbing, and picking rock. Four horses are hitched to a plow and the ground is turned over beam deep. When a rock is struck it is dug out and hauled off. Thorough work is being done, and all future trouble from that source will be effectively obviated. It is their intention to build a large barn and a fine dwelling this season. The site chosen for the latter commands one of the grandest and most beautiful views which it was ever man's happy privilege to look upon."

Later that same fall, the Star recorded "F. Fisher, in the Napa Redwoods is building a winery which will come into use next year."

It is presumed that "F. Fisher is a mistake and should read "J. H. Fisher." The Official Property Holders Map of Napa County for 1895 clearly indicates one "J. H. Fisher" as an owner of 290 acres on the southern flank of Mt. Veeder. (See reproduction of map, page 55.)

In the phylloxera study of Napa vineyards published in 1893 for the Viticultural Commissioners, this listing for Fisher is presented:

"J. H. Fisher, Napa--Total, 10 acres; in bearing 10 acres; soil loam; vineyard mountain; exposure southwest; crop, 30 tons; cooperage 20,000 gallons, of which 15,000 is oak and 5,000 redwood."

The 1895 Napa County Map shows that on the opposite side of the valley from Mt. Veeder, there is "Joseph Sacaze" listed as owning 160 acres. This is no doubt the same Joseph "Sicize" recorded in the Register of October 25, 1889.

"Joseph Sicize, proprietor of the St. Elma vineyard and cellar, situated in the Redwoods, north of Mt. Veeder, has been more successful than usual in making an extra fine quality of claret this year. Mr. Sicize uses mountain grapes exclusively and the quality of his produce may be judged from the fact that two physicians in Milwaukee, Wisconsin take all that he makes."

Remarkably, this is the only printed record of the Sicize/Sacaze winery in the Redwoods!

(Considering that many individuals believed wine making would never return to California after the Eighteenth Amendment to the United States Constitution was passed in 1919 and Prohibition the law of the land, most winery records were destroyed!)

One other bit of evidence, however, was found recently by lifelong Napa Redwoods resident Richard Brandlin. This is an old-fashioned tin templet or mold with the letters cut out: "St. Elma Vineyards." This could be laid on a wine barrel or other container and the name painted onto the surface rapidly. The templet was found in the general location of the Sacaze farm.

In addition to viticulture, and general farming, many landowners in the Redwoods earned extra income by cutting wood and selling it in the city of Napa. This was an occupation followed as recently as the 1920's and 1930's. The Register article of April 24, 1885 includes this paragraph relating to that subject:

"There will be a good deal of wood taken into Napa from this section this Summer and Fall. The Palmer Bros. will have two hundred cords, Mr. Moyer 150, and Messrs. Fisher & Son, over 200, besides small lots."

Another of the early German immigrant settlers was John Brandlin who began cultivating grapes and making wine for his own use and his neighbors. Brandlin arrived about the year 1880 and found a ready market for his homemade wine at the nearby Lokoyoa Lodge.

The 1893 study of phylloxera damage in Napa County carries this entry: "John Brandlein, Napa.-Total 12 acres; all in bearing; will replant 4 or 5 acres; soil loam; vineyard upland; exposure southeast; crop, 16 tons."

There is no record of Brandlin having a winery per se and his name is not listed in nineteenth century lists of wine producers such as was carried regularly in the Star. In 1921, a son named Henry purchased the old Fisher Winery on Mt. Veeder and continued its operations and vineyards until 1941. Henry Brandlin did not have an altar wine permit for the old Fisher Winery but his two sons, Richard and Chester, confirm that their father made a "couple of thousand gallons of wine a year."

(This will be covered in greater detail later in this report.)

PART FOUR

Wine Making & Viticulture from 1890 to Prohibition

The Napa Redwoods barely rated a mention in passing when Napa Valley vineyards were surveyed in 1891 but much to the area's credit, "Mt. Veeder" wines were being sold in Chicago, Illinois and rated among the top wines from Napa Valley.

It was in 1891 that the Viticultural Commissioners of the State published the Directory listing by county, every grape grower and wine maker in California. The statistics were based on the year 1889.

The Register in Napa City examined the Directory for its readers, noting for example that there were 640 farmer-vine growers in the area between Yountville and Calistoga with a vineyard of at least five acres in size.

Beyond the geographic limits of Napa Valley, grape growing still was in its infancy, claimed the newspaper:

"There are twenty or more vineyards in Pope Valley, though none of them are of great extent.

"In Conn and Chiles valleys and contiguous hillsides there are quite a number of vineyards in good condition. There are excellent vineyards on Howell mountain, where a very fine quality of grapes are produced in good quantity. Foss, Berryessa,

Wooden-Capelle and Gordon valleys cannot be said to be ranked as grape producing localities.

"Not but that vines would flourish and bear abundantly there but their isolation, the expense of transporting the grapes when ripe or wine when pressed is too great to justify the investing of much capital in this industry.

"In the Soscol hills there are but few vineyards. In Brown's valley, the Redwoods and away toward and to the Sonoma county line along the highway leading from Napa City to Sonoma, are to be found vineyards of a greater or less extent."

The Redwoods were almost overlooked in this Napa newspaper story carried January 11, 1891. This seems all the more peculiar because of a letter carried in the same journal one year earlier or December 26, 1890 and headlined: "L. L. Palmer-An old Napaite, Writes from Chicago.":

"There are a great number of places in Chicago where California wine is advertised, but I doubt if there is so very much of the genuine article to be had as one would think to see the number of signs displayed." And "the trade in Napa valley wines is growing very fast."

Palmer presented in his wine notes from Chicago, the wines and prices available for "To-Kalon," H. W. Crabb's winery at Oakville and the "Contra Costa Wine Company," no address given.

"The 'Contra Costa' Wine Company sets forth in its circular that its claret and Burgundies come from the 'Occidental,' 'Mt. Veeder' and 'Union,' Napa County, California vineyards and was part owner in all those vineyards." Palmer was surprised at the

L. I. PALMER,

An Old Napaite, Writes From Chicago

Concerning the Weather, the Wine Market and Other Matters.

EDITOR REGISTER:—So far the Winter has been but little colder than is usual in "the glorious climate of California," and my Chicago freinds take great delight in asking me almost every day if California can boast of any better weather than the present. If I follow in the footsteps of the immortal G. W. I have to admit frankly that it does not. The lowest point reached by the mercury was 10 above, and as I have seen it 18 above in Napa valley, the difference is not enough to brag so very much about. It is within a few days of Christmas now, and the prospect is good for continued fair weather up to that date. To myself and family the unusually pleasant weather is certainly very acceptable, as we had a horror of the cold we expected to encounter in Chicago. I soon found that there was a thermal belt in this mighty city by the lakeside, as well as on the mountain sides in Napa county, and took advantage of it very much to our added comfort. The truth is that it is several degrees warmer in the Winter season on what is called the west side than it is in the center of the city, or at any point adjacent to the lake front.

There are a great number of places in Chicago where California wine is advertised, but I doubt if there is so very much of the genuine article to be had as one would think to see the number of signs displayed. There is one notable exception, and that is the wines of the To-Kalon vineyard, of Oakville, Napa county, H. W. Crabb, proprietor. There can be no doubt but that at this wine room, No. 244 Wabash avenue, one can find the pure article just as it is made at the cellar. I have visited a few of the places the past few days where California wine was advertised for sale and there is but one report, and that is that the trade is on the increase very rapidly, and the

popularity of the wine is testified to in the way of good, substantial orders coming in thick and fast. "Well, we ought to do well at this season of the year," was the remark of one dealer, "but you can say to the people of California, and the readers of the REGISTER in particular, that the trade in Napa valley wines is growing very fast." While I was talking to one dealer a gentleman came in and wanted some Muscatel to send as a Christmas present to his mother-in-law. He wanted a dozen bottles, but the dealer had no difficulty in securing an order for two gallons and will probably sell him and his friends many more gallons during the year.

Now that I have said that California wine was finding far more ready market than it did some time ago, your readers will be interested in knowing what it retails for on the Chicago market. I will enclose with this two price-lists, one from To-Kalon and one from the Contra Costra wine company:

To-Kalon.

WHITE WINES.			
	Bottles	1 Doz. Qts	2-Doz Pts
Superior Hock.....	\$0 50	\$1 00	\$5 00
Gutedel.....	60	4 50	5 50
Moscile.....	60	4 50	5 50
Riesling.....	65	5 00	6 00
Johannisberg.....	75	6 00	7 00
Sauterne.....	75	6 00	7 00
White Sauterne.....	80	7 00	8 00
RED WINES.			
Zinfandel.....	40	3 50	4 50
Burgundy.....	50	4 00	5 00
Royal Red.....	60	5 00	6 00
Black Burgundy.....	75	6 00	7 00
Cabernet.....	75	6 00	7 00
Cabernet/Sauvignon.....	80	7 00	8 00
Beclan.....	85	8 00	9 00

PORTS.

	Bottles	1 Doz. Qts	2 Doz Pts	Gal
Rich. Mellow.....	\$0 60	\$6 00	\$7 00	\$2 00
Extra Old Selected.....	75	8 00	9 00	3 00

SHERRY.

California Sherry.....	60	5 00	6 00	1 75
Old Sherry, Dry.....	75	6 00	7 00	2 00

SWEET WINES.

Angelica.....	60	5 00	6 00	1 75
Muscatele.....	60	5 00	6 00	2 00
Maderia.....	75	7 00	8 00	2 50
Malaga.....	75	7 00	8 00	2 50
Tokay.....	75	6 00	7 00	2 00

Contra Costra.

CLARET.

	At bottle	Gallons	Case-Qts
Claret.....	35	\$1 00	\$3 50
Mission and Zinfandel.....	40	1 25	4 00

Contra Costa.

CLARET.		
Case	Gallons	Case-Qtz
Claret	35	\$1 00 \$3 50
Mission and Zinfandel	40	1 25 4 00
St. Junipero (Zinfandel)	50	1 50 5 00
St. Julien, old	50	1 50 5 00
Haut Zin., very old	60	1 75 6 00
HOCK.		
Hock	35	1 00 3 50
Hochheimer & Catawba	40	1 25 4 00
Dry Catawba	50	1 50 5 00
Riesling	50	1 50 5 00
Hapsberger, old, delicate	60	1 75 6 00
Gutedel	60	1 75 6 00
WHITE BURGUNDY.		
Chabalis	60	6 00
Haut Sauternes	60	6 00
BURGUNDY, (RED.)		
Materos Conti, 1882	60	1 75 6 00
PORT.		
Pure Juice Port	50	1 50 5 00
Old Port	60	2 00 6 50
Old Dry Port	75	2 50 7 50
Sweet Port, old	75	2 50 7 50
Madra Port, 1880	1 00	3 00 9 00
SHERRY.		
Pablo Sherry	50	1 50 5 00
Del Monte, pale, dry	60	2 00 6 50
OOO, dark, old	75	2 50 7 50
Angeles, pale, old, dry	1 00	3 00 9 00
Old Brown Sherry	1 00	3 00 9 00
SWEET WHITE WINE.		
Angelica	50	1 50 5 00
Sweet Angelica, very old	60	2 00 6 50
Sweet Catawba	50	1 50 5 00
Dry Muscatel	60	2 00 6 50
Sweet Muscatel, very old	60	2 00 6 50
Dry Tokay	75	2 50 7 50
Sweet Tokay, very old	1 00	3 00 9 00

The To-Kalon headquarters at 244 Wabash avenue, are at present in charge of Captain C. E. Stillabar of Green Valley, Solano county. Everybody out that way knows that the Captain is a rustler from away up near the headwaters of the creek, and the people of Chicago are also beginning to discover the fact. The first time I met him out here was at the Exposition one night last Fall. I had known him "like a book" over in Solano in the old Republican days, and as he was the first person I had seen from California since I left the State, I was more than rejoiced to take him by the hand. There was a fountain of To-Kalon wine in excellent and effective operation in the pavilion, and it attracted much attention, the result being that there was a dense throng of people around the fountain all the time, watching the novel phenomenon of a glittering spray of pure wine shooting continuously into the air.

It was the Captain's special delight, as well as duty, to offer to each thirsty-looking person a brimming beaker of Napa's choicest vintage, and he could do it with a grace of one to the manor born. The ladies swarmed around him worse than bees about a sugar hogshead, and the half dozen thimble-sized wine glasses were brought into such active service that every time they reached him he was compelled to dip them into water to cook them off before he daresend them out into the crowd again.

I had been invited into the booth and given a seat, and was patiently waiting for a lull to come in the rush of thirsty mortality so as to be able to say a word or two to the Captain. But I was just about to give it up, when I observed that the ranks were thinning down very rapidly, and in fact the whole place was deserted practically. "What is the matter with the people; where have they all gone?" I asked. "Gone," exclaimed the Captain in a very ill-concealed exasperation. "Why, that flambegasted sapsodoodle shop has opened up business for the night and I can't buck that kind of a game with a Chicago crowd. And he was right. I went out and found that in the next booth there was a gang of pretty girls baking "self-rising" buckwheat cakes, which they were feeding to the crowd free, with

sugar on them at that. That blocked the Captain's game completely, and the people weren't "fly" enough to get a cake and then pass on and get a glass of "To-Kalon" with which to wash it down.

The "Contra Costa" Wine Company sets forth in its circular that its claret and Burgundies come from the "Occidental," "Mt. Veeder" and "Union," Napa county, California, vineyards, and the dealer told me that his company was part owner in all those vineyards. All of this will probably be news to most of your readers.

One of the most pleasant surprises of the year came to me one day the past week in the shape of a small volume of sweet and charming poems from the pen of that most estimable and gifted author, Mrs. M. L. W. Towle.

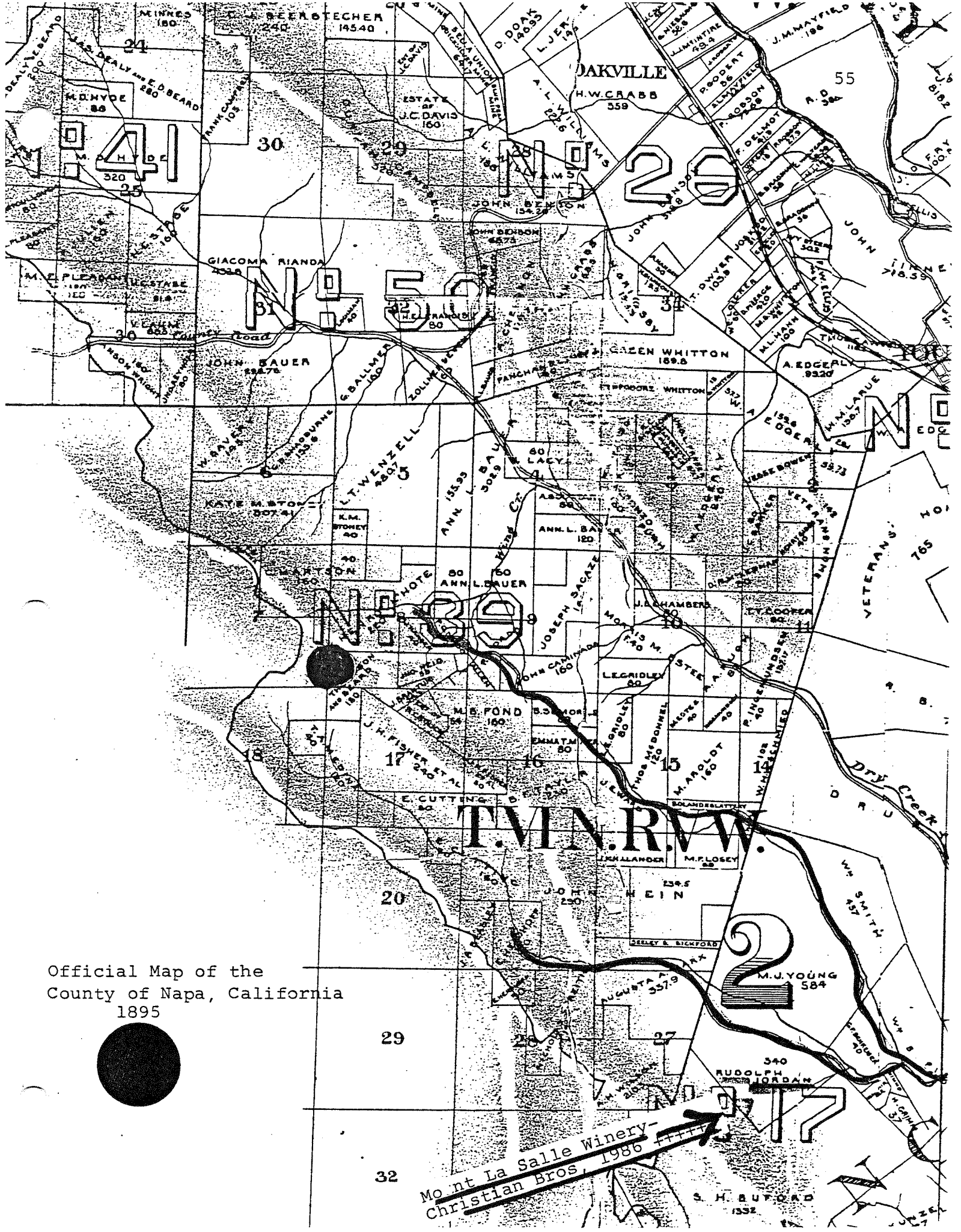
L. L. PALMER.
Chicago, Ill., Dec. 16, 1890.

final remark, adding, "All of this will probably be news to most of your readers." In other words, Contra Costa Wine Company no doubt sold wine from these vineyards but had no financial investment. This slightly negative remark did not offset the good company of being associated with To-Kalon wines. Crabb probably had the highest reputation for wine quality in all of Napa County!

It is very difficult to ascertain precisely the names of vineyardists and wine makers in the Napa Redwoods-Mt. Veeder area in the 1890's from the various directories or phylloxera studies carried out by the Viticultural Commissioners because the only address provided is "Napa." The Napa District took in the Redwoods, Carneros and Napa City north to the town of Yountville.

An "Official Map of the County of Napa, California" published by the Board of Supervisors in 1895 provides a listing of all the property owners in Napa County. (See xerox copy, following page.) Comparing this map with the 1893 phylloxera study in Napa County, for example, provides the names of some of the viticulturists and wine producers. Fortunately the growing practice of making reference to a vineyard as being "in the Napa Redwoods" or "Redwoods district" is helpful in determining who grew grapes, etc.

The 1893 phylloxera study lists: (1) the "Bauer estate . . . in [the] Napa Redwoods," 60 acre vineyard and a winery with 40,000 gallons cooperage; (2) John Brandlein, 12 acres in vines; (3) J. H. Fisher, 10 acres in grapes, a winery with cooperage of 20,000 gallons; (4) A. H. Heidhoff, 6 acres in grapes, "in the Napa redwoods"; (5) John Hein, 18 acre vineyard and 20,000 gallon winery; (6) Dr. M. B. Pond, 30 acres in grapes, winery of 16,000 gallons



Official Map of the
County of Napa, California
1895



Mount La Salle Winery -
Christian Bros, 1986

M.J. YOUNG
584

S. H. BUFORD
1332

"and is among the redwoods"; (7) Ernest Streich, 200 acres in grapes, winery of 5,000 gallons capacity "in the Napa Redwoods."

Many names mentioned previously as being growers of vines are not included and it may be that the phylloxera had already destroyed the vineyards or reduced production to minimal levels. (Or the individuals assigned to this survey ignored the Redwoods to a greater or lesser extent. It did involve considerable riding over steep terrain and with roads or paths little maintained.) Growers listed previously included Hudeman-now belonging to Rudolf Jordan and possibly a large vineyard still in 1893!; A. S. Roney, Benkhiser, Gartman, Mara, Fisher, Marx, LaFranca and Sacaze. The number comes to about twenty.

It may be that more attention was turned to the operation of vacation resorts in the Napa Redwoods-Mt. Veeder region by the 1890's and turn of the century, and this diminished the cultivation of the grape.

The History of Napa County, California, published in 1901 provides background to two of these resorts: "Redwood Falls" (at the head of Mill Creek, which parallels Redwood Road today) and "Johannisberg Resort." Redwood Falls Resort is identified as being "in the redwood belt of Napa county," Johannisberg as being at the 1,200 foot level on Mt. Veeder.

The operation of summer resorts in the Napa Redwoods-Mt. Veeder area was a major source of income to the local resident. This is especially true after the year 1900 when the phylloxera vine disease required the replanting of many vineyards. Napa County had only 3,000 producing acres of grapes by 1900, down from the 18,000 or 20,000 acres in production ten years earlier.

REDWOOD FALLS.

Among the natural curiosities of Napa county, probably none are more worthy of mention than these falls. They are romantically located about twelve miles from Napa, near the head of Mill or

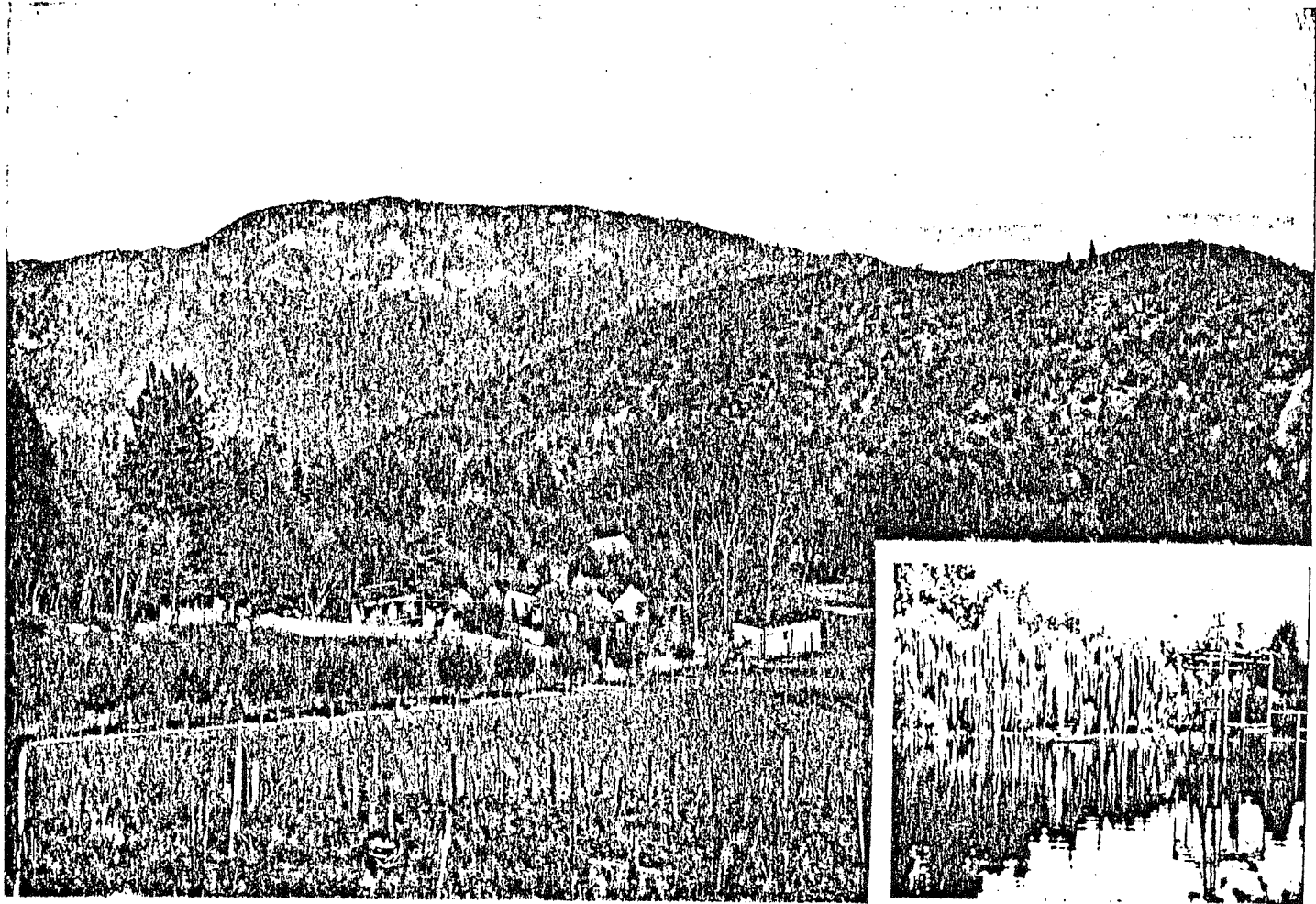
220

NAPA COUNTY.

Napa creek, in the redwood belt of Napa county. Striking the stream a few hundred feet above the upper fall and following it down, we find ourselves walking upon a solid body of stone, with a wall of rock rising perpendicularly on either side to a height reaching from ten to fifty feet and not more than five feet apart. This rocky chasm leads to the upper fall, which is a nearly perpendicular descent of fifty feet, and it must make a magnificent waterfall in the winter time when the stream is swollen by the season's rains. The rocky, precipitous walls tower high over the falls, and as one looks up and down from the head of the falls, he sees little but a clear cut rock forming the wall of the deep abyss. Retracing our steps, and making a detour down the line of the stream, its bed is reached at a point a few rods below the lowest of the three falls. This fall is some twenty feet in height, and its head is reached by a little hard climbing up a short circuitous path. We then find ourselves at the foot of the middle fall in the most picturesque little grotto imaginable, bounded by precipitous stone walls, apparently from thirty to one hundred feet in height. The middle fall makes a descent of some twenty-five feet perpendicularly, and at the foot there is a pool some six feet across and nearly twenty feet in depth. A few square yards of solid rock constitute the floor of this rocky chamber. A visit to this romantic spot will repay anyone.

JOHANNISBERG.

This well known mountain summer resort is under the able management of that prince of caterers, Theo. Blanckenberg, Jr., and is situated in the midst of the Napa redwoods, 1200 feet above the sea level, at the foot of Mount Veeder, and is noted for its exhilarating air, attractive scenery.



Johannisberg.

and several mineral springs, hunting and fishing, and swimming, there being a large lake on the premises, wherein patrons can enjoy bathing and boating. Johannisberg is only seven miles staging from Oakville station, on the Napa and Calistoga railway branch of the S. P. Ry. Co. Patrons leaving San Francisco at 7:30 in the morning, can reach the resort at 12 m. over fine roads and beautiful scenery, making a very pleasant and delightful trip. The fare by stage from Oakville station being but 50 cents per person.

The grounds contain over 300 acres, a fine vineyard, orchard, iron, sulphur and magnesia springs; croquet grounds, lawn tennis and bowling alley, are provided for the amusement of the guests; dairy and vegetable garden on the grounds and large rose garden, all add to the attractiveness of this beautiful health resort. Many other features that tend to make life pleasant are for want of space, not mentioned.

The rates are reasonable; single person, per day, \$2.00; per week, \$10.00; special rates to large parties or persons desiring to make a stay of several weeks. Rooms for rent in cottages and tents, send for circulars. Address, Johannisberg Resort, Oakville, Napa county, California.

The vacation resorts are relevant to this study only in that their operation provides another example of the use of the phrases "in the Redwoods" or "in the Mt. Veeder area." The dual nature of this identity is demonstrated by a story which appeared in the Napa County Reporter of August 26, 1887:

"Mr. John Elkington of Mt. Veeder, who was in town yesterday afternoon, informed us that a big fire broke out in the Napa Redwoods Sunday and burned over a big space of territory. . . ."

Thirteen years later, the same publication carried this brief item on May 6, 1900:

"An opening dance was given at the Johannisberg Resort in the Napa Redwoods Saturday evening."

Elkington owned the Johannisberg--the newspaper placing Elkington both on Mt. Veeder and in the Redwoods.

There were enough farmers willing to join the California Farm Bureau (a type of union) in the Napa Redwoods to form their own center by 1917. The Farm Bureau was very active throughout Napa County and the Minutes of the Bureau dating back to July 14, 1917 indicate 22 members belonged to the newly established "Mt. Veeder Center." (A xerox copy of a Napa County Farm Bureau Monthly publication is provided for June 1, 1917.)

Castle Rock Vineyards & Thos. Gier Winery

Overshadowing, dramatically so, the activities of the resorts in the Redwoods in the early part of this century, was the operations of two wineries, "Castle Rock Vineyards" and the "Thos. Gier Winery." The Gier Winery, constructed in 1903 on the old

Napa County Farm Bureau Monthly

Published Monthly by Napa County Farm Bureau for the Benefit of its Members

Entered as second-class matter July 1, 1915, at the postoffice at Napa, California, under the act of March 3, 1879

No. 4

NAPA, CALIFORNIA, JUNE 1, 1917

VOLUME III

Publisher's Notice

Published Monthly for members by
Napa County Farm Bureau

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Napa, California

Subscription, 25 cents per year

Note: The subscription price is included in the annual dues to Farm Bureau

Note: The Advertising privileges are for paid-up members only. Ads. listed at this office by non-members will be placed on file but will not be published in this paper.

Farm Adviser's Schedule

During the month of June, the Farm Adviser will not be able to attend all the Center Meetings. Arrangements have been made for substitutes to attend the meetings at which the Farm Adviser will not be present. The following is the schedule for the June Meetings:

June 2nd—Salvador.
June 4th—Carneros.
June 6th—Browns Valley.
June 7th—Coombsville.
June 8th—Wooden Valley.
June 9th—Soda Canyon.
June 9th—Napa, Directors' Meeting.
June 13th—Fly District.
June 14th—Colistoga.
June 15th—Spring Valley.
June 19th—Soscol.
June 20th—Mt. Veeder.
June 21st—Lodi.
June 22nd—Pope Valley.
June 23rd—Mt. George.
June 27th—Jefferson.

Farm Bureau Directory

Farm Adviser, H. J. Baade, Chamber of Commerce, Napa. Phone 442 W.

President, Ben Stetson
Secretary-Treasurer, Edith Roberts,

Chamber of Commerce, Napa. Phone 46.

Browns Valley Center—

Director—Harvey Munk.
Corresponding Secretary, Clyde Falconer.
Financial Secretary, Miss Jennie Dell.

Calistoga Center—

Director, R. W. Stratton.
Secretary, W. D. Tucker.

Carneros Center—

Director—John E. Christian.
Secretary, Walter Schafer.

Coombsville Center—

Director—J. B. Kirkland.
Secretary, Charles C. Heartle.

Chiles Valley Center—

Director—Geo. J. Trissel

Fly District Center—

Director—C. W. Woodworth.
Secretary, Morton Duhig.

Jefferson Center—

Director—S. H. Wyckoff.
Secretary, Forrest McDermott.

Lodi Center—

Director—John Weinberger.
Secretary, August Laurent.

