Overview

We respectfully submit this petition to annex property to the existing boundary of the American Viticultural Area known as the Russian River Valley. This petition is based upon the premise that the property proposed to be annexed falls within the geographical features described for the Russian River Valley and follows the coastal cool fog incursion line that historically settles in the area, which affects the climate and character of the grapes produced in this region (see Map No. 12 for boundary map of proposed annex area).

Table of Contents

Item 1 – Evidence that the name of the Viticultural area is locally and/or nationally known as referring to the area specified in the application

We propose to extend the current boundary of the American Viticultural Area known as the Russian River Valley by following the intersection of Fulton Road and River Road at the Town of Fulton, proceeding south along Fulton Road to its intersection with Francisco Avenue, then east and south along Francisco Avenue until it intersects the line separating Section 5 and Section 4 (on attached boundary Map #6) to a point just east of the intersection of Barnes Road and Dennis Lane, then east along Dennis Lane to U.S. Highway #101, and then northwest along Highway #101, returning to River Road, proceeding west on River Road to its intersection with Fulton Road at the Town of Fulton, thereby amending the Russian River Valley Appellation to include an additional 767 acres. Approximately 365 of these acres are dedicated to vineyards. We believe this region to be completely within the climate of Russian River Valley. Grapes grown in this area and labeled as such will serve to support consumer clarification regarding the appellation of origin (see Map No. 1 – existing boundaries and Map No. 2 – existing boundaries, along with proposed area for annexation).

In years past wines in the proposed region were inadvertently privately labeled Russian River Valley, as the winegrape growers believed themselves to be in the Russian River Valley. The following list indicates those who are within the area proposed for annexation as holding various membership types as currently posted on the Russian River Valley Wine Grape Growers Association's website (See Attachment A for supporting documentation):

Bisordi Vineyards, Grower Member
Dry Creek Vineyards, Associate Member
LeCarrefour Vineyards, Grower Member
Sonoma Grapevines, Retail & Commercial Member
Topolos @ Russian River Vineyards, Winery Member

Marcucci Vineyards, located in the proposed area for annexation, has been approached for membership by the Russian River Valley Winegrape Growers Association. Even today, on land that falls within the proposed annexation area, there are those who believe they are a part of the Russian River Valley.

The following attachments are offered as support of our belief that the area proposed for annexation is perceived by the public and media alike to presently be a part of the Russian River Valley Appellation:

Attachment A Membership information from Russian River Valley Winegrape Growers Association's website.

Attachment B Russian River Wine Road Internet Site noting Vintners Inn as a travel destination situated in *Russian River Valley*. Vintners Inn (LeCarrefour Vineyards) is located at 4350 Barnes Road, Santa Rosa, where Barnes Road intersects with River Road. (The north side of River Road is a boundary for the Russian River Valley Appellation).

Attachment C Wine Spectator Online – article dated June 15, 2001, noting that Vintners Inn is located in the *Russian River Valley*.

Attachment D Wine Country Living Magazine (formerly Appellation) – pull-out map of appellations defined by color. Area shown as *Russian River Valley* includes property proposed for annexation.

Item 2 – Historical or current evidence that the boundaries of the Viticultural area are as specified in the application

The area proposed for annexation falls within the Russian River Valley watershed (See Map No. 5). The Russian River watershed is primarily an agricultural area with the greatest emphasis on vineyard and orchard crops.

The term "Russian River," in viticultural and winemaker parlance, is a distinct, identifiable climate characterized by historical year-round cool temperatures and a definitive coastal cool fog incursion line, with the close proximity of the Pacific Ocean designating this area as "coastal cool".

A portion of the land proposed for annexation was an abandoned vineyard and prune tree orchard when originally purchased (Vintners Inn/LeCarrefour Vineyards) in the year 2000. This area has since been replanted with Chardonnay, which is consistent with the varietals being grown in the established Russian River Valley Viticultural Area. Fog is a frequent intruder in July and August which makes the area suited most notably to Chardonnay as well as Pinot Noir.

Information garnered from locals, among them Messrs. John Marcucci and Henry Bisordi, lifelong residents of the area, revealed that the proposed area is a mix of parcels, with some acreage originally planted in prune orchards. Years ago, prune orchards were more profitable than vineyards, but when the market turned, some of the orchards were extracted to make way for grape planting. Mr. Marcucci's four-generation family ownership of 30-acres, located within the proposed annexation area, dates back to 1918, a time when the planting of this land was both orchards and vineyards. Prior to 1918 his family's property was all vineyards – if memory serves him correctly, Mr. Marcucci believes the early vineyards were planted in Petite Syrah, Zinfandel and Pinot Noir.

Recollections of the previous owner of Vintners Inn is that approximately 50 acres was devoted to French Colombard and orchards. Roughly 25 years ago, the orchards were extracted and Chardonnay, Pinot Blanc and Savignon Blanc were planted.

Item 3 – Evidence relating to the geographical features (climate, soil, elevation, physical features, and the like) which distinguish the Viticultural features of the proposed area from surrounding areas

Climate:

The most compelling evidence that the boundaries of the viticultural area are as specified in this application is based on scientific observation of fog incursion and temperature. It is these climatic conditions, as well as topographical and soil composition features, that define the "Russian River Valley" as an AVA appellation.

Map No. 3 identifies fog intrusion lines in Sonoma County and clearly depicts that this distinctive fog intrusion more than covers the area proposed for annexation.

The Russian River Valley is classified as a "coastal cool" zone by the Sonoma County Farm Advisor from the University of California. It is this unique "Coastal Cool' climate that is the single most defining factor in Russian River Valley, and fog is the unifying influence.

Since the 1940's and the completion of the study of California vineyard climatic regions by Profession A. J. Winkler, degree-day modeling has been used as a criteria in determining various regions and appellations. Per the Winkler study, temperatures are measured and accumulated between the beginning of April and the end of October for any given year. Using an Adcon Weather Station, we monitored air temperature, precipitation, humidity and wind speed from the beginning of April 2001 to end of October 2001 to achieve a reading expressed in degree days. This information is recorded and downloaded on a daily basis.

We have used the standard Winkler degree-day modeling system to determine the average temperatures in our vineyards within the area which we are petitioning to have included in the Russian River Valley appellation, with the following results:

Vino Farms Vineyard Russian River Valley Apellation	2477 Degree Days
Vintners Inn (LeCarrefour Vineyards) Sited within proposed boundary changes	2636 Degree Days
Storey Creek Vineyard Russian River Valley Appellation	2736 Degree Days

Note that all three vineyards are within the range of 2500-3000 Degree Days that constitute a Region II growing area, also called "Coastal Cool," which defines the Russian River Valley Appellation.

In short, 2500-3000 Degree Days = Region II = Coastal Cool = Russian River Valley.

See Tab No. 8 for supporting documents – Degree Day Analyses and excerpts of daily degree day readings for April and May, 2001and excerpt from A. J. Winkler's text describing Region II

Soil:

In reviewing the Russian River Valley Viticultural Area (*Map Nos.4, 4a 4b and 4c), we observed the following:

Vintners Inn (also known as LeCarrefour Vineyards) was planted many years ago in Carignan, has since been replaced with Chardonnay and is approximately 6 miles from the Russian River. The southernmost boundary is approximately 9 miles in distance. As the map illustrates, elevations within the appellation range from less than 200' to 1652', with approximately 50 percent of the appellation being less than 200'. Elevations of the area proposed for annexation range from 140' to 150' (See Map No. 6 located under Tabs 4 and 5).

As shown on Map No. 4, the predominant soils found in the proposed area to be annexed are HuB Huichica Loam, YtA Yolo Clay Loam, and YsA Yolo Silt Loam (see Tab No. 7 soil description).

These soils are consistent with those found in various areas of the existing Russian River Valley Appellation as noted on Map Nos. 7 through No. 11. These maps identify the soil as being the same consistency as that found at wineries who are part of the Russian River Valley Appellation.

Map No. 7 presents an overview of locations of Russian River Valley wineries as they appear in proximity to the proposed area for annexation.

Following are soil types and supporting maps of wineries highlighted on Map No. 7:

Kendall-Jackson Wine Center, Fulton	Map 8	YsA soils
Sonoma-Cutrer, East Shiloh Road, Windsor	Map 9	HuB soils
Rodney Strong, River East-Redwood Highway	Map 10	YsA soils
De Loach, Piner Road, Santa Rosa	Map 11	HuB soils
Battagalini, Santa Rosa	Map 11	HuB soils

The vineyards listed above contain fractions of soils similar to those found at Vintners Inn/LeCarrefour and the extended properties. Sites were cross-referenced using the Sonoma County Soils Survey and the Russian River Valley Viticultural Area Map, dated 12/93.

*Map 4 USDA Soils Survey Map; Map 4a Index to Sonoma County Map Sheets; Map 4b USDA Soils Survey Map area overview; Map 4c Overlay Annex Boundary for Soils Map

Item 4 – The specific boundaries of the Viticultural area, based on features which can be found on United States Geological Survey (U.S.G.S.) maps of the largest applicable scale; and

The Russian River Appellation Annex Area is located in Sonoma County, California. The boundaries are as follows (see Map No. 6, under)

1) Beginning on the Sebastopol, CA Quadrangle map at the intersection of Fulton Road and River Road at the Town of Fulton.

2) Proceed south along Fulton Road to its intersection with Francisco Avenue.

3) Proceed east and south along Francisco Avenue until it intersects the line separating Section 5 and Section 4.

4) Proceed north on the line separating Section 5 and Section 4 to a point just east of the intersection of Barnes Road and Dennis Lane at elevation 139 feet.

5) Proceed east along Dennis Lane through the Sebastopol, CA Quadrangle map and onto the Santa Rosa Quadrangle map and continue east along an extension of Dennis Lane to its intersection with California Highway 101.

6) Proceed northwesterly along California Highway 101 through the Santa Rosa, CA Quadrangle map and onto the Sebastopol, CA Quadrangle map to where it intersects River Road and Mark West Springs Road.

7) Proceed west along River Road to its intersection with Fulton Road at the Town of Fulton being the Point of Beginning.

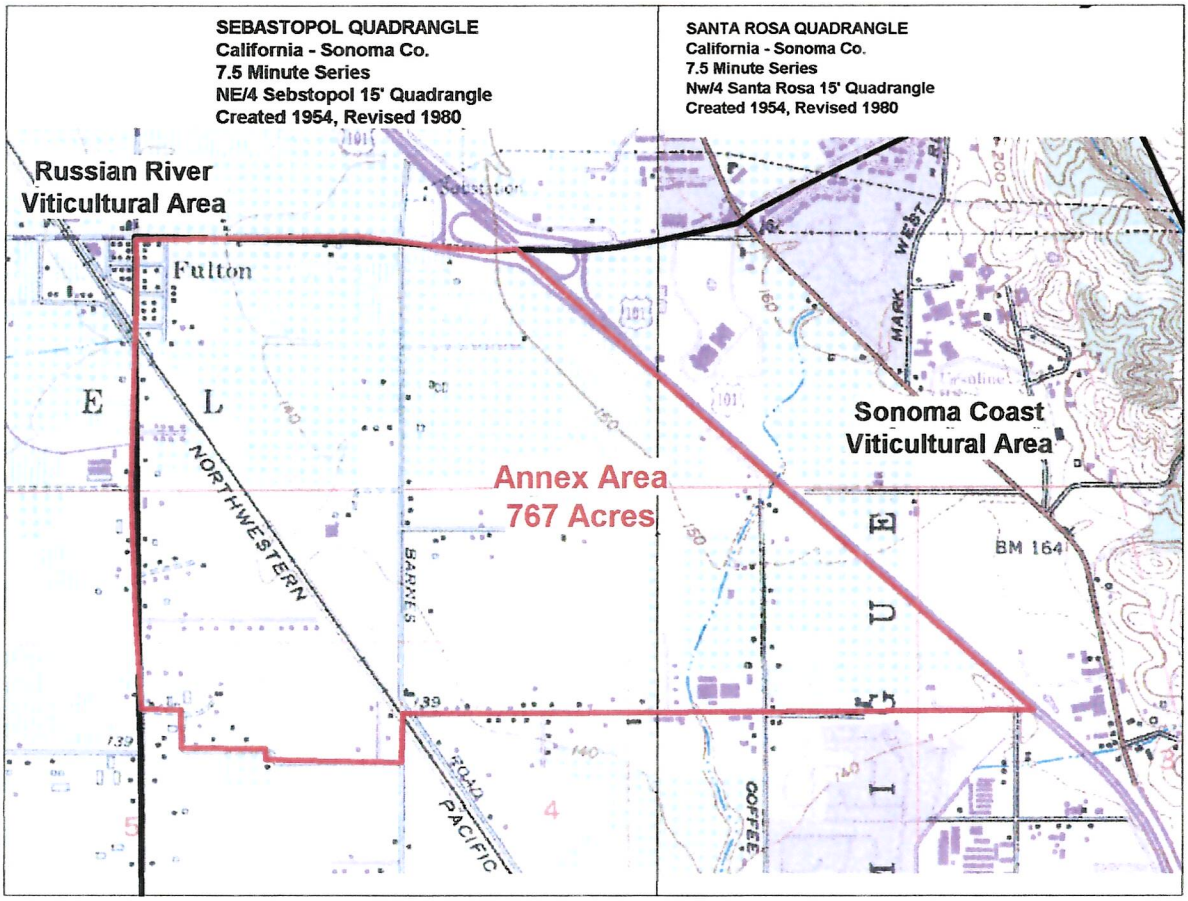
Item 5 – A copy of the appropriate U.S.G.S. map(s) with the boundaries prominently marked

Attached Map No. 6

USGS 7.5 Minute Quadrangles (Sebastopol & Santa Rosa)

(See map on previous page.)