Mt. George Center—

Director—Geo. Elicker.
Secretary, Mrs. Charles Kramer.

Mt. Veeder Center—

Director—R. S. Hagadorn
Secretary, Mrs. Charles Gracy.

Pope Valley Center—

Director—S. P. Barnett.
Secretary, D. A. Wilcox.

Salvador Center—

Director—J. P. Wassum.
Secretary, Mrs. J. P. Wassum.

Soda Canyon Center—

Director—George Martin.
Secretary, Frank Heid.

Soscol Center—

Director—William Watson.
Secretary, Miss Rowena Watson.

Spring Valley Center—

Director—W. H. Taplin.
Secretary, W. B. Turner.

Wooden Valley Center—

Director—W. J. Stearns.
Secretary, W. P. White.

Directors' Meeting

The regular monthly meeting of the Napa County Farm Bureau was held May 19, 1917, at the Napa Chamber of Commerce, President Dr. Ben Stetson presiding. Upon roll call the following responded: August Lutge, Harvey Munk, C. W. Woodworth, J. P. Wassum, S. P. Barnett, George Martin, William Watson, W. H. Taplin, W. J. Stearns, J. J. Fox, S. H. Wyckoff and Farm Adviser H. J. Baade.

The minutes of the previous meeting were read, corrected and approved.

Farm Adviser's report for the month ending May 12th was read and received.

Upon motion of Mr. Lutge the subscription to the County Agent for the Farm Bureau Directorate was ordered renewed for the ensuing year. The Secretary was instructed to attend to renewal of same.

Farm Adviser's action in placing at the disposal of the County Council of Defense the entire Farm Bureau was commended by unanimous vote of the Board. The directors went on record that they desire to do all they possibly can to co-operate with the Council of Defense in any way the Council might outline.

Mr. Stetson appointed as a committee to purchase Farm Bureau pennants were reported 100 pennants were and were available at the Farm Adviser's office.

Farm Adviser was authorized to confer with the trustees of the schools of the county in regard to arranging the school vacations to enable the children to assist in harvesting the fruit crop.

Very satisfactory reports of the work being done in the Farm Centers were given by the directors.

Mr. Watson of the Soscol Center asked that the Bureau take up the control of weeds. He cited several cases where this matter needed prompt attention. The directors were instructed to investigate the weed conditions in their respective Centers and report at the next directors' meeting. The Secretary was instructed to send a circular letter to

Hudeman farm, brought a major winery for the first time to this region of Napa County. It had a capacity of one hundred thousand gallons. Gier, another German immigrant, was a major figure in the California wine industry. His purchase of vineyards in this portion of Napa added much to the prestige of the area.

It was at the tiny Castle Rock winery, owned by the Streich family that major wine history was first made--most of which has lain forgotten and ignored for many decades.

Nicholas Streich was yet another German immigrant who was attracted to the Napa Redwoods, arriving in the year 1880. According to an interview taped with his grandson, Robert, (on February 28, 1986,) Nicholas may not have settled in the Redwoods so much as to be near others of his homeland as the mountains were suppose to be frost free for vineyards!

Nicholas Streich had come to California several times to pan or mine gold and each time returned to Germany and his family. In 1880, however, he was determined to settle in the Napa Valley and he left his wife behind, bringing along sons Ernest and Robert. He first purchased a vineyard near St. Helena (or made a down payment on it) only to have a severe frost destroy the potential grape crop. Shortly before Christmas, he acquired several hundred acres just beyond Hudeman's Sprout Farm. Hudeman as a neighbor must have been influential to some degree, certainly.

The Streich vineyards were in the ground by 1881 for 1,000 gallons of wine was produced at a very small winery by 1884. This is documented in the Star of December 25. The original stone winery, 24 x 38 in size had a capacity of about 5,000 gallons. (See 1893 phylloxera study, Viticultural Commissioners of California.)

Nicholas returned to Germany in 1889 leaving his son Ernest in charge of the winery called "Castle Rock" (for the large rock outcropping found nearby). Ernest, born in 1868 took over these duties at the age of 21 years.

By what might best be described as an act of fate, another young man named Rudolf Jordan acquired the nearby Hudeman ranch and discovered in Ernest Streich characteristics that led to a long and close friendship. Both had an intense interest in the vine and wine making. The Streich farm was replanted with Rupes-tris St. George root stock which meant its production from 200 acres continued while other vineyards floundered and died out.

(The "200" acre figure is taken from the 1893 published phylloxera study of Napa County. The Directory published in 1891, however, lists only "8" acres in grapes. No other record exists as to the exact size of the vineyard but 200 seems far too high, and 8 a mistake. It was a vineyard of over 100 acres almost certainly because in 1986 there are 40 acres planted to grapes--and much vacant ground.)

Jordan apparently ignored the small winery on the Hudeman ranch and in 1896 began assisting Ernest in the making of wine at the Streich winery. He kept copious notes, two huge bound volumes (now at the University of California, Davis library) and wrote and published some of the results. His booklet Quality in Dry Wines through Adequate Fermentations was published in 1911. For the HISTORY OF SOLANO AND NAPA COUNTIES, 1912, he wrote a biography of Ernest and three pages on the history of the winery and fermentation work carried out there.

Jordan summed up the result of his research, along with Ernest, in his booklet Quality in Dry Wines:

"The object of this manual is, therefore, to show that by the reasonable use of sulfur for settling the white must and controlling its fermentation--with a similar use of bisulfite of potassium--by the heating of the red pomace and the application of bisulfate, by the addition of pure yeast to all musts to start a prompt fermentation, as well as by the cooling of all fermenting musts, a product can be obtained that is superior to that made in the old 'let alone' way.

"Pure yeast (with cooling) develops more alcohol than any 'wild' yeast working under high temperatures, and cool fermentations seem to precipitate more tartaric acid and to check the formation of volatile acid, so that the wine tastes smoother and pleasanter. These advantages recommend an earlier harvest when the sugar is lower and the acid higher than the present custom allows. The result would be lighter and more drinkable wines--with 10½% to 12½% alcohol--which, however, require greater care in their making and handling."

For years, fermenting had stopped rather abruptly and much wine lost if a heat wave hit in the fall in the wine producing counties. Jordan proposed to change that by artificially cooling the must by pumping cold water through coils surrounding the must. Whether he was the first to adopt this practice is unknown but he was among the earliest.

Jordan's use or addition of pure yeast to the must also is a milestone--though again whether he was the first per se,

requires much more historical research. Jordan, unfortunately, does not specify a year he first added pure yeast to must. (This is critical if he deserves honors today for pioneering work in this field.)

There is the distinct possibility that he adopted these concepts from the writings or teachings of Prof. Frederick T. Bioletti of the University of California, Berkeley (and later at Davis, when that campus was established in 1906). Jordan acknowledges being indebted to Bioletti "who at all times was ready, by word or pen, to instruct and help me." He also acknowledges much assistance from Professor George Husmann, "my first teacher, to whose leadership this industry owes much of its progress." (See page 11 of Quality in Dry Wines.)

Bioletti's booklet Manufacture of Dry Wines in Hot Countries published as Bulletin #167 of the Agricultural Experiment Station, University of California explores the methods of cooling must with cold water. It was published in 1905 and by this time Jordan was well along with his work at Castle Rock.

In Bulletin #197, from the same source, Bioletti writes of "Improved Methods of Wine Making" including the addition of pure yeast. This was published in 1908.

It is known additionally that as early as 1903, the University of California worked jointly with the California Wine Association in a test of pure yeast added to must during fermentation. This research work was carried out under the supervision of Professor E. H. Twight, in Sonoma County and San Francisco. Three hundred sixty tanks of juice containing 5,000 gallons each,

was tested with the addition of pure yeast. San Francisco's naturally foggy summer climate was probably chosen to achieve the desired cooler temperature musts.

Regardless of these prior experiments and the published writings of Bioletti, it seems possible that the first practical application of pure yeast to must in a routine way and in a small commercial winery, was carried out at Castle Rock Vineyards, sometime in the early years of this century, or the late 1890's!

Jordan was of this same belief as he states on page 227 of the HISTORY OF SOLANO AND NAPA COUNTIES:

"The object of this article is to call attention to such new or improved methods of winemaking as have been advocated time and again by the men of science at our State University, but which the writer believes were first systematically carried out on a somewhat larger scale at Castle Rock vineyard by E. L. Streich. It required years of patient effort and a continual criticism of the results, so that the methods employed often had to be modified to suit the conditions of the locality. The writer doubts if there is in this whole state an establishment, small though it be, where so progressive an effort has been made for a higher standard of winemaking."

(For complete text of Jordan's remarks see Appendix.)

In 1912 the Streich winery was enlarged to 42 x 78 feet in size.

Robert Jordan Streich (who was named for Jordan by his father Ernest) recalls along with long-time resident Justus

Benkhiser that during Prohibition the Streichs turned to making condensed grape juice at the winery and selling this in large amounts in San Francisco and other cities. (The five gallon cans carried a warning label that if left near a heat source, it could ferment into wine!)

In the early 1920's, the Streich family sold Castle Rock Vineyards to Henry Gier, a nephew of Theodore Gier of Oakland and the Redwoods. Gier probably continued to sell fresh wine grapes from the Streich vineyards but the long special attention to the vine and what it could produce, declined dramatically.

In the early spring of the year 1900, Napa City newspapers carried a brief announcement of the sale of the Rudolf Jordan farm "in the Napa Redwoods" to an Oakland businessman named Thomas Gier. The sale of the ranch, once so popular a summer resort, barely rated a mention in passing.

Theodore Gier quickly changed all of this for he enjoyed public attention and had many, many friends. He was German born and like Hudeman, soon invited various German clubs to spend holidays or weekends in Napa Valley. The Napa Daily Journal of June 5, 1900 offers one example:

"Sons of Herman. Napa Lodge of Hermann Sons had a basket picnic at the old Hudeman place in the Napa Redwoods Sunday. Mr. Theodore Gier, the new owner of the property, very kindly permitted the use of his beautiful grounds, and fully two hundred people from Napa and Sonoma counties enjoyed the

perfect day, the beautiful scenery, the pure air, and the appetizing dainties spread for lunch. . . ."

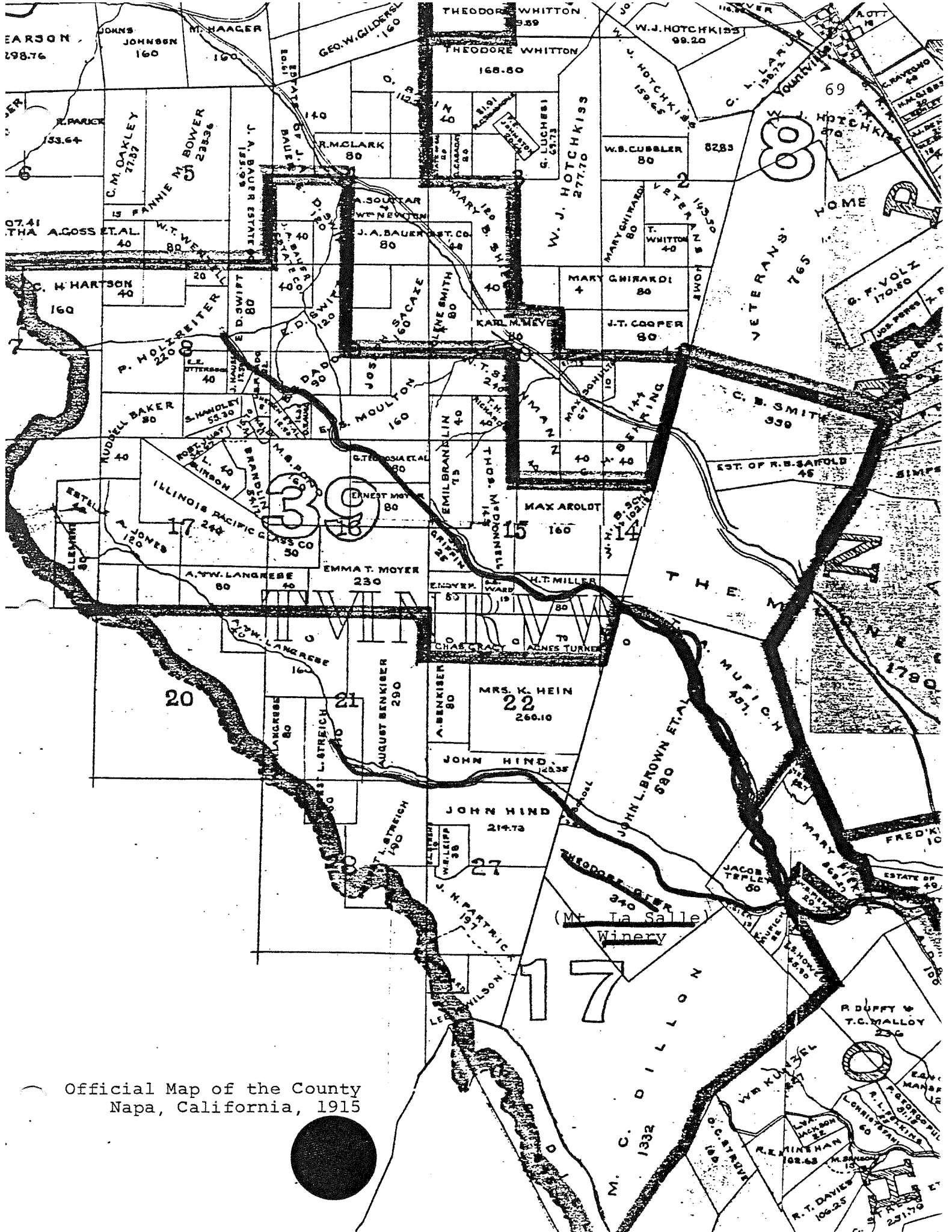
Dozens of similar newspaper stories appeared in the Napa newspapers for decades thereafter, some even making Bay Area news journals. Gier had the entire Chamber of Commerce membership from Oakland up to his ranch and the photograph is still in the collection of the Christian Brothers at Mont La Salle.

In June, 1903 the Pacific Wine and Spirit Review of San Francisco (the only major wine publication in the state) carried an item which read:

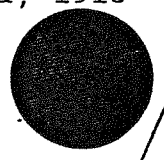
"The stone work on the new wine cellar being built by Theodore Gier, in the Napa Redwoods, is nearly completed, and the building will be ready in all ways for the reception of the coming vintage. Work has also been commenced on excavations for a distillery building adjoining the winery."

Long-time residents of the Redwoods like the Brandlins, Streich, Fishers, Holzreiters or Benkhiser may have watched with some fascination as the winery took shape--there was nothing locally approaching it in size. Like most wineries of the time, it was constructed recessed into a gentle sloping hillside on the property so that horse and wagon loads of grapes could be guided directly to the top story for unloading and crushing. (Gravity flow was utilized for movement of the wine to the lower floors.)

The winery was 80 feet in length, with the front door generally facing the east. It had a depth of 60 feet, and was three stories--all of local stone. If fermenting capacity



Official Map of the County
 Napa, California, 1915

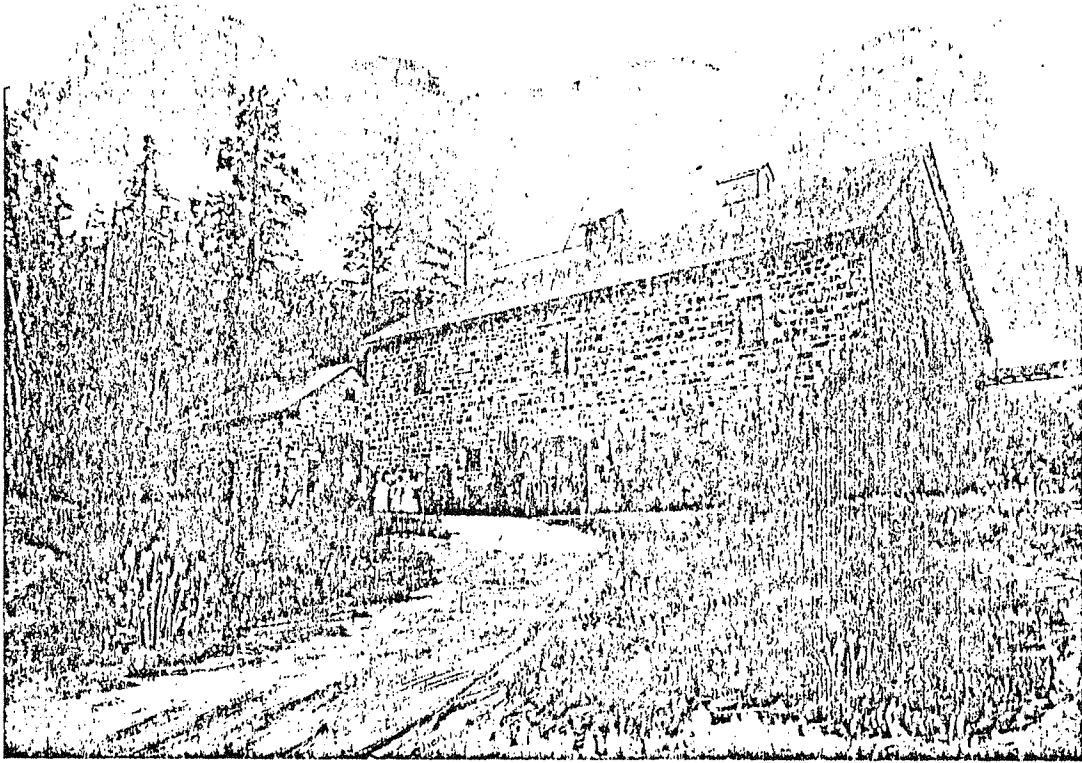


were counted, the winery could hold 150,000 gallons, and in a squeeze as much perhaps as 200,000 gallons. Next to the winery, Gier had his distillery constructed, modest in size, 40 feet long by 30 feet in width but it, too, was larger than any winery in the Redwoods.

Gier immediately began clearing more of his land for vineyards, no doubt adopting the Rupestris St. George root stock which was now finally coming into favor as the solution for the phylloxera. At its peak under Gier ownership, the vineyards may have extended 150-200 acres. He imported the finest European vines from Germany and France, being particularly interested in Rhine wine and the Cabernet Sauvignon.

That Gier was exceptionally successful in his wine efforts is attested to by the awards he won at two of the major pre-Prohibition wine competitions held in the United States. Gier won five Gold Medals at the Alaska-Yukon World's Fair held in Seattle in 1909. In the Pacific Wine & Spirit Review of September 30, all of the awards are listed. Gier is listed ninth of 20 Gold Medal winners. Considering that California had 500-600 wineries, THIS IS SOME DISTINCTION.

Gier's awards at the most prestigious wine competition of them all, in the pre-Prohibition period, the 1915 Panama-Pacific World's Fair in San Francisco, included a Medal of Honor for Sparkling Sauterne, six Gold Medals and three Silver Medals. The number of medals given out at this international wine event is large--at least 200 to California vintners alone. But considering again, that there were now close to or more than



Storage House of Theodore Gier Wine Company

Greater Oakland, pamphlet, 1911
(new Gier winery and distillery)

700 wineries, and less than fifty of them won awards, any medal earned considerable praise and attention.

UNFORTUNATELY, Theodore Gier did not separate his Napa Redwood wine from his Livermore Valley wines! He owned a major winery near Livermore, and farmed a second Napa County vineyard immediately south of the town of St. Helena. Some of the winners in the 1915 event indicate origin, such as "Sauterne Pride of Livermore." How many of the medals he won for Napa Redwoods produced wine will probably never be known--there are no historical records surviving which might shed light on this delicate issue! That some or many of the medals were of Napa Redwoods wine is a certainty!

At Ghent, Belgium, in 1913 Gier wines won the "Diploma de Honeur," the second highest award possible and a "Gold" medal for his wines overall. Some of these came from Napa County. (See following page.)

Theodore Gier is one of the major historical figures associated with the California wine industry, 1900 to Prohibition. He established the "Theodore Gier Wine Company" of Oakland in 1883, a wine importing firm. In all likelihood he was forced into establishing his own vineyards and winery (a ready source of wine), when the phylloxera nearly halted the export of wine, cognac, etc., from European countries. His "Giersberger Vineyards" were set out in Livermore in 1892. The Livermore Herald of January, 1896 devoted a 25 page special edition to the valley and featured Gier's vineyard prominently.

Just prior to the 1906 earthquake, he established a branch office and wine vault in San Francisco at 116 Battery Street.

"Napa came away from Ghent, Belgium with flying colors. At the exposition being held there, a gold medal was awarded to the Theo. Gier Wine Co. for wines exhibited."

(These were either wines made at Mont La Salle or his St. Helena winery!)

Napa county came away from Ghent, Belgium, with flying colors. At the exposition being held there, a gold medal was awarded to the Theo. Gier Wine Co., for wines exhibited. Tokalon Wine Co., silver medal for wines; gold medal to Bruck Grape Juice Co.

The following is taken from the Oakland Tribune of July 10th:

With opposition from 1800 French winemakers exhibiting at the Universal Exposition, Ghent, Theodore Gier, of the Theodore Gier Wine Company of this city has just been awarded the "Diploma d'Honneur" and a special gold medal for their excellence. Thirty-five judges, of which twenty-seven were Frenchmen, unanimously awarded the American vintner the highest and most coveted prize other than the Grand Prix itself.

This is regarded by Pacific Coast winemakers as a distinct triumph for California wines, especially since the French have completely dominated the exposition, which is said to be the greatest in extent since the Paris fair of some years ago.

The notifications follow.

Exposition Universal, International, Ghent, July 1, 1913.

Col. Theo. Gier, Oakland, California—Dear Mr. Gier: I have received your esteemed favor and hasten to inform you that I had already entered your wines, and it is with pleasure that I report that they took the grand Diploma de Honneur, which is the highest award next to the Grand Prix, and includes the gold medal. The wines have attracted very much attention and we had a fine display.

Trusting that this may meet with your approbation, and assuring you of my highest consideration.

Yours very sincerely,
FRANCIS HOPE.

The French had 1800 wine exhibitors.

Ghent, July 7.

Col. Theodore Gier, Theodore Gier Wine Company, Oakland, Cal.—Dear Col. Gier: It is with pleasure that I advise you that we have secured an additional gold medal for you for the excellency of your plant and system of wine making and its value to the wine industry. This is the largest and most beautiful international exposition yet held. France dominated the show and had 1800 wine exhibitors. Sincerely,
FRANCIS HOPE.

St. Helena Star August 1, 1913
Gier wins "Diploma de Honneur"
2nd highest award at Ghent, Belgium

He always had an opinion on any topic and was a very quotable source for the Pacific Wine and Spirit Review. Two months after the '06 earthquake had destroyed 45,000,000 gallons of wine in San Francisco alone, the journal carried a story on Gier's thoughts about the rapidly escalating cost of grapes for the fall harvest:

"Colonel Theo. Gier, one of the largest wine grape growers and winemakers in the State, has just returned from an extensive trip through the wine grape-growing districts of the State, with a view to measuring the exact condition of the grape crop this season."

Gier announced that the grape crop would only be one-third of normal, due to late spring rains.

"In ordinary seasons this shortage would not make a very marked difference in the prices paid for wine grapes, although, of course, prices would necessarily rule higher, but, owing to other conditions [the earthquake] prices will range from 25 to 30 per cent higher than paid last season."

In 1912 the wine journal carried a photograph of Gier and biography. Only the most prominent wine industry leaders were so honored. He was a founder of the Bank of Germany in Oakland, "a member and director of the State Board of Agriculture" as well as on the Fair Board for Alameda County. He helped organize the first Merchant's Exchange in Oakland, the Chamber of Commerce, the California Development Board and prominent member of half a dozen social clubs. For assistance to Germany in the Boxer War with China, he was decorated by the Emperor of Germany with the

"Order of the Crown" and served as a Colonel on the personal staff of California Governor James Gillett.

When Gier acquired the old Hudeman/Jordan vineyards in the Napa Redwoods of Napa County, this was news in the California wine industry. For the hundreds of vintners who had not heard of the Napa Redwoods before, this all changed! Another story in the March, 1907 Review added:

"From this vineyard and 160 acres of grapes at St. Helena the firm gets its clarets, and is also producing some Johannisburger of which it is very proud. The titles of 'Giersburger' and 'Sequoia' [his Napa Redwoods name] are used to distinguish the output of the forementioned vineyards while 'Pride of Livermore' is for all wines coming from that valley."

Gier was a frequent advertiser in the Review, for decades! Often his advertisement ran on the front page of the wine publication (see xerox copy example on following page).

Gier probably earned as much notoriety for his expertise at entertaining as his wine. One final item requires quoting in its entirety in that regard. It is from the "Wine and Vine Notes" weekly column in the St. Helena Star of November 15, 1912 and illustrates again the attention he drew to the Napa Redwoods:

"Once a year during the vintage season, Theodore Gier invites the Singing Society of the Oakland Turn Verein up to his Sequoia Vineyard in Napa County, and a jolly time they have during the week-end. This year, about forty members made the journey on Sunday, October 13th, and on their arrival in St. Helena they paid their respects to Jacob Beringer. After sampling some of

March 31, 1907



THEODORE GIER

THEODORE GIER,

PRESIDENT of the Theo. Gier Wine Co. of Oakland, Cal., which he established in 1883. Mr. Gier was born at Peine, Germany, where he received his education in the common and high schools, as well as business and commercial colleges. Shortly after leaving school Mr. Gier came to America and has since made California his home. In 1883 he entered into the wine industry, as a dealer. In 1892 Mr. Gier secured his first vineyard and entered the growers' class, since which time he has acquired valuable properties in both the Livermore and Napa Valleys, the two most productive at Saint Helena.

Mr. Gier now makes the city of Oakland his residence, where, through executive business ability and public spiritedness, he has become one of the best liked and foremost citizens.

In September, 1907, Mr. Gier organized the Bank of Germany, one of Oakland's strongest financial institutions of today. He is a member and director of the State Board of Agriculture, as well as having been appointed by the Board of Supervisors as Exposition Commissioner for Alameda County, at this time being chairman. For valuable services rendered during the Boxer war, when Oakland was made a base of supplies, Mr. Gier had the honor of being decorated by the Emperor of Germany with the medal of the Order of the Crown and has also served four years as colonel on the staff of Governor Gillett. He was one of the organizers of the Merchants' Exchange of Oakland, of which body he was for several years president. He was also one of the organizers of the Chamber of Commerce and the California Development Board, and now holds the office of chairman of the finance committee of both organizations.

Mr. Gier is a member of several of the leading clubs of San Francisco, prominent among which is the Union League; also a member of practically all of the Oakland clubs of moment, one of the organizers of the Army and Navy Club, and a member of all German societies in both San Francisco and Oakland.

OAKLAND is growing rapidly from a quiet country which used to be known as "the bedroom of San Francisco," into a live business community, and the leading men are embracing the opportunity offered with both hands. One of the best known firms in that prosperous city, Theodore Gier & Co., has removed its headquarters from the old Fourteenth street to 1225 and 1227 Broadway. As a representative of the firm epigrammatically put it, "A live firm does business on a live street," and this fact, together with the demand for enlarged accommodations, caused the removal.

The new headquarters on Broadway—the firm has three buildings altogether—occupies the main floor and basement, each covering about 50x140 feet of space, every inch of which is being utilized to the best advantage. Barrels and bottles containing the best brands of wines and liquors leave but a narrow passage leading to the cozy sample room in the rear, well patronized, as the new location, in the close vicinity of the postoffice, insures a good amount of transient custom.

The output of three vineyards is required to supply the steadily increasing wine business done by Gier & Co. The firm prides itself particularly upon the California wines produced upon its own properties, and has had the good fortune to give them distinct titles. Gier & Co. also hold the titles for Metropole Bourbon and Puck Rye Whiskies.

The vineyards consist of 500 acres at Livermore, producing sauterne, burgundies and rieslings; 400 acres at Napa, with the main wine cellar capable of containing 3,000 cases. From this vineyard and 160 acres of grapes at Saint Helena the firm gets its clarets, and is also producing some of the best burgundy of which it is very proud. The titles of "Gier" and "Sequoia" are used to distinguish the output of the mentioned vineyards, while "Pride of Livermore" is the title of all wines coming from that valley. "Sequoia Brandy" is another feature of this firm's fine catalogue. Altogether, taking into consideration the combination of stores and vineyards, the quality of goods placed on the market, Theodore Gier & Co. hold a high and distinctive position in the wine trade.

February 29, 1912

the best Beringer Bros. wine and favoring their host with several appropriate songs, they marched as a body to Mr. Gier's vineyard at Crane's station and there were given a delightful luncheon.

"Later they took the electric cars to Napa, from whence they were conveyed to Mr. Gier's mountain retreat among the redwoods. A tiny mountain stream gurgles past the club-house and provides ample water for a series of fountains down the flower-bedecked hillside, emptying into a lily covered lake, where one may row.

"On Monday, October 14th, Mr. Gier entertained, in addition, about twenty-five important Napa officials and representative businessmen at luncheon. It was a merry gathering, and between the toasts, the tuneful songs and sprinkling of political talks and repartee, every one was pleasantly entertained.

"Giersburger riesling and claret were served, as well as some excellent sparkling Burgundy contributed by Emil Streich, Mr. Gier's neighbor.

"The Napa officials complimented Mr. Gier on the great assistance he had given in making possible the splendid mountain road that leads for miles to his hillside vineyard."

To his other credits, Gier was a public benefactor if he paid for the construction and improvement of miles of road leading to the Napa Redwoods.

Incidentally, it was in 1903, the same year as construction of the Gier Winery in the Redwoods, that Gier purchased the John McPike farm just south of St. Helena. He may have added nearby acreage to it for when O. J. LeBaron purchased it in 1920, the farm was 221 acres in size, including fruit trees, walnuts, a

large vineyard and winery. LeBaron paid Gier \$150,000 for the property. (This is now the Napa Valley Cooperative Winery.)

Gier may have needed the funds to pay lawyer fees for breaking the Prohibition laws in May, 1922 and for which he was arrested. He was a vociferous opponent of Prohibition, believing the country had lost its senses in banning totally the production or sale of wine. In April, 1923 the courts ruled in Oakland that he had to spend three months in jail for his offense(s). He survived the ordeal and lived into the early 1940's, dying a few months before his nephew, Henry Gier, who owned the nearby Streich farm and winery. Henry died in August, 1945.

A WHOLESALER'S AND RETAILER'S MEDIUM

PACIFIC WINE, BREWING & SPIRIT REVIEW

ESTABLISHED 1878

Vol. 57.

SAN FRANCISCO AND LOS ANGELES, SEPTEMBER 30, 1915

No. 11

Thea. Gier Wine Co.