Don Carano Russian River Appellation Annex
USGS 7.5 Minute Quadrangles (Sebastopol & Santa Rosa)



Note: This map was created by Ray Carlson & Associates, Inc. USGS quadrangle maps were scanned from Maptech Software. Viticultural area boundaries are the product of a Sonoma County Grape Grower Mapping Project.

Any boundary or acreage shown is approximate and strictly for reference purposes only.

N
W E
S

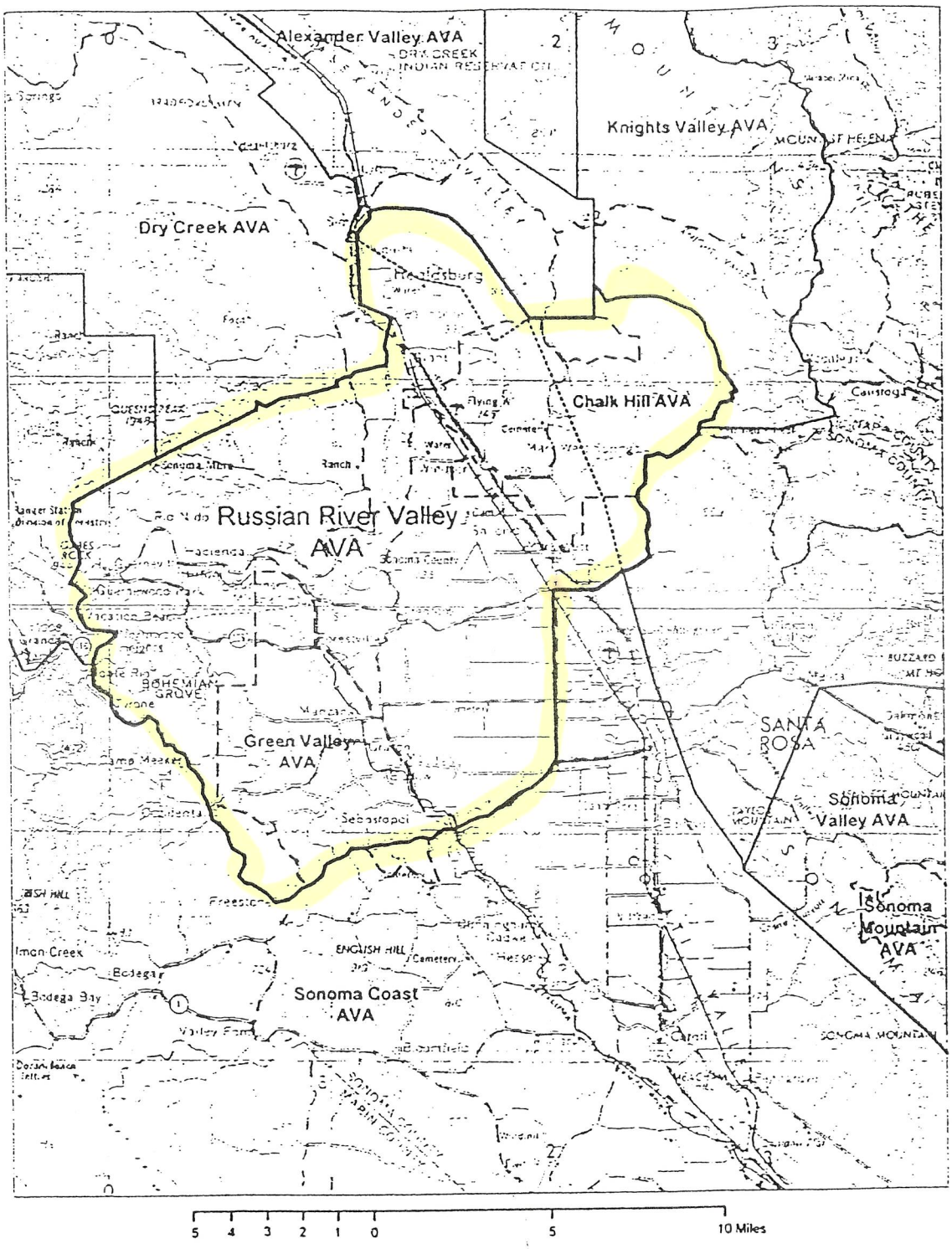
Scale: 1:24,000

Ray Carlson & Associates, Inc.
LAND SURVEYING
(707) 528-7649
411 Russell Avenue, Santa Rosa, CA 95403

Date:08/23/2002

Existing area highlighted yellow

Russian River Valley AVA and Surrounding Sonoma Viticultural Areas

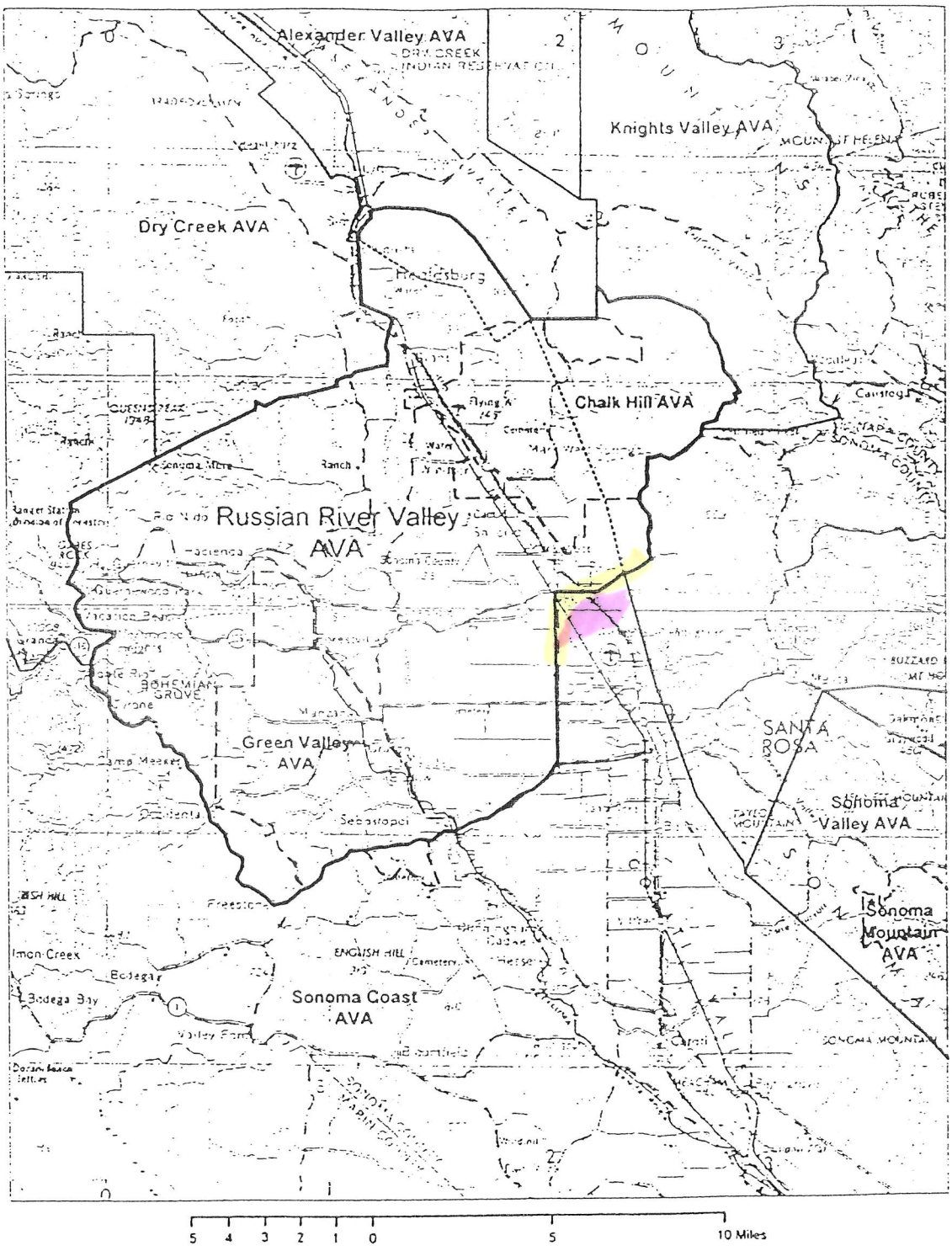


*Base Map taken from USGS 1:250,000 Santa Rosa map reduced 10%. Current scale is 1:277,778

Map No. 1

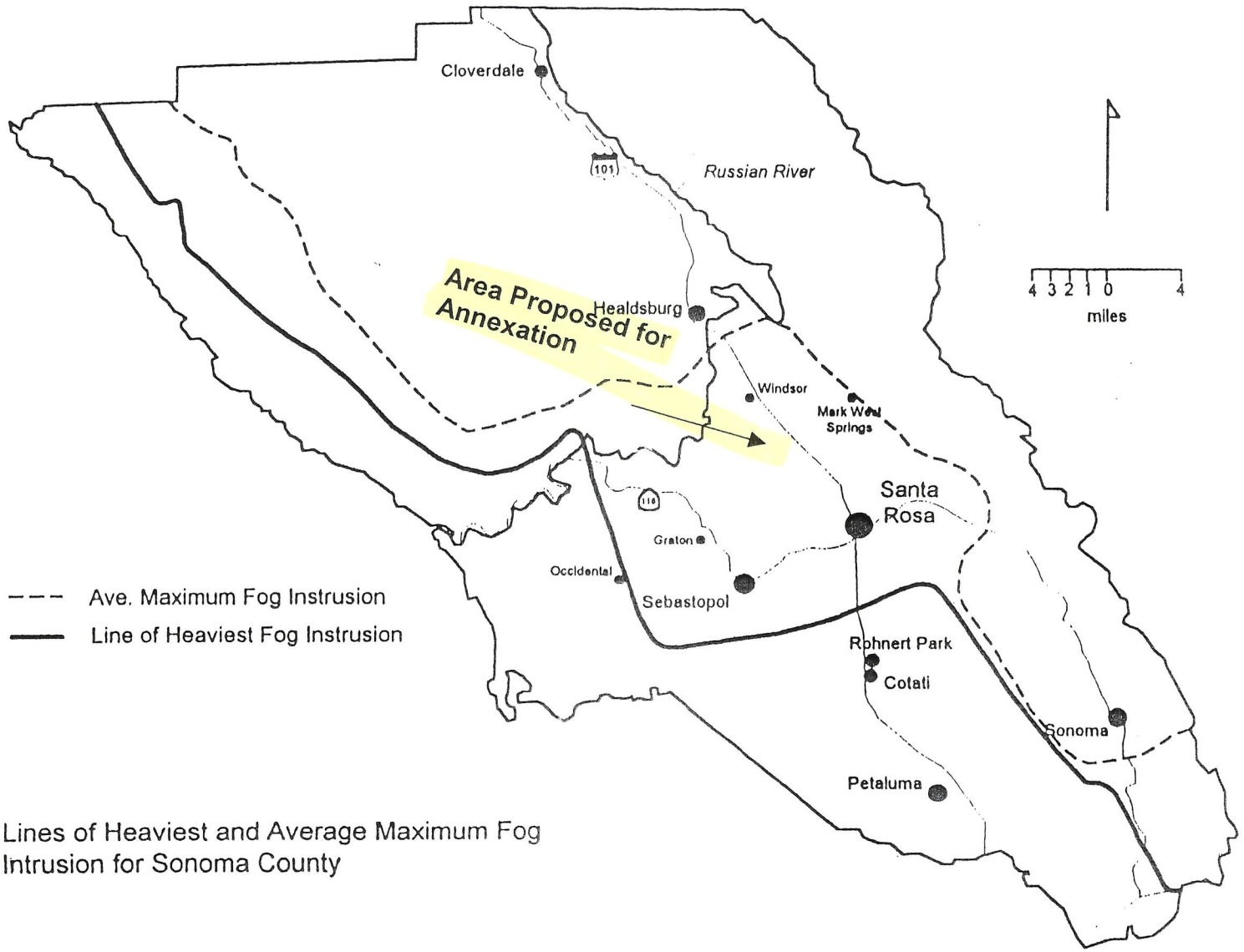
Existing area highlighted yellow
Proposed highlighted pink

Russian River Valley AVA and Surrounding Sonoma Viticultural Areas



*Base Map taken from USGS 1:250,000 Santa Rosa map reduced 10%. Current scale is 1:277,778

Map No. 2

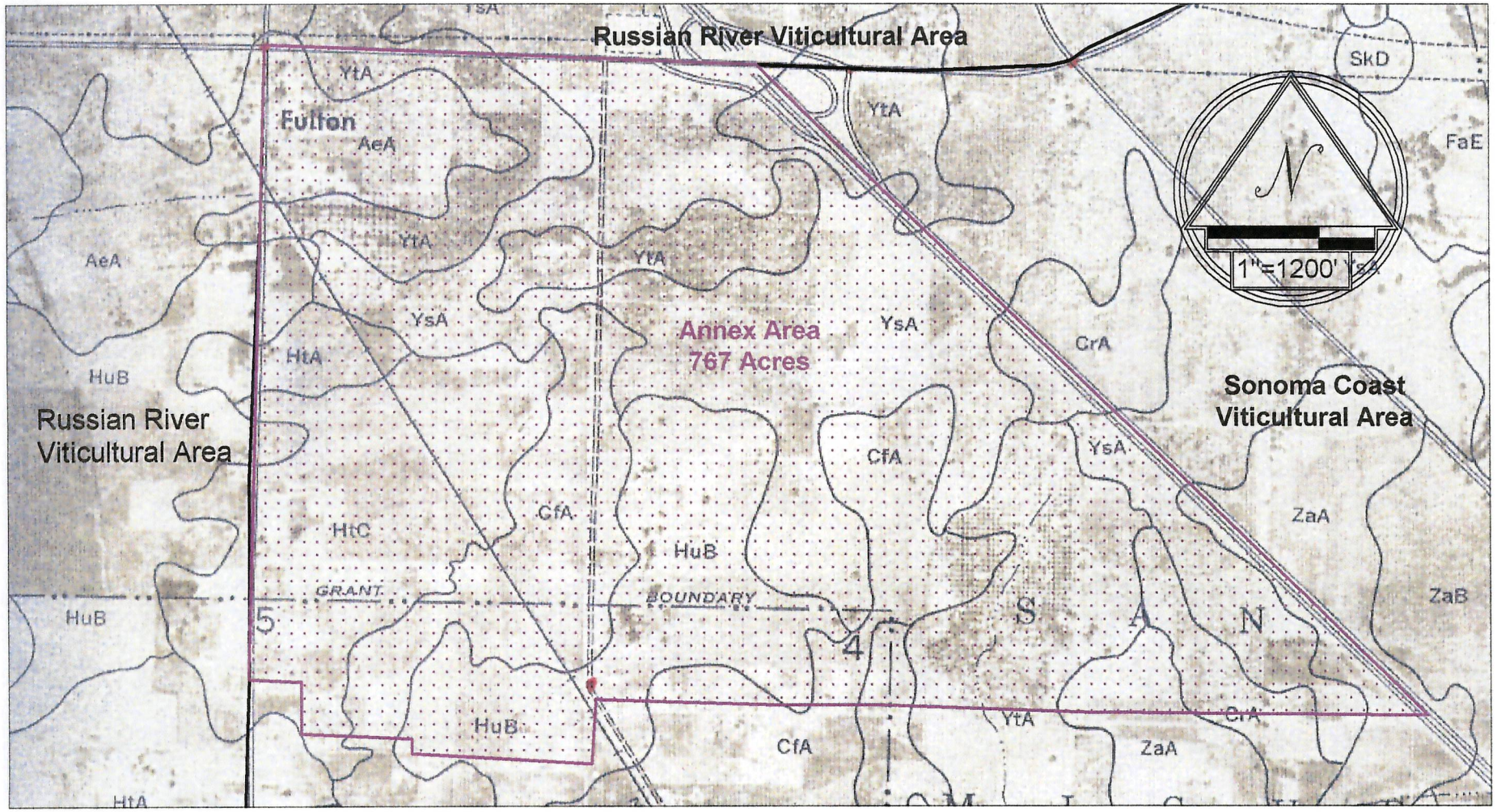


Lines of Heaviest and Average Maximum Fog Intrusion for Sonoma County

Map No. 3

Don Carano Russian River Appellation Annex

USDA Soils Survey Map



Note: This map was created by Ray Carlson & Associates, Inc. Sonoma County Soil Map was scanned from Sonoma County Soil Survey (USDA 1972), Sheet 74. Viticultural area boundaries are the product of a Sonoma County Grape Grower Mapping Project. Any boundary or acreage shown is approximate and strictly for reference purposes only.

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LAND SURVEYING
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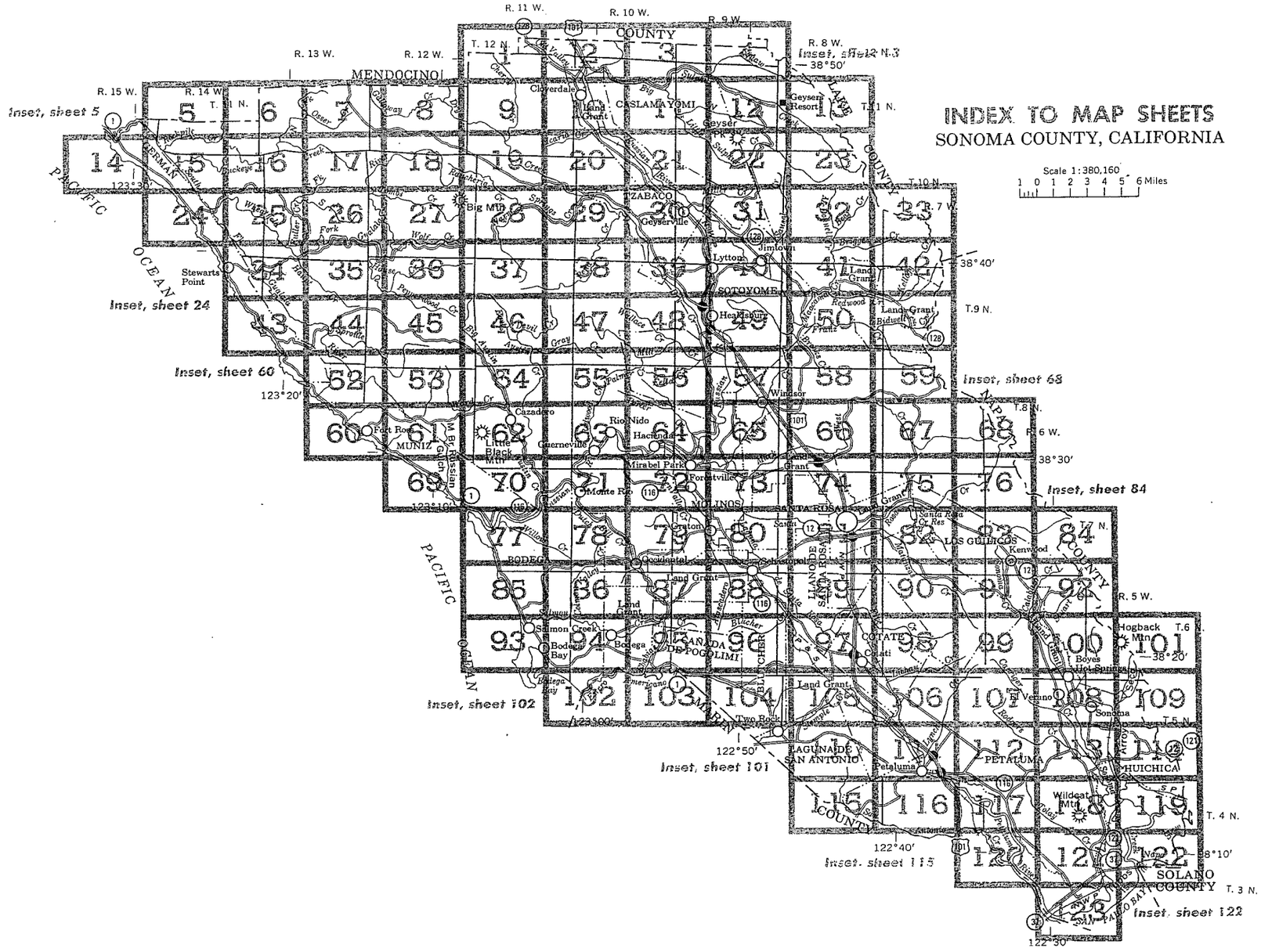
Date: 08/23/2002

Map No 4


INDEX TO MAP SHEETS
SONOMA COUNTY, CALIFORNIA
Scale 1:380,160
1 0 1 2 3 4 5 6 Miles
N
MENDOCINO COUNTY
LAKE COUNTY
SOLANO COUNTY
PACIFIC OCEAN
R. 15 W.
R. 14 W.
R. 13 W.
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R. 11 W.
R. 10 W.
R. 9 W.
R. 8 W.
R. 7 W.
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123°30'
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122°40'
122°30'
38°50'
38°40'
38°30'
38°20'
38°10'
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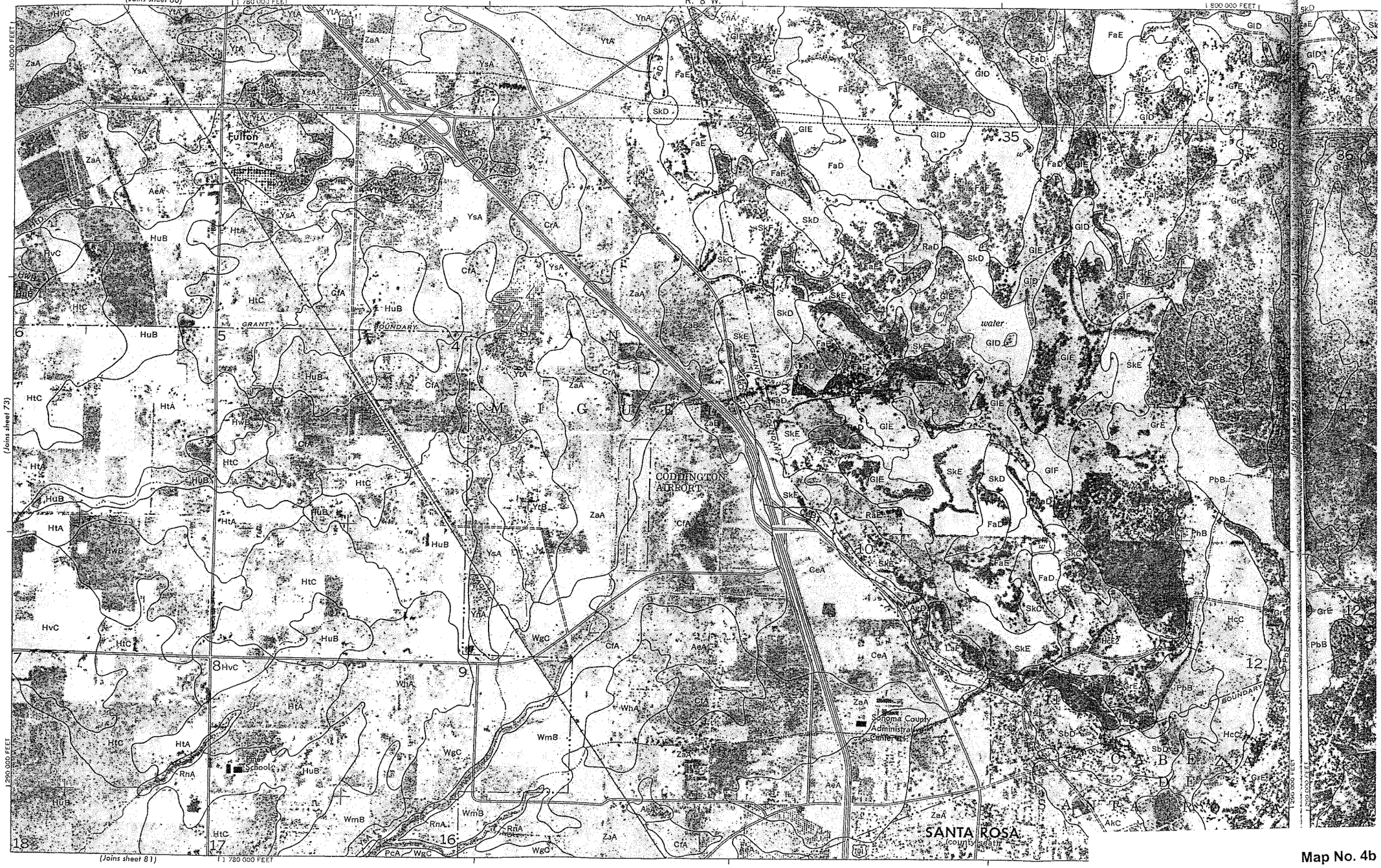
Inset, sheet 24
Inset, sheet 60
Inset, sheet 68
Inset, sheet 84
Inset, sheet 102
Inset, sheet 101
Inset, sheet 115
Inset, sheet 122
Cloverdale
Geyser
Geysers Resort
Big Mtn
Geyserville
Jimtown
Lytton
Healdsburg
Windsor
Cazadero
Fort Ross
Rio Nido
Guerneville
Hacienda
Mirabel Park
Forestville
Monte Rio
Graton
Occidental
Sebastopol
Santa Rosa
Santa Rosa Cr Res
Los Guilicos
Kenwood
Sonoma
Petaluma
Boyes Hot Springs
Glen Ellen
Stewarts Point
Salmon Creek
Bodega
Bodega Bay
Two Rock
Cotati
Penngrove
Wilson Grove
Hogback Mtn
Wildcat Mtn
Nova
Land Grant
CASLAMAYOMI
ZABACO
SOTOYOME
MUNIZ
BODEGA
MOLINOS
LAGUNA DE SAN ANTONIO
LLANADA DE POCOLIMI
SANTA ROSA
LOS GUILICOS
PETALUMA
HUICHICA
COTATE
Little Black Mtn
M. R.
Russian
Gualala
Big Austin
Fort Ross
Stewarts Point
Salmon Creek
Bodega
Bodega Bay
Two Rock
Petaluma
Sonoma
Glen Ellen
Cotati
Penngrove
Wilson Grove
Hogback Mtn
Wildcat Mtn
Nova