GIEBSBERG



The Home of the "Giersberger"

Wine Growers and Brandy Distillers

Main Office and Cellars:

531-593 EIGHTEENTH STREET OAKLAND, CAL.

Pacific Wine, Brewing & Spirit Review, San Francisco, Ca. September 30, 1915

PART FIVE

The Post-Prohibition Years and More Recent Times

Mont LaSalle & The Christian Bros.

On May 29, 1930 Theodore Gier signed the deed which transferred ownership of his Napa Redwoods property to the Christian Brothers, a Catholic church teaching order. The Brothers had operated a winery in Martinez, California since the early 1880's, their first wine being made in 1881. They needed more room to expand their production of sacramental wine, plus building a new school to teach novitiates of the Order.

The Christian Bros. accomplished as much, if not more, for bringing notoriety to the Mt. Veeder-Napa Redwoods as everyone who proceeded them, including the illustrious Gier. From 1935 to 1941, the Order won the first wine medals, including Golds, for wine produced distinctly and identified solely with the Napa Redwoods.

In a brief history of the Order and the Mont La Salle Winery, Napa, Ca. prepared in 1966 by Brother Justin Meyer, he states they acquired 100,000 gallons of dry wine left by Gier. The wine must have been at its peak of perfection, having aged the thirteen plus years of Prohibition. The Bros. moved 54,000 gallons of "nearly sweet wine" from Martinez to Napa.

Justus Benkhiser, a life-long resident of the Redwoods, went to work for Gier at the age of 16 years or 1927 and continued to be employed by the Christian Bros. (he stayed on for fifty years). Benkhiser believes the Gier vineyard was down to only about 100 acres when sold in 1930. "Most of the grapevines had been grafted over to Alicante Bouschet" recalls Benkhiser and Bro. Timothy, long-time cellar master of the Order agrees: "The juice was so red that we used to say we could paint the side of a building with it." (Bro. Timothy helped move cooperage from Martinez in 1931 and came to stay permanently at Mont La Salle in 1935.)

In about 1940, the Order began replanting much of the land surrounding the winery which once had been vineyards. "We sold them grapes off our land," adds Benkhiser, "anyone who grew grapes after Prohibition or in the 1940's in the Redwoods, sold mostly to the Christian Bros."

From the beginning, the Order saw the need to publicize the wines made at Mont La Salle and particularly the fine mountain quality of the grape. Two months before Prohibition ended (December 6, 1933), Brother George and Brother Edward posed in front of the immense redwood tanks filled with sacramental wines for news cameramen from San Francisco. It was all part of a tour arranged by the Redwood Empire Association and included stops at Beringers and Beaulieu.

A week later Hearst Movietone newsreel cameramen arrived from Los Angeles to film the resumption of wine making in the Napa Valley and again visited Mont La Salle Winery. While probably not identified as being "in the Redwoods," Mont La Salle Winery was earning significant attention for the area.

Incidentally, a one-reel "talkie" film was prepared for release in November, 1934 by Arthur Berthelet. It was titled "To You, America" and featured prominent California wineries. While publicity associated with the film does not mention Mont La Salle, it must have been included because the Brothers offered a contrast to the usual commercial wine operation, i.e., religious apparel, etc.

When the Order dedicated its new \$500,000 Novitiate (school) in September, 1932, 1,500 guests thronged the winery grounds, vineyards and wherever there was place to sit or stand. It is suspected that many of the Catholic faith were in attendance and perhaps the majority had not heard of the Redwoods before. The Star of September 9 opened its story with this lead:

"With more than 1,500 people present, the new \$500,000 Mont La Salle Institute Novitiate, the Christian Brothers training school in the Napa redwoods, was formally dedicated Monday. Visitors included clergy from all parts of the State, as well as large delegations from the bay region and other places."

The Order put in the first cement floor in the old Gier winery within two years of its arrival and added 52 upright oak tanks varying in capacity from 3,000 to 7,000 gallons. The second floor or fermenting room contained 15 redwood tanks each holding 2,300 gallons with 115 oak ovals for additional storage, each with a capacity of 600 gallons. The distillery was converted to a sherry oven, with five, 7,000 gallon tanks of wine kept heated or "baked" for four months at 125° to 135°.

Wine Industry Talkie Film

During the past month, Arthur Berthelet, manager of the Hollywood Screen Guild, has been photographing all the leading wine plants and vineyards in the state. These scenes are to be incorporated in an impressive sound picture that will tell the story of California's grape and wine achievements in moving picture houses all over the United States. It is expected that the picture will be ready to be released about December 1.

The picture will open with an historic scene showing Father Junipero Serra, who will be impersonated by one of the big Hollywood stars, and will close with a beautiful banquet scene in which one of the favorite screen actresses, garbed as California, will rise and offer the toast, "To You, America", signifying that the Golden State is now able to supply the land with fine American wines.

The talkie picture will be one reel in length, containing only the most important shots secured by Mr. Berthelet. But the silent version, which will be three reels in length, will include every scene photographed. It will be used at meetings, banquets, and gatherings of all kinds and will enable the wineries that cooperated to show the principal features of their establishments. If you want your plant included, get in touch at once with Arthur Berthelet, Hollywood Screen Guild, 647 N. Martel Avenue, Hollywood, California.

The picture is now being assembled in Hollywood where the sound features are being added. The text of the talkie has been prepared by H. F. Stoll.

Will Advertise Napa County.

Accompanied by representatives of the St. Helena Chamber of Commerce, Stuart Dunbar, publicity man for the Redwood Empire Association, and two news cameramen visited several Napa county wineries yesterday obtaining pictures of crushing operations.

The party embarked at Napa, where they were joined by Supervisor Thomas Maxwell, who accompanied the group on their first visit to the Christian Brothers vineyard in the mountain Gier winery, where thousands of gallons of fine sacramental wine are stored under government permit. A number of other pictures of similar scenes about the grounds were also obtained.

The second stop was at the Inglenook winery, where wine-making is in progress. Photographs were made of the American group in the tasting room and other scenes. Miss Helen Wheeler posed beside a richly carved 100-gallon antique oak cask as well as in several other pictures.

Lunch was enjoyed at Hotel St. Helena, following which the group visited the Bernier winery. There Mrs. Gene Bales and Miss Ellis Wilson were photographed in several interior scenes in the famous underground tunnels.

The final stop was made at the de Latour winery at Rutherford, where crushing scenes were photographed and the young ladies posed beside an immense 32,500-gallon tank.

The photographs will be released next week to paper all over the world. Particularly in the United States, they will receive wide publicity because of widespread interest in wine-making on account of the approaching repeal of the 18th Amendment.

Albert G. Griffith and Andrew McNeil represented the Chamber of Commerce on the expedition. James Beard, representing the Star, was in the party on it. Four of the wineries.

Next week news reel cameramen will visit the Bernier and Martin wineries and obtain shots of wine-making operations.

California Grape Grower, November, 1934

Moving Pictures At Wineries.

Cameramen for the Hearst Movie-tone News were in Napa valley Tuesday making moving pictures of crushing activities at several of the wineries. Pictures were taken at Beaulieu Vineyard at Rutherford, Beringer Brothers Inc., in St. Helena, and several others. These will be shown in news reels in theatres throughout the country and will be splendid advertising for Napa valley. In addition to the moving pictures, a number of still pictures of views of the wineries were taken.

Accompanying the cameramen on their trip was H. F. Stoll, of San Francisco, editor and publisher of the California Grape Grower, a publication devoted principally to the viticultural industry. Mr. Stoll has been interested in the viticultural industry for many years and in pre-prohibition days was a frequent visitor to this section, especially during the vintage festivals.

St. Helena Star October 13, 1933

St. Helena Star October 6, 1933

Within a short time, the Order also added a new wine label not seen before, "Christian Bros. Wines." All of the sacramental wine had carried a "Mont La Salle" label. It was the same with its commercial wines until the year 1937 when the "Christian Bros." label was debuted.

There seems to be no accurate count yet on how many wine medals and awards were won by Mont La Salle from 1934 to the purchase of the historic Greystone Winery at St. Helena by the Order in 1950. (Thereafter awards might be for wines produced in either location.) The tally is important to the history of the Mt. Veeder-Napa Redwoods region. To the wine consumer, wine medals are one method of gauging wine quality and identifying an area for its wines. "Christian Bros." or "Mont La Salle" labels did not carry any reference to the Napa Redwoods but they did not need to. Followers of the brand and wine writers quickly discovered the location.

The first Mont La Salle wine award was a Silver Medal given for Port wine at the California State Fair in 1935.* In 1936, they were awarded a Silver for Cabernet and Sherry. In 1938, a somewhat surprised wine industry learned that a Gold Medal for Cabernet Sauvignon was awarded to Mont La Salle, ranking them alongside Golds to Beaulieu (Georges de Latour was the master Cabernet Sauvignon vintner) and Scatena Bros. of Healdsburg.

In 1939 at Sacramento they added a Gold for Sherry and two honorable mentions for Sauterne and Muscatel wines. In 1940, the brothers won honorable mention for Cabernet Sauvignon and Angelica and in 1941, the last year before suspension of the

*More recent research indicates Mont La Salle Cabernet Sauvignon won a "2nd Place" award in the State Fair in 1934. No medals were provided that year.

Fair due to the war, they picked up five honorable mention ribbons.

A witness and participant in all of these events is Brother Timothy who began wine making at Mont La Salle 50 years ago! His status as a world-renowned wine master has enhanced the Napa Redwoods wine and viticulture reputation immeasurably.

Recent Times in the Napa Redwoods

The only other winery to survive Prohibition in a semi-operational status was the Mt. Veeder or as it was soon renamed "Mayacamas Winery". It had been owned since 1921 by Henry Brandlin.

Chester and Richard Brandlin, his sons, recall that their father immediately planted Alicante Bouschet grapes. He shipped grapes to San Francisco and other Bay region cities and he made wine. "He probably did not have a permit to make it", both will add if pressed on that point but say it with a smile. Many wineries operated without permits. The U.S. Treasury Revenue agents seemed less concerned about the making of wine illegally than they did about unlawful distilled beverages. Brandlin did make wine each year at the Mt. Veeder winery and it was quietly carried off by many clients in their own automobiles.

Two guests at the nearby Lokoyoa Lodge who found Brandlin's wine much to their liking, and the view, and the old winery, were Walter and Mary Taylor. In 1941, they convinced Henry he should sell them the property. The Brandlins moved down the road about two miles to another farm they had owned for some years. It included a large vineyard, about forty acres in size and planted to Zinfandel, Mataro, Sauvignon Vert and Alicante Bouschet. During the 1940's and 1950's they sold all of their grapes to the Mont La Salle Winery.

The Taylors struggled with their newfound adventure only briefly before the advent of World War II. After 1945, they replanted some portions of the vineyards. The Cabernet Sauvignon was of the least interest to them, they preferred white wines. They early on made a "Zinfandel Rose," a forerunner to the current popularity of White Zinfandel. They also had a Gamay Rose, and Chenin Blanc.

The Taylors made a major contribution to the beginning of the 1970's wine boom in California and the United States by initiating in Southern California home wine tastings. Wine tastings as events may have done more to spark an interest in wine consumption than almost any other public relations endeavor.

Wines and Vines (the California wine industry publication since 1935) carried a description of the Taylor/Mayacamas wine tastings as far back as March, 1958. They poured Mayacamas Napa Redwood wine for the Pasadena Liberal Arts Center, Wine Connoisseurs of Altadena, Ca., Faculty Club of Claremont Colleges, the American Institute of Mechanical Engineering, Alumnae of Scripps Institute of La Jolla, Ca. and for the United Commercial Travelers of Long Beach.

Eighteen months later, the same publication again described the private home wine tastings the Taylors were arranging in Los Angeles. The events were proving so popular the Taylors often spent weeks in Southern California pouring their wines. In a few years, the Wine Institute in San Francisco and the California wine industry picked up the idea and carried it across the nation. The Taylors may not deserve to be credited

with originating the concept, of course, but their use of the idea in private homes must have been original with them and their success generally led to its being copied widely. Whether the concept originated one wintry afternoon at the winery high on Mt. Veeder, is of some historical importance.

Only a few of the Pre-Prohibition vineyards survived into the 1950's and 1960's. Besides Mont La Salle (Gier) and Mt. Veeder/Mayacamas, there was the just mentioned Henry Brandlin vineyard (still the family home at 1310 Mt. Veeder Road), Justus Benkhiser's small vineyard plot a few miles west of Mont La Salle, and the vineyard at the old Streich winery (owned after February, 1950 by San Franciscan J. Perry Yates. This vineyard was gradually replanted though it is only about half its original size).

There was a fifty acre vineyard still thriving in 1950 on the Leslie Ashley farm, the site of the previously mentioned St. Elma winery. (This was later acquired by Veeder Hills/Veeder-crest wines.) Joseph Conti was also tending a few acres of vines which were remnants of the Dr. Bushnell Pond wine making. His brother, Frank Conti, farmed a half dozen acres of grapes nearby. The Comada family farm, dating back to the 1920's had grapes tended in the 1950's by the Timmons family (now owned by the Lundstroms). There was a vineyard of perhaps fifty acres still surviving and owned by Thomas Simmons (which later became the property of John Wright and Domain Chandon winery). Here and there other small vineyard plots nearly a hundred years old leafed out each spring but generally were only a source of food for hungry deer in late summer.

PART SIX

Mt. Veeder's Viticultural Renaissance--Mt. Veeder Replaces
Napa Redwoods in Area Identification

By the late 1960s and early '70s, vineyard replanting resumed once more in the Mt. Veeder area as a wine boom appeared much more certain for the Napa Valley and parts of California. There were hints of new wineries to be built on the valley floor, the first in many decades. New doors and hinges were added to refurbished ghost wineries, those wine cellars which had not operated since before Prohibition.

The old redwood cooperage was rolled out and dismantled. New stainless steel fermenting tanks were brought in with refrigeration jackets. The must could be cooled down to almost any temperature desired for fermentation.

At the Napa City-County Library in 1972, the staff began working on an "Indexer's Manual" to assist in indexing current events carried in the daily Napa Register. There was no guide to the newspaper. The project was long overdue.

It took months to put the manual together. Hundreds of sub-headings had to be selected, including the most commonly accepted names for geographic sub-districts within Napa County. "Mt. Veeder" was accepted as the designation for all events occurring in Mt. Veeder/Napa Redwoods. (This transition will be examined in more detail shortly).

- MT. VEEDER WINERY

There is no record as to exactly who planted the first new vineyard during this renaissance but the honor could go to Michael and Arlene Bernstein. The year would be 1965.

Bernstein, a San Francisco lawyer wanting to make some changes in his life, had purchased a small farm three years earlier at 1999 Mt. Veeder road. The old prune orchard hinted at the likelihood of a vineyard many decades before. (When the phylloxera destroyed most of the valley's vines by 1900, the prune saved many farmers from bankruptcy. In some years the prune provided a greater monetary return per acre than grapes, even when they reached the high price of \$35 or \$40 a ton.)

The Bernsteins planted only two varieties of grapes, at first. They liked the Cabernet Sauvignon and added some Merlot needed for blending for eventual wine making.

Bernstein also came to the quick realization that he would need other grapes for wines which could be produced and sold long before his Cabernet was ready for the market. He added Chardonnay and even a small portion of Malbec. By 1973 the Napa Register (July 28) could report in detail on Bernstein's vineyard activities and document that he had eleven acres in vineyard.

Home wine making had been a hobby of Bernstein in San Francisco and he crushed some of his own Mt. Veeder grapes for this purpose in 1970. The results convinced him to now seriously pursue

a goal of building a small winery. That became a reality in 1972 when the "Mt. Veeder Winery" was established, with Kim Giles as wine maker and Brad Webb as consultant. (Webb was one of the partners in restoring Freemark Abbey Winery north of St. Helena, only a few years before.)

The Christian Bros. Mont La Salle Winery and the Taylors at Mayacamas had their first competition in many decades. Wine production would, however, remain small--only 20,000 or so gallons annually.

Shortly before the Bernsteins were to begin their tenth crush, they were visited by a young Henry Matheson and his wife Lisille, from Miami, Fla. Matheson had heard Bernstein might consider selling his mountain retreat and within hours a deal was nearly concluded. In December, the Mathesons moved to their Mt. Veeder Winery and home and the Bernsteins took up lodgings in Napa. The two families had never met before. The transition though smooth, was fast paced to say the least.

Matheson is a third-generation Miami resident whose family dealt largely in real estate and investments. He wanted a change and admits that agriculture had been a dream of many years. He had not considered viticulture until visiting an Ohio wine region and was unceremoniously bumped off a plane flight. The airline offered him a free ride anywhere the carrier flew, as some compensation. He choose San Francisco and friends there gave him the customary wine tour, including Napa Valley.

Mt. Veeder Winery's grapes are actually grown in two vineyards, the second is about a mile north of the winery and almost 700 feet

higher in altitude. Beside Cabernet Sauvignon, the winery produces Zinfandel and Chardonnay, all of which are made from their own grapes. Malbec, Petit Verdot and Merlot are grown in small amounts for blending.

MAYACAMAS VINEYARD

Mayacamas Vineyard owner Robert Travers is another of the areas modern viticulture pioneers since he too, arrived in the 1960s. He even visited the winery he was to eventually purchase, in the '50s, tasting the wine and becoming convinced that the hillsides here produced grapes of rare quality.

Born in Long Beach, Ca., he is a Petroleum Engineering graduate of Stanford University. He turned to agriculture as a new challenge from his family's long involvement in oil and gas exploration.

It was in 1965 that Travers made his first offer to the Taylors to buy their Mayacamas Winery. They rejected the offer and he spent the next three years studying viticulture at Davis, Ca., working at the Joe Heitz Winery and immersing himself in viticulture. In September, 1968 the Taylors accepted his offer and he shortly thereafter moved to the south side of Mt. Veeder and his new home and full time occupation.

The original vineyards and winery date well back into the late nineteenth century, as has been noted in previous portions of this study.

Mayacamas vineyards have grown to 48 acres in size, most of the vines being of the Cabernet Sauvignon or Chardonnay.

Mayacamas wines are among the "biggest" in all of Napa Valley and among the most distinguished wines produced in California. Travers doesn't hesitate to advise his customers to put the wine away for ten years before drinking.

Three other grape varieties are raised on the steep slopes and includes Sauvignon Blanc, Pinot Noir and "ninety-five" Zinfandel vines. The winery may have achieved a historic milestone with its White Zinfandel wine. A White Zinfandel was produced at the winery in the early 1950s, long before the current popularity of this style. And it sold very well. A White Zinfandel was not uncommon long before Prohibition in California.

With a storage capacity of only 50,000 gallons, the owners previous to Travers stretched their capacity somewhat by attempting to carry a full line of wines, a common practice of the time. Not only did the winery sell a half dozen dry wine types, they had their own bottled Port, Sherry and even Vermouth.

Mayacamas vines have a south by southwest exposure to the sun, but that does not prevent them from being dusted with snow at least once a year. The vines vary in elevation but are all above the 2000 foot level on Mt. Veeder.

Production rarely exceeds a ton per acre, even in the best of years. Rainfall is heavy on the mountainside and can measure as much as 80 inches a year. The ground does not hold the moisture, in part because of the porous nature of the volcanic soil.

The vineyards and winery are at 1155 Lokoya Road and are possibly the highest vines in terms of elevation in all of Napa

county. A winding gravel road quickly convinces most tourists that they have indeed left behind the more genteel wine estates and are entering the realm of growers with considerable spirit and individualism. This indeed, is a hallmark of everyone who calls the Mt. Veeder area, home.

VOSE VINEYARDS

Close on the heels of the Bernsteins and Travers arrival was Hamilton Vose of Chicago, Ill. whose occupation immediately before turning to viticulture was racing sports cars. He purchased over 500 acres north of Mt. Veeder in the year 1970. Heavily forested with trees and brush, there appears to be no previous history of viticulture on his farm which is at about 1,450 feet of elevation.

Vose did most of the clearing himself, of the forest, adopting the slower pace of a powerful caterpillar tractor. His first vines were planted in 1973. The vines were Cabernet Sauvignon, Zinfandel and Chardonnay.

The harvested grapes at Vose Vineyards were sold initially to Cuvaison and Quail Ridge wineries. The high praise accorded the wines surprised Vose. Wine consultant Brad Webb made the first Quail Ridge wines which aided in bringing considerable attention to the potential for all grapes grown in the Mt. Veeder district.

Vose, a broad-shouldered man who looks very much like he once played professional football, experimented with home wine making as early as 1975 but his winery operation was not bonded

until 1977. Vose suspects that his White Zinfandel wine produced that year may be only the second wine of that variety made in Napa Valley.

About 100 acres of the first Vose vineyard were sold to William Hill, also an ardent admirer of Napa's mountainsides for grapes and production of world-class wine. That vineyard is still owned and farmed by Hill.

Eventually, Vose maneuvered his caterpillar, with its front mounted blade, over another 100 acres of ground so as to clear the land for vines. Vose Vineyards now produces about 50,000 gallons of wine annually at 4035 Mt. Veeder Road.

WILLIAM HILL

Former Oklahoman and Stanford University MBA graduate William Hill has become the best known and most vocal supporter of the concept that hillsides make better grapes and the finest wines. His initial interest was all on Mt. Veeder but has now broadened to Atlas Peak, on the east side of the Valley.

Hill's involvement began in 1977 when he formed "Veeder Hills Vineyards" and acquired title to the 502 acre Partrick cattle ranch. A member of Hill's organization then was Robert Craig. Fifty-six acres had been cleared and planted to grapes with Hill and Craig expanding the vineyards.

The Partrick ranch/s date back before the turn of the century and have some unique history. Partrick was elected to the Napa County Board of Supervisors in the early years of this century and was a leading advocate of good roads so that the county's economy might expand. As a consequence, the Mt. Veeder

area soon had some of the best roads in the entire county.

Partrick was an enthusiastic back of a new highway in 1915 to be constructed between Napa and Sausalito. The highway was to provide easy access, via ferries, to the Panama Pacific International Exposition. This world's fair and its prestigious wine competition, honored the opening of the Panama Canal.

Hill and his partners sold Veeder Hills within a year or so to Donald Hess of Switzerland.

Hill still owns the 100 acres of vineyard he purchased from Hamilton Vose, at 4035 Mt. Veeder road and at 1450 feet of elevation. The vineyard is now fourteen years old and is all of the Cabernet and Chardonnay grape varieties.

Hill's noteriety as a leading exponent of hillside grapes stems in part from double-page advertisements he has taken out in wine publications like the Wine Spectator, to explain his theories. He has produced some remarkably high quality wine to back up his beliefs.

The William Hill Winery, now located in several facilities in the city of Napa, will be moved within the year to a new winery on the east side of the valley on Atlas Peak road.

PICKLE CANYON VINEYARDS

As with his neighboring vine growers on Mt. Veeder--Vose, Travers and Hill--John Wright arrived in the early 1970s with an almost identical goal. After spending a decade working out of

Brussels, Belgium and tasting European wines while dining, he settled in California with a goal in mind of establishing a vineyard or buying one and preferably in the mountains of Napa Valley. The valley floor really was of little interest, he wanted hillsides with good elevation.

It was in the year 1970 that Wright purchased 80 acres on the eastern flank of Mt. Veeder, in what is known as Pickle Canyon. There were four acres of vines already replacing an old prune orchard but the quality of those grapes played no part in his decision. It was strictly the location, and its potential, that he was seeking.

Wright had no immediate goal of establishing a winery. He does, however, recall being told once or twice that his maternal grandfather had been a winemaker in Canada but a circumspect grandmother did not like to discuss that fact. His major in chemistry at a Connecticut university also did not influence him, at least directly.

After flying about continental Europe as a marketing representative for the Arthur B. Little Co., Wright sought a career change with the raising of fine quality grapes one possible alternative.

Ironically, within two years of his purchase in Pickle Canyon, Wright was approached by the French firm Moet-Hennessy about heading a Napa Valley champagne operation. In time he accepted the presidency of Domaine Chandon, at Yountville. His Chardonnay

grapes proved to have an unexcelled quality and Wright quickly expanded the vineyard to a total of 17 acres.

Wright recalls that the French winemakers for Moet Hennessy wanted Napa Valley grapes that were "less wild, with more subtle flavor" and discovered that perhaps their best Chardonnay originated in the Mt. Veeder hills.

Domaine Chandon was founded in 1973 with the first release coming three years later. Wright, who is still president of the winery, is proud of the fact that grapes from his own vineyard have long been used in Domaine Chandon champagne and that they are from the Mt. Veeder district.

QUAIL RIDGE

Quail Ridge Winery produced its first wine in the year 1978 from grapes grown at Vose Vineyards and using the facilities of that winery. Elaine Wellesley, owner of Quail Ridge belongs as much as her male counterparts to that group that rediscovered Mt. Veeder district in the '70s as a premier viticulture area within Napa Valley.

Wellesley, a native of South Africa and former reporter for Reuters News Service and Los Angeles script writer, purchased 40 acres near Mt. Veeder in 1977. Her vineyard has been expanded to 17 acres, all of it in just one variety of grape, Chardonnay.

Wellesley, who holds a degree in Enology from the University of California, Davis, began making wine at home in Los Angeles in the early '70s. As her interest and ability expanded, she made frequent trips to the Napa Valley to purchase grapes

directly from the grower. Each year, she was introduced to grapes growing in differing locales and in time developed considerable knowledge of microclimates and grape quality.

"I became convinced at last that the Mt. Veeder area was where I wanted to grow my grapes, especially the Chardonnay" recalls Wellesley.

Her vineyard is at 3230 Mt. Veeder road and is a terraced vineyard, one of the steepest in all of Napa County.

Quail Ridge Winery, which produces wines of Wellesley's Mt. Veeder grapes, is located on the northern edge of Napa city, at 1055 Atlas Peak Road. This is the site of one of Napa Valley's most historic wineries, the Hedgeside Winery built in the 1880s for Morris Estee. Estee is the only Napa Valley vintner (and perhaps in all of California), to run for Governor of California. He narrowly lost the election in two attempts. He also chaired a Republican party national convention.

Quail Ridge/Mt. Veeder wines are made in the vast wine caves of Hedgeside, caves which are carved out of a seam of solid rock.

SKY VINEYARD

Lore and Linn Olds made their first Zinfandel wine of Mt. Veeder district grapes in 1979. The grapes, like the wine, are distinctive and bold, coming from 14 acres located above the 2000 foot elevation adjoining Mayacamas Vineyards. Lore majored in history at the University of California, Berkeley before getting

to devote his full time to viticulture activities in the Napa Valley. He and his parents purchased the present farm and vineyards in 1973 and are continuing to clear the tree covered hillsides to expand the vineyard. Production of Sky Zinfandel is only at 1500 cases annually.

KONRAD VINEYARDS

James Konrad and John Wright are neighboring viticulturists who met for the first time in 1970 when both showed up on the same day and same hour to inspect mountain lands for sale in Pickle Canyon. Wright made his purchase almost immediately, Konrad took his time, wanting to see more of the Mt. Veeder district before coming to a decision.

A native of Baltimore, Md. and graduate of the Department of Medicine, University of Maryland, Konrad had moved to California to practice medicine and teach at the University of California Medical Center, San Francisco. As he spent more and more time in the Napa Valley, he gave up his teaching to practice medicine locally and grow grapes.

The original farm of the Benkhiser family (see previous references in this text) caught Konrad's attention and in 1975 he purchased 61 acres. Two years later he had cleared enough of hillsides to plant fifteen acres of grapes, all of the Cabernet Sauvignon and Chardonnay varieties.

After studying wine making weekends at Davis, Konrad began making wine under his supervision at Monticello Winery north of Napa. Production is limited to his own grapes and is a modest 1000 cases per year.

STREICH WINERY (CASTLEROCK)-YATES VINEYARD

There are no plans at present to reopen another of the old wineries of the Mt. Veeder district which once produced a great amount of wine. This is the Streich winery (Castlerock wines) on Redwood road just beyond the Mont La Salle, now Hess Collection Winery. Alden and Donald Yates now own the winery, home and vineyards purchased by their father in 1950. A portion of the original vineyards have been replanted and may be expanded in the near future.

HESS COLLECTION WINERY

By far the most aggressive restoration of the Mt. Veeder district to its former viticulture glory is being carried out now by the Hess Collection Winery and vineyards. Donald Hess, a native of Switzerland owns three parcels in the area and has a long term lease on the Mont La Salle Winery from the Christian Brothers. (All of their wine production has been moved to St. Helena.)

The first parcel owned by Hess is the 502 acre ranch which once belonged to Earl Partrick. Previous to Partrick John L. Brown was the owner and the 1895 Official Map of Napa County shows that M.J. Young held ownership. Before Young, all of this was part of the more than 2000 acres owned by H. Hudeman and no doubt served as one locale for hiking and horseback riding by his many guests in the 1870s. During World War Two, the Partrick family moved its wholesale candy making factory from Vallejo to the ranch.

Hess purchased the Partrick property in 1978 from Veeder Hills

Vineyard, founded by William Hill. Hess added 176 acres from Justus Benkiser and in 1983 acquired 166 more acres from Veedercrest Vineyards. As of 1987, 280 acres have been planted to vineyards. Bob Craig returned to be General Manager for Hess vineyards and the Hess Collection Winery.

Most of the Hess viticulture holdings have been planted to Chardonnay or Cabernet Sauvignon grapes with small amounts of other claret varieties such as Merlot and Cabernet Franc.

Wine making at the old Gier/Mont La Salle/Hess Collection Winery dates back at least 115 years. In reporting on the new lease agreement, the Wine Spectator of April 16, 1986 stated:

"Hess said he decided to lease the facility instead of building his own winery or buying an existing winery because of its size and proximity to his vineyard property. 'We can see Mont La Salle from every hilltop on our property', Hess said, 'We like the facility, although we will have to do some remodeling.'" Major renovation is currently underway for a reopening in the late summer of 1988.

Those who believe that history does repeat itself, are overjoyed.

Theodore Gier's winery foreman in the years before Prohibition was a man named Hess! The St. Helena Star of November 5, 1912 records that "H. Hess" responded in letter-form to the newspaper's survey as to whether any San Joaquin Valley grapes were used in the making of Napa Valley dry wines. Gier used only Napa grapes.

The lease by Donald Hess of the Mont La Salle winery also rejoins the Hudeman ranch symbolically. His vineyard property lies just to the north of Mont La Salle, extending from Mt. Veeder road in an arc to Redwood road. As just stated, this was all a part

of Hudeman's ranch as documented on the 1876 Map of Napa County (see following page).