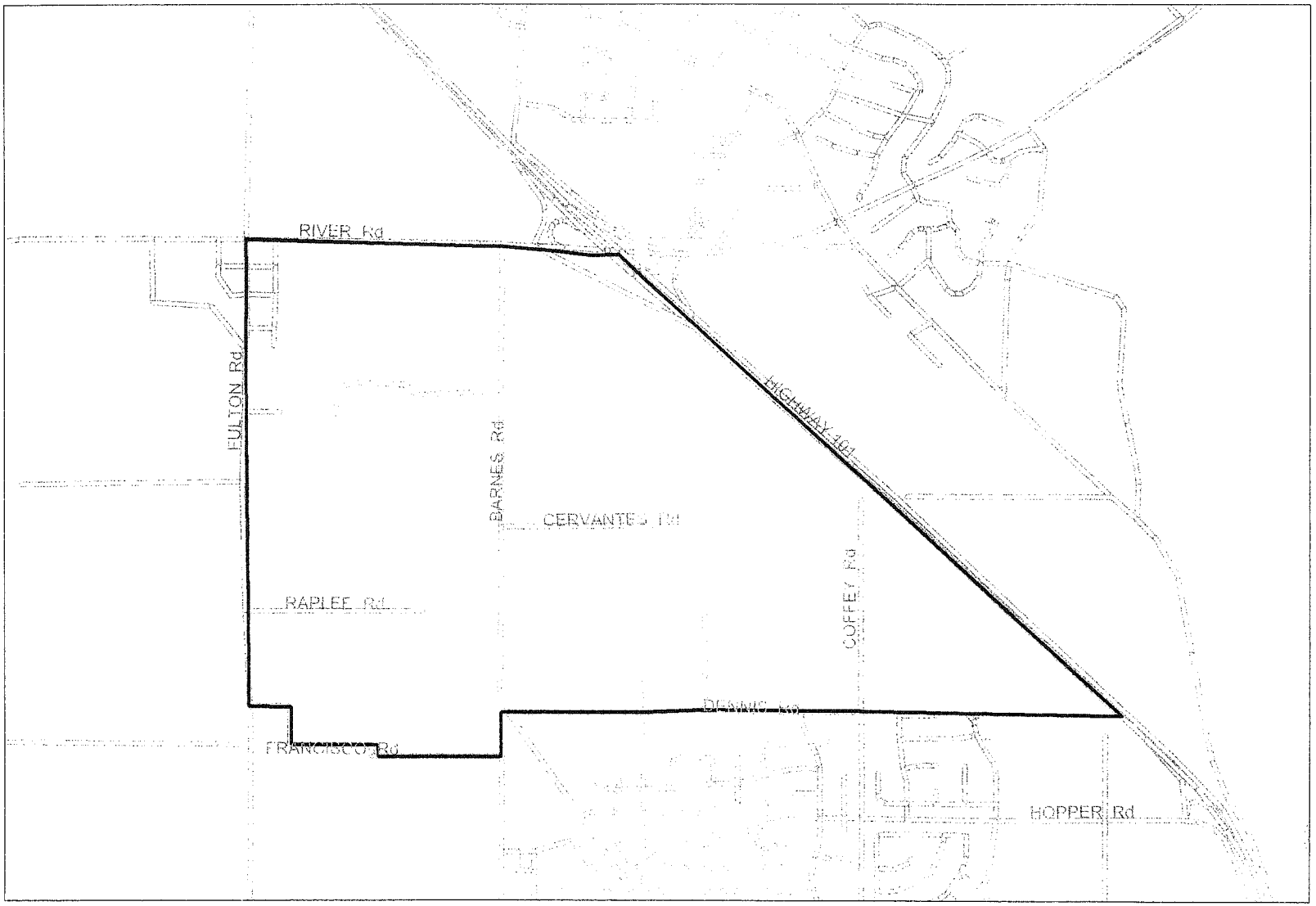
Map No. 4a

SONOMA COUNTY, CALIFORNIA — SHEET NUMBER 74



Map No. 4b

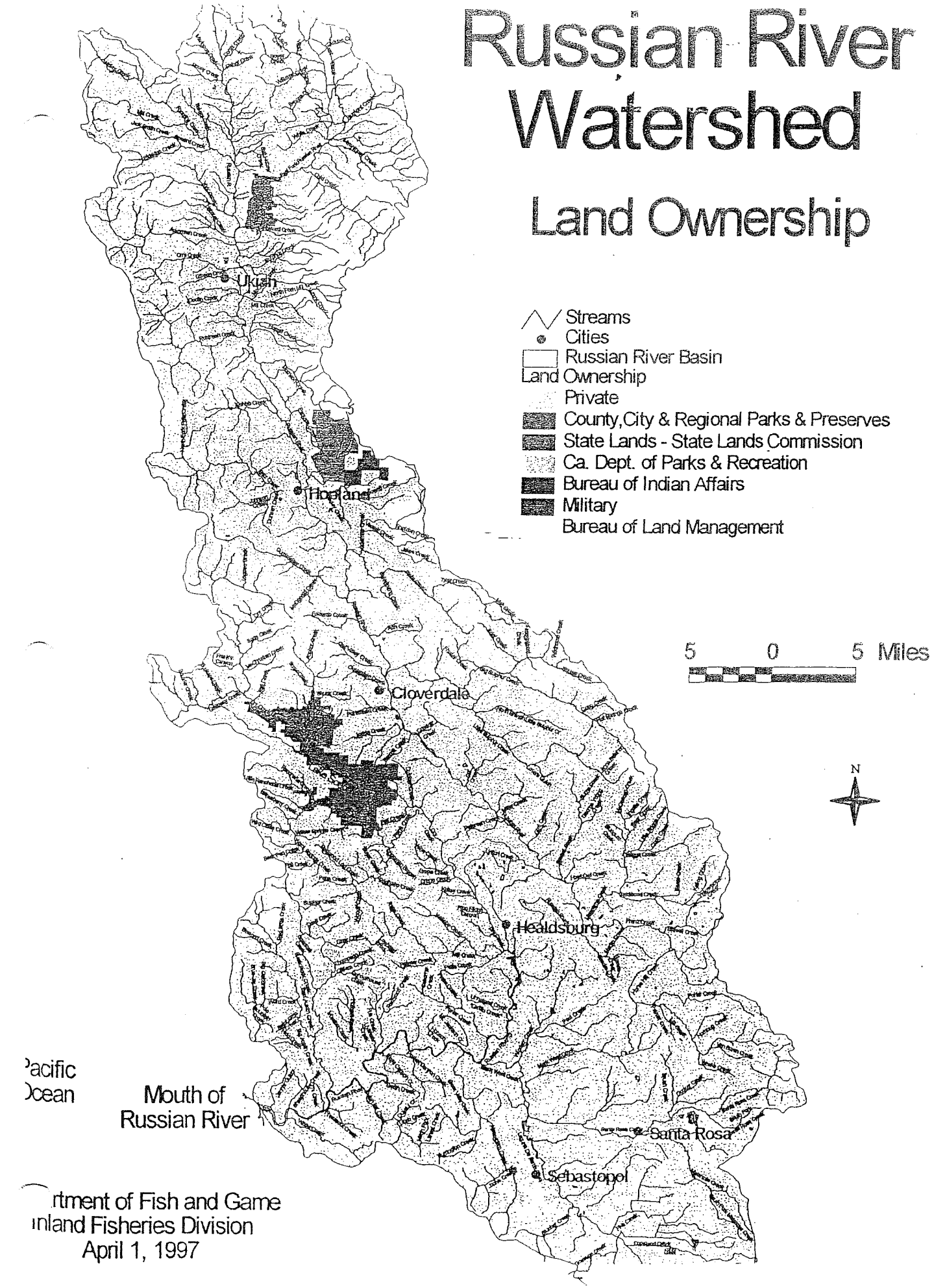
Overlay Annex Boundary for Soils Map
Scale: 1:20000 (1inch = 1666.66feet)



Map No. 4c

Russian River Watershed

Land Ownership



rtment of Fish and Game
inland Fisheries Division
April 1, 1997

Map No. 5

Map No. 6

(found in Sections 4 and 5)

Home
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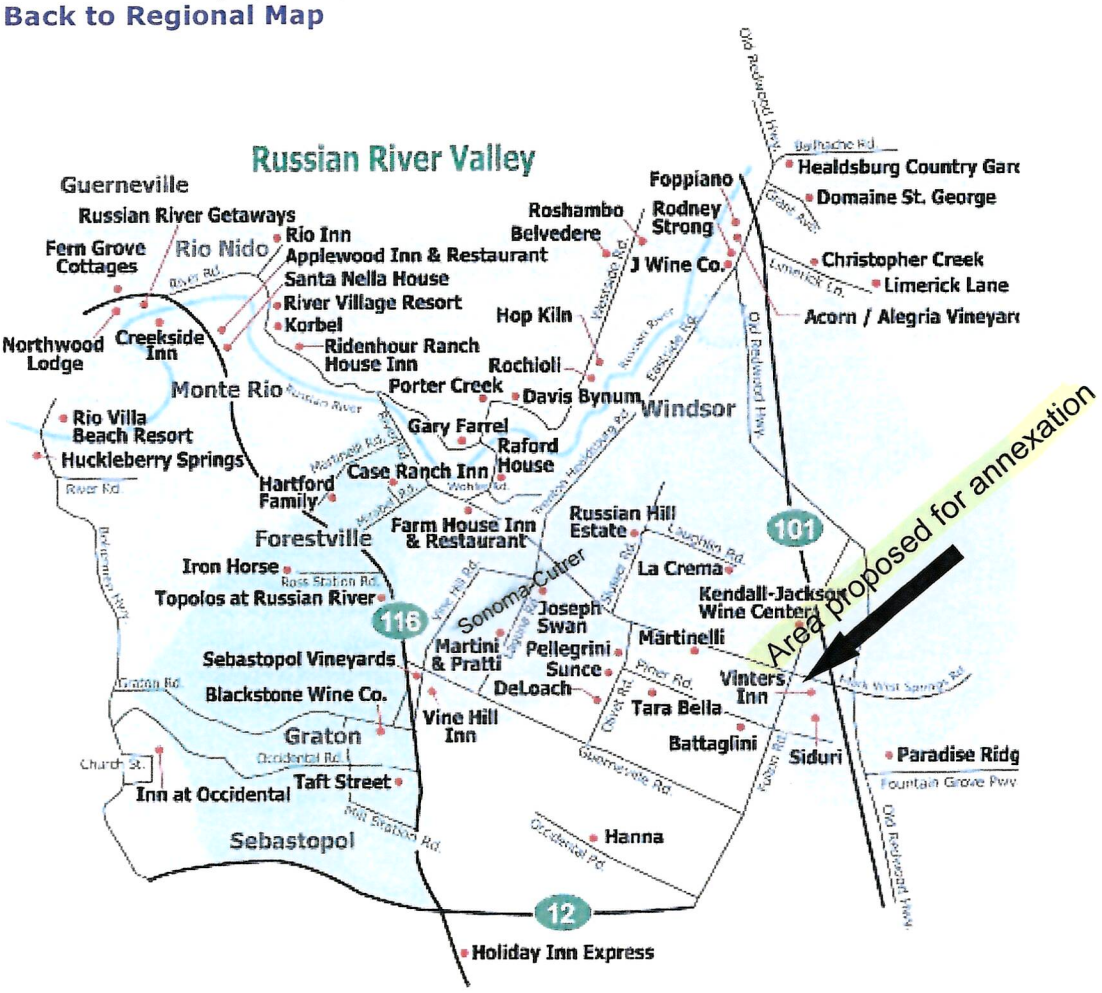
Don't Miss... "ROAD TRIP" 2002! - August 10, 2002

The Russian River Valley

The Russian River Valley region is designated as a cool area because of fog the Russian River and its tributaries. Chardonnay and Pinot Noir made here exceptional in their own right, but this is also sparkling wine country, where California Champagne is produced than anywhere else in the state.

Back to Regional Map



Back to Regional Map

Russian River Wine Road Inc., P.O. Box 46 Healdsburg, CA 95448 / (800) 723-6336 / Fax (707

P.O. Box 46 Healdsburg, CA 95448 / (800) 723-6336 / Fax (707) 433-4374

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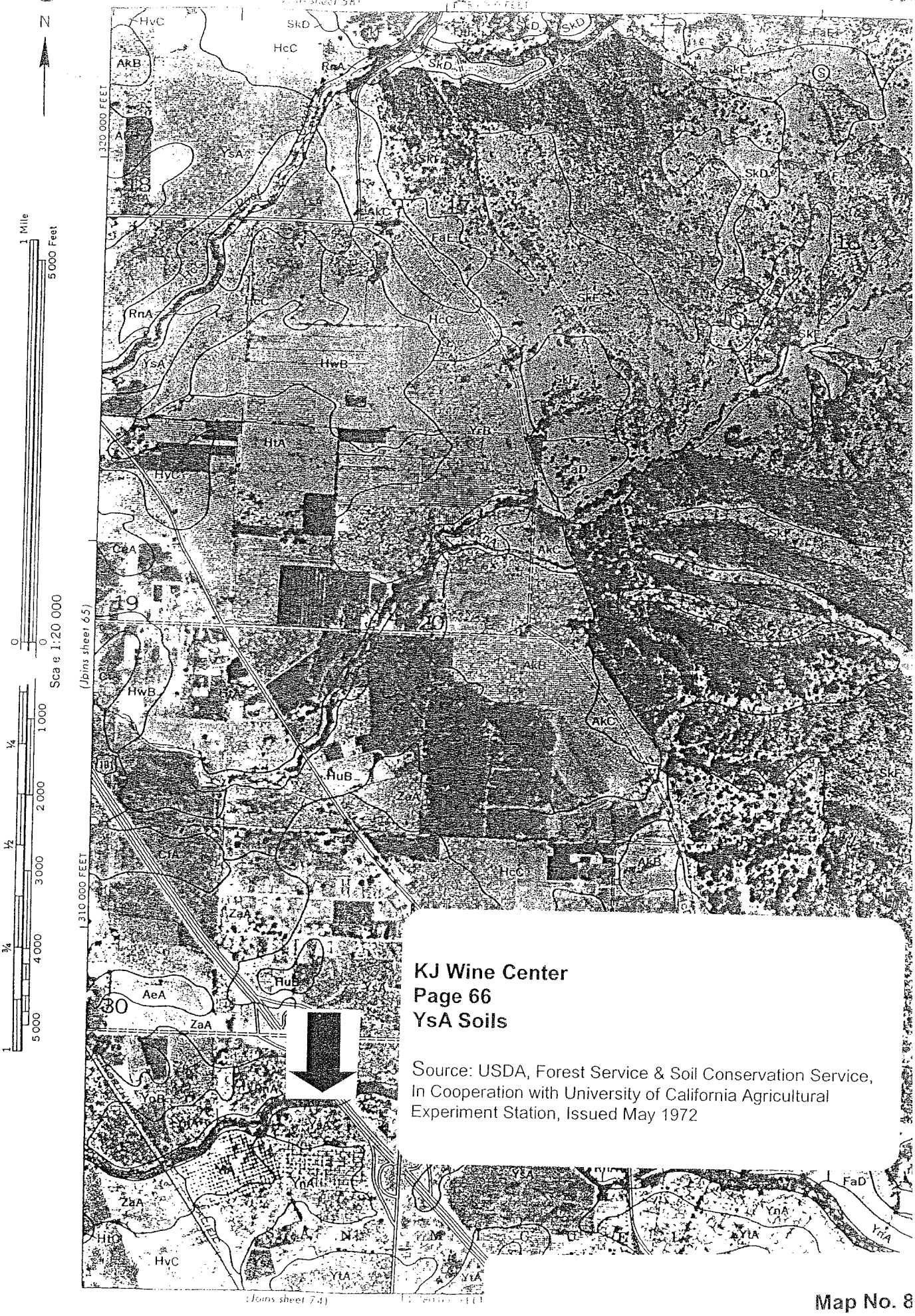
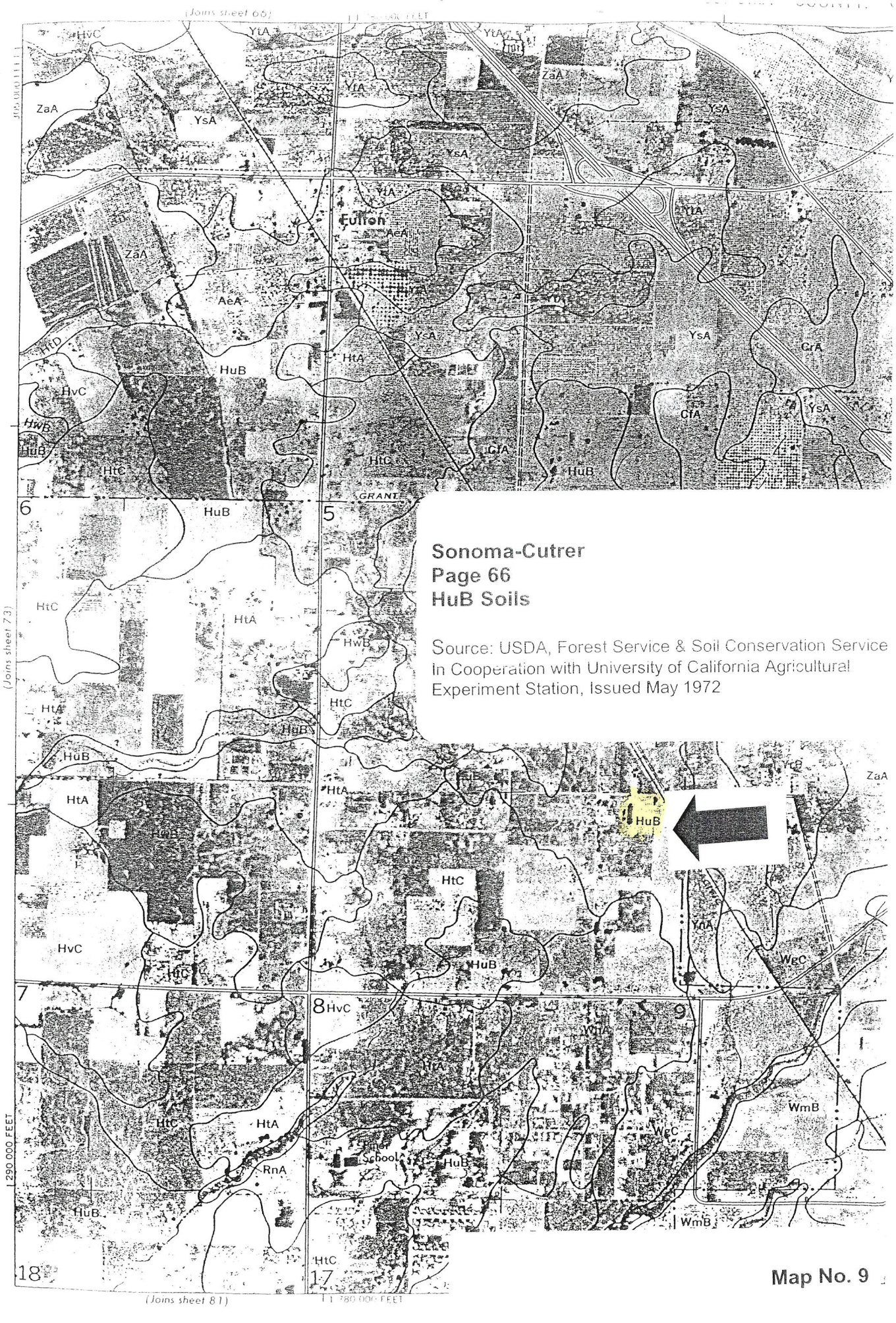


KJ Wine Center
Page 66
YsA Soils

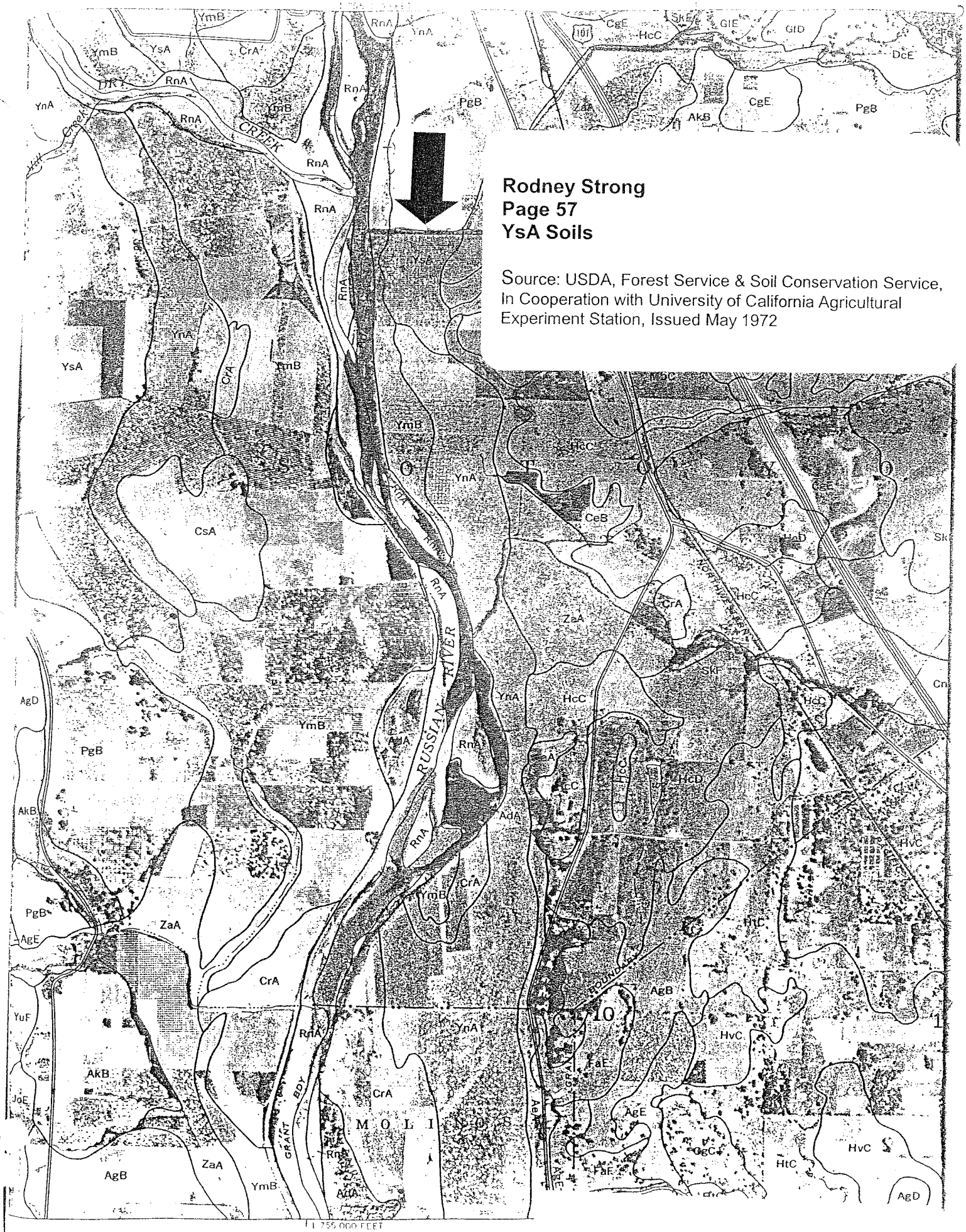
Source: USDA, Forest Service & Soil Conservation Service, In Cooperation with University of California Agricultural Experiment Station, Issued May 1972



Sonoma-Cutrer
Page 66
HuB Soils

Source: USDA, Forest Service & Soil Conservation Service In Cooperation with University of California Agricultural Experiment Station, Issued May 1972