Hudeman had a small winery on his ranch, as Rudolf Jordan documents in his hand-drawn 1900 map, now in the possession of the Christian Brothers. Research has failed to come up with a year in which it was constructed or wine first produced but in all likelihood this was in the very early 1870s. There is even a small semi-stone structure not far from the Hess Winery which may be the original Hudeman winery. If it is the original, this would be the oldest wine and viticulture relic in the entire Mt. Veeder-Napa Redwoods area.

"MT. VEEDER" REPLACES "NAPA REDWOODS"

Sometime after World War Two, a very subtle and barely perceptible change began occurring in how Napa county residents referred to the Mt. Veeder-Napa Redwoods. The "Napa Redwoods" began to decline in public favor and usage. How or why this happened is not clear but that it did happen is most certain.

The change may have started with the creation in 1945-46 of the "Mt. Veeder-Lokoya-Napa Redwoods Fire District". Similar fire districts were created in many portions of Napa County. The emphasis on Mt. Veeder and Lokoya over the Napa Redwoods hints at how local residents viewed the most prominent and recognizable features of this district.

The Napa County Assessor may have been the next to make a change although again, there is no documentation as to how or why this transpired.

The Napa County Assessor maintains a large computer printout book titled "Napa County Tax Rate Sheet". It is a Directory of tax rates by location in Napa County and may be viewed by anyone at the front desks of the Assessor's offices. There is a "Mt. Veeder" tax sheet and or tax district and the number is 72045. There is no use of the phrase Napa Redwoods.

(Employees when asked for the tax assessments sheets for the "Napa Redwoods", responded with a blank look. None knew of the "Napa Redwoods" or even of its approximate location!

In 1972, the staff of the Napa City-County Library in Napa (city) began discussing the establishment of an on-going indexing project for the Napa (Daily) Register. The county's only daily newspaper was being used more and more by students, officials and other patrons who asked for specific dates on events which had transpired in the area. California tax fund grants were now available to initiate such projects. The library was eager to provide this new service.

A recent graduate in Library Science from the University of California, Berkeley, was hired to implement the project. For weeks the library staff met to discuss how the sub-headings or categories would be selected. "Wine Making" was an automatic and easy selection, so was "Viticulture". Then came the decision as to how to divide the county geographically. A "St. Helena" wine region was easy, but others were not so easy to select.

There is no record remaining as to how and why "Mt. Veeder" was selected for the Mt. Veeder-Lokoya-Napa Redwoods district. The name has been in place, obviously since 1972. There is no sub-heading or category called "Napa Redwoods".

A manual or guide was eventually written by the Napa City-County Library staff: "Napa County Local History Project, Indexer's Manual". (A photocopy of the cover, Revised March 1979 and page 36 is provided herewith). Also included here is a sample of the actual Index Cards. A representative sampling is also presented of stories indexed from the Napa Register.

NAPA CITY-COUNTY LIBRARY
NAPA COUNTY LOCAL HISTORY INDEXING PROJECT
INDEXER'S MANUAL

by

Bobbie Vierra
and
Maureen McCarthy

Tom Trice, Revision Editor

Revised,
March, 1979

MOTOR VEHICLE PARTS INDUSTRY (A)

MOTOR VEHICLES

sa AUTOMOBILE TRAILERS
AUTOMOBILES
MOTOR BUS LINES
MOTORCYCLES

MOTORCYCLES (A)

MOUNT ST. HELENA

MOUNT ST. HELENA -- DESCR. & TRAV.

MOUNT VEEDER AREA

MOUNT VEEDER AREA -- DESCR. & TRAV.

MOUNTAINEERING

Movies

see MOVING PICTURES

MOVING AND STORAGE COMPANIES (A)

MOVING PICTURE THEATERS (A)

MOVING PICTURES

Mulberry

see SERICULTURE

Municipal finance

see FINANCE, MUNICIPAL

MUNICIPAL GOVERNMENT

MUNICIPAL GOVERNMENT -- ELECTIONS

MUNICIPAL INCORPORATION

sa ANNEXATION AND SEPARATION,
MUNICIPAL

Municipal ordinances

see ORDINANCES, MUNICIPAL

MUSEUMS (A)

MUSIC STORES (A)

MUSICAL EDUCATION

MUSICAL INSTRUMENTS -- REPAIR (A)

Musical performances
see PERFORMING ARTS

N-CAP

N.C.C.E.O.

NAMES, GEOGRAPHICAL (A)

NAPA

NAPA -- DESCR. & TRAV.

NAPA ABAJO

NAPA AREA

NAPA AREA -- DESCR. & TRAV.

Napa College (1885-1897)

see SCHOOLS, PRIVATE -- NAPA

Napa Collegiate Institute

NAPA COLLEGE

NAPA COLLEGE -- ADMINISTRATION

NAPA COLLEGE -- ADMINISTRATION --
STUDENT PARTICIPATION

NAPA COLLEGE -- ATTENDANCE

NAPA COLLEGE -- BUILDINGS

NAPA COLLEGE -- CALISTOGA CAMPUS

NAPA COLLEGE -- CONFERENCES

NAPA COLLEGE -- COURSES OF STUDY

NAPA COLLEGE -- EMPLOYEES
sa TEACHERS -- NAPA COLLEGE

NAPA COLLEGE -- ENTRANCE REQUIREMENTS

NAPA COLLEGE -- FOOD SERVICE

NAPA COLLEGE -- GIFTS, LEGACIES, ETC.

NAPA COLLEGE -- PUBLICATIONS

NAPA COLLEGE -- ST. HELENA CAMPUS

NAPA COLLEGE -- TAXATION

WINERIES -- NAPA AREA

Mont La Salle Vineyards:

● In transition (Photo) NR 12-17-1983 (Focus)
30A:1

High tech brandy making (Photo) NR 8-24-1985
(Focus) 26A:1

New winery operation NR 3-26-1986 3:1
Changes going on (Photos) NR 5-31-1986 23A:1
Supervisor threatens picketers with rifle
NR 8-25-1986 2:5

WINERIES -- MT. VEEDER AREA

Mont LaSalle Vineyards:

New officers (Photos) NR 4-10-1979 1:1

Christian Brothers' anniversary
NR 1-24-1980 1:1

History of winery & photo of Brother
Timothy (Photo) NR 4-26-1980 (Vint Ed)
12:1

● No more tours NR 1-18-1983 1:2

Buys distributor NR 9-23-1983 2:2

WINERIES -- MOUNT VEEDER AREA

Mount Veeder Winery:

Mathesons learning business NR 8-25-1984
(Focus) 26A:1

WINERIES -- MOUNT VEEDER AREA

● Mt. Veeder Vineyard:

Berstein's winery NR 7-28-1973 2C;5C



A labor of love

By MARY PASSINI

The handsome, bearded man with the hoe is Michael Bernstein — New York City born, raised in a small town in Pennsylvania. He had no interest in farming as a boy, and in his words never knew the difference between a prune tree and a pear tree.

Beside him in this photo series, taken at their mountain vineyard on the fertile slopes of Mt. Veeder, is his wife Arlene.

By midsummer, her cheek has turned an attractive deep bronze. To see Arlene on a warm spring afternoon, tying vines with the precut lengths of course string slipped through a belt loop on her hip, you'd think she was a true daughter of the soil.

Within recent weeks, this young couple has accomplished an effort that began with a few dozen young grapevines planted in a cow pasture.

Below their house is a newly-completed three-level winery with a handsome tile roof on the property they bought 10 years ago as a summer retreat.

While they insist this achievement was never really a dream they had secretly harbored, but rather a natural evolution, it nonetheless is an unusual story of leaving the city life behind for the country.

Mike's background, certainly not a prerequisite to farming, includes teaching at Stanford Law School and ultimately leaving a well-established career as an attorney. He had practiced law for 10 years and put his feelings about the country to the test by taking a year's leave of absence from his duties as assistant regional director with the Federal Trade Commission in San Francisco.

He came to the realization that his

(Continued on Page 3 D)

Napa Register July 28, 1973
"A Labor of Love"



Mike dusts with sulphur to prevent mildew on the 11 acres planted and in various stages of maturity.

(Continued from Page 2 D)

interest in the Mt. Veeder land was serious when all but one weekend during a three year span had been spent there. So, he took the leave and the farmer in him won out.

Arlene had as much to learn as Mike about soil, climate, mountain rainfall and bench grafts. She grew up in Beverly Hills next door to Spike Jones and Dinah Shore.

She holds a master's degree in photography and teaches a photography workshop at Napa College. During part of the time she and Mike lived in San Francisco, Arlene was a counselor with the Mission Youth Opportunity Center, a war on poverty program.

Their Mt. Veeder property was originally a 20-acre plot — about 15 acres of prunes and a few acres of pasture. The Bernsteins have kept some of the original trees, but planted 11 acres of vineyard including 3,000 vines last year.

They found the property in the Wall Street Journal in 1963, a year after they were married. As they both gradually became more and more involved with the land, they decided to sell their four-story Victorian manse in the city's Haight-Ashbury district. Rock singer Graham Nash thought it was groovy and bought it.

Eight years ago they began with 50 to 80 vines a year, all Cabernet Sauvignon grapes, a varietal highly coveted not only because it brought in between \$800 and \$1000 per ton last year in Napa County, but because its complexity and subtlety when aged are considered by winemakers as the ultimate.

The Bernsteins do not irrigate, partly because the hillside gets about twice the rainfall as valley vineyards. Mountain soil is said to be ideal for the varietal.

They also prefer to let the laws of nature be and use no insecticides of any kind. As protection against the deer and rabbits who nibble at the tender young grapevines, Mike has enclosed the vineyards with fencing. Arlene has taken the same precaution with her organic garden.

From the six-bedroom house in the city, they now live in a small cottage built by "one of the most creative men who ever lived." His name is Frank Moyer and he lives about a mile up the road from them. Now in his eighties, he designed the rustic living room from timber he logged off land farther up the hill where the Bernsteins later bought an additional 14 acres.

"He taught us how to farm," they note with much affection.

Most of the planting and pruning has been done by Mike and Arlene alone, although they received willing voluntary help from friends who were anxious to share in the labor.

Mike now feels the 15½ acres planted in vineyard is near the outer limit of what he and Arlene can handle by themselves.

For the past two years they have both been employed part-time as tour guides with Robert Mondavi Winery in Oakville. They credit both Robert Mondavi and his son Michael with a considerable amount of inspiration and assistance in helping them toward their goals.

The most recent addition to the Mt. Veeder Vineyards operation is the completion of the winery, wrapped with a redwood deck which overlooks rows of vines and the dense growth of fern. The middle level will house the stainless steel tanks and the lower level will be used for

(Continued on Page 5-D)



Napa Register July 28, 1973
"A Labor of Love" continued

Christian Brothers To End Mont La Salle Public Tours

By KEVIN COURTNEY
Register Staff Writer

Christian Brother's winery tours and tastings at Mont La Salle on Redwood Road will be shut down at the end of the month as an economy move.

Tours and tastings will be centralized at the Greystone aging cellar on Highway 29 north of St. Helena where a major renovation is planned, said Ron Batori, Christian Brother's director of public relations.

"It was too costly for us to continue it," said Batori of the decision to end public tours at Mont La Salle.

Christian Brothers employs nine people in the tour-tasting operation at Mont La Salle, which is seven miles west of Highway 29, surrounded by hillside vineyards, a Christian

Brothers boarding elementary school and a Christian Brothers retirement home.

Batori said the Redwood Road facility hosted fewer than 40,000 visitors annually, compared to the nearly 400,000 who tour and taste at Greystone each year.

"It was really off the beaten path," said Batori, who acknowledged that this isolation also gave Mont La Salle a special appeal to some visitors.

Although tours and tasting are commonly thought to be financially self-supporting because of the additional sales they generate at the winery, this wasn't true of Mont La Salle, said Batori.

"Christian Brothers wines are available almost anywhere in the world," he noted. "People don't feel

the need to buy them while they are there."

Christian Brothers is embarking on an extensive renovation of the 92-year-old Greystone aging cellar which will include some "stunning" new attractions for tourists, said Batori.

Batori would not be more specific, saying that plans are still being developed. However, new touring and tasting facilities will be part of Greystone's renovation over the next two years.

Greystone is "absolutely at saturation," noted Batori, with tourists frequently turned away at busy times of the weekend and harvest season. One of the challenges of renovation will be to improve park-

(Continued on Page 2)

☆ Mont La Salle Ends Tastings, Tours

(Continued from Page 1)

ing at Greystone, he said.

The stone winery at Mont La Salle, which was built in 1932, will continue to be available to tours, but only on an appointment basis, said Batori.

Mont La Salle visitors saw only the aging cellars. The bottling line for table wines was off limits. The Greystone tour offers more, said Batori, since the champagne bottling line is on display.

Mont La Salle has been the nearest winery to the City of Napa that offered non-appointment tours 364 days a year. It was often favored by Napers who wanted a quick tour for a relative or to avoid the crowds that

besiege the major wineries a Highway 29.

Only two or three of the employees at Mont La Salle's operation will be reassigned Greystone, said Batori.

Napa Register January 18, 1983
"Christian Brothers to End
Mont La Salle Public Tours"

Christian Brothers in transition

By STAN VAUGHN
Register Wine Writer

Mont La Salle Vineyards, the winemaking arm of The Christian Brothers, is a winery in transition. Changes being made now may assure The Christian Brothers of a second hundred years of winemaking.

For too long The Christian Brothers took their place in the wine sales market for granted. And, before they knew what happened, wineries with more aggressive marketing programs were claiming CB's customers.

In the past 14 months Brother David Brennan, F.S.C., president of Mont La Salle Vineyards, and his revitalized management staff "have assessed what's needed to get us current and moving into the future," he said in a recent interview. "These are positive changes for the future of Christian Brothers, and hopefully they will take us to the year 2000."

Those changes Brother David speaks of affect every aspect of the winery operation, from top management personnel, to the kinds of barrels used for aging the wines, to the equipment used in the vineyards. "Every aspect of Mont La Salle Vineyards is being looked at," said Brother David.

Wine Country Dateline . . .

Quality is the watchword at Christian Brothers, which has been making wine for over 100 years — the past 52 in the Napa Valley. "We want to be a quality winery, and to be that you have to have quality equipment and quality people," Brother David stresses.

"A lot of people who built this winery up are now retiring, and it's time to rebuild. Some retirements gave us the opportunity to go out in the industry and get people to lead us into the 1980's, 1990's and the year 2000. I've chosen my people with that goal in mind."

Some of the people brought in to Mont La Salle

include Jim Huntsinger, formerly of Korbel, working on improving Christian Brothers' sparkling wines. There may soon be a CB methode champenoise sparkler. Albert Killeen, a former chief executive at Coca-Cola's Wine Spectrum (which is now owned by Seagrams), has joined the staff, as has Paul Toeppen, a winery financial counselor.

Christian Brothers recently purchased Fromm and Sichel Distributors from Seagrams in an effort to get more involved with the marketing arm of the business. "We want to be more involved in our own destiny," explained Brother David. To that end a couple of key figures at Fromm and Sichel now are Mike Fitzsimmons, formerly of Gallo and Sonoma Vineyards, and Dan Lucas, formerly at Taylor California.

Changes to come include streamlining the actual winery operation by moving the bottling line and aging facilities from Mont La Salle to South St. Helena. That will be more cost effective, as well as improving the quality of the wine. As it is now, the wines begin their life at the South St. Helena facility, then trucked to Greystone Cellars for aging, and finally trucked to Mont La Salle for bottling.

Mont La Salle was closed to the public for tours and tastings early this year, and by March of next year a good part, if not all of the Mont La Salle operation will be upvalley. The vineyards and winery facility surrounding the Mont La Salle chapel, St. Mary's Residence Boys School and Brothers living quarters will be sold if the price is right.

The lineup of wines for the market shelves will also change. In the past there was a big emphasis in generic bottlings, and for consistency wines were blended rather than vintage dated. Many of the wines are now vintage dated.

Public relations spokesman Ron Battori said the coming line will be "more focused. We will cut back on some of the lines — some of the generics, and a few marginal varietals."

Changing that lineup means some long range planning for the vineyards. Because of inventory surplus, Mont La Salle didn't renew some of its grower contracts this year, and will probably purchase fewer grapes next year as well. The winery has 1,200 acres of its own. Its annual production ranges between 2.6 and 3 million gallons.

Battori said the wines from the recent harvest "will reflect an attempt to get more varietal character, more delicacy in the wines." For red wines the Christian Brothers winemakers will be more selective in the grapes harvested and the cooperage used. French oak barrels now fill the aging rooms at Mont La Salle.

While plans are still being formulated for the new direction the winery is taking ("1984 will also be a big planning year, and many of our plans won't come to fruition until between 1985-1990," said Brother David), the changes are expected to make a difference in sales figures soon. "Next year the industry projects a 4 percent increase in sales," said Brother David. "We expect to do better than that."

Wine Country Dateline.....

Mathesons are learning the business

By STAN VAUGHN
Register Wine Writer

When Lillie Matheson first set eyes on Mount Veeder Winery she knew it was the place her husband, Henry, had been looking for. She was at once agreeable to making a cross-country move.

The Florida transplants moved to the Napa Valley in the spring of 1983 and in the 18 months that have followed they've been busy learning the wine business, adapting to a California lifestyle and Napa Valley weather.

The hours have been long, and the on-the-job training has been difficult at times, but the Mathesons, along with their 3-year-old daughter, Harper, seem to be adapting quite well.

"We've only been here a year and a half, and I hate to say it, but we've gotten attached to the soil," Henry Matheson said, while sharing a bottle of the winery's 1980 Cabernet Sauvignon.

"We just love it here," interjected Lillie, who is expecting the couple's second child in November.

Home was in the Miami area, now its a rustic old house tucked away at the end of a driveway off Mount Veeder Road. Two years ago the Mathesons had no idea they would be living in such a rural setting.

Henry Matheson has a background in real estate and small construction, but long before the move to California he had nurtured an interest in owning a small winery. His first venture into winemaking came at the age of 10 when he made wine out of coconuts from his grandfather's plantation.

He first searched the east coast for vineyard property, but found nothing to his liking. At about that same time he visited the Napa Valley, and first met Mike Bernstein, the founder of Mount Veeder Winery.

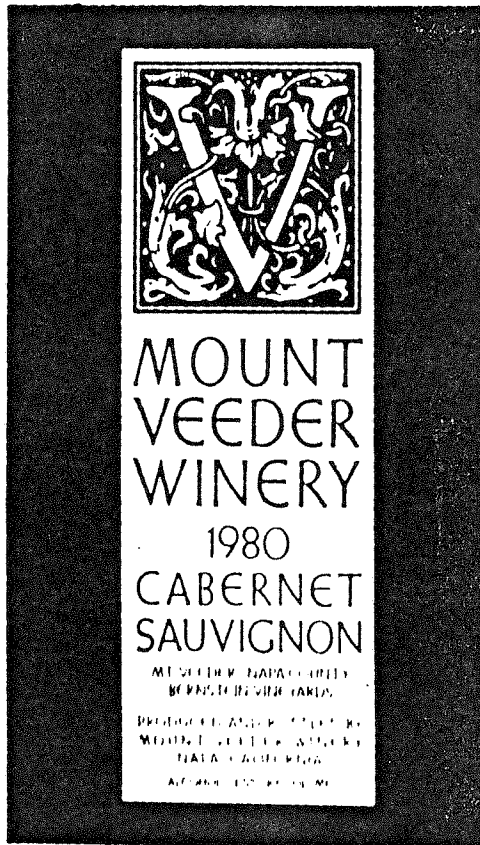
The meeting was for Matheson's benefit. He wanted to talk to Bernstein about the trials and tribulations of owning and operating a small winery — starting from scratch. One thing led to another and soon Bernstein offered to sell Mount Veeder.

"It was just what we were looking for, but when I came out to talk to Michael, I had no idea I'd be buying Mount Veeder Winery. It wasn't even for sale," Matheson said. "Lillie came out and took one look at it and said 'This is what we've been looking for.'"

Bernstein built the winery in 1973, after first planting a few vines in an old cow pasture in the mid-60s. There are now 18 acres in full production, three acres were planted this year, and there's room for six or seven more acres high on the hillside. All the vines, save two rows of zinfandel and a sprinkling of petit verdot, merlot and cabernet franc, are chardonnay and cabernet sauvignon.

The '82 Mount Veeder Zinfandel will be the last commercial production available — at least for the time.

Currently Mount Veeder produces about 4,500 cases, and when all the vineyards are in full production it will jump to approximately 8,000 cases — 3,000 of chardonnay and 5,000 for cabernet sauvignon.



But sales I didn't expect," he recalls. "We knew people weren't going to come knocking on our door to buy our wines, but I didn't expect to have to go out and sell the wines like I have.

"I'd much rather grow the grapes and make the wine than sell it, but that's the reality of it."

Due for release next week is the 1983 Robert Pepl Semillon (\$8), a wine more often used for blending with sauvignon blanc rather than being bottled separately as a varietal. Semillon will never command the prestige of a chardonnay, sauvignon blanc, riesling or even a chenin blanc, but it does deserve more than a cursory tasting.

This pale golden colored wine has a soft, fruity character that, when blended with the grassy characteristics of sauvignon blanc, makes for a more drinkable wine at an earlier age. The wine shows just a hint of sweetness among its palate-filling flavors. There's a longer finish to this wine than the '82 Pepl offering.

Franciscan Vineyards and Ghirardelli Chocolate

Chef Donna Nordin, renowned for her chocolate creations, will design the menu. "It will be an unusual dinner, but an interesting and innovative one," Ferrell said.

The dinner is tentatively scheduled for Nov. 2, at Franciscan Vineyards in Rutherford. Both Ferrell and Ghirardelli's president, Dennis De Domenico, will attend the dinner and discuss the wines and food.

The Muscular Dystrophy telethon will be televised on KTVU Channel 2 on Monday, Sept. 3. This dinner will be one of the items up for bid at a silent auction to be held that day at the Oakland Airport Hilton Hotel.

Yountville's Groezinger Wine Company continues its "Meet the Winemaker" tastings in September with four interesting offerings.

SEPT. 1 — David Bruce Winery: Owner/winemaker David Bruce will be pouring an '82 chardonnay, '81 zinfandel and an '81 cabernet sauvignon (vintner's select).

SEPT. 8 — Deloach Vineyards: Owner/winemaker Cecil Deloach will pour an '83 chardonnay, '83 gewurztraminer, '82 pinot noir and an '82 fume blanc.

SEPT. 15 — Freemark Abbey Winery representative Helen Niemi will pour the '80 cabernet sauvignon and '81 chardonnay.

SEPT. 22 — Acacia Winery: Owner Jerry Goldstein will pour '83 chardonnays from the Marina and Carneros vineyards and '82 pinot noirs from St. Clair and Lee vineyards.

There is a minimum charge to taste, but tasters will receive a 10 percent discount off the bottle price of wines tasted, or 15 percent off the price of a case. Tastings run from 11 a.m. to 4 p.m. The wine shop is located in the rear of the Vintage 1870 complex.

The University of San Francisco's wine marketing program, which was the first in the nation when it began in 1962, begins its third semester in September.

The USF program, founded by Su Hua Newton and Alfred Fromm, develops the marketing skills of students and industry professionals, just as the UC Davis enology and viticulture program develops the skills of winemakers.

"There is a real need for more marketing education in the wine industry," Newton says. "Winemakers in this state are producing a superior product, but with the proliferation of American wineries and competition from Europe, California wines are experiencing problems at the retail level. I felt the logical next step would be to train people who could get the bottles off the shelf and into the hands of the consumer."

Newton is the wife of Peter Newton, the owner of Newton Vineyard winery in St. Helena and the founder of Sterling Vineyards.

Evidently there are many in the industry who agree and support the USF program by donating their time and expertise. Guest lecturers include industry leaders like

The Napa Register has no published stylebook or guidebook for its reporters on how to refer to stories originating in various geographic locations in Napa County.

It is obvious, however, from news stories such as a fire at the home of Hamilton Vose, Vose Vineyards, as reported in the Register of January 16, 1985 that "Mt. Veeder" is the commonly accepted geographic designation for the district. Kevin Courtney, a fifteen year veteran reporter for the Register, when asked whether he used "Napa Redwoods" or "Mt. Veeder" for stories from this district, responded: "Where is the Napa Redwoods"? He was very serious and honest, he did not know the term. The phrase "Napa Redwoods" does not appear to be used by anyone on the Register staff in designation ^{or} general location of news stories.

On a much more personal level, this writer-historian (William Heintz) admits that previous to three or so years ago, the phrase "Napa Redwoods" was also totally unknown. In spite of spending much time over the past seventeen years researching Napa Valley and county wine history, the term had never been brought to his attention. More exhaustive research for a book on wine history, in progress, inevitably led to a more intimate acquaintance with the once popular terminology.

Sharon closer to victory in his landmark case.

For Sharon to win his lawsuit, the six-member jury must unanimously rule in his favor on three issues — that the item was defamatory, that it was incorrect and that Time knew it was incorrect or false but published it anyway.

"One down, two to go," Sharon said.

The judge first read the verdict to the court before calling the jury in. Sharon broke into a broad grin as he heard the jury's decision and his wife, Lilli, turned and beamed at reporters.

Time attorney Thomas Barrer bowed his head, then asked the judge to call in the jurors so they could be polled on the verdict.

Sharon sued, claiming the paragraph accused him urging Christian Phalangists to massacre Palestinian refugees in Beirut. Time denies that is what the paragraph says.

In finding that Sharon was defamed by Time, the jury said the paragraph meant Sharon "consciously intended" Israel's Phalangist allies to murder the Palestinians.

the paragraph.

The statement said Time "is confident that we will prevail."

On the courthouse steps, managing editor Ray Cave said, "Of course, we are disappointed."

The jury then resumed its deliberations on the two other issues. It was required to find Sharon was liable for the paragraph whether the paragraph was true or false.

Veeder fire, \$175,000 in damages

A blaze Tuesday caused \$175,000 damage to a Mt. Veeder home of Hamilton Voss III, owner of Voss Vineyards.

The three-bedroom home at 4035 Mt. Veeder Road was unoccupied when the fire was reported by ranch foreman Nona McCall at 8:16 p.m.

Three Napa County Fire Department engines, six Napa Fire Department engines and 20 men fought the fire for an hour and 12 minutes.

The cause of the fire — which destroyed 70 percent of the home — is under investigation, fire officials said.

No injuries resulted from the blaze.

Child abuse to Human

With Probation Department staffing in short supply, and amid the threat of a Superior Court order to increase staff, county supervisors agreed Tuesday to shift child abuse responsibilities from the Probation Department to the Human Services Delivery System.

Supervisors unanimously voted to amend a 1979 resolution that re-

quired a probation officer to accompany lawmen and human services personnel investigating suspected incidents of child abuse.

In shifting probation duties to human services, child abuse cases may now be investigated solely by Child Protective Services, an arm of human services, and law enforcement personnel.

Chief Probation Officer Joseph Lips told the board he lost nearly his staff over the past year and no longer handle child abuse cases in addition to juvenile and adult supervision duties.

"I don't have the personnel to accomplish the task," county and state have g-

Fee increases forsee rather than new tax

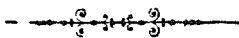
WASHINGTON (UPI) — Senate Finance Committee Chairman Robert Packwood predicted today that


(cigarette) tax will be extended," Packwood said in an interview with wire service reporters. "It won't be

raised, is scheduled to go to a 8-cent level in October.

However, with Congress

Napa Register January 16, 1985
"Veeder fire, \$175,000 in damages"
(front page)




 ILO BUSHNELL POND, M. D., has been a resident of California since 1853, and of Napa for the past twenty-three years, during which latter time he has been constantly engaged in the practice of the medical profession. His parents were A. R. and F. M. (Bushnell) Pond, natives of Vermont, and descended from the original Puritan stock. They had settled in Dearborn County, Indiana, where the subject of this sketch was born in 1836, but afterward went to Illinois, and later still to the county-seat of Grant County, Wisconsin, where the father engaged in farming in that frontier settlement, then in the very vanguard of civilization, the son bearing his share of its labors, and attending the public schools of the town. At one of the occasional school exhibitions, the teacher introduced a spelling-bee on a small scale as one of the attractions, where young Pond spelled down the school. Among those present were Allen Barber, District Attorney for the county, and Judge Nelson Dewey; and when volunteers were called for to defeat the champion, they accepted the challenge. Elevating the boy, then only six years old, upon a barrel, the contests were renewed. Each one who failed to spell his word correctly being forced to take his seat. young Master Pond was again the only one left standing! Frightened by the cheers that arose, he fell off the barrel, and was at last "knocked out" by the applause that followed his victory!

In 1849, during the excitement following the gold discovery, his father crossed the plains to California, meeting with the varied experiences common to those who piloted the prairie schooners of that day over the almost trackless desert. Following the usual variety of employments, he first engaged in mining, then ran a freight boat on the Sacramento River, then back to the mines, and finally settled in Vaca Valley, Solano County, on a farm. Meanwhile the family, in 1853, fitted themselves out with ox teams,—one driven by the subject of this sketch and the other by his eldest brother, Jared James,—and started to cross the plains to join the father in his California home. Arriving safely, and bringing through with them the same teams with which they left the States, in spite of the hardships of the journey and the attempts of the Indians to run off their stock, the happily united family settled down upon the farm in Solano County.

Here he invested in two scholarships of the Ulatis Academy, organized and managed by James W. Anderson, the present superintendent of schools in San Francisco, where he received the balance of his English education, alternately attending school and assisting his father upon the farm, mastering Davies' elementary algebra while resting his team at the plow. Leaving the academy he taught school at Fairfield for one year, at the same time holding an appointment as one of the County Board of Education, which position he retained for three years. While teaching, he began the study of medicine in the office of Dr. Stillman Holmes, then and for some years afterward practicing at Vacaville. Beginning with 1862, he attended two courses of medical lectures in the University of the Pacific, at San Francisco, after the first course being appointed apothecary at the city and county hospital, retaining this position until 1865, and continuing as assistant physician in the same institution for a year after his graduation. The medical department of the university having temporarily suspended operations, and the Toland Medical School, now the

medical department of the University of California, opening in 1864, Dr. Pond attended his third course of lectures there, passing his examination in March, 1865, and receiving his diploma as a physician and surgeon. In 1870, the University of the Pacific, having re-organized its medical department, and being about to hold its first commencement, invited Dr. Pond to an examination and participation in the exercises as one of their students, where, after passing the usual examinations, he was awarded an ad-eundem degree from this institution.

In 1866 he removed to Napa, where he has since devoted himself to his extensive practice as a physician. To Dr. Pond is really due the invention of the split tracheotomy tube, which enables the operator to explore the trachea for the purpose of cleansing the throat in cases of membranous croup, or removing the membrane or foreign bodies that may accidentally lodge in that passage. The occasion of this invention was its necessity in the case of a child two years old under the Doctor's care, who had drawn a watermelon seed into its windpipe. By means of this instrument the operator can dilate the opening so as to look down into the windpipe or upwards into the larynx, can use a sponge to cleanse, or a forceps to withdraw any foreign body, and all under the direction of the eye. Dr. Pond presented this invention to the medical society in 1873, with a description of the operation, which was published in the transactions of that body, illustrated with an engraving. At the same time he presented an instrument he had designed for the introduction of sutures in operations in case of cleft palate and vesicovaginal fistula. This was a double-curved needle, with an eye in the point, by means of which sutures were introduced with much greater facility in these difficult operations than with those needles in common use by the profession. A cut and description of this needle was also published in the same volume of the transactions of the society.

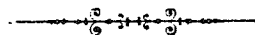
Some years ago the State Legislature passed

an act authorizing the Governor to appoint a commission for the purpose of selecting a site for a sanitarium for the treatment of consumption. This commission examined every situation of promise in the State; three of them, Drs. Logan, Gibbon and Hatch (since deceased) visited Napa, and, with Dr. Pond investigating the different points in this county, finally confined their endorsement to two of them, Mount Veeder and Atlas Peak. More favorably impressed with the latter from the probable dryness of its atmosphere on account of its great elevation, they still felt that this advantage might be offset by the presence of the fir timber on Mount Veeder. Nothing has ever been done by the State toward establishing the sanitarium; but, feeling the necessity and the advantage to California of such an institution, and its great value to those needing a dry, equable and bracing atmosphere and healthful surroundings, Dr. Pond has since acquired 225 acres, comprising the choice part of this mountain tract, retaining the beautiful groves of firs, redwoods, madronas and other fine trees, and clearing off the open space for orchards, vineyards, gardens and buildings. Here, besides the largest Japanese persimmon orchard in the northern part of the State, he has a fine growth of olives, prunes, apricots, peaches and vines, most of them being now in their first bearing, in all about thirty acres. He will have this year about four tons of French prunes, 5,000 gallons of finest grades of wine, and other fruits in proportion. When the natural beauties and advantages of this tract have been sufficiently developed and the conditions are favorable, Dr. Pond proposes to erect an institution on Montaverda (Green Mountain) which shall be a credit and a blessing to the State.

This busy physician is a member of the United States, State and County Medical Societies, secretary respectively of the City and County Boards of Health, and corresponding member of the State Board of Health for Napa County. He was largely instrumental in establishing the County Hospital, and was for many

years County Physician, until at last he succeeded in turning over the responsibilities of that position to one of his own students. He is a member of the Masonic order. Dr. Pond was secretary of the first Union League Club organized in Suisun, Solano County, California, on the evening following the bombardment of Fort Sumter, and has been a progressive Republican ever since.

The Doctor was married in 1866, to Miss Josephine E. Everts, daughter of Dr. T. C. and Maria (Holland) Everts, who came to California from Indiana in 1856. They have one son, Paul E. Pond, now an attendant of the Napa College.



General History and Settlement.

93

SCHOOLS.—The first school-house in Napa County was built by William H. Nash, near Tucker Creek, above St. Helena, in 1849, in which a private school was taught by Mrs. Forbes, whose husband had perished with the Donner Party in 1846. As late as 1854, there was not a public school in the county, although there were two or three private schools. In 1855, the first public school in the county was erected by subscription in Napa City. In 1857, there were only nine hundred and eleven children in both Napa and Lake Counties, which were then one. We give below the census returns for the years 1858, 1865 and 1881, so that a comparison may be made, and the growth of the school system readily seen:

DISTRICTS.	Number of Children.			DISTRICTS.	Number of Children.		
	1858	1865	1881		1858	1865	1881
American Cañon.....			27	Oakville.....			28
Atlas Peak.....			15	Pope Valley.....		52	16
Buchanan.....		106	97	Putah.....			19
Bennett.....			80	Redwood.....		48	22
Berryessa.....			63	Soda Canon.....		35	36
Carneros.....	56	51	43	Soscol.....	43	87	40
Calistoga.....			235	Salvador.....			38
Chiles.....		60	66	Silverado.....			25
Cherry Valley.....		46	18	Spring Mountain.....			23
Chiles Valley.....			16	St. Helena.....		212	334
Conn Valley.....			31	Sulphur Spring.....			50
Capelle Valley.....			25	Summit.....			25
Crystal Springs.....			24	Tucker.....		67	39
Cinnabar.....			47	Upper Pope Valley.....			32
Franklin.....	30	20	55	Vineland.....			107
Fuss Valley.....			22	Wooden Valley.....		56	10
Gordon Valley.....			40	Yount.....	141	36	47
Hardin.....			25	Zem Zem.....			11
Harmony.....			65	Fisher's School House.....		57	
Howard.....		45	64	Browns Valley.....		50	
Howell Mountain.....			34	Squatter Valley.....		63	
High Valley.....			15	Hot Springs No. 1.....		89	
Jefferson.....		74	32	Hot Springs No. 2.....		122	
Liberty.....		64	56	Hot Springs No. 3.....		33	
Lodi.....			27	Clear Lake No. 1.....		50	
Loose Tree.....			19	Clear Lake No. 2.....		38	
Mountain.....			22	Monroe.....		72	
Napa.....	131	360	978				
Oak Grove.....			18				
Oak Knoll.....			41				
				Total.....	903	1,623	3,202

CURIOSITIES OF THE GREAT REGISTER.—Some enterprising newspaper genius, a few years ago, overhauled the Great Register of Napa County with the following result, which we are sure will not be without interest to the general reader:

Out of upwards of four thousand voting citizens in Napa County the activities are as follows: Two thousand nine hundred and seventy-three

A MURDEROUS AFFRAY.

Theodore Medina and Paul Schaub Quarrel at the Napa Redwoods.

A serious affray occurred Sunday night. One Paul Schaub and T. A. Medina were the participants. It appears that Medina came to town Sunday, leaving Schaub and Medina's wife at home. He returned about 9 o'clock Sunday night, and he claims found his wife and Schaub in his bedroom intoxicated and under suspicious circumstances. He ordered Schaub out of the room, and began to upbraid his wife. Schaub left and Medina locked the door. Medina's wife wanted to follow Schaub from the room, but he would not let her. Schaub hearing the row on the inside, went to the door and demanded that she be let out. Medina refused and Schaub began to knock out the panels of the door. Medina grabbed his gun and fired over Schaub's head to scare him, but a few shots took effect in his breast. At this, Schaub picked up a large stick and began to beat Medina, severely bruising him about the head and face. Medina ran, hitched up his horses and came to town for the officers. Medina swore out a warrant charging Schaub with an assault to commit murder. The officers arrested Schaub, and he in turn swore to a complaint, charging Medina with the same offense.

Schaub claims that Medina returned home drunk and quarrelsome, and going to his room, he demanded that his wife should follow him. She went in and Medina locked the door. A quarrel followed, and Mrs. Medina cried for help. Schaub went to the door and insisted that Medina unlock it and let his wife out. Medina would not and he began to break it down. While stooping, Medina fired a shot, but most of the charge passed over his head, a few taking effect in his breast. Upon this Medina rushed out and a fight ensued. Medina came to town and had Schaub arrested. A third party who has been stopping at the place, and who can give facts, departed and has not yet been found. The officers are on the trail, and his apprehension is sure.

Napa Weekly Reporter October 4, 1889
 "A Murderous Affray—Theodore Medina and
 Paul Schaub Quarrel at the Napa Redwoods"

ERNEST L. STREICH.

One of the most picturesque section in Napa county lies about seven to ten miles west of the town of Napa. Its fascinating natural scenery of hill and canyon is typically Californian and has been further enhanced by the development of vineyards and the building of comfortable homes. Sequoia, Elk Park and Castle Rock Vineyard deserve special mention on account of their beauty both in their scenic attractions and in their vine-clad hills. Passing the first two and driving through the heavily wooded canyon of Mill creek, whose source is a few miles further on the southern slope of Mount Veeder, we come upon a massive giant rock raising its broad cliffs hundreds of feet into the blue sky. This is Castle Rock, the silent sentinel of the place or vineyard called by the same name. Right across from its perpendicular front lies Mount Veeder and at its base flows Mill creek, whose waters rush tumultuously over boulders and falls shaded by tall redwoods and firs, mute witnesses of the flight of time for centuries.

Continuing our way for a half mile of an ascending road we come to the prettily gabled and modern home of the owner. It lies in the open on a knoll and commands a fine view of the canyon which we just left behind. The aptitude which the owner of Castle Rock vineyard evinces in his specialty of viticulture comes to him as an inheritance from his father, Nicholas Streich, who was born in Baden, Germany, in 1833, and reared in a wine district. As early as 1856 he made his first trip to California, via Panama, and took up the work of mining in Butte and Sierra counties. In 1865 he returned to Germany to marry and establish a home in his native land, where he became a prosperous winegrower near Freiburg. When in 1880, he again came to California he

brought his two eldest sons with him and selected the location in Napa county, which is now the home of Ernest L., his choice of this section being influenced by the altitude of fifteen hundred feet, the fertile soil and the general adaptability of the land to grape culture and winemaking.

Nine years of activity in this line of work, during which part of the present vineyard was wrested from Nature's untouched and wooded hills, were followed by the return of Nicholas Streich to Germany, where he continued to cultivate his farm and vineyard until his death in 1898. Surviving him and residing at the old homestead is his wife, Barbara (Schmidlin) Streich, a native of Baden. Near her live her married daughter, Emily, and her youngest son, Seth, who is the proprietor of a hotel and resort located on the Streich estate. The second son, Robert, is a resident of Chicago, Ill., where he is engaged in the wholesale and retail wine business. The eldest member of the family, Ernest L., was born near Freiburg, Baden, June 2, 1868, and attended school both there and here.

Trained from early life in the work of viticulture, the present owner of Castle Rock continued the work of his father when the latter returned to Germany. When that destructive insect, the phylloxera, also got into his vineyard, he replaced the dead vines with resistant stock, using for that purpose mostly the *Rupestris* St. George. After much and continued hard work, during which years his perseverance and courage were severely tested, he has now over forty acres of thrifty and well bearing vines. A small wine cellar was built some years ago, but this is about to be supplanted by a larger one in order to afford better facilities and to meet future demands. Modern improvements bespeak the owner's progressive spirit, such as steam power and the application of the latest methods of winemaking. It is noteworthy that all these achievements were realized by dint of persistent effort and with but limited means. The wines so produced are of a high character and find a ready market in Chicago, where the Streich Bros. Co. are the distributors.

The subject of our sketch has not only been identified with the development and improvement of viticulture and winemaking, but has also concerned himself with other matters of general interest, particularly that of better highways and the efficiency of district schools. He has been one of the prime movers and active workers in the plan of a great highway from Napa toward the Redwoods, one-half of which is now completed and the other three miles being about to be laid down. He has also acted as school trustee and secretary for the Redwood district school. In his domestic relations he was blessed with the companionship of a devoted wife, but bereaved by her death on December 29, 1908. A son and daughter, Robert Jordan and Emily Barbara, blessed their union. Mrs. Streich was formerly Miss Lillie Mabel Kunzel, being the daughter of Mr. and Mrs. W. Kunzel, who lived for years on a farm at the head of Browns valley, which is three miles west of Napa on the way to the Redwoods. She was born in Denver, Colo., but came to the Pacific coast at an early age and was married in 1903. She was well liked by every one who knew her and had the personal traits that win and retain the affection of friends and acquaintances. In like manner is Mr. Streich's standing in the community due to his integrity, which gains the confidence of his associates and friends and forms the foundation of his success.

CASTLE ROCK VINEYARD.

That hilly district seven miles west of the prosperous little town of Napa, Cal., known as the Redwoods, or Napa Redwoods, has certain features of both soil and climate that are going to give it a good name for the production of high-class dry wines. The rainfall is abundant every year and it is dotted

with springs all over, whose waters are devoid of mineral matter, and therefore exceedingly wholesome to drink. The soils are good, though of varied kinds, and are well adapted to viticulture, and the climate is agreeable. Hot summer days are tempered by cool breezes and the winter frosts yield before a warm noon sun. The presence of the redwood trees speaks for not only rich soil, but also for abundant moisture. Fogs that stay on the floor of Napa valley all day here disperse long before midday. No wonder that under such conditions the grape vine finds a good habitat for its growth and productiveness, and the so-called dry wines reveal a remarkably good vinous character in that district.

Much as location and soil determine the quality of our California wines and are allowed to establish the reputation of certain districts, there is still much to be wished for regarding the efforts of intelligent winemakers in further developing such natural quality by more exact and scientific methods. Even localities where wines are only of fair quality could by these means be made to yield a superior product. In other words, better wines could be made everywhere if winemakers in general were more ambitious to make a little extra endeavor and put in some of their time, money and thought for the greater reputation of California wines in general. What helps all will surely improve the market and the export of our wines.

The object of this article is to call attention to such new or improved methods of winemaking as have been advocated time and again by the men of science at our State University, but which the writer believes were first systematically carried out on a somewhat larger scale at Castle Rock vineyard by E. L. Streich. It required years of patient effort and a continual criticism of the results, so that the methods employed often had to be modified to suit the conditions of the locality. The writer doubts if there is in this whole state an establishment, small though it be, where so progressive an effort has been made for a higher standard of winemaking. During the last six vintages so conducted more uniformly better wine was made than ever before. In other words, the extra labor and thought bestowed upon these methods are warranted by the results. The writer has been associated with Mr. Streich for some years and can vouch for the absolute purity of his wines as well as for their good keeping qualities and high character in general; and the conviction that this industry could be wonderfully developed in this blessed state of ours along just such lines of work caused him to publish a book in which these methods were set forth in detail by the operations followed at Castle Rock vineyard.

Such improvements in winemaking should especially appeal to the smaller producer, for it requires more personal attention for the individual tanks in fermentation than can be given at a large plant. Of course, it is not encouraging to make this extra effort if the product is lost among the cellars of the dealers, but where a direct market can be obtained and the customer knows the origin of the wine and has confidence in the brand, such extra efforts are well applied. For the true progress of the industry every possible encouragement should be given, morally and financially, for better methods of making the wine, so that a larger percentage of it may be sound and uniform in quality from the very start. The winemakers may be largely at fault for the present conditions of affairs, but the dealers also hold out no inducement in the way of prices that would warrant the extra work and care.

The main object of these improved methods of winemaking is to have control over the fermentations. The old haphazard style must be abandoned and the complex conditions of the vintage reduced to greater certainty by more effective and exact operations. In the first place, the winemaker should acquaint himself with the effect or working power, as it might be termed, of pure yeast, the fundamental idea being that the natural or "wild" yeasts that ordinarily start the fermentation are not sufficiently strong to withstand or

fight down the many harmful germs that enter the juice during the vintage. As it is, the outcome of fermentations is to some degree uncertain because of the temperature of the weather and the quality of the grapes, both of which factors are gifts of nature. Pure yeast, though powerful in its action, should be assisted by sulphur to some extent, which acts as a germicide on the various bacteria in the must, so that the yeast may be all the more effective in its work. Sulphur has not only a cleansing effect, but also causes the resulting fermentation to be more even and thorough, and through its influence the wines are cleaner and sounder from the start. Nearly all the sulphur disappears during the process of fermentation, and there can be no objection to its limited use.

For the further control of the fermentations the cooling of the must or juice is a very important item of the methods advocated. It means that the fermenting must is to be kept within a certain limit of temperature, the maximum in our manipulations being from 82° to 84° F. The object of this is to preserve the aroma and render it finer by not exposing the essential oils in the juice to excessive heat. It will also keep the alcohol from volatilizing, so that with the given sugar in the grapes we obtain a relatively higher percentage of alcohol than under uncontrolled temperatures. Such cooling gives us a softer and more unctuous wine, which may in part be due to the production of glycerine. Even wines that are apt to show a sherry odor or flavor in time under the ordinary fermentation do not, under this treatment, develop this undesirable feature. Cooling requires, of course, a good supply of cold water. At Castle Rock vineyard there is a special spring for that purpose, yielding about 400 gallons of water per hour at 56° F., which does some very effective work in that line. Cooling should, however, be done accurately and like any other operation in these methods calls for promptness, judgment and calculation. In the main it is a simple matter and a little practice soon enables one to strike it right.

The results of these new methods, combining the work of pure yeast, a limited use of sulphur, and relatively low temperatures in the fermentations, may be summed up as follows:

1. Greater smoothness and quality.
2. Better or finer aroma and vinous character.
3. Early brightness.
4. Good keeping qualities.

If with these methods we show an aptitude for the work as evinced by promptness of manipulations, exactness of observation, and particularly scrupulous cleanliness, the probability of unsound wines should certainly be reduced to a minimum.

Such effective control of the fermentation removes winemaking from the domain of luck and makes it possible for our wines in California to compare favorably with the products of Europe. It is the writer's firm conviction that light dry wines will do more for the cause of true temperance—that is, moderation in drinking—than the enforcement of total abstinence can ever hope to accomplish. Drinking such wines with one's meals is the best cure for the indulgence in heavier beverages, besides being an aid to digestion and general health. Millions upon millions of Americans will still have to learn this important lesson from the nations of Europe. Any effort in the direction of making our California wines more palatable is therefore a move for the greater advancement of the industry and for the enlargement of our market. The writer hopes that similar work as that done at Castle Rock vineyard will be taken up all over the state wherever feasible, because only then can we maintain a high and more uniform standard in the wines of our superb California.

RUDOLF JORDAN, JR.



THEODORE GIER
PRESIDENT THEO. GIER WINE COMPANY

WINE CULTURE.

By Theodore Gier,
Viticulturist and Wine Dealer.

In the production of a high quality of wine, two things are absolutely necessary: A proper soil and favorable climate. These are the first requisites. After that comes the judicious selection of vines, and then the most careful manipulation of the product from the time the grape leaves the vine until it has passed through all the various operations of fermentation, blending, ageing and clarifying.

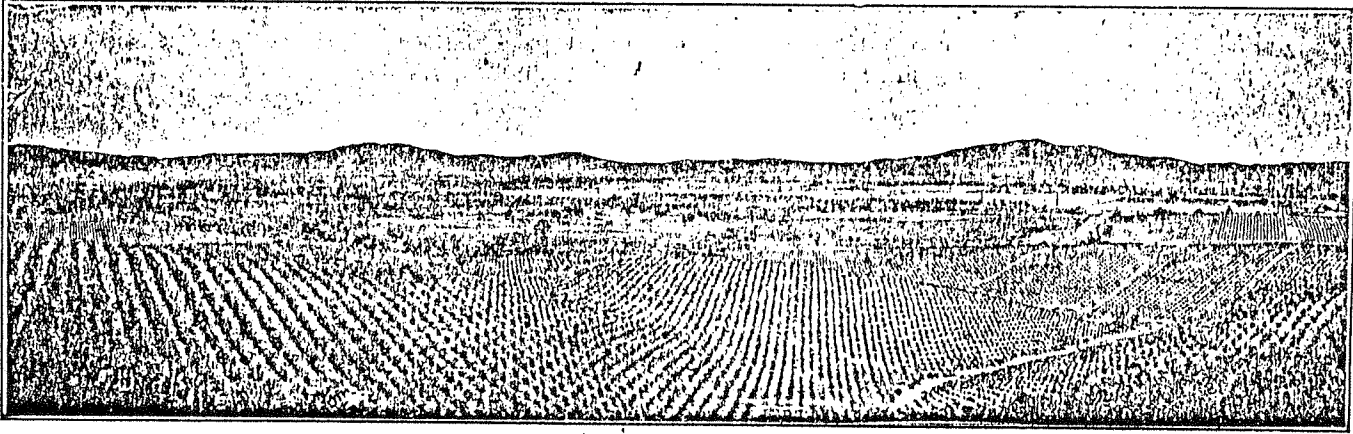
The numerous medals that have been awarded the wines of Alameda County in competition with American as well as foreign wines, both in America and Europe, and the flattering commendations of connoisseurs, have established beyond a doubt the natural fitness of both soil and climate to the production of the highest grades of wines, especially of the Sauterne and Cabernet types. It is with pride that we speak of the numerous medals that were awarded our wines at the Paris Exposition in 1889, and latterly at our

own Columbian Exposition in 1893. The encouragement of our achievements has given the industry renewed impetus and shown possibilities of greater success than was conceived of.

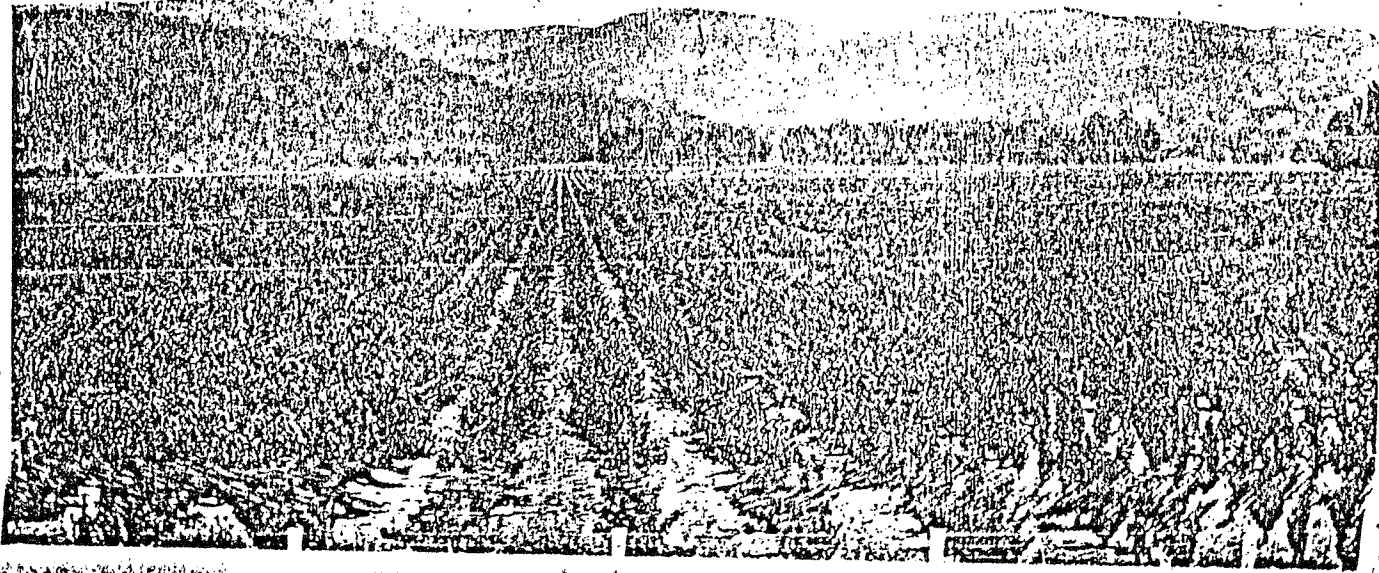
The marvel is not that we should eventually attain superiority, but that we should, in the infancy of our industry reach such a degree of perfection that we can command exceptional notice when in competition with the highest grade of products from the oldest vineyards in the world.

It is a known fact that the older a vineyard is, the better will be the quality of the wine produced. Yet from our young vines and our limited experience we are producing wines that are held in the highest favor by those who have other means of judging quality than by the labels upon the bottles.

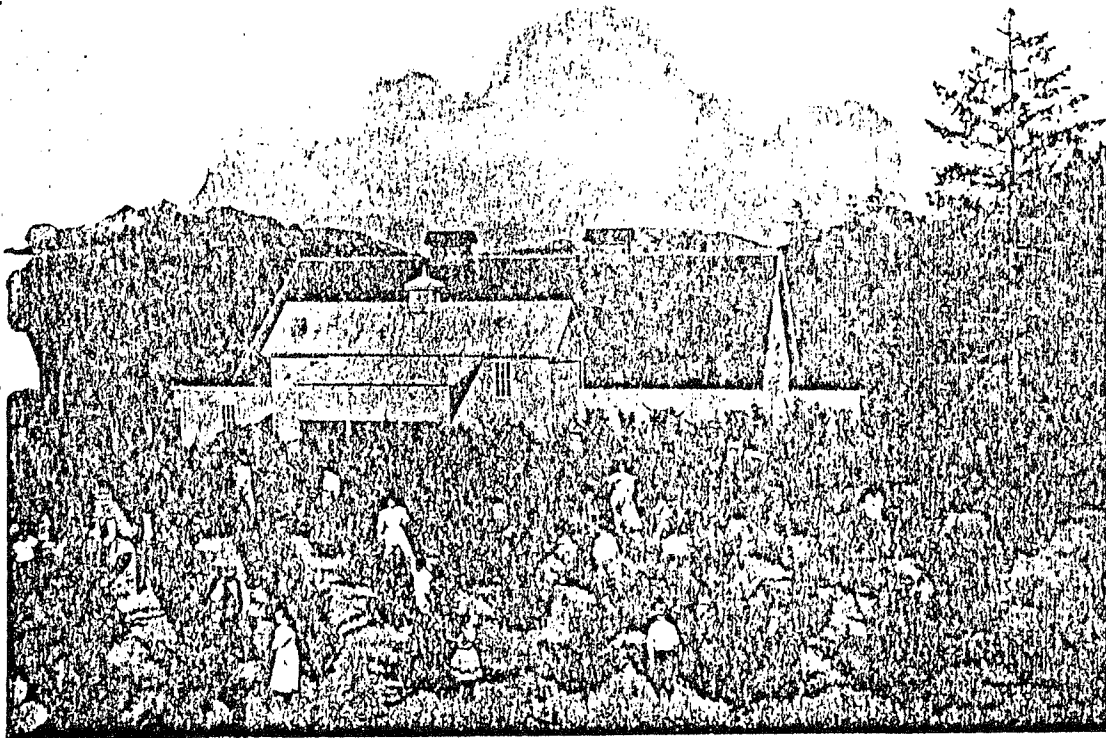
It is a sad commentary upon the American wine drinkers that dealers at times, in order to get the higher grades upon the market, have been compelled to sell them under foreign labels. I have known of higher grades of Alameda County wines being sold in the



Livermore Vineyard, Alameda County, California



Theodore Geer Wine Company's Vineyard in St. Helena



Picking Grapes During Season, Giersburg Vineyard and Wine Cellar

New York markets at enormous prices under foreign labels. In my opinion the time is not far distant when California will supersede the world in wines, and Alameda County will be in the foreground.

I have been associated with the production of wines the greater portion of my life and have had experience in other parts of the State, but believe Alameda County to have superior advantages both in soil and climate to most any other locality, especially in the production of the French varieties of Sauterne and Cabernet types.

In 1892, in company with two gentlemen from Rhode Island, by the names of Barker and Chesbro, I traveled through Germany and Austria, visiting the leading wineries, inspecting their methods, and studying their wines, with a view of acquiring such information as might be of service in this country, and brought back much valuable knowledge, some of which I have been able to put to practical use; but, on account of the difference of our soil and climate, everything must be modified to suit our conditions. In my vineyard at Livermore I have in bearing about seventy-five acres, and am now adding about thirty acres more.

I have 113 different varieties of grapes in all, many of which are for experimental purposes. Among the above varieties from which my finer grades of wine are produced

are Cabernet, Sauvignon, Carbernet Franc, Verdot, Petit Sirrah, Sauvignon Blanc, Semillon, Petite Pinot, Petite Bouchet, Folle Blanche, Muscatel du Bordelaise, Mataro and Zinfandel. With two or three exceptions these grapes have been imported from France with a view of producing the Sauterne and Cabernet types, so popular among wine drinkers, and our success has far exceeded our expectations.

There are in Livermore Valley about four thousand acres of producing vines, and the output last year in round numbers was 1,000,000 gallons.

While we may pride ourselves on what we have accomplished, I believe greater success awaits us, but it will only come through diligent and persistent effort. The man who is easily satisfied may be content with the present state of development, but the ambitious man will not rest until he has achieved the greatest possibilities, that come only by undaunted courage and persistent labor. We should not cease our experimenting, but every vineyardist should set apart a portion of his vineyard to be devoted to experimental purposes, and this should receive his closest attention.

It will only be through such methods that we will eventually reach the ultimatum of perfection.



Mt. Veeder Camp in St. Helena

Twenty-five members of Mt. Veeder Camp No. 483, Woodmen of the World, journeyed to St. Helena Wednesday evening and conferred the "Protection Degree" on seven new members for Olive Camp of the up-valley town. The trip was made in George Platt's auto truck and the Napa choppers had a very delightful time.

The team putting on the work was composed of the following named persons:

Consul Commander, A. A. Gruber.

Past Consul Commander, Martin J. Wittlinger.

Adviser Lieutenant, Frank McReynolds.

Banker, Ed. R. Marble.

Escort, F. H. Henry Sr.

Watchman, Andrew J. Cole.

Ax Men, Geo. Lauffer, Jas. McKenzie, Stanley Mielenz, B. Copsey, Fred Stiefel, Frank A. Burge, Reuben Hill and Homer Cole.

Captain Roy Herniman was in charge of the team.

After the initiatory work was completed the St. Helena Woodmen served their Napa guests with a fine chicken pie supper.

This is the second time that the degree team of Mt. Veeder Camp has gone to St. Helena to confer the Protection Degree for Olive Camp within two months. The up-valley Camp has added about 50 members to its roll within the last four months and is in a flourish condition. Wm. Mielenz, a brot of this city ar is Consul Corr and is one o

VERBAL TILT OP MANS LAUGHT

MOUNT VEEDER WOODMEN WITH NAPA CIRCLE INSTALL

Elaborate Turkey Banquet Fol- lows Business Meeting of Lodges

Over a hundred members of the Woodmen of the World, and Neighbors of Woodcraft, filled the Masonic Hall in Second street on Tuesday evening when the new officers of Mt. Veeder Camp and Napa Circle were installed into their respective stations for the ensuing term. A turkey supper was served at the close of the installation ceremonies and all present enjoyed themselves immensely.

District Manager T. J. Van Hooser of Oakland was present at the big gathering and during the evening delivered an eloquent address on Woodcraft.

The installation then took place as follows:

(Continued on page 4.)

Woodmen of World Treat Printers to Gorgeous Layout

Not to be outdone by the Odd Fellows and Rebekahs, who last Saturday night treated the night-shift force at The Journal office to a spread of succulent raviolis, the two Napa lodges of the Woodmen of the World, Mt. Veeder Camp, and Napa Circle, last night surprised the printers and copy-chasers with a banquet fit for a king—mince pie, a'everything.