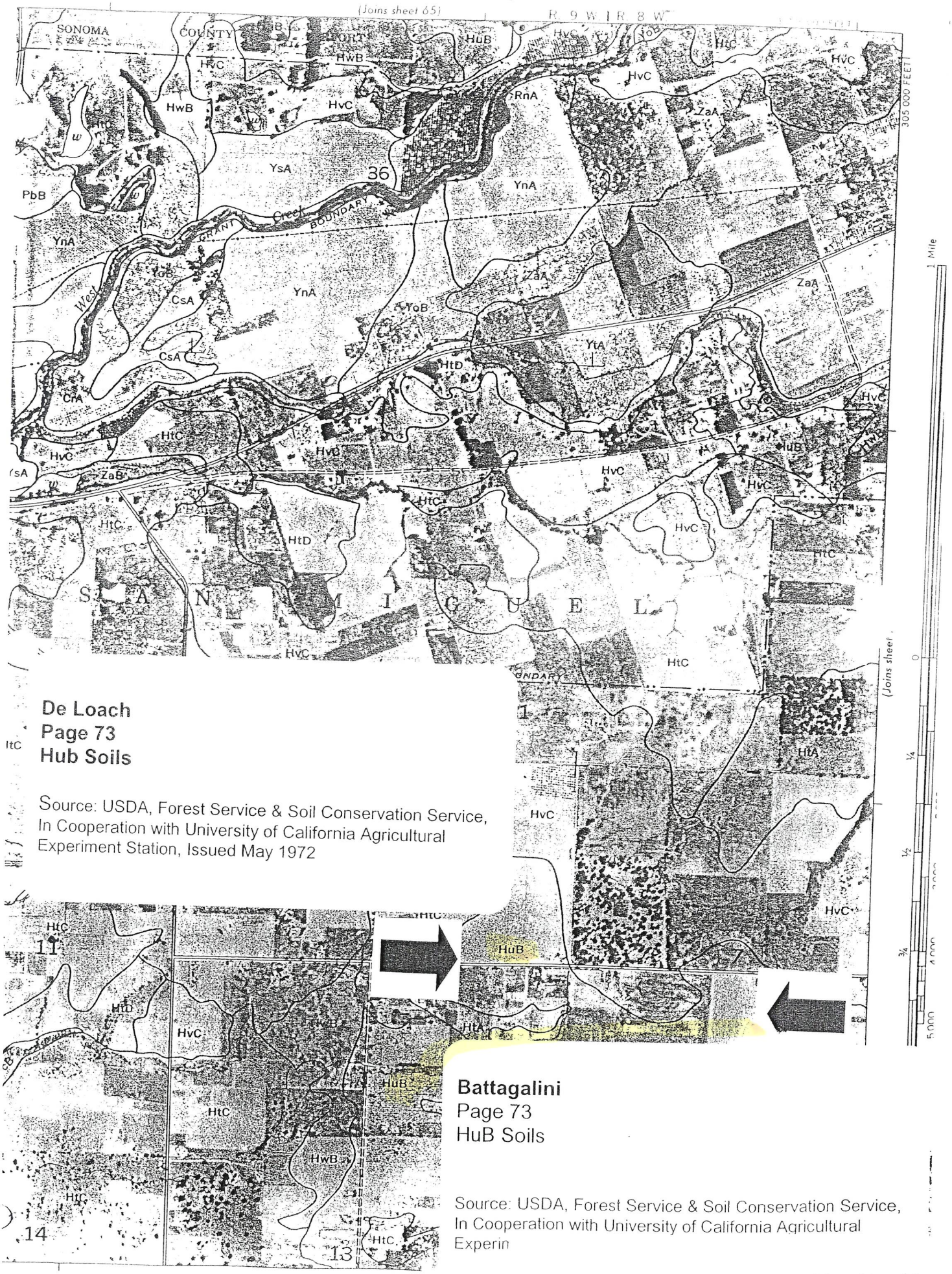
Map No. 9



Rodney Strong
Page 57
YsA Soils

Source: USDA, Forest Service & Soil Conservation Service, In Cooperation with University of California Agricultural Experiment Station, Issued May 1972

Map No. 10



De Loach
Page 73
Hub Soils

Source: USDA, Forest Service & Soil Conservation Service, In Cooperation with University of California Agricultural Experiment Station, Issued May 1972

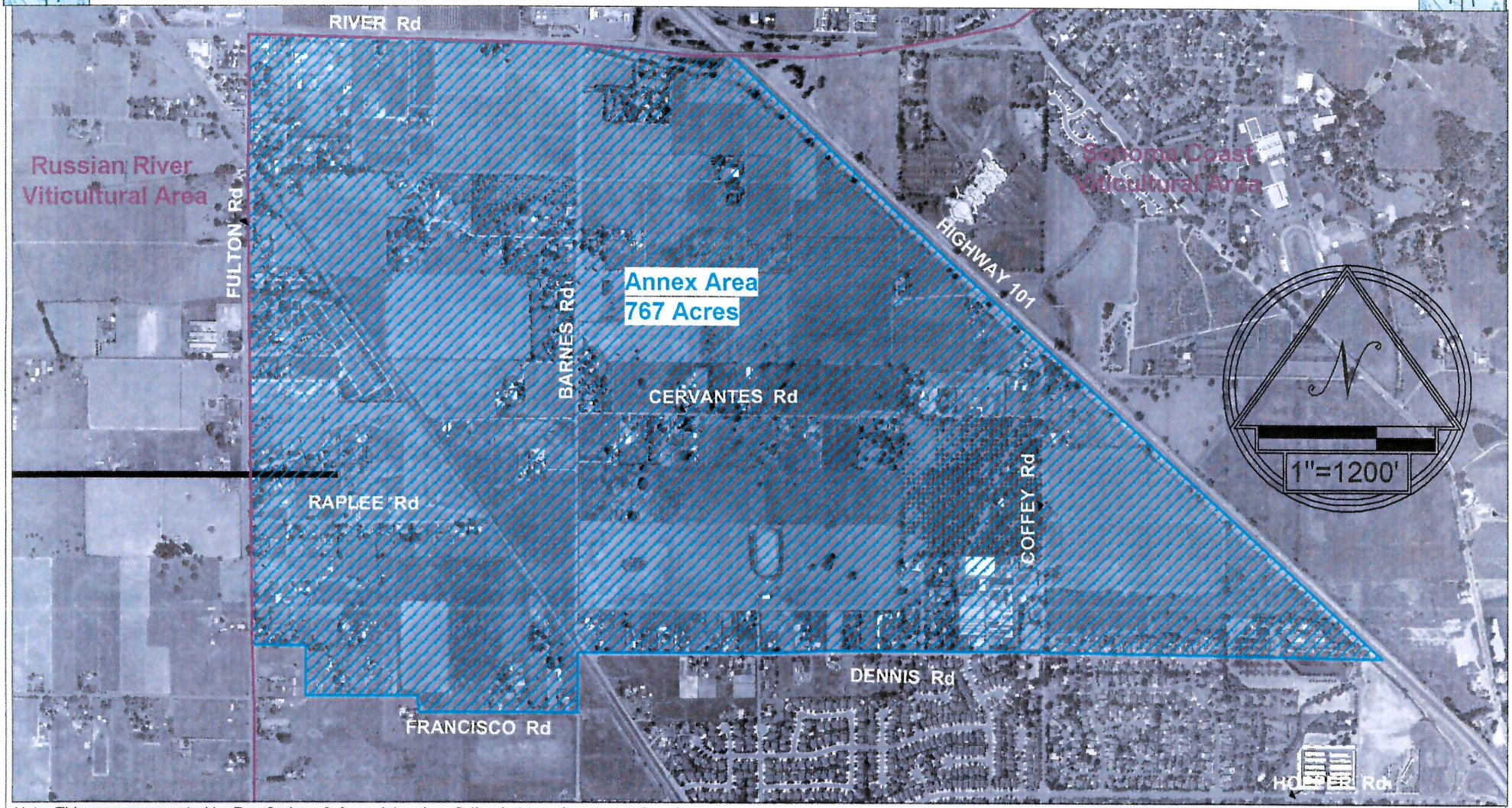
Battagalini
Page 73
HuB Soils

Source: USDA, Forest Service & Soil Conservation Service, In Cooperation with University of California Agricultural Experin

Map No. 11

Don Carano Russian River Appellation Annex

Orthophotography, Spring 2000



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Date: 08/23/2002

Map No. 12

ridges; slightly acid (pH 6.5); gradual, smooth boundary.

to 62 inches, pale-brown (10YR 6/3) clay that has common, medium, distinct brown (10YR 5/3) mottles; when moist, dark grayish brown (10YR 4/2) and having faint dark-brown mottles; weak, coarse, prismatic structure; hard, firm, sticky and very plastic; a few very fine and fine roots; common fine tubular pores; continuous moderately thick clay films on ped faces and in pores; abundant fine manganese stains; neutral (pH 7.0); gradual, smooth boundary.

to 72 inches, light brownish-gray (10YR 6/2) sandy clay loam that has common, medium, distinct brown (10YR 5/3) mottles; when moist, olive brown (2.5Y 4/4) and having common, medium, distinct strong-brown mottles; weak, coarse, prismatic structure; hard, firm, sticky and very plastic; a few fine roots; common tubular pores; continuous moderately thick clay films on ped faces and in pores; slightly acid (pH 6.5); clear, wavy boundary.

The A horizon ranges from 20 to 30 inches in thickness and from very fine sandy loam to sandy loam in texture. The dry color of this horizon ranges from light brownish gray to light gray, or is a combination of both. The Bt horizon ranges from 20 to 70 inches in thickness and from grayish brown to pale brown or from light brownish gray to light gray in color. This layer is very strongly acid to neutral. It ranges from weak to strong coarse or very coarse prismatic structure. Manganese stains and incipient hardpan occurs below the B horizon in areas associated with the Wright soils. The C horizon ranges from fine sandy loam to clay in texture. It is slightly acid to mildly alkaline. Some gravel may occur in the lower part of the C horizon.

Included in mapping are small areas of Clear Lake clay, Huichica loam, Yolo loam, and Zamora silty clay loam.

Permeability is very slow in the subsoil of this soil. Drainage is somewhat poor. Runoff is very slow, and the hazard of erosion is none to slight. Fertility is moderate. The available water capacity is 4 to 6 inches. Small amounts of water is available to plants from the clay subsoil. A water table, which develops above the clay subsoil as a result of heavy rains or irrigation, is maintained well into the growing season. This causes the soil to be difficult to work.

This soil is used mainly for pasture and hay. A few acres are used for prune orchards. Capability unit IIIw-3; wildlife group 3.

Wright loam, 0 to 9 percent slopes (WgC).--This soil is similar to Wright loam, wet, 0 to 2 percent slopes, but it does not maintain as much wetness after the rainy season. Also, the tendency for water to pond is not so great because of better surface drainage. Although most of this soil has slopes of 1 to 3 percent, slopes may be 6 to 9 percent on the edges of drainageways.

Included in mapping are small areas of Clear Lake clay, Huichica loam, and Zamora silty clay loam.

Drainage is moderately good. Runoff is slow to medium, and the hazard of erosion is slight to moderate.

Much of this soil is used for annual pasture. A few acres on the lower slopes are used for prune and walnut orchards. Capability unit IIIe-3.

Wright loam, shallow, 0 to 5 percent slopes (WmB).--This soil is similar to Wright loam, wet, 0 to 2 percent slopes, but the surface and subsurface layers are shallower. These layers range from 10 to 20 inches deep. This nearly level soil is in areas of slightly hummocky topography. It lacks the water table associated with the Wright loam, wet.

Included in mapping are small areas of Clear Lake clay, Huichica loam, and Zamora silty clay loam.

Drainage is moderately good. Runoff is slow, and the hazard of erosion is slight. The available water capacity is 3 to 5 inches.

This soil is used mainly for pasture. A few acres are used for prune orchards and vineyards. Capability unit IVe-3.

Wright loam, shallow, wet, 0 to 2 percent slopes (WoA).--This soil is similar to Wright loam, wet, 0 to 2 percent slopes, but the surface and subsurface layers range from only 10 to 20 inches in thickness.

Included in mapping are small areas of Clear Lake clay, Huichica loam, and Yolo loam.

Drainage is somewhat poor. The available water capacity is 3 to 5 inches.

This soil is used mainly for pasture. Capability unit IVw-3.

Yolo Series

The Yolo series consists of well-drained loams underlain by recent alluvium from sandstone and shale. These soils are on alluvial fans and flood plains. They are mainly in the valley areas of the county along the Russian River and Dry Creek channels and along other major drainageways. Slopes are 0 to 5 percent. Elevation ranges from 70 to 500 feet. Annual rainfall is 30 to 70 inches, annual temperature is 60° to 62° F., and the frost-free season is 240 to 260 days. Where not cultivated the vegetation is chiefly annual and perennial grasses, forbs, shrubs, wild berry vines, and scattered oak trees. The Yolo soils are associated with the Cortina, Pajaro, Pleasanton, and Zamora soils.

In a typical profile the surface layer is grayish-brown, neutral loam about 8 inches thick. The next layer is grayish-brown, neutral loam extending to a depth of more than 60 inches.

Yolo soils are used mainly for orchards, vineyards, row crops, and truck crops. Many irrigated areas are used for hay crops and pasture.

Huichica Series

The Huichica series consists of moderately well-drained and somewhat poorly drained loams that have a clay subsoil. At a depth of 25 to 40 inches the soils are underlain by strongly cemented old valley alluvium from mixed sedimentary, volcanic ash, and basic rock sources. These soils are on hummocky plains and terraces. They are on the plains west and northwest of Santa Rosa and in the vicinity of the town of Sonoma. Slopes are 0 to 15 percent. Elevation ranges from 100 to 300 feet. Annual rainfall is 25 to 35 inches, annual temperature is 60° to 62° F., and the frost-free season is 260 to 280 days. In uncultivated areas the vegetation is chiefly annual and perennial grasses, forbs, and scattered oaks. Most areas have been cleared and have a cover of hay or pasture, or are used for vineyards. The Huichica soils are associated with the Clear Lake, Haire, Wright, and Zamora soils.

In a typical profile the surface layer is light brownish-gray, pale-brown, and brown, strongly acid loam about 14 inches thick, underlain by a light-gray strongly acid light sandy clay loam. At a depth of 23 inches the light brownish-gray medium acid clay subsoil is about 7 inches thick. The substratum, at a depth of 30 inches, is strongly cemented mixed sandy loam, loamy sand, and sandy clay loam.

Huichica soils are used mainly for dryland and irrigated pasture and for hay crops. A few areas are used for vineyards and prune orchards.