They say that "the proof of the pudding is in the eating." If this be true the party who baked these mince pies can hold, his or her head aloft as high as he or she craves to—as the pies lasted just long enough for a horde of hungry printers and copy-chasers to gallop across the floor to where the pies stood steaming.

To say these feeds are appreciated is putting it mildly!

DEFENSE ATTORNEY BELL QUIZES FIRST WITNESS JURY INSPECTS

Selection of eleven men and one woman as the jury, a personal inspection of the scene of the and a slight verbal tilt between the prosecution and yesterday marked the day's activity in the Will manslaughter trial before Superior Judge P. S. K. White is charged with manslaughter in connection with the death last October of 11-year-old Ina Tutt of Dillingham, an automobile collision between White's machine driven by William Tutt, father of the dead girl. The trial took place at the Soscol turn on the Napa-Vallejo following what the prosecution charges was a drink held by White and two companions in Vallejo.

Considerable delay was experienced in the highway and the jury was not empaneled until yesterday. Both sides of the point of view were drawn before machines are alleged to be sufficient jurors were accepted by together.

The jurors accepted are: **BELL INSIST**
Lambert Funke, Carl P. Franklin, Attorney E. E. Bell.

Napa Daily Journal Jan 14, 1925
Mt. Veeder

Enlarged

SWIMMING POOL, GOLF COURSE ARE AMONG FEATURES

Conti Ranch Purchased as Beginning of Elaborate Plan of Improvements to Be Made at Prominent Resort

Plans for elaborate improvements to the Lokoya Lodge, beautiful and popular resort in the Napa Redwoods ten miles west of this city, were announced yesterday by Manager M. Van Rensselaer.

BUYS CONTI RANCH

The first step towards the consummation of these improvements was the purchase, announced yesterday, of Conti ranch, the acquisition which now gives the Lokoya Lodge about 200 acres of richly timbered land immediately surrounding the Lodge. In addition to this, there are 100 acres on which the Boys' Camp and other buildings are located, making

more than 300 acres.

SUMMER HOMES

Manager Van Rensselaer stated that it is the plan to divide a part of the summer homesites, in response to requests having small pieces of land for purposes that trim, POOL, who prize

A cleared area is to be taken from the healthful main building. Banish reserved for the swimming pool within twelve months. Mr. Van Rensselaer, also stated that a golf course will be constructed on 25 acres of rolling land

HOW TO GET THERE

By Train or Stage: From San Francisco, take Monticello Steamship at Ferry Building. Buy through ticket to Lokoya Mountain Lodge. From Oakland take Greyhound stage to Napa. From Berkeley, take Greyhound stage at University and San Pablo Avenues to Napa. The Lokoya Stage will meet any connections by appointment only.

By Auto. Follow the map. Leaving Napa, drive west on First Street, then up a beautiful 11-mile mountain road, which promises to be one of the scenic drives of Napa County.

For further information, or reservations call the following.

In San Francisco: Peck-Judah, 672 Market Street; American Express, The Emporium; American Express, Palace Hotel; Ask Mr. Foster Travel Service, St. Francis Hotel, Stewart Hotel, The White House; Hale Bros. Travel Bureau.

In Oakland: Capwell's Travel Bureau; American Express Co. at Kahn's; Crabtree's; Oakland Travel Bureau.

In Berkeley: Berkeley Travel Bureau; Hink's Travel Bureau.

In Sacramento: American Express Co. Travel Bureau.

RATES: American Plan Only

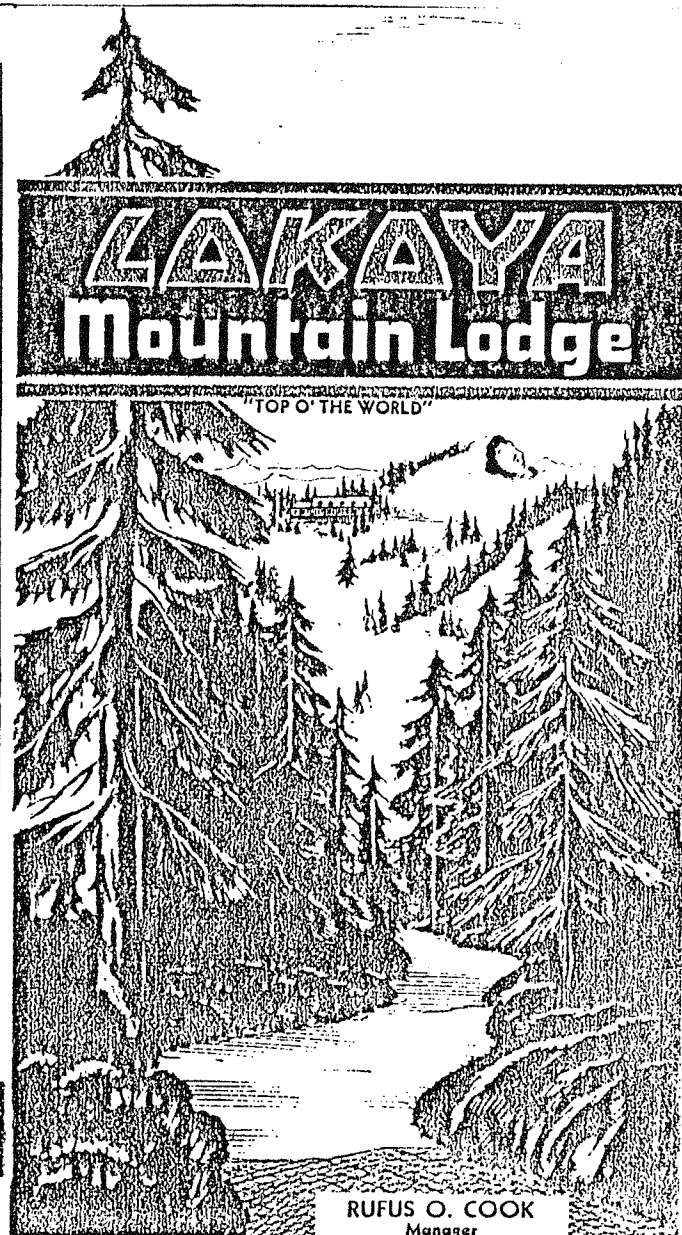
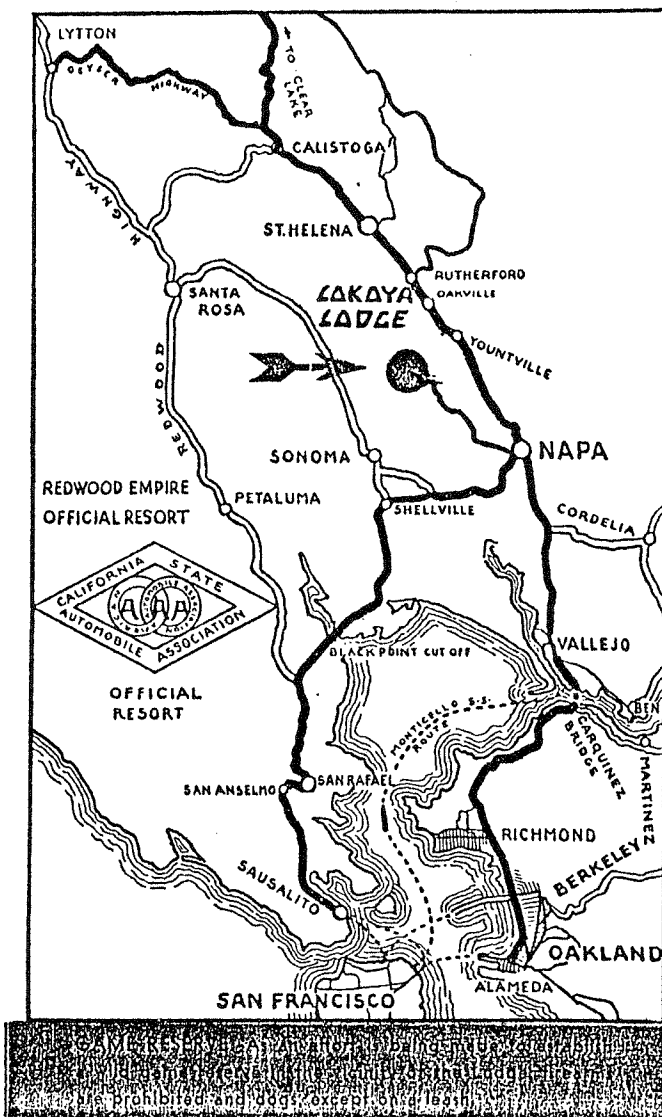
DAILY		WEEKLY		
Single	Double	Single	Double	
\$3.50	\$ 7.00	\$21.00	\$42.00	No Bath
4.00	7.50	24.50	45.00	No Bath
5.00	10.00	31.50	54.00	Bath
5.00	9.00	29.00	50.00	Shower
to	to	to	to	or
6.00	10.00	36.00	60.00	Bath

Special rates for children mailed on request. State age. Winter Season Rate: \$4.00 per day—\$24.50 per week.

DINING ROOM OPEN TO PUBLIC

For further information or reservations, address: LOKOYA LODGE, LOKOYA, NAPA CO., CALIF., TELEPHONE: 6F2.

Under the Personal Management of Rufus O. Cook, formerly manager of the "Pergola," Dublin Canyon.





Where Comfort, Fine Food and the Charm of Lokoya Combine for a Real Vacation

a university trained counselor. A well organized program is laid out for the girls which allows time for swimming under the direction of a Red Cross examiner, horse back riding with a riding master in attendance, tennis, ping pong, dancing, dramatics in the woods and before the blaze and glow of the camp fire, each under the direction of a specialist in her line of activity; all happy, busy days, life out of doors, with counselors who know how to play.

Lokoya Boys' Camp, an excellent private Boys

Camp, is located a mile from Lokoya Lodge. Unsurpassed location, program and supervision make it an ideal camp for boys seven to sixteen years of age.

Complete information and references available upon request.

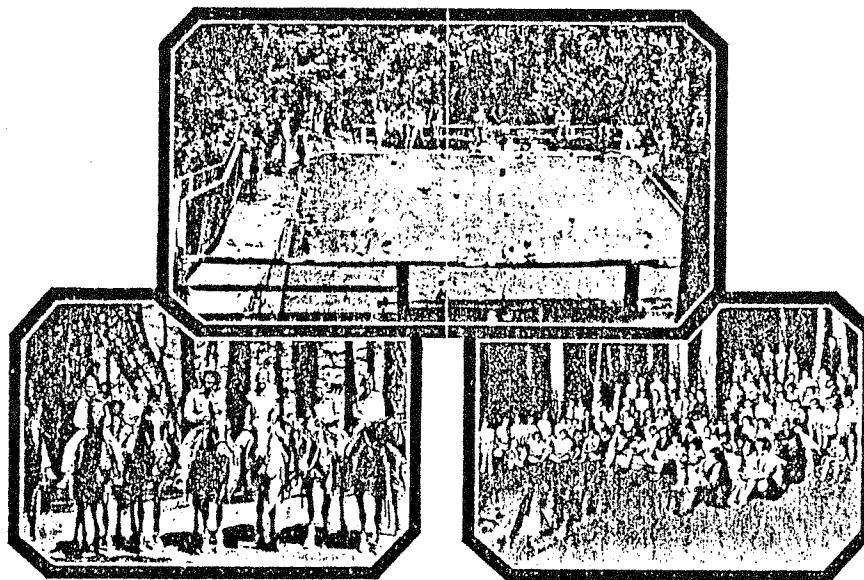
Accommodations: Aside from rooms in the main Lodge, there are delightful redwood cabins within a moment's stroll of the dining room, yet sufficiently secluded to insure privacy. All rustic cabins are equipped with bath or shower, and

Lokoya Mountain Lodge is beautifully located 50 miles north of San Francisco, in the Redwood Empire, nestling among a grove of redwood and pine, two thousand feet above the famous Napa Valley, in a clear, dry atmosphere—a spot rich in scenic beauty, and a charm known only to Lokoya.

Few places have a more unusual or attractive dining room. From its wide plate-glass windows, one looks down upon a panoramic view of the valleys below, while partaking of the tempting and delicious served foods to keen appetites created by pure, invigorating mountain air.

Why not plan to spend this vacation at Lokoya or entertain your friends the Lokoya way, whether it be a birthday or anniversary dinner, it will be served in a manner befitting the occasion.

Lokoya Girls' Camp, is maintained a short distance from the Lodge and is open to girls between the ages of 6 to 16, under the guidance of



Mont La Salle Novitiate Institute Formally Dedicated Last Sunday.

With more than 1500 people present, the new \$500,000, Mont La Salle Institute Novitiate, the Christian Brothers' training school in the Napa redwoods, was formally dedicated Monday. Visitors included clergy from all parts of the State, as well as large delegations from the bay region and other places.

At 10:30 o'clock a solemn high mass in the chapel opened the day's program. Archbishop Edward J. Hanna and Coadjutor Archbishop John J. Mitty officiated. The famous Christian Brothers' choir sang.

At the conclusion of the mass the entire institution was thrown open to the inspection of the public with the novices and junior students acting as escorts.

One feature that was particularly admired was the \$10,000 gilded altar with its religious ornamentations in the chapel.

A dinner in honor of church dignitaries was served at noon, while out of doors a luncheon was provided for the other visitors.

The dedicatory ceremonies took

place at 3 o'clock in the afternoon with the cross bearer, acolytes, brothers and reverend clergymen forming a procession which led into the chapel. After brief rites at the altar Archbishop Hanna and his attendants passed through the building, blessing it with holy water.

A solemn benediction in the chapel and an address by the Archbishop concluded the service.

The novitiate, which is located on the former Theodora Gler property, opened on August 4th with a faculty of seven Brothers and an enrollment of 64 students.

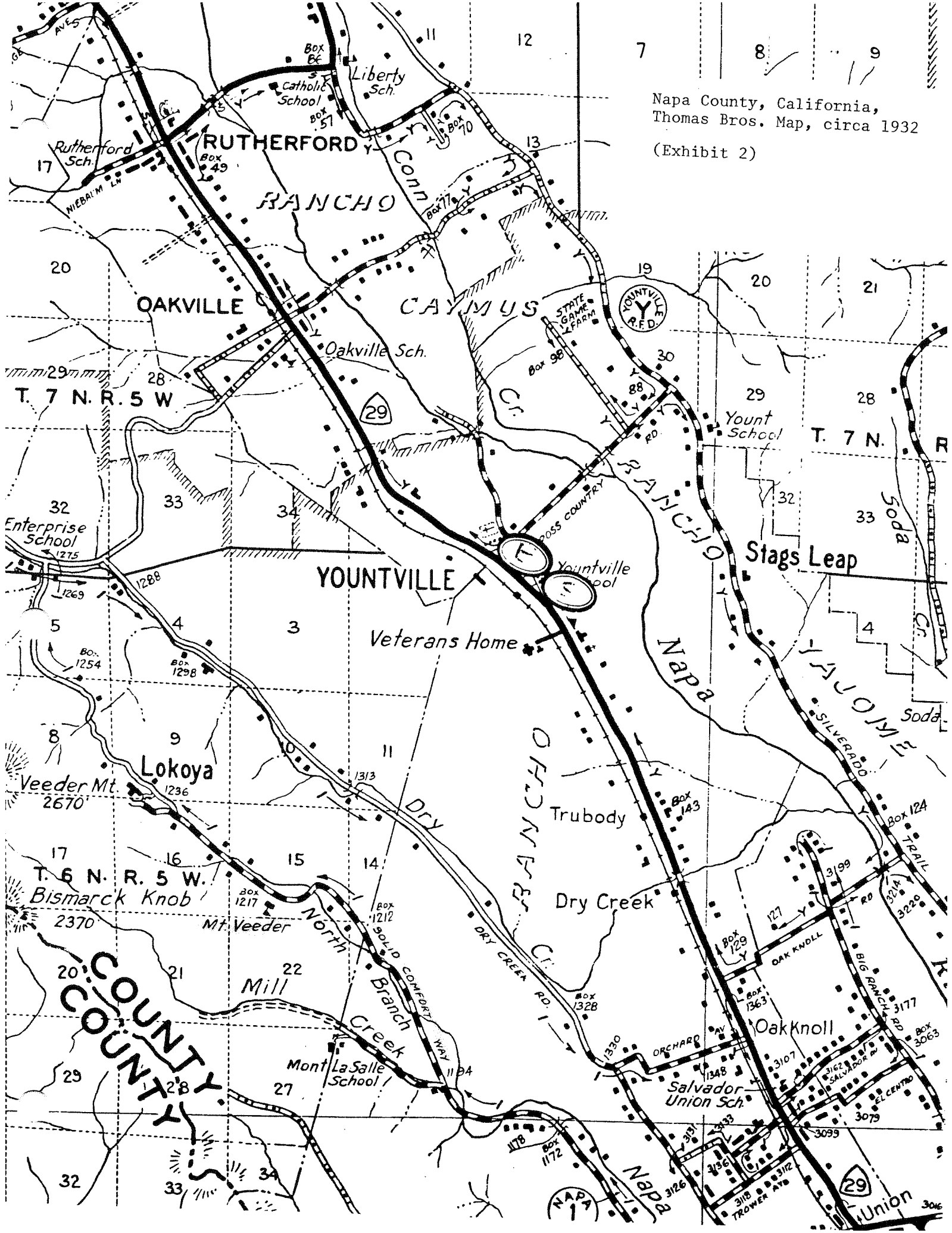
The school is said to be one of the most modern religious preparatory schools in the United States, and was named after St. John Baptiste de la Salle, founder of the Christian Brothers. Young men start their training here at high school age for the life they will lead as members of the teaching order of the Catholic church.

The novitiate was built under the direction of Rev. Brother Gregory F. S. C., provincial of the Christian Brothers on the Pacific coast.

Exhibit II

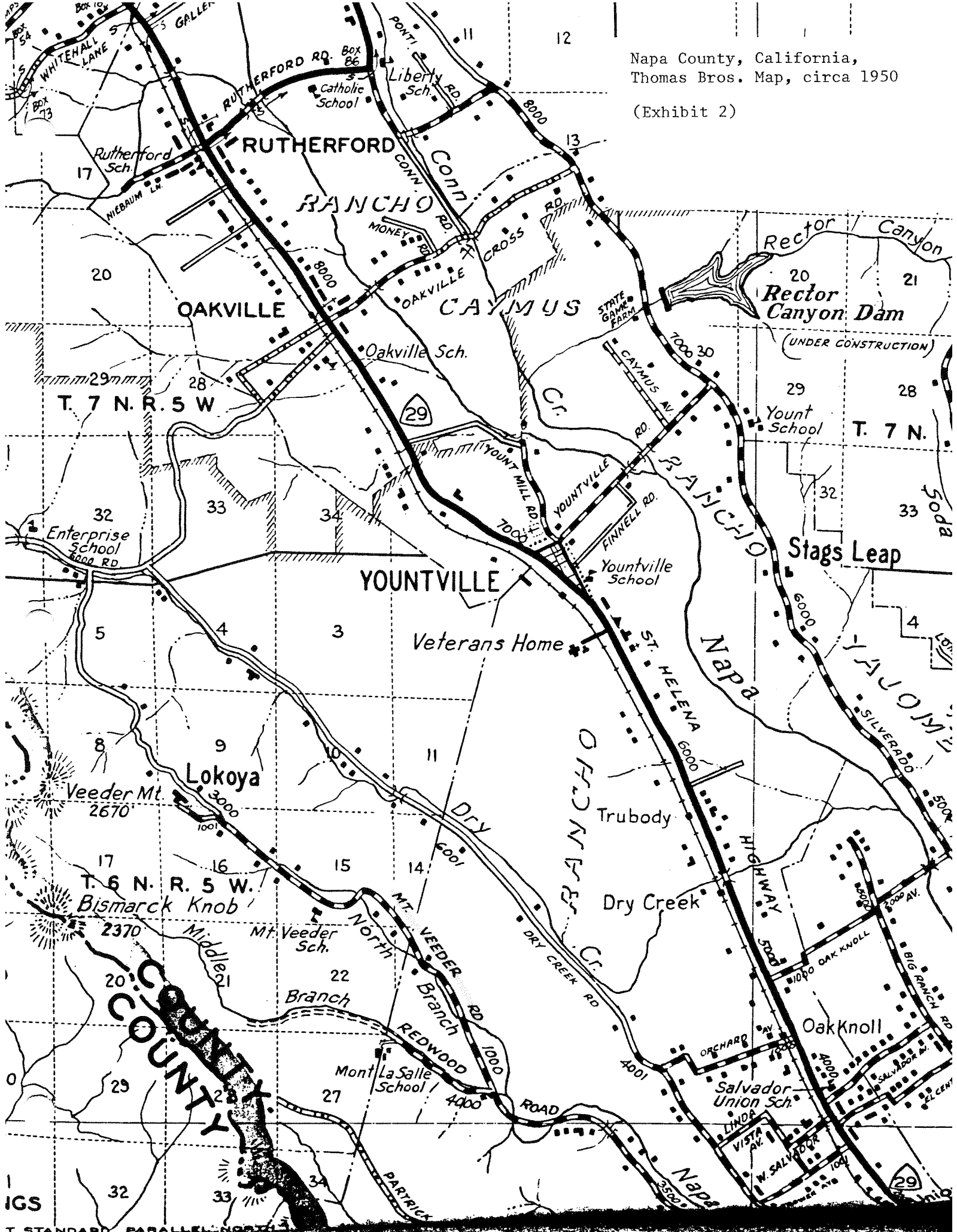
Three Maps Indicating Adoption of the Mt. Veeder Name

Napa County, California,
Thomas Bros. Map, circa 1932
(Exhibit 2)

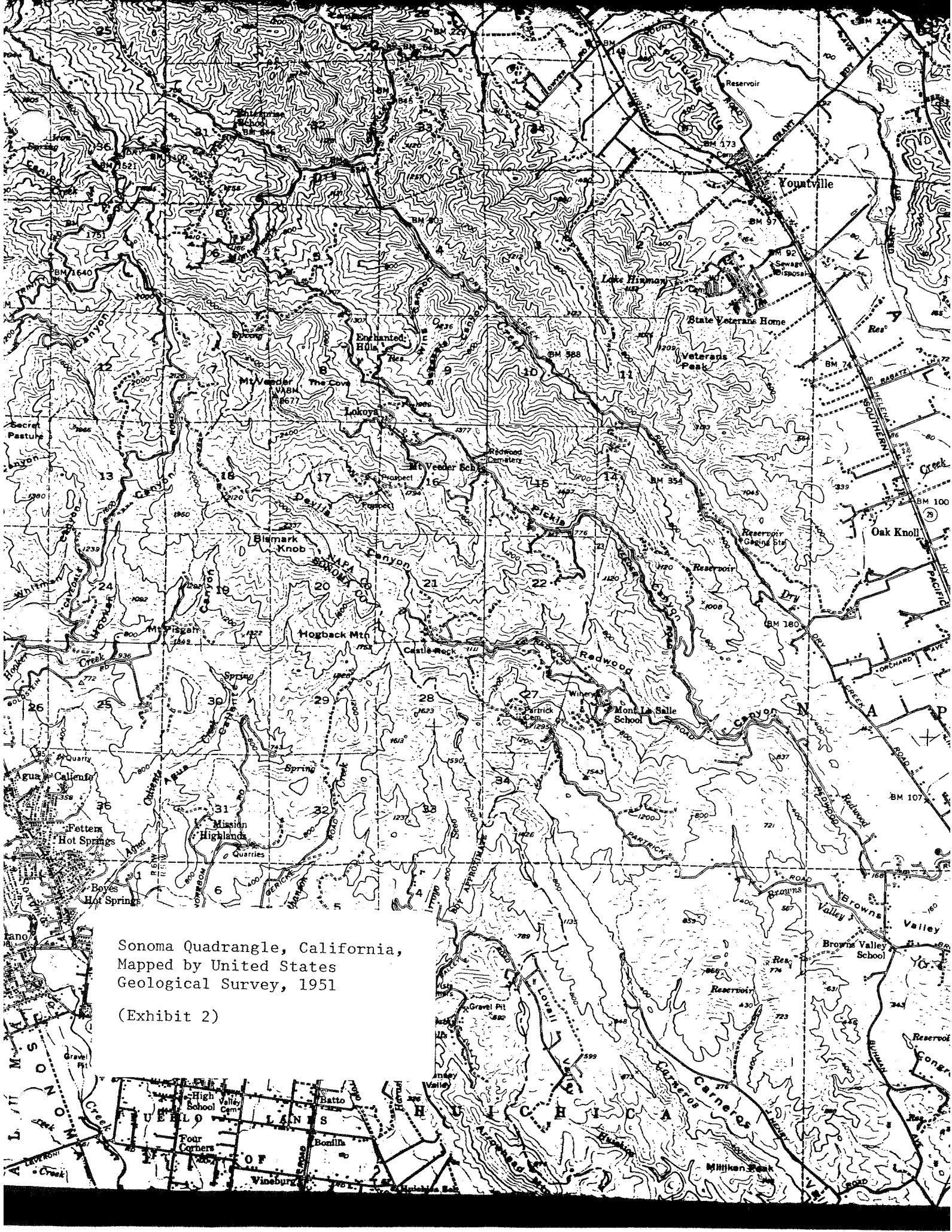


Napa County, California,
Thomas Bros. Map, circa 1950

(Exhibit 2)



1 IGS
T. STANDARD PARALLEL NORTH



Sonoma Quadrangle, California,
Mapped by United States
Geological Survey, 1951
(Exhibit 2)

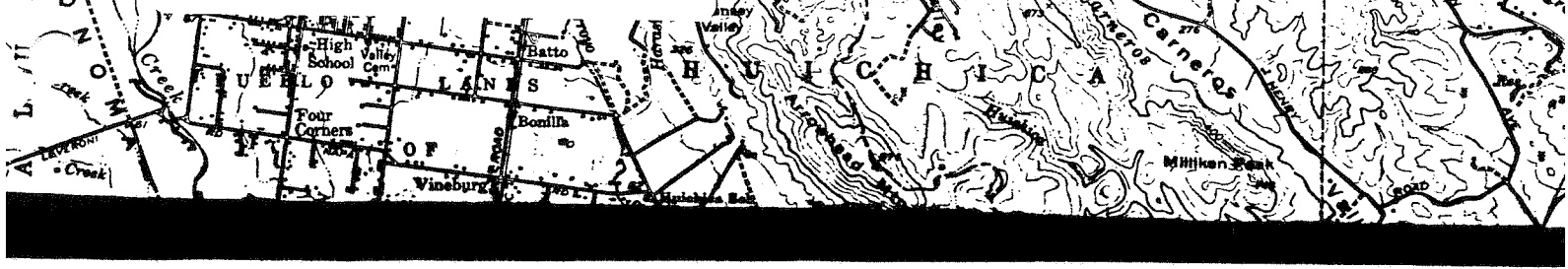
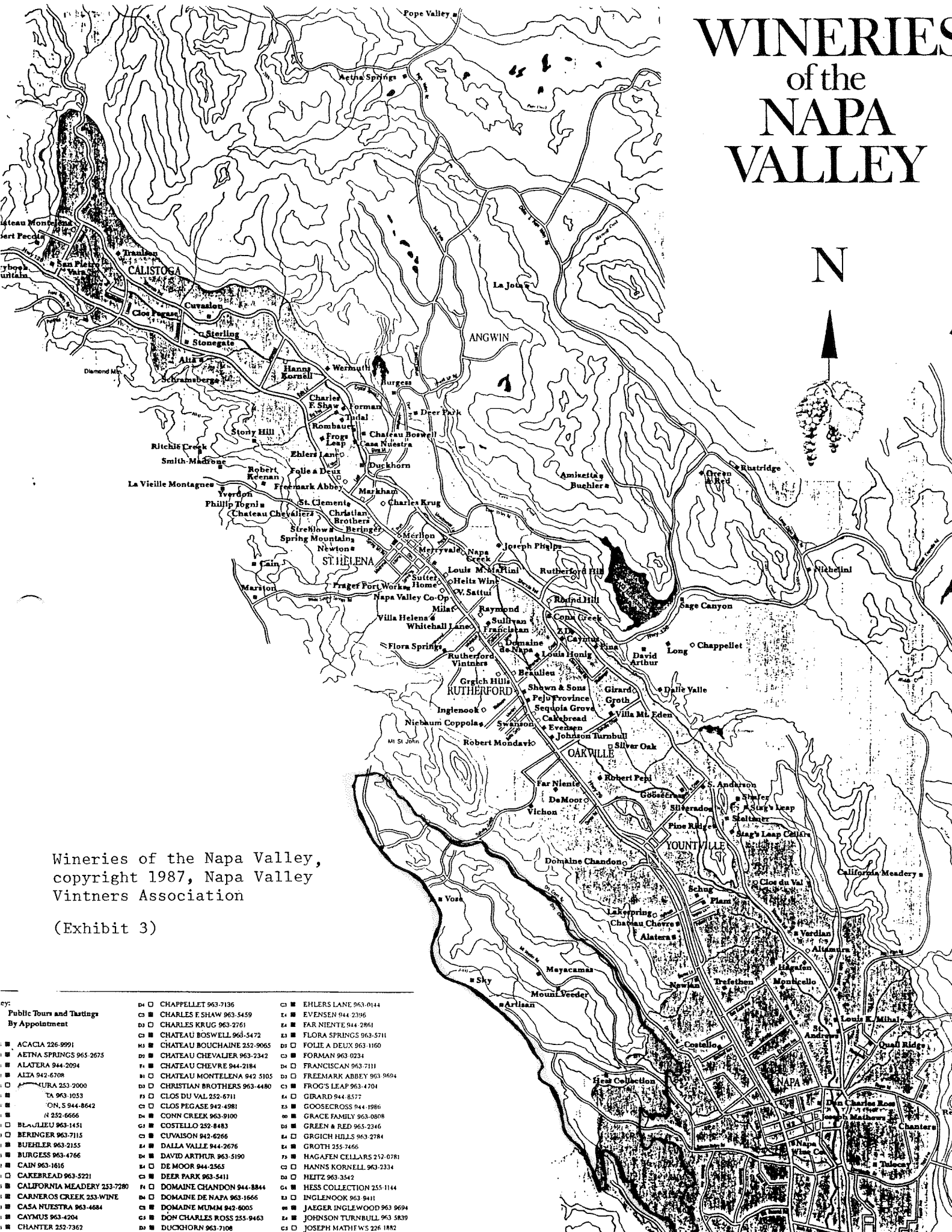


Exhibit III

"Wineries of the Napa Valley",
Showing the Proposed Appellation

WINERIES of the NAPA VALLEY

N



Wineries of the Napa Valley,
copyright 1987, Napa Valley
Vintners Association

(Exhibit 3)

BY:

Public Tours and Tastings
By Appointment

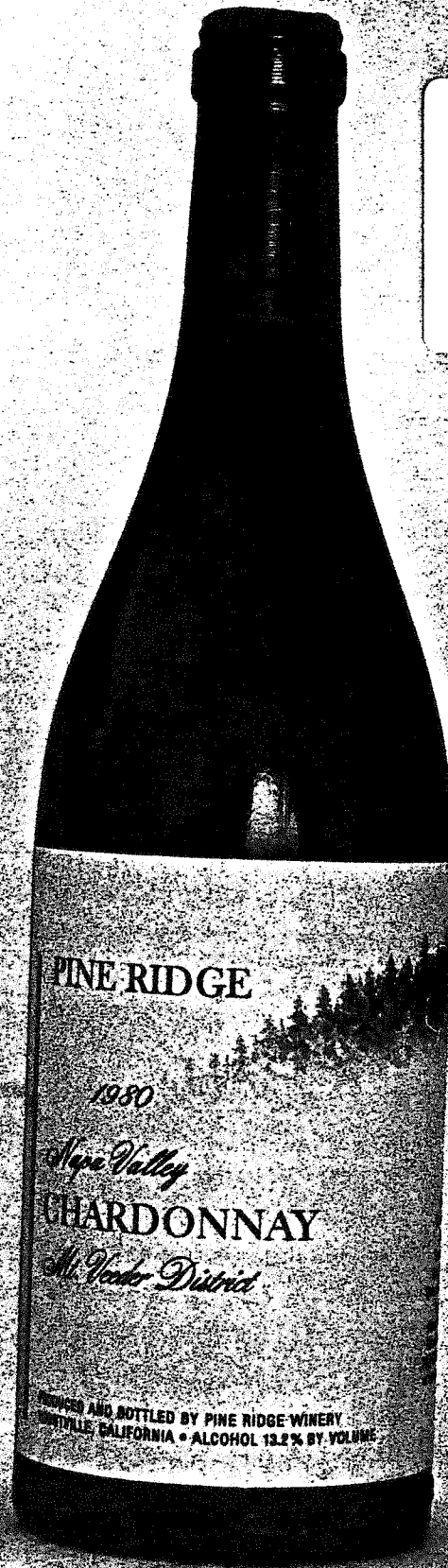
- ACACIA 226-9991
- AETNA SPRINGS 965-2675
- ALATERA 944-2094
- ALTA 942-6708
- AMURA 253-2000
- ARLAN 963-1053
- ARTISAN 944-8642
- AT 252-6656
- BEAULIEU 963-1451
- BERINGER 963-7115
- BUEHLER 963-2155
- BURCESS 963-4766
- CADIN 963-1616
- CAKEBREAD 963-5221
- CALIFORNIA MEADERY 253-7280
- CARNEROS CREEK 253-WINE
- CASA NUESTRA 963-4684
- CAYMUS 963-4204
- CHANTNER 252-7362

- CHAPPELLET 963-7136
- CHARLES F. SHAW 963-5459
- CHARLES KRUG 963-2761
- CHATEAU BOSWELL 963-5472
- CHATEAU BOUCHAINE 252-9065
- CHATEAU CHEVALIER 963-2342
- CHATEAU CHEVRE 944-2184
- CHATEAU MONTELENA 942-5105
- CHRISTIAN BROTHERS 963-4480
- CLOS DU VAL 252-6711
- CLOS PEGASE 942-4081
- CONN CREEK 963-9100
- COSTELLO 252-8482
- CUVAISON 942-6766
- DALLA VALLE 944-2676
- DAVID ARTHUR 963-5190
- DE MOOR 944-2565
- DEER PARK 963-5411
- DOMAINE CHANDON 944-8844
- DOMAINE DE NAPA 963-1666
- DOMAINE MUMM 942-6005
- DON CHARLES ROSS 255-9463
- DUCKHORN 963-7106

- EHLERS LANE 963-0144
- EVENSEN 944-2306
- FAR NIENTE 944-2861
- FLORA SPRINGS 963-5711
- FOLIE A DEUX 963-1160
- FORMAN 963-0234
- FRANCISCAN 963-7111
- FREEMARK ABBEY 963-9694
- FROG'S LEAF 963-4704
- GIRARD 944-8577
- GOOSECROSS 944-1986
- GRACE FAMILY 963-0808
- GREEN & RED 965-2346
- GRIGICH HILLS 963-2784
- GROTH 255-7466
- HAGAFEN CELLARS 252-0781
- HANN'S KORNELL 963-2334
- HEITZ 963-3542
- HESS COLLECTION 255-1144
- INGLENOOK 963-9411
- JAEGER INGLEWOOD 963-9694
- JOHNSON TURNBULL 963-5839
- JOSEPH MATHEWS 226-1882

Exhibit IV

Examples of Labels Showing the Proposed Appellation

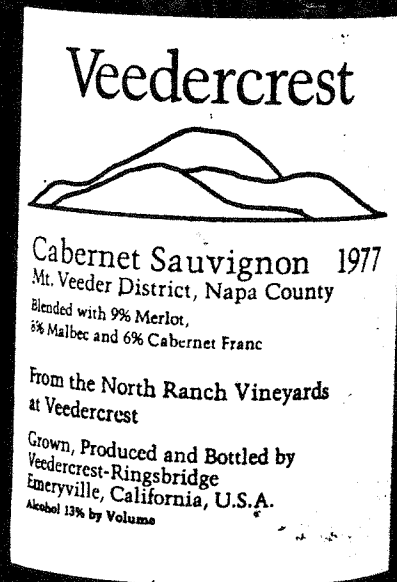


Recent Mt. Veeder - Napa Valley
label

(Exhibit 4)

Recent Mt. Veeder - Napa Valley
label

(Exhibit 4)



Vose Vineyards



ESTATE

BOTTLED

CABERNET SAUVIGNON

1981 NAPA • MOUNT VEEDER

GROWN, PRODUCED AND BOTTLED BY
VOSE VINEYARDS, NAPA, CALIFORNIA
ALCOHOL BY VOLUME 12.25%

MOUNTAIN VINEYARDS such as ours are very difficult to establish and maintain, but are widely recognized to produce fruit of exceptional quality and complexity. In 1970, I established my vineyard 2000 feet above America's premium wine growing Napa Valley on Mount Veeder. My continuing goal is to grow the finest fruit obtainable in order to make "WORLD CLASS WINES." I believe that I am succeeding and each season Mother Nature offers me a new and unique challenge to produce for you wines of the highest possible caliber. I sincerely hope that you enjoy this bottle, for when you do my efforts are rewarded.

H. Vose III
Hamilton Vose III
Winemaker

Harvest Date	Sept. 11, 1981
Sugar at Harvest	23.5% by wt.
Total Acid at Harvest80 gm/100 ml
Bottled	January, 1983
Total Acid at Bottling54 gm/100 ml
Residual Sugar	Dry
Cooperage (50 gal. barrels)	American Oak
Alcohol Content	12.25% by volume
Cases Produced	399



MOUNT
VEEDER
WINERY

1973

CABERNET
SAUVIGNON

MT VEEDER-NAPA COUNTY

PRODUCED AND BOTTLED AT
MOUNT VEEDER WINERY
NAPA, CALIFORNIA

ALCOHOL 13% BY VOLUME

Recent Mt. Veeder - Napa Valley
labels

(Exhibit 4)



MOUNT
VEEDER
WINERY
1981
PINOT
BLANC

MT. VEEDER - NAPA COUNTY

PRODUCED AND BOTTLED BY
MOUNT VEEDER WINERY
NAPA, CALIFORNIA
ALCOHOL 12.5% BY VOLUME



William Hill

1979

*Napa Valley · Mt. Veeder
Chardonnay*

CELLARED AND BOTTLED BY
WILLIAM HILL WINERY
NAPA, CALIFORNIA
ALCOHOL 13.4% BY VOLUME



William Hill

1978

*Napa Valley · Mt. Veeder
Cabernet Sauvignon*

CELLARED AND BOTTLED BY
WILLIAM HILL WINERY
NAPA, CALIFORNIA
ALCOHOL 13.8% BY VOLUME

Recent Mt. Veeder - Napa Valley
labels

(Exhibit 4)

Exhibit V

Publications Indicating the Distinctiveness of
Mt. Veeder as a Sub-Appellation in the Napa Valley



HUGH JOHNSON'S

MODERN

ENCYCLOPEDIA

of

WINE

Simon and Schuster
New York



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APPELLATIONS, COUNTIES AND DISTRICTS OF CALIFORNIA

Alameda. East of San Francisco Bay, climate region 3, with 2,000 acres of vineyards. The Livermore Valley, best known for white wine, is its main district.

Alexander Valley. *See* Sonoma.

Amador. In the Sierra foothills 100 miles east of San Francisco. Regions 4-5. 1,000 acres, mainly Zinfandel. Shenandoah Valley is the principal vineyard area.

Anderson Valley. *See* Mendocino.

Arroyo Seco. *See* Monterey.

Calaveras. The county south of Amador. Regions 4-5. 60 acres.

Calistoga. *See* Napa.

Carmel Valley. *See* Monterey.

Carneros. *See* Napa.

Central Coast. At present an inexact term for counties between San Francisco and Santa Barbara.

Central Valley. A general term for the hot inland region often referred to as the San Joaquin Valley.

Chiles Valley. *See* Napa.

Cloverdale. *See* Sonoma.

Contra Costa. The county south of Alameda. Region 5. 900 acres. (No winery listed.)

Cucamonga. *See* Riverside.

Dry Creek Valley. *See* Sonoma.

Edna Valley. *See* San Luis Obispo.

El Dorado. Sierra foothill county north of Amador. Gold country. Regions 3-4. 225 acres.

Fresno. Central San Joaquin Valley. County with 39,000 acres of wine grapes and far more of table. Regions 4-5. Mainly Thompson Seedless, Barbera, French Colombard.

Geyserville. *See* Sonoma.

Greenfield. *See* Monterey.

Guerneville. *See* Sonoma.

Hecker Pass. *See* Santa Clara.

Healdsburg. *See* Sonoma.

Humboldt. On the coast north of Mendocino. 1 winery but no recorded vineyards.

Kenwood. *See* Sonoma.

Kern. Southern San Joaquin Valley. 38,000 acres of wine grapes in region 5 heat. Mainly Thompson Seedless, Barbera, Chenin Blanc, French Colombard.

Knight's Valley. *See* Sonoma.

La Cienega. *See* San Benito.

Lake. North of Napa, east of Mendocino. Region 5. 2,500 acres, mainly Cabernet Sauvignon, Zinfandel and Gamay. 5 wineries.

Livermore Valley. *See* Alameda.

Lodi. *See* San Joaquin.

Los Angeles. 4 wineries but no recorded vineyards.

Madera. Central San Joaquin Valley. Region 5. 32,000 acres of wine grapes, mainly Thompson Seedless, Barbera, Carignane, French Colombard. 3 wineries.

Marin. Just north of San Francisco across the Golden Gate. Region 1. 300 acres and 5 wineries.

McDowell Valley. *See* Mendocino.

Mendocino. The northernmost wine county, on the coast, ranging from region 1-3. A dozen wineries and 10,000 acres, still largely old plantations of Carignane and French Colombard but increasingly Cabernet and Zinfandel, Chardonnay, Pinot Noir and Johannisberg Riesling. Emerging viticultural areas are Anderson Valley near the coast, cool region 1, Ukiah Valley, region 3, and adjacent McDowell, Redwood and Potter valleys, regions 2-3.

Merced. Central San Joaquin Valley. Regions 4 and 5. 13,500 acres of wine grapes, mainly Thompson Seedless, Chenin Blanc, French Colombard, Barbera.

Modesto. *See* Stanislaus.

Monterey. The most important vineyard county of the Central Coast, with 32,000 acres and 10 wineries,

chiefly in the Salinas Valley, region 1 at the ocean end, to Soledad, then warming to 3 at King City. (The Greenfield and Arroyo Seco areas come between the two.) Also Carmel Valley, region 1, and The Pinnacles (*see* Chalona Vineyards). All the best varieties are grown, led by Cabernet with 4,400 acres (though it can have difficulty ripening).

Mount Veeder. *See* Napa.

Napa. The most concentrated and prestigious vineyard county, with 26,000 acres ranging from region 1 in the south (Carneros, just north of San Francisco Bay) to 3 at Calistoga in the north. Now has about 100 wineries. Unofficially recognized appellations or sub-areas include Carneros, Mount Veeder, Yountville, Oakville, Rutherford (famous for Cabernet), St Helena, Spring Mountain and Calistoga on the western side, and Stag's Leap, Silverado Trail and Chiles Valley on the east, with Pope Valley tucked away up in the hills northeast. All the best grape varieties are grown: Cabernet leading with 5,000 acres, Chardonnay 3,000, Pinot Noir, 2,300, Zinfandel 1,900, Chenin Blanc 1,600, Johannisberg Riesling 1,400, Gamay 1,100, Gewürztraminer 400.

North Coast. At present an inexact term for the counties north of San Francisco Bay.

Oakville. *See* Napa.

Paicines. *See* San Benito.

Paso Robles. *See* San Luis Obispo.

The Pinnacles. *See* Monterey.

Placer. Sierra foothills county, north of El Dorado. Regions 3 and 5. 130 acres of wine grapes.

Pope Valley. *See* Napa.

Potter Valley. *See* Mendocino.

Redwood Valley. *See* Mendocino.

Riverside. The principal wine county of Southern California, east of Los Angeles, with 14,000 acres, mainly Thompson Seedless, but significant acreages of good varieties at Temecula, led by Johannisberg Riesling despite being regions 3-4. There are 6 wineries at present.

Russian River Valley. *See* Sonoma.

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FOR TIMOTHY AND SUSAN

though when it does reach full ripeness here, it makes a superlative wine.

There now are four producing wineries in the Carneros, and soon there will be a fifth, but before Prohibition there were many more. One was the stone castle that can be seen from the highway, in the spectacular Winery Lake Vineyard to the left, with its lake and modernistic sculptures. This once was the Talcoa Vineyard, where viticulture professor George Husmann in 1883 wrote his third book to explain why he had abandoned the University of Missouri to become a winemaker here in California: ". . . the true home of the grape . . . destined to be the vine land of the world." The present castle was built as a winery in 1885 by Michael Debret and Pierre Priet, winegrowers who emigrated to Napa from France. Since 1960 it has been the baronial residence of art collector Rene di Rosa, who has replanted the 225-acre vineyard with premium grape varieties. Wineries and home winemakers who buy di Rosa's grapes are proud to print "Winery Lake Vineyard" on the labels of their wines.

The intersection of Duhig Road with Highway 121 marks where the Swiss owners of the Cuvaision Winery near Calistoga began planting a 350-acre new Carneros vineyard in 1980 and where they plan to build an entirely new Cuvaision winery when the vineyard matures. At your left, a few hundred yards along the highway, is the 50,000-gallon Mont St. John winery and tasting room, built in 1978 by veteran wineman Louis Bartolucci to use the grapes from his son Andrea's young Madonna Vineyard, on the west side of Duhig Road.

From the "Madonna" sign at Las Amigas Road, a left turn will bring you to the two-story, 35,000-gallon Acacia Winery, built in 1982 on its fifty-acre Chardonnay and Pinot Noir vineyard that was planted four years earlier for a group of forty-nine California investors, some of them wine-buff physicians.

A right turn from Las Amigas onto Buchli Station Road leads to the 700,000-gallon Bouchaine Vineyards winery, built in 1980 around the shell of the onetime Garetto Winery for a group of eastern states investors organized by Dupont executive David Pollak, of Delaware. Bouchaine is Pollak's ancestral name. Among the investors are newsletter publisher Austin Kiplinger and Garret Copeland, a Dupont heir. Winemaker Jerry Luper, a partner, custom-crushes and bottles wine here for a half dozen other wineries while making the first Bouchaine Chardonnay and Pinot Noir for release in 1984. Thirty acres of its own vineyard were planted in 1982.

On the east side of nearby Cuttings Wharf Road are two buildings with red tile roofs, the brandy distillery built in 1983 by R and S Vineyards, a joint venture of Schramsberg Vineyard with Remy-Martin Cognac of France. Its eight onion-shaped pot stills (alembics) are the first in Napa County. The distillery borders the Carneros vineyard, which was owned before Prohibition by Judge John Stanly, whose La Loma winery faced neighboring Stanly Lane.

On Dealy Lane, which extends north from Highway 121 and Old Sonoma Road, is the 100,000-gallon Carneros Creek Winery, built since 1973 by self-taught young winemaker Francis V. Mahoney in partnership with San Franciscans Balfour and Anita Gibson of Connoisseur Imports. Their thirty-acre vineyard grows only Pinot Noir, but the winery also specializes in making Amador and Yolo counties Zinfandels.

In 1982, winegrowers in this area convinced the Federal government to establish "Los Carneros" as a viticultural area including parts of both Napa and Sonoma counties, the county name to appear on each label in addition to the Carneros name.

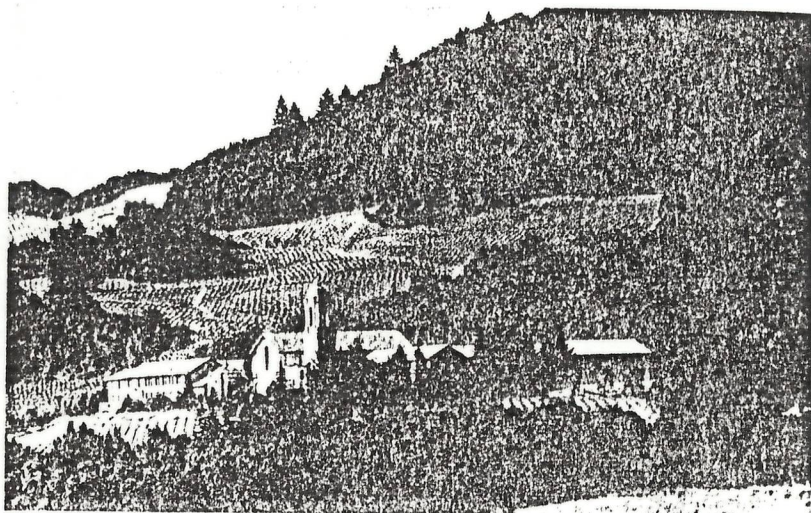
• 4 •

Different climates are found in the uplands of Napa County, where temperatures vary with the altitude and with the angle of exposure of each slope to the sun. The upland growers will tell you that certain grape varieties, Riesling in particular, develop higher aromas and more delicate balance in their vineyards than when grown on the valley floor. Before you continue up the valley, a side trip to explore this aspect will be worth your while.

Redwood Road, at the north end of Napa city, takes off in a northwesterly direction through a thickly wooded canyon into the hills. In a six-mile drive of many turns, you climb a thousand feet and reach an undulating mountain meadow that is carpeted with 150 acres of vines. Side by side in this vineyard stand the imposing mission-style monastery of the Christian Brothers, an ivy-clad stone winery, and a modest brick office building that faces the road.

The monastery is the Novitiate of Mont La Salle, where young men are trained to join this worldwide Catholic teaching order,* founded in France in 1680 by Saint Jean Baptiste de la Salle. In this vineyard grow the grapes for the Brothers' estate-bottled

*Officially, Fratres Scholarum Christianarum (the initials F.S.C. follow the members' names) or Brothers of the Christian Schools.

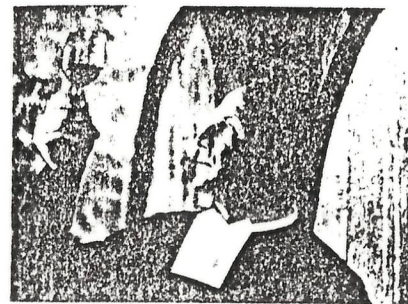


This vineyard on Mount Veeder in Napa County dates from 1864. It was replanted by Theodore Gier, who built the adjoining winery in 1903. The Christian Brothers bought it and built their Mont La Salle Novitiate beside the winery in 1930.

wines, Napa Fumé, Pineau de la Loire, and red Pinot Saint-George. The old winery is one of five the Brothers own; it is where they long bottled and aged their table wines. The brick building is the corporate headquarters of their Mont La Salle Vineyards, which, the Brothers want you to know, is a taxpaying concern like any other commercial vintner. Though the Brothers are educators, not priests, they take similar vows and wear much the same clerical garb, including black ankle-length robes. Members who live at the Napa monastery supervise the vineyards and wineries. The cellar master and vice president is courtly Brother Timothy, whose picture you see in the magazine ads. Brother Tim was graduated from the Brothers' high school in Los Angeles as Anthony Diener, then taught chemistry before coming to Mont La Salle in 1936.

Remembering that winemaking monks in the monasteries of Europe advanced the art and science of the vintager through the Middle Ages, it is of historical interest that The Christian Brothers of California are now the largest church-owned producer of wine in the world. They also are now the largest producers of Napa grapes and wines, and also of California brandy and premium-priced California dessert wines.

They began making wine in 1882 at their original novitiate



Brother Timothy (Anthony Diener), the chemistry teacher who became cellar master of The Christian Brothers wineries of 1936.

in Martinez, first for their table and altar use, then for sale. The city of Martinez began growing up around the novitiate, so they decided to move, and in 1930 bought the Napa upland site. The vineyard here was originally planted by one H. Hudemann about 1864, later was owned by Rudolf Jordan of the pre-Prohibition wine firm of A. Repsold, then was purchased and replanted by Oakland vintner Theodore Gier, who built the stone cellar in 1903.

When the Brothers began making wine here in 1932, the name on their labels was Mont La Salle, which is still used on their altar wines. In 1937, the name on their commercial labels was changed to "The Christian Brothers"—which many buyers still mistake as meaning some brothers named Christian. Including their altar wines, which are sold only to the clergy, they make some fifty different products, ranging from burgundy and brandy through nearly the entire list of generic and "varietal" table, dessert, and sparkling wine types. Many of them are distinctive, especially the Château La Salle, a sweet but noncloying light table wine made principally of the Muscat Canelli or Frontignan grape; it is the best-known wine of its type in the world. For almost a century, the Brothers refused to label their wines with vintage dates, preferring to blend different vintages to keep each type uniform in taste. As consumer demand grew in the mid-1970s, they began labeling special blends with lot numbers in which you could read the vintage years the blends contained. In 1977, the Brothers unbent further and introduced their first-ever vintage-dated wine, a special lot of 1976 Gewürztraminer.

Since their blended brandy made its debut in 1940, the Brothers have added more vineyards in the Napa Valley, making a total of 1300 acres in the county and 200 more in the San Joaquin Valley. They also added four more wineries, two of them at St. Helena and one each at Reedley and Fresno. By 1983 their wines were known throughout the nation and were being ex-

ported commercially to forty-five countries around the world. They now have an additional brandy, named "XO Rare Reserve," which resembles French cognac because it contains 50 percent potstill brandy aged in wood for eight years.

Millions have tasted the Brothers' wines at their Greystone cellar, which is seventeen miles north of Napa on Highway 29. Many others remember the Wine Museum the Brothers maintained in San Francisco from 1974 until 1983. Jointly maintained by then-distributor Alfred Fromm, it acquainted visitors to the Bay City with the noble cultural history of wine.

• 5 •

From Mont La Salle, if you have telephoned ahead for appointments, a tortuous drive up Mount Veeder Road to wineries on the slopes of that 2600-foot extinct volcano is well worthwhile. Two winding miles beyond the Brothers' monastery, a dirt road leads left to the Pickle Canyon Vineyards of John Wright and Moët-Hennessy, of whom more will be told. A short way farther are the 20,000-gallon Mount Veeder Winery and twenty-acre vineyard that Henry and Lisille Matheson of Coral Gables, Florida, bought in 1983 from lawyer Michael Bernstein and his wife Arlene, who decided to retire after running the winery for a decade. They met the Mathesons through a "for sale" advertisement in the *Wall Street Journal*.

A little farther on your right, a sign marks the entrance to South Africa-born, former journalist Elaine Wellesley's ten-acre Quail Ridge vineyard of Chardonnay. She makes her wine in the century-old onetime Hedgeside Distillery on Atlas Peak Road, north of Napa city.

Still farther, Lokoya Road takes you west to the spectacular Mayacamas Vineyard, one of the highest in Napa County, and its forty-five acres of terraced vines. At this elevation, far above the valley fogs, the grapes ripen with high acidity a week earlier than on the valley floor. In an average winter the vineyard is blanketed with snow. In late summer, when the ripening grapes become juicy and sweet, birds become a major threat. Then large areas of the mountain vineyards are covered with nets, particularly along the borders, where the feathered robbers first attack. In the volcano's crater stands a three-story cellar of native stone, built by John Henry Fischer from Stuttgart in 1889. This is the kind of place that lures amateurs who dream of owning a winery and growing great wines. In 1941, just such amateurs, British-born chemist J.F.M. (Jack) Taylor and his American wife Mary purchased Mayacamas, replanted the abandoned vineyard, re-

opened the old winery, and sold stock to their first customers at \$10 a share. After three decades, they sold Mayacamas to young San Francisco investment banker Robert Travers, his wife Elinor, and six limited partners. The Traverses, living in the old still house beside the winery, make vintage-dated "varietals"—Cabernet, Chardonnay, and Zinfandel. In some years they also have made a late-harvest 17 percent Zinfandel essence from Amador County grapes.

Also on Lokoya Road, but impossible to reach unless you have a Jeep, is Lore Olds's 6000-gallon Sky Vineyards winery on his twenty-acre all-Zinfandel vineyard. Lore is the assistant winemaker at the Mayacamas winery.

A mile farther, the number "4035" marks the entrance to the ninety-acre vineyard and 40,000-gallon winery of Chicago-born onetime Navy underwater demolition expert Hamilton Vose III, who came here in 1970, cleared part of the forest to plant ninety acres of Chardonnay, Cabernet, and Zinfandel, and finished building his winery by 1977. Besides his estate-bottled Chardonnay and Cabernet, he makes a white wine of Zinfandel that he has named "Zinblanca."

• 6 •

Returning to the Wine Road near Napa and heading up the valley, you can experience the change in climate as you drive. It may be noticeably cool until you reach Oakville, because the lower valley's weather is Region I. From Oakville to St. Helena, it becomes warmer, averaging Region II. When you approach Calistoga, summer days are still warmer, and that part of the valley is classed as Region III.

After leaving Napa, you will see a large expanse of vineyards at your right, extending north from Oak Knoll Avenue, and a venerable, orange-colored, three-story winery in a grove of oaks near the highway. This is the Trefethen Vineyard, which has a checkered past. Napa bankers James and George Goodman built the winery in 1886 and named the place Eshcol for the brook in Biblical Canaan, where the Israelites sent by Moses found the enormous grape cluster described in Numbers 13:17-24. Eshcol wines won medals and achieved considerable fame. Farmer Clark Fawver bought Eshcol in 1904 but made only bulk wine; Fawver drank nothing except an occasional beer. He closed the winery during Prohibition and reopened it at Repeal. After his death, it served as a storage cellar for the Beringer winery until connoisseur-industrialist Eugene Trefethen bought it in

The Connoisseurs' Handbook
of California Wines
Third edition, revised



by Charles E. Olken and Earl G. Singer

Editors of *Connoisseurs' Guide to California Wine*

and Norman S. Roby



ALFRED A. KNOPF NEW YORK

1984

(2,400 acres), Zinfandel (2,100 acres), Sauvignon Blanc (1,700 acres), and Johannisberg Riesling (1,500 acres).

NAPA VALLEY (Napa) The most famous winegrowing area in the United States, this land lives up to its Indian moniker of "the Valley of Plenty." As a geographic mass, it begins at the base of Mount St. Helena in the north, dissolving some 30 miles to the south into a flood plain as the Napa River enters San Francisco Bay. From Mount St. Helena to the city of Napa, the valley is defined by 2 north-south ridge lines of the Coast Range Mountains. The valley floor varies from 3 to 4 miles in width in the south to 1 mile or less in the north.

From its earliest days, the Napa Valley has been the home of some of California's most famous wine estates, including such well-known producers as Charles Krug, Beringer Brothers, Schramsberg, and Inglenook. Today, the valley boasts upward of 23,000 acres planted to wine grapes, making it California's most intensively farmed viticultural area. More than 100 wineries are in the Napa Valley, and most offer high-caliber, often expensive wines.

With few exceptions, the best California Chardonnays and Cabernet Sauvignons come from the Napa Valley, and much of the reputation of the valley is based on the success of these two varietals. But the valley is large and filled with varied growing conditions. The cold Los Carneros region by San Francisco Bay yields good Chardonnay and Riesling, shows great promise for Pinot Noir, but rarely produces well-ripened Cabernet Sauvignon. By the same token, the warm Calistoga region can produce nicely ripe Zinfandel, Gamay, and Petite Sirah, but overcooks Pinot Noir and the other heat-sensitive varieties. On wine labels the term Napa Valley has historically included all areas within Napa County. As a defined Viticultural Area, the term Napa Valley continues to include all but the most outlying lands of Napa County.

Over 20 major subareas have been identified within the Napa Valley; 12 are already important for viticulture and are described in the adjoining pages (see Calistoga, Los Carneros, Napa, Stag's Leap, Rutherford, St. Helena, Yountville, Spring Mountain, Mount Veeder, Silverado Trail, Oakville, and Pope Valley).

NEW YORK STATE The second most important wine-producing state in the United States now has close to 50 wineries, including several of the country's largest. Its vineyards are planted to labruscas, French hybrids, and vinifera, but are predominantly Concord. Only half of the total acreage (50,000) is harvested for wine production. The other half

goes into assorted fruit juices, jams, and jellies. The most important regions for winemaking are the Finger Lakes (about 80% of the state's total) and the Hudson River Valley. New York State as an appellation means that at least 75% of the wine's volume was derived from New York-grown grapes. New York is the second biggest wine-consuming state on a per capita basis.

NORTH COAST Once used to indicate the coastal counties north of San Francisco, this ill-defined suggestion of geographical heritage and wine quality came to mean any portion of California north of Bakersfield and Santa Barbara and as far inland as the distinctly noncoastal Central Valley. Recently, after hearing from the vested interests, the government announced a 4,700-square-mile Viticultural Area limited to the viticulturally hospitable parts of Napa, Sonoma, Mendocino, Lake, Solano, and Marin counties.

NORTHERN CALIFORNIA One occasionally sees this appellation on wine labels. By most definitions it covers everything north of Los Angeles, or 97% of the grapes grown in the state. For all practical purposes, this term on a label is no more meaningful than the word California.