Huichica loam, 0 to 2 percent slopes (HtA).--This nearly level soil is on undulating low valley terraces. Many of the slopes show a hummocky, or "hog wallow" micro relief.

Typical profile in a hummocky pasture; slope of 1 percent; at the Loamite Company (SW1/4 SW1/4 sec. 19, T. 9 N., R. 8 W.); the profile was dry to a depth of 23 inches when examined:

A11--0 to 7 inches, light brownish-gray (10YR 6/2) loam that has common, medium, distinct yellowish-brown mottles; dark brown (10YR 4/3) moist; massive; slightly hard, friable, slightly sticky and slightly plastic; many very fine and fine roots; many, very fine and fine, tubular pores; strongly acid (pH 5.4); gradual, wavy boundary.

A12--7 to 14 inches, pale-brown and brown (10YR 5/3) loam, dark brown (10YR 4/3) moist; massive; hard, friable, slightly sticky and slightly plastic; many very fine and fine roots; many, very fine and fine, interstitial and tubular pores; strongly acid (pH 5.5); clear, wavy boundary.

A2--14 to 23 inches, light-gray (10YR 7/2) light sandy clay loam that has many, fine, faint, brown mottles; brown (10YR 5/3) moist; massive; hard, friable, slightly sticky and slightly plastic; common very fine and fine roots; many, very fine and fine, tubular and interstitial pores; slightly acid (pH 6.1); abrupt, wavy boundary.

B2t--23 to 30 inches, light brownish-gray (10YR 6, clay, very dark grayish brown (10YR 3/2) moist; strong, coarse, columnar structure; top and sides of columns coated with ashy gr film; extremely hard, very firm, very sticky and very plastic; many very fine roots; many very fine and fine, tubular and interstitial pores; continuous thick clay films on ped faces, as bridges, and in pores; neutral (pH 6.7); abrupt, irregular boundary.

IIC1m--30 to 36 inches, white (2.5Y 8/2) strongly cemented hardpan variegated with light olive brown; when moist, dark brown (10YR 4/3) and having light olive-brown mottles; massive; a few fine roots; mildly alkaline (pH 7.7); gradual, irregular boundary.

IIC2m--36 to 47 inches, white (2.5Y 8/2) strongly cemented hardpan that has common, fine, distinct strong-brown mottles; dark brown (10YR 4/3) moist; massive; manganese stains and continuous thick clay films on fracture planes; mildly alkaline (pH 7.6); clear, wavy boundary.

IIIC3m--47 to 60 inches, white (10YR 8/2) strongly cemented hardpan; when moist, grayish brown (10YR 5/2) and having common, fine, faint, yellowish-brown mottles; massive; continuous thick clay films on fracture plains; neutral (pH 7.3).

The A1 horizon ranges from grayish-brown to yellowish-brown or from light brownish-gray to pale brown or brown in color and from loam to sandy loam in texture. Depth to the clay Bt horizon ranges from 20 to 30 inches. The A2 horizon, just above the Bt horizon, ranges from one-half inch to 10 inches in thickness and is intermittent. The IIC horizon varies from weakly to strongly cemented.

Included in mapping are small areas of Clear Lake clay, Haire gravelly loam, Wright loam, and Zamora silty clay loam.

Permeability is very slow in the subsoil of this Huichica soil. Runoff is slow, and the hazard of erosion is slight. Fertility is moderate. The available water capacity is 3.5 to 5 inches. Some moisture is slowly available from the clay subsoil. This soil is moderately well drained.

Nearly all of this soil has been cultivated and is used mainly for vineyards, prune orchards, and pasture. Where water is available, the crops are irrigated. Capability unit IIIs-3.

Huichica loam, 2 to 9 percent slopes (HtC).--This soil is similar to Huichica loam, 0 to 2 percent slopes, but the clay or hardpan substratum may be a few inches nearer the surface. It usually is on the edges of the low mounds or as side slopes of small drainageways.

Included in mapping are small areas of Haire gravelly loam and Wright loam.

Vino Farms River Road Degree Day Analysis 2001

:device= 5133 - SON - Vino Farms - River Road, Forestville, California
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04/02/01	6.4	05/26/01	439.7	07/19/01	1245.9	09/11/01	2005.4
04/03/01	6.4	05/27/01	448.1	07/20/01	1257.7	09/12/01	2013.7
04/04/01	6.4	05/28/01	459.7	07/21/01	1267.6	09/13/01	2025.3
04/05/01	6.4	05/29/01	476.1	07/22/01	1281.4	09/14/01	2039.0
04/06/01	6.4	05/30/01	499.7	07/23/01	1293.1	09/15/01	2049.6
04/07/01	6.4	05/31/01	524.5	07/24/01	1302.1	09/16/01	2059.1
04/08/01	6.4	06/01/01	537.1	07/25/01	1313.8	09/17/01	2069.0
04/09/01	6.4	06/02/01	548.7	07/26/01	1324.8	09/18/01	2077.5
04/10/01	11.3	06/03/01	563.6	07/27/01	1335.3	09/19/01	2086.2
04/11/01	15.1	06/04/01	575.7	07/28/01	1349.3	09/20/01	2095.1
04/12/01	15.9	06/05/01	589.1	07/29/01	1362.3	09/21/01	2103.8
04/13/01	16.3	06/06/01	607.3	07/30/01	1375.8	09/22/01	2113.1
04/14/01	16.3	06/07/01	628.3	07/31/01	1388.9	09/23/01	2120.8
04/15/01	16.3	06/08/01	643.9	08/01/01	1400.1	09/24/01	2129.9
04/16/01	16.9	06/09/01	656.5	08/02/01	1413.0	09/25/01	2142.4
04/17/01	25.5	06/10/01	668.8	08/03/01	1426.4	09/26/01	2155.3
04/18/01	27.5	06/11/01	684.2	08/04/01	1442.3	09/27/01	2166.4
04/19/01	27.8	06/12/01	702.7	08/05/01	1457.7	09/28/01	2176.6
04/20/01	27.8	06/13/01	722.6	08/06/01	1474.8	09/29/01	2190.6
04/21/01	29.6	06/14/01	741.5	08/07/01	1493.3	09/30/01	2208.5
04/22/01	33.1	06/15/01	758.3	08/08/01	1509.4	10/01/01	2227.9
04/23/01	40.4	06/16/01	775.8	08/09/01	1521.0	10/02/01	2240.0
04/24/01	53.4	06/17/01	795.2	08/10/01	1535.8	10/03/01	2250.0
04/25/01	64.2	06/18/01	816.2	08/11/01	1546.3	10/04/01	2258.3
04/26/01	68.4	06/19/01	838.4	08/12/01	1556.8	10/05/01	2268.1
04/27/01	75.2	06/20/01	862.8	08/13/01	1567.3	10/06/01	2274.5
04/28/01	82.9	06/21/01	883.0	08/14/01	1580.4	10/07/01	2280.1
04/29/01	89.9	06/22/01	899.3	08/15/01	1593.7	10/08/01	2291.4
04/30/01	102.5	06/23/01	909.6	08/16/01	1609.4	10/09/01	2299.7
05/01/01	114.8	06/24/01	920.4	08/17/01	1626.3	10/10/01	2307.8
05/02/01	128.0	06/25/01	933.6	08/18/01	1642.4	10/11/01	2320.9
05/03/01	147.4	06/26/01	943.8	08/19/01	1655.2	10/12/01	2337.2
05/04/01	159.7	06/27/01	953.9	08/20/01	1665.1	10/13/01	2350.7
05/05/01	171.9	06/28/01	970.2	08/21/01	1677.4	10/14/01	2364.4
05/06/01	185.0	06/29/01	988.6	08/22/01	1690.0	10/15/01	2376.5
05/07/01	203.4	06/30/01	1008.1	08/23/01	1706.0	10/16/01	2382.2
05/08/01	221.8	07/01/01	1026.1	08/24/01	1710.9	10/17/01	2390.0
05/09/01	234.9	07/02/01	1048.6	08/25/01		10/18/01	2397.5
05/10/01	249.6	07/03/01	1074.9	08/26/01		10/19/01	2404.2
05/11/01	261.1	07/04/01	1095.6	08/27/01		10/20/01	2405.7
05/12/01	267.2	07/05/01	1110.9	08/28/01		10/21/01	2408.6
05/13/01	276.3	07/06/01	1122.0	08/29/01		10/22/01	2418.6
05/14/01	284.3	07/07/01	1134.7	08/30/01		10/23/01	2429.0
05/15/01	297.2	07/08/01	1147.3	08/31/01		10/24/01	2435.6
05/16/01	312.1	07/09/01	1157.0	09/01/01		10/25/01	2442.4
05/17/01	324.7	07/10/01	1165.9	09/02/01		10/26/01	2445.0
05/18/01	341.7	07/11/01	1175.8	09/03/01		10/27/01	2450.4
05/19/01	357.2	07/12/01	1187.7	09/04/01	1911.0	10/28/01	2455.4
05/20/01	371.3	07/13/01	1200.6	09/05/01	1934.4	10/29/01	2463.1
05/21/01	387.4	07/14/01	1212.2	09/06/01	1948.4	10/30/01	2470.8
05/22/01	399.2	07/15/01	1212.2	09/07/01	1959.9	10/31/01	2477.5
05/23/01	411.6	07/16/01	1229.1	09/08/01	1969.9		
05/24/01	425.4	07/17/01	1237.5	09/09/01	1980.9		

= hand generated data

vfdd01,gppdocs

Vintner's Inn Degree Day Analysis 2001

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04/02/01	6.3	05/26/01	446.6	07/19/01	1336.7	09/11/01	2107.9
04/03/01	6.3	05/27/01	453.2	07/20/01	1348.9	09/12/01	2116.3
04/04/01	6.3	05/28/01	465.6	07/21/01	1360.4	09/13/01	2127.9
04/05/01	6.3	05/29/01	483.1	07/22/01	1374.7	09/14/01	2141.8
04/06/01	6.3	05/30/01	509.3	07/23/01	1388.0	09/15/01	2152.3
04/07/01	6.3	05/31/01	535.8	07/24/01	1398.1	09/16/01	2161.8
04/08/01	6.3	06/01/01	548.3	07/25/01	1410.3	09/17/01	2171.7
04/09/01	7.5	06/02/01	560.5	07/26/01	1421.5	09/18/01	2180.2
04/10/01	12.8	06/03/01	576.0	07/27/01	1432.7	09/19/01	2189.2
04/11/01	16.9	06/04/01	590.6	07/28/01	1448.5	09/20/01	2198.6
04/12/01	17.8	06/05/01	605.0	07/29/01	1463.5	09/21/01	2207.5
04/13/01	19.3	06/06/01	626.5	07/30/01	1478.2	09/22/01	2217.7
04/14/01	19.3	06/07/01	650.2	07/31/01	1491.9	09/23/01	2226.6
04/15/01	19.3	06/08/01	665.5	08/01/01	1504.1	09/24/01	2236.7
04/16/01	20.8	06/09/01	678.7	08/02/01	1517.6	09/25/01	2250.3
04/17/01	29.8	06/10/01	692.5	08/03/01	1531.5	09/26/01	2263.5
04/18/01	31.7	06/11/01	709.4	08/04/01	1548.5	09/27/01	2276.6
04/19/01	31.7	06/12/01	730.3	08/05/01	1565.5	09/28/01	2287.9
04/20/01	31.7	06/13/01	753.7	08/06/01	1583.6	09/29/01	2302.5
04/21/01	32.9	06/14/01	775.6	08/07/01	1602.3	09/30/01	2322.2
04/22/01	35.3	06/15/01	793.5	08/08/01	1618.7	10/01/01	2341.8
04/23/01	42.4	06/16/01	812.2	08/09/01	1630.9	10/02/01	2355.2
04/24/01	55.3	06/17/01	833.5	08/10/01	1645.7	10/03/01	2365.6
04/25/01	65.8	06/18/01	857.1	08/11/01	1656.2	10/04/01	2373.6
04/26/01	69.8	06/19/01	882.9	08/12/01	1667.0	10/05/01	2384.3
04/27/01	76.0	06/20/01	913.8	08/13/01	1678.4	10/06/01	2390.7
04/28/01	83.8	06/21/01	935.1	08/14/01	1692.3	10/07/01	2396.9
04/29/01	91.4	06/22/01	951.7	08/15/01	1706.2	10/08/01	2408.9
04/30/01	104.0	06/23/01	962.2	08/16/01	1722.2	10/09/01	2421.6
05/01/01	118.2	06/24/01	973.8	08/17/01	1739.7	10/10/01	2430.3
05/02/01	132.3	06/25/01	986.1	08/18/01	1756.5	10/11/01	2444.4
05/03/01	153.0	06/26/01	997.2	08/19/01	1769.8	10/12/01	2467.1
05/04/01	169.2	06/27/01	1008.0	08/20/01	1779.5	10/13/01	2482.4
05/05/01	181.8	06/28/01	1024.0	08/21/01	1792.4	10/14/01	2498.1
05/06/01	196.0	06/29/01	1042.7	08/22/01	1806.5	10/15/01	2511.6
05/07/01	215.0	06/30/01	1062.5	08/23/01	1823.5	10/16/01	2518.3
05/08/01	233.9	07/01/01	1081.5	08/24/01	1841.4	10/17/01	2526.7
05/09/01	246.8	07/02/01	1105.5	08/25/01	1858.4	10/18/01	2535.0
05/10/01	261.1	07/03/01	1133.9	08/26/01	1875.3	10/19/01	2543.4
05/11/01	272.8	07/04/01	1155.7	08/27/01	1896.6	10/20/01	2546.2
05/12/01	278.9	07/05/01	1171.1	08/28/01	1918.7	10/21/01	2549.8
05/13/01	286.9	07/06/01	1183.0	08/29/01	1933.2	10/22/01	2560.7
05/14/01	294.9	07/07/01	1197.7	08/30/01	1945.7	10/23/01	2572.2
05/15/01	307.5	07/08/01	1211.3	08/31/01	1959.4	10/24/01	2586.2
05/16/01	321.9	07/09/01	1221.0	09/01/01	1975.5	10/25/01	2594.7
05/17/01	334.3	07/10/01	1230.0	09/02/01	1991.4	10/26/01	2598.3
05/18/01	351.0	07/11/01	1240.6	09/03/01	2006.5	10/27/01	2604.1
05/19/01	366.1	07/12/01	1253.2	09/04/01	2019.2	10/28/01	2611.2
05/20/01	381.0	07/13/01	1268.9	09/05/01	2033.9	10/29/01	2620.2
05/21/01	396.6	07/14/01	1280.3	09/06/01	2048.6	10/30/01	2628.6
05/22/01	408.4	07/15/01	1291.9	09/07/01	2060.3	10/31/01	2636.4
05/23/01	420.7	07/16/01	1301.3	09/08/01	2070.6		
05/24/01	433.5	07/17/01	1312.4	09/09/01	2082.3		