NORTH FORK OF ROANOKE *Virginia* Surrounded by mountains that moderate the climate, this Viticultural Area boasts limestone-enriched soils. It is near Roanoke, on the Roanoke River.

OAKVILLE (Napa) Situated in the southern end of the Napa Valley, halfway between Yountville and Rutherford, this way station is the home of several wineries (foremost among them the Robert Mondavi Winery) and adjoins some of the Napa Valley's best Cabernet growing turf. The superb Martha's Vineyard produced by Heitz Cellars and a substantial portion of the Robert Mondavi Cabernet vineyards are in Oakville, along the western edge of the valley floor. Other wineries in the area are Villa Mt. Eden and an Inglenook production and bottling plant.

OHIO RIVER VALLEY *Indiana, Ohio, West Virginia, and Kentucky* 570 acres of vines, 14 wineries, and 4 states are included in this newly delineated Viticultural Area that sounds more like the itinerary of an extended steamboat trip than a cohesive grape-growing region.

OREGON 30 small wineries and over 200 growers have become active since the early 1960s. Most vineyards are less than 5 acres, and many wineries depend on eastern Washington

Exhibit VI

Older Labels Indicating the History of
Wine Making in the Mt. Veeder-Napa Redwoods Area

Sequoia Vineyard label,
circa 1910

(Exhibit 6)



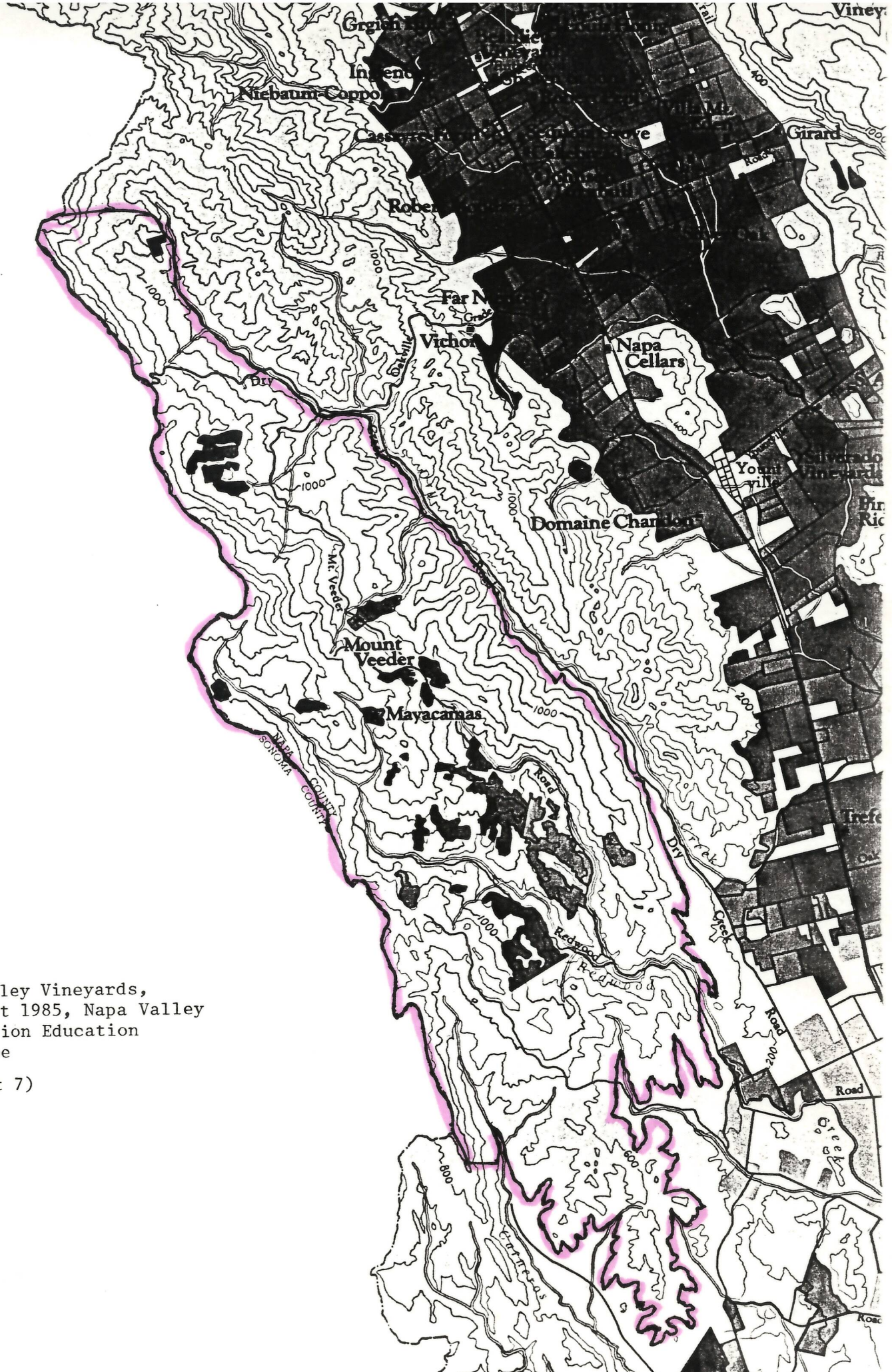
Castle Rock Vineyard label
Vintage 1913

(Exhibit 6)

Castle Rock Vineyard
CHOICE TABLE WINES
(Private Stock)
Vintage
No
NAPA REDWOODS, NAPA COUNTY
CALIFORNIA

Exhibit VII

Map Showing Vinyards Within the Proposed Appellation

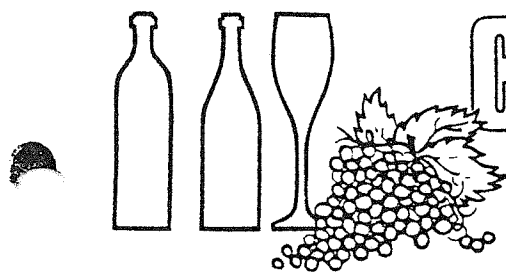


Napa Valley Vineyards,
copyright 1985, Napa Valley
Appellation Education
Committee

(Exhibit 7)

Exhibit VIII

Further Evidence of the Identification of
Mt. Veeder as a Sub-Appellation Within the Napa Valley



CONNOISSEURS' GUIDE to California Wine

JAN-FEB 77

MAY 03 1977

CHARDONNAY

\$5 and less

At dinner the other night, our host, a visitor from Cleveland, served an Auxey-Duresses with the first course. After explaining that he was an unreconstructed Francophile and given to finding bargains like this one from a small Burgundian town near Meursault, he issued a challenge to his California guests.

"Your top Chardonnays may have drawn even with the better French wines but I don't know of a California wine that can compete with this Auxey-Duresses for value. It sells for about \$4.00 here and probably less back East."

Since we had just completed a comparative tasting of Chardonnays, we could immediately identify a number of fine values. We mentioned Heitz non-vintage and Beringer Centennial Cask Chardonnays to him as proof that excellent values also exist in the lower priced California offerings. Besides, we think he'll find those wines better balanced and more attractive overall than his Auxey-Duresses.

That "show of bravado" has distinct limits. As we found in this series of tastings, bargain-priced Chardonnays are not flooding the market. The reasons for this sparse supply are found in the nature of the grape, industry economics and recent history.

Chardonnay is a relatively flexible grape in some ways. It ripens to maturity under the chilly

this issue . . .

CHARDONNAY: \$5 and Less 1
Five dozen inexpensive Chardonnays graced our table. We recommend a dozen to put on yours.

NAPA VALLEY APPELLATIONS 7
CONNOISSEURS' GUIDE talked to the local experts and offers its proposal for meaningful appellations in Napa County.

CABERNET 1970: Series Tasting 12
You could start drinking some of your 1970 Cabernets -- but why not wait awhile. Most of them will enjoy a long happy life.

GENERIC RED WINES 14
We tasted our way through 67 cork finished wines with names like Burgundy, Claret, and Red Table Wine. A number of fine values emerged.

SYMBOLS 4
 NEW RELEASES 18
 READER'S SURVEY: A First Report. 20
The Napa Valley from Oakville north to Saint Helena may be the capital of California's premium wine industry.

Issue 1 * * Volume 3

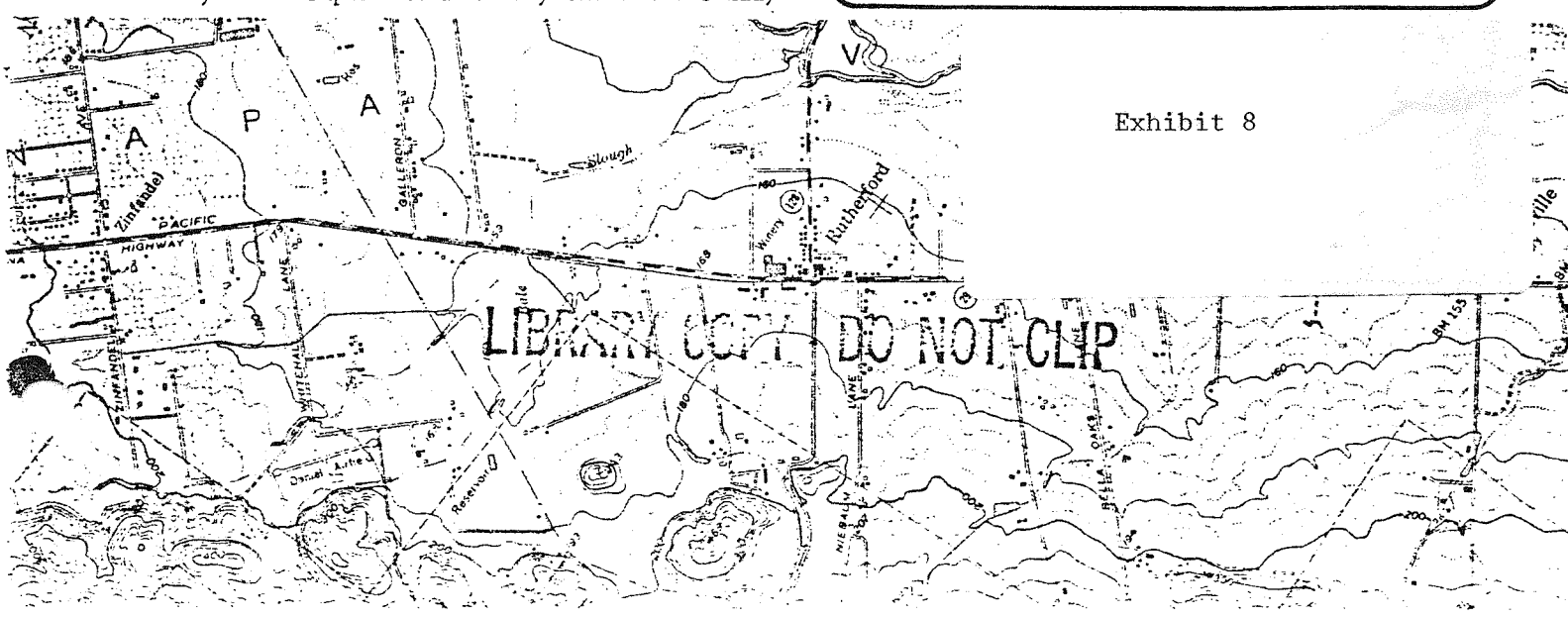


Exhibit 8

Napa Valley Appellations

The rules governing what may or may not appear on wine labels are about to change. Some terms will simply become more "truthful" than they have been in the past (minimum varietal content will probably be raised from 51% to 75%). Others will disappear entirely or be so changed in meaning that they will have to be considered "born-again" wine terms (Late Harvest, Spatlese and other intimations of extraordinary grape quality). Broad and somewhat meaningless appellations will also change as the push for small area appellations grows.

At the recent hearings in San Francisco and Washington, the government's foremost wine label rule makers listened carefully and sympathetically to a wide range of consumer and industry positions. When we were finally able to corral their half dozen key people, we discovered that the question in BATF's mind is not whether the current laws should change but rather by how much they should change.

In addition to the regulatory minima issues, BATF has begun to wrestle with another important issue -- the identification of small area appellations. In some ways, this is the most significant question facing the industry. For it is the one regulatory issue that will, over a period of years, lead to qualitative increase both in winemaking and in consumer information. Since it is the kind of change that affects dollar return on grapes, such appellation identification could serve as the incentive that will motivate growers to pull Johannisberg Riesling out of areas like the West Rutherford Bench which produces lousy to mediocre Rieslings and fine Cabernets. As a publication directly concerned with the quality of wine, the subject of appellation control is of great interest to us. In our constant tasting and research on winemaking we have come to have great appreciation for the difference that climate and soil means to the character and quality of wine. We're thus intrigued about any approach that may result in the production of grapes in the areas where they will achieve their highest potential. It is with this interest that we are wading into the debate on appellations.

There has been considerable debate about small area appellations. For every unique interest there is a view. Small growers in prestige areas are ready to change the law now. Wineries which have built substantial reputations on current appellations are not. Inglenook for instance, takes grapes for its Estate Bottled wines from all over Napa County and is able to identify them all as Napa Valley. Under the proposals we favor, Inglenook would have to retreat to the common denominator of Napa County. At the same time it could identify its Cask Cabernets as West Rutherford Bench and its Gewurztraminer as "Napa/Oak Knoll" since all the grapes for those wines come from very specific vineyards in those locales. Inglenook may not favor a change that complicates their marketing strategy. But the irony is that its talented winemaker, Tom Ferrell, is justifiably proud to be getting his grapes from areas he believes to be advantageous for those grapes.

AN APPELLATION PROPOSAL FOR THE NAPA VALLEY

We have chosen to focus on the Napa Valley because we believe it offers more information of the kind that winemakers like Tom Ferrell use to select grapes than any other area in California. The Napa Valley has a long and continuous viticultural history -- the kind of history that grows out of trial and error. In some parts of the Valley, vineyards have existed for more than a century. And it is Napa Valley wines which, for the most part, have created the standard against which other California wines are judged.

When one neither grows grapes in Napa County nor makes wine from such grapes, one lacks the first-hand experience to shoot easily from the hip about specific small area appellations. Drinking the finished product is useful, and is the only true and ultimate test, but it doesn't qualify us as vineyardists or scientists. We decided to look elsewhere for that background.

In gathering the information for this initial foray into small area appellations, we turned to those whose experience is longer and more schooled than ours. We combined our knowledge of the wines with the local experts' knowledge about the viticultural elements that shaped those wines. In essence, we pushed them to explain why wines from various areas in Napa County offer the unique character we have been identifying over the years. We then brought their perceptions and ours together into what we are offering here as the first, comprehensive view of small area appellations in Napa County.

We have identified nineteen separate areas that seem to have unique grape-growing characteristics. Along the way, we looked at, and abandoned, schema that included as few as three and as many as 300 separate viticultural identifications. We have no faith in nineteen as the appropriate number of small area appellations. Rather it seems to be the best approximation of reasonable differences we have been able to generate out of the information we have gathered. We offer those nineteen here in the confident expectation they will be challenged. We offer them as the gauntlet to spur a healthy debate of the issue. And to that end, we will circulate this first cut at small area appellations to every interested party in or out of the Napa Valley and ask for a critique based on their views.

One final note. In preparing this article, we talked at great length with some of the Napa Valley's leading winemen. The views of Andre Tchelischeff, Laurie Wood, Brother Timothy, Louis Stralla, Nat Fay, Roy, Roy Jr, and Walt Raymond and many others helped shape our final conclusions, recommendations and suggestions. But in the final analysis, it is we who weighed the evidence and held it up against the proof from the wineries themselves. Thus, if there be folly in this attempt to forge new ground, it is ours. If there is truth, we deserve credit simply for choosing our advisors well.

THE TRADITIONAL VIEW

In 1944, U.C. Davis Professors Amerine and Winkler introduced a very useful concept. They segregated grape-growing regions by the amount of heat to which vines would be exposed during the growing season. As explained in General Viticulture (U.C. Press, Chapter 4), "Heat summation means the sum of the mean monthly temperature above 50° during the period of vine growth and grape production. The baseline was set at 50° F because there is almost no shoot growth below this temperature. The summation is then expressed as 'degree days'. For example, if the mean for a day is 70° F, the summation is 20 degree-days. If the mean for June is 65° F., the summation is 450 degree-days (15 degrees times 30 days).

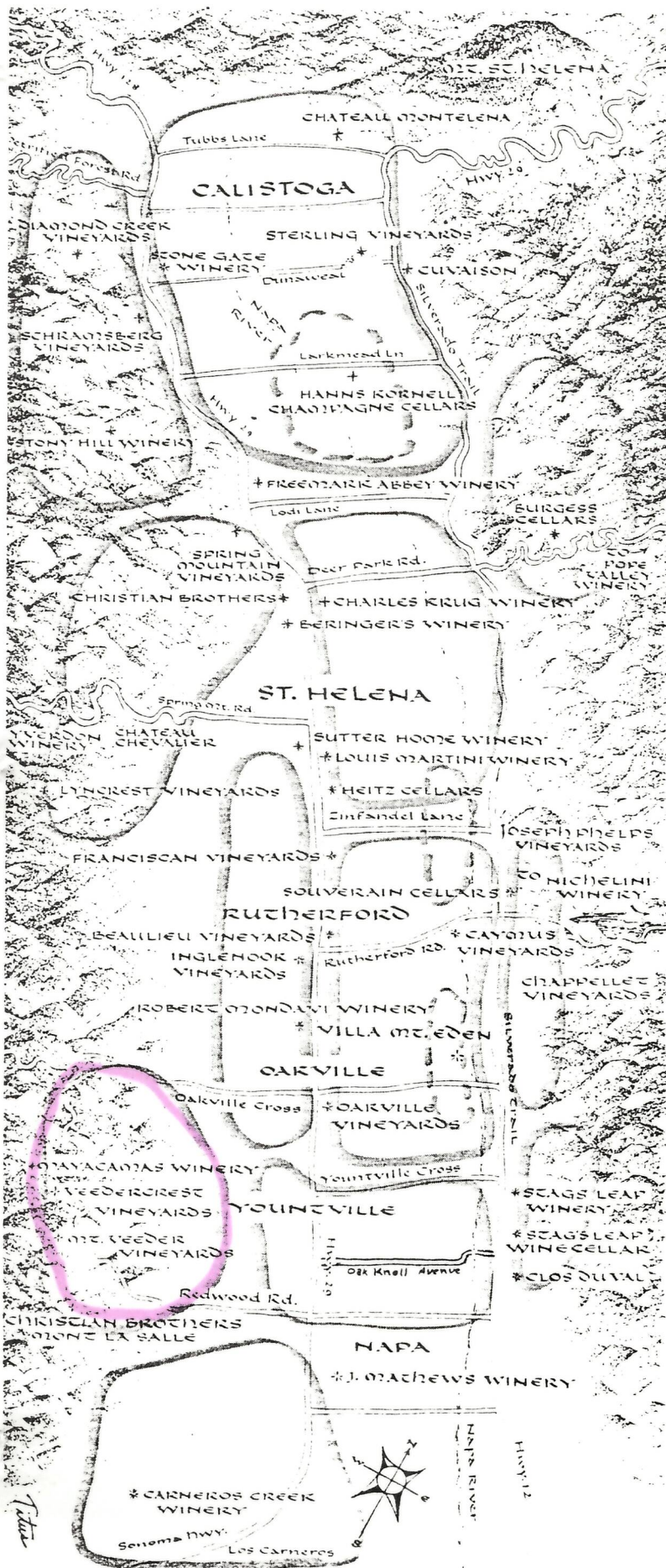
Amerine and Winkler compared heat summation data with viticultural areas noted for success with various grape varieties and divided California into five climatic regions. Region I is the coolest (less than 2500 degree-days) and is comparable to European areas which excel in White Riesling and Gewurztraminer. Region II is warmer (2501-3000 degree-days) and is comparable to Bordeaux. Region III (3001-3500) is comparable to the Rhone and Tuscany. Region IV (3501-4000) compares with the Midi and Region V (4001+) experiences conditions comparable to Mediterranean growing areas.

Subscribers to the gross, heat summation method of viticultural area definition would divide the Napa Valley into three major segments. The first, lying south of Yountville, is spoken of as Region I. It is generally a cold area relative to the others because of its proximity to San Francisco Bay as well as the morning foggy overcast that seems to hang on longer in this area than further up the valley.

The second, Region II, lies north of Yountville and extends up to approximately Lodi Lane. At Lodi Lane the Valley narrows to approximately three quarters of a mile. In addition, a gently rolling hillock of sorts somewhat separates this Region II from the area that lies to its north.

From this point, the Valley widens out again into a warmer area. The distance from Lodi Lane to Tubbs Lane is approximately six miles. In general, this area, Region III, seems better suited to varieties like Zinfandel and Petite Sirah than to more delicate grapes.

The people with whom we spoke in preparing this article took those gross degree separations into consideration in describing viticultural districts within the Napa Valley. As our discussions with them proceeded, however, the degree-day distinctions became increasingly blurred by important variables such as elevation, exposure to the sun, soil composition and proximity to water. For the most part,



our informants abandoned the degree-day distinctions when it came to describing specific viticultural areas. So have we.

SOUTH OF YOUNTVILLE (Region I)

If you've ever experienced the cold, insistent wind that comes with the San Francisco fog, you know in your bones why the area of Napa County closest to the Bay is called a cold region. To be sure, it is warm enough to grow grapes -- but only those varieties that are able to ripen with moderate summer heat. Chardonnay, Pinot Noir, Johannisberg Riesling and Gewurztraminer are the major varieties that are successful here. There are important micro climatological and soil differences within this area, of course, which separate it into several distinct viticultural districts.

Carneros/Huichica

This southernmost Napa and Sonoma Counties grape-growing area extends from the Bay marshes to the beginnings of the Mayacamas Mountains and the City of Napa. It is the coldest of a cold area and contains many important vineyards.

The Carneros/Huichica area was recognized early for its potential and was an important vineyard area in the 1880s. Phylloxera devastated the vineyards and the replanting of premium varieties was not begun until Louis Martini acquired 200 acres in 1942. Since that time important vineyards for Beaulieu, Charles Krug, Robert Mondavi, Beringer, Buena Vista, Carneros Creek and Domaine Chandon have been planted.

Consumer recognition and the fame of the area is primarily emerging from wines made from independent grower DiRosa's Winery Lake Vineyard. It supplies Chardonnay to the likes of Veedercrest, Burgess, Spring Mountain, Cuvaision and ZD and Pinot Noir to many of the same wineries as well as to Robert Mondavi. DiRosa's property, like much of Carneros/Huichica has flatlands and hilly terrain. Some wineries insist on his hillside grapes on the theory that they attain more balanced ripeness. This is particularly important since some of DiRosa's Chardonnay has failed to ripen satisfactorily in the last couple of years. Huichica is also the name given the area originally by the Indians who inhabited it prior to the mid-1800s. Carneros District seems to be the appellation in current use.

Napa/Oak Knoll

The Napa Valley begins in the flat, rich soils that lie north of the City of Napa. From Napa to Yountville and from the Silverado Trail to the slopes of the Mayacamas Mountains the grape-growing conditions are still relatively cold. Like Carneros/Huichica, the area is generally hospitable to the colder varieties. As one moves up the valley from Napa, the temperatures begin to show moderate increases during the growing season. Chardonnay produced in the Napa/Oak Knoll area, for instance, seems to resemble Carneros more than some Chardonnays produced just south of Yountville.

Christian Brothers, Beringer, Inglenook, Robert Mondavi, Beaulieu and the new Trefethen Winery have extensive vineyards in this area. Inglenook's very attractive Gewurztraminer was grown in Napa/

Oak Knoll on the Trefethen Ranch.

YOUNTVILLE TO ST. HELENA (Region II)

There are those who argue that the "Napa Valley" begins north of the Yountville Hills. What they mean is the broad Napa River flood plain that opens to view after you round the hill on the St. Helena Highway or drop down from the pass between the hills on the Silverado Trail. Napa Valley natives refer constantly to the "fog break" created by the Yountville Hills. They also suggest that the territory north of Yountville running up to St. Helena generally experiences moderately warm heat accumulations (Region II) that separates it from the areas south of the Yountville hill line and north of Lodi Lane territorial barrier. Stag's Leap, due east of Yountville, is included in this argument since it shares the warmer temperatures and the reputation for fine Cabernet.

Within this area lies some of the most noted vineyards of the Napa Valley. It is an area in which micro climate, soil structure and exposure vary widely -- even within the same vineyard. It is an area that produces both marvelous Cabernets and rich and full Chardonnays for which California and the Napa Valley have earned worldwide recognition. It is also the area of the Napa Valley most appropriate for the identification of fairly small, distinct viticultural districts.

Stag's Leap

The Stag's Leap wineries area lies in the hills and sub-valleys east of the Silverado Trail. The area is warmer than the main valley floor north or south of it because of its exceptional protection from the chilling elements, its sunny exposure and the red, ferrous soil and craggy hillsides which seem to soak up the sun's rays during daylight and radiate heat longer into the evening.

A number of important vineyards are located in Stag's Leap. The distinctiveness of the wines they have yielded adds to the justification for considering Stag's Leap as a separate, distinct viticul-

Here's to you, Mr. Hiaring!

Mr. Philip Hiaring is the crusty Editor/Publisher of Wines and Vines, a trade publication that has appointed itself "The Authoritative Voice of the Grape and Wine Industry". In a recent editorial, Mr. Hiaring wrote the following about CONNOISSEURS' GUIDE (and others):

"There is a breed of writers about wine that persists in painting the industry . . . as a bunch of confidence men. The latest rash of intemperate comment has come out on the subject of appellations of origin. . . . (their) shrill charges . . . are pretty vinegary in my glass. I am sick of them and their authors."

Well, dear readers, it seems that we stand accused of spoiling Mr. Hiaring's tippie. We despair for his gastric stability when he gets a gander of this further intemperance on our part.

essary to draw specific boundaries.

THE MOUNTAINS

At its widest point, the Napa Valley is not more than four miles broad. The hills that rise so sharply from the Valley floor are both picturesque and productive. As much as 100 years ago, some of the finest vineyards of the Napa Valley were up in the hills rather than on the flatlands. A few managed to survive but most were lost and have had to be restored. Jack Davies has made a great restoration of Schramsberg, Jerome Draper and Fritz Maytag have developed premium vineyards where the once famous La Perla Vineyards were planted and Michael Robbins plans new vineyards where Miravalle once earned fame.

There is strong belief in the quality of mountain grapes. For example, Cuvaison's Philip Togni wants to base both his Chardonnay and Cabernet on mountain grapes even though those varieties would seem to want somewhat different climates for success. It is his belief that shallow, sparse soils in this case retard the Chardonnay somewhat and give it more complexity.

In our discussions with him, Togni did not specify which mountain he preferred for his grapes. He simply wanted "mountain grapes" and seemed content to get them from either side of the Valley and from several locations.

Still, there are both climatologic and geologic differences between the areas. Grapes from these individual mountains have the kind of interesting distinctiveness that often separates one commune from another in Burgundy or one village from another along the Rhine. For that reason, we propose the following Napa Mountain viticultural districts.

Mount Veeder

Home of Mayacamas Vineyard, Mt. Veeder Vineyards and Veedercrest Vineyards (1978) this mountain has produced a string of impressive wines. Mayacamas Cabernets have been enormous, flavorful, full-bodied and extraordinarily tannic. Even with the blending in of some Valley grapes, Bob Travers produces far bigger, more chocolaty wines than are produced entirely from the Valley floor. Mike and Arlene Bernstein's Mt. Veeder Cabernets to date have been as big as the Mayacamas but softer.

Spring Mountain

From the floor of the Napa Valley, the mountain range to the west seems to present one continuous geographic barrier. In point of fact, Spring Mountain is its own separate area defined generally as the broad watershed that lies west of St. Helena. It has supported vineyards for over 100 years and is probably more responsible than any other Napa hillside for creating the mystique of "mountain grapes."

A number of varieties are grown on Spring Mountain. It is not appropriate to say that the place is only red wine country -- but the list of important Spring Mountain wines gives that impression. Petite Sirah offered by both Freemark Abbey and Ridge is grown in the York Creek Vineyard of Fritz Maytag located near the top of Spring Mountain Road.

Cabernet from the Draper Vineyard goes to Inglenook. Gamay from the Spring Mountain area has been made by Ridge Vineyards and Carneros Creek Winery. Cabernet grown in Stuart Smith's new vineyard at the very top of Spring Mountain is being crushed by Cuvaison. In 1975, when Napa Valley wineries were proclaiming the vintage as a "Pinot Noir" year, Cuvaison received Cabernet from Smith at an impressive 25° Balling. The wine is inky, brawny and concentrated.

Diamond Mountain

We'll leave it to the mapmakers to determine where Spring Mountain ends and Diamond Mountain begins. Suffice it to say that the hillside north of St. Helena running up to Calistoga contains three wineries whose widely disparate product seems to disprove the whole notion of "distinct viticultural districts" in mountain areas. Stony Hill makes superb Rieslings, Gewurztraminers and Chardonnays. Schramsberg is in the champagne business and if there ever was a winery product desiring cold weather grapes, champagne is surely it. The Diamond Creek Winery, on the other hand, has made rich, ripe, enormously tannic Cabernets from the same general area. This is simply a demonstration of the varied effects of mountain area soils and exposure. However, even with as few as three wineries sharing the area, we believe it has a potential for a separate identity. We would identify the whole mountain area west of the Valley and north of Spring Mountain as Diamond Mountain.

Howell Mountain

At the southern end of this hilly area, almost directly across the valley from Spring Mountain, is Howell Mountain. The old Sourverain property of Lee Stewart, now operated as Burgess Cellars, is located on Howell Mountain. The continuing success of that winery has encouraged other plantings on Howell Mountain but it seems too early to separate a handful of vineyards from the larger area.

Pritchard Hill

Pritchard Hill lies another half dozen miles farther south of Howell Mountain. It is a separately identifiable area that is rapidly becoming known for its own wines. All Chappellet wines from Johannisberg to Cabernet are produced there. Recently, the Mt. Veeder Winery made a tremendously successful Chardonnay from grapes grown in the Long Vineyard on Pritchard Hill (see New Releases).

LESSER AREAS IN NAPA COUNTY

Pope Valley and Chiles Valley are small, dry micro climates tucked into the hills east of the Napa Valley floor. Increased elevation and shorter growing seasons give them different character than the Valley. The Martini Winery has recently planted in Chiles Valley.

Wooden Valley, about six miles east of Napa has 800-1000 acres in grapes that go to the big wineries. Atlas Peak, east of Pritchard Hill, has been the source of superb Zinfandels. Gordon Valley has yielded a fine Muscat of Alexandria. 