Storey Creek Ranch Degree Day Analysis 2001

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04/02/01	7.9	05/26/01	478.1	07/19/01	1401.9	09/11/01	2199.9
04/03/01	7.9	05/27/01	486.0	07/20/01	1414.4	09/12/01	2208.2
04/04/01	7.9	05/28/01	498.3	07/21/01	1425.7	09/13/01	2220.3
04/05/01	8.0	05/29/01	516.8	07/22/01	1441.1	09/14/01	2234.4
04/06/01	8.0	05/30/01	542.8	07/23/01	1453.7	09/15/01	2245.3
04/07/01	8.0	05/31/01	569.6	07/24/01	1464.3	09/16/01	2254.7
04/08/01	8.0	06/01/01	582.9	07/25/01	1476.8	09/17/01	2264.5
04/09/01	8.5	06/02/01	596.1	07/26/01	1488.4	09/18/01	2273.2
04/10/01	14.7	06/03/01	612.4	07/27/01	1499.7	09/19/01	2282.5
04/11/01	18.3	06/04/01	626.9	07/28/01	1515.1	09/20/01	2291.7
04/12/01	20.5	06/05/01	641.8	07/29/01	1529.4	09/21/01	2300.9
04/13/01	22.5	06/06/01	663.4	07/30/01	1544.5	09/22/01	2310.6
04/14/01	22.5	06/07/01	688.6	07/31/01	1558.8	09/23/01	2318.6
04/15/01	22.5	06/08/01	706.9	08/01/01	1571.7	09/24/01	2327.9
04/16/01	22.9	06/09/01	721.1	08/02/01	1585.0	09/25/01	2341.2
04/17/01	31.5	06/10/01	735.5	08/03/01	1598.9	09/26/01	2355.5
04/18/01	33.4	06/11/01	752.5	08/04/01	1616.2	09/27/01	2368.5
04/19/01	33.5	06/12/01	773.0	08/05/01	1633.3	09/28/01	2381.2
04/20/01	33.5	06/13/01	798.3	08/06/01	1652.2	09/29/01	2397.4
04/21/01	34.8	06/14/01	821.2	08/07/01	1672.8	09/30/01	2418.7
04/22/01	37.8	06/15/01	840.4	08/08/01	1690.0	10/01/01	2440.0
04/23/01	45.1	06/16/01	860.4	08/09/01	1702.6	10/02/01	2452.5
04/24/01	58.9	06/17/01	883.0	08/10/01	1717.2	10/03/01	2463.3
04/25/01	70.6	06/18/01	908.6	08/11/01	1728.7	10/04/01	2471.4
04/26/01	74.3	06/19/01	938.3	08/12/01	1739.0	10/05/01	2482.1
04/27/01	81.3	06/20/01	969.0	08/13/01	1749.8	10/06/01	2489.1
04/28/01	88.4	06/21/01	991.0	08/14/01	1763.5	10/07/01	2494.4
04/29/01	97.5	06/22/01	1008.5	08/15/01	1777.3	10/08/01	2506.8
04/30/01	111.4	06/23/01	1019.0	08/16/01	1794.6	10/09/01	2519.3
05/01/01	125.6	06/24/01	1031.2	08/17/01	1813.1	10/10/01	2529.7
05/02/01	139.8	06/25/01	1044.3	08/18/01	1830.7	10/11/01	2544.6
05/03/01	160.2	06/26/01	1055.1	08/19/01	1844.9	10/12/01	2565.0
05/04/01	173.4	06/27/01	1065.1	08/20/01	1854.5	10/13/01	2583.0
05/05/01	187.4	06/28/01	1081.6	08/21/01	1868.2	10/14/01	2600.0
05/06/01	202.5	06/29/01	1101.6	08/22/01	1882.0	10/15/01	2614.0
05/07/01	223.6	06/30/01	1122.7	08/23/01	1899.4	10/16/01	2620.0
05/08/01	244.5	07/01/01	1142.5	08/24/01	1917.3	10/17/01	2627.5
05/09/01	259.8	07/02/01	1168.0	08/25/01	1935.0	10/18/01	2636.7
05/10/01	275.7	07/03/01	1197.2	08/26/01	1952.9	10/19/01	2645.7
05/11/01	288.2	07/04/01	1220.0	08/27/01	1977.7	10/20/01	2647.7
05/12/01	294.3	07/05/01	1236.3	08/28/01	2004.1	10/21/01	2650.8
05/13/01	303.7	07/06/01	1248.8	08/29/01	2019.8	10/22/01	2661.1
05/14/01	313.1	07/07/01	1262.9	08/30/01	2032.0	10/23/01	2674.6
05/15/01	326.2	07/08/01	1276.9	08/31/01	2045.6	10/24/01	2686.6
05/16/01	341.7	07/09/01	1287.0	09/01/01	2061.8	10/25/01	2697.8
05/17/01	355.7	07/10/01	1296.7	09/02/01	2079.4	10/26/01	2702.7
05/18/01	374.5	07/11/01	1306.2	09/03/01	2095.4	10/27/01	2707.7
05/19/01	391.2	07/12/01	1318.5	09/04/01	2109.6	10/28/01	2714.7
05/20/01	407.2	07/13/01	1334.4	09/05/01	2125.5	10/29/01	2722.7
05/21/01	424.6	07/14/01	1345.3	09/06/01	2141.6	10/30/01	2730.4
05/22/01	436.8	07/15/01	1356.6	09/07/01	2154.9	10/31/01	2736.8
05/23/01	450.0	07/16/01	1366.2	09/08/01	2164.1		
05/24/01	463.4	07/17/01	1377.3	09/09/01	2175.0		

GENERAL VITICULTURE

by A. J. Winkler

UNIVERSITY OF CALIFORNIA PRESS
Berkeley, Los Angeles,
London 1970

ture, but no data show that they have a direct effect on the balance of the composition of the fruit at maturity. This finding, together with the very marked effect of temperature when expressed as heat summation above 50° F. from April through October, led Professor M. A. Amerine and I to use heat summation as a basis for segregating the grape-producing areas of the state into five climatic regions.

Heat summation, as used here, means the sum of the mean daily temperature above 50° F. for the period concerned. The base line is set at 50° F., because there is almost no shoot growth below this temperature. The summation is expressed as degree-days. For example, if the mean for a day is 70° F., the summation is 20 degree-days, and, if the mean for June is 65° F., the summation is 450 degree-days (15 degrees times 30 days).

The heat summations for the climatic regions are: I, less than 2,500 degree-days; II, 2,501 to 3,000 degree-days; III, 3,001 to 3,500 degree-days; IV, 3,501 to 4,000 degree-days; and V, 4,001 or more degree-days. Some characteristics of the climatic regions, and their adaptation to important wine-producing localities, are as follows:

Region I.—This region contains restricted areas of fertile soils planted to grapes. As a rule, hillside slopes and limited valley areas of moderate productivity are available for vines. The premium-quality dry table wine varieties attain their best development here. Heavy-bearing varieties should not be planted, since their production cannot compete with that of warmer districts with fertile soils.

Typical localities are the Philo district, in Mendocino County; Guerneville, and Sonoma, in Sonoma County; Napa and Oakville, in Napa County; Mission San Jose, in Alameda County; Saratoga, in Santa Clara County; the Bonny Doon and Vine Hill districts, in Santa Cruz County; San Juan Bautista, in San Benito County; and Gonzales, in Monterey County.

Region II.—Both valley and hillside vineyards are found in region II. The valleys can produce most kinds of the good standard white and red table wines of California. The less productive hillside vineyards are unable to compete in growing grapes for standard wines, because of lower yields, but, nevertheless, can produce fine wines. Irrigation is beneficial in the areas of low rainfall.

Typical localities are Glen Ellen, in Sonoma County; Rutherford to St. Helena and Spring Mountain, in Napa County; Almaden, Evergreen, the Guadelupe district, and Los Gatos, in Santa Clara County; Hollister, in San Benito County; and Soledad, in Monterey County.

Region III.—Here is mostly flat, fairly fertile land, but some of the soils, containing many large gravels or stones, are of low productivity. The better-quality naturally sweet table wines come from the latter soils. The warm climate favors the production of grapes of high sugar content—sometimes with too little acid, as may occur in the warmer areas. It is a mistake to hope for dry wines of the finest quality here, even on the less fertile soils, since wines of better balance can be had in regions I and II. Excellent natural sweet wines, however, can be produced. Good standard white and red wines can be

Alderbrook Winery

Arrowood Vineyards & Winery

Biltmore Wine Company

Buehler Vineyards, Inc.

Chalone Wine Group

D'Argenzio Winery

Dry Creek Vineyard

Merry Edwards Wine

Patz & Hall Wine Co.

Seghesio Family Vineyards

Siduri Wines

UDV Wines,

Glen Ellen Winery

Wild Hog Vineyard

Attachment A

Associate Winery Member

Benefits of Membership

Appellation-focused marketing, publicity and community relations

Industry leading educational seminars

Bound history of the Russian River Valley appellation

Professional marketing and public relations staff

Participation in and invitation to all RRVW sponsored events

Bi-Monthly newsletter

Two discounted tickets to Grape to Glass, (if volunteering)

Web site listing and link to your site, if applicable

Networking opportunities

Annual meeting

Annual Dues: $2.40 per ton of Russian River Valley grapes crushed each year

$200 minimum to $2,500 maximum

Back

Alary Vineyards

Anderson-Ross Vineyards

appleaday.org LLC

Arthur Hover Vineyard

Bacigalupi Vineyards

Balletto Family Vineyards

Bazzano Vineyard

Bergman Lavender Vineyards

Bialla Vineyards

Bisordi Vineyard

Blucher Hill Vineyard

Boriolo Vineyards

Bush Vineyards

Calplans Vineyards

Carle Vineyard

Castelli Ranch

Catie's Corner LLC

Chelli Vineyard

Chenoweth Vineyards

Christensen Family Vineyard

Cornerstone Certified Vineyard

D. Giovanetti Vineyards

Darien Estate Vineyards

de la Montanya Vineyard

Kozlowski Farms

Laguna Trenton Vineyard

Lakeview Vineyards

Lazy W Ranch

Le Carrefour Vineyards

Lovers Lane Vineyard

Matthew's Station LLC

Mononi Ranches

Muriel's Vineyard

Nick Leras Vineyards

Oak Creek Vineyard

Oehlman Vineyard

Paulin-Haase Vineayrd

Ponzo Ranch

Poplar Vineyards

Porte Cochere Vineyard

Porter Bass Vineyards

Que Syrah Vineyard

R.C. Lowe Vineyards

Rebecca's Vineyard

Redtail Ridge Vineyard

Richard's Grove & Saralee's Vineyard, Inc.

Russian River Valley Vyds -Tom Feeney Ranch

S.R.J.C. Shone Farm

Sanchetti Ranch

San Remo Vineyards

Sapphire Hill Vineyards

Saralee's Vineyards LLC

Semper Vineyard

Severson Vineyard

Slusser Vineyards

Small Vines Viticulture

Starr Creek Vineyard

Starr Vineyards

Stiling Vineyard

Sunny Valley Vineyard

Sweeney Ranch

Templeman Ranch Vineyards

Tilbury Vineyards

Timbervine Ranch

V Bar C Ranch

Vera-Gold Ranch

Vino Farms

Wagging Tails Vineyard

Walker Station Vineyards

Warnecke Sonoma Vineyards

Westside Farms

Winery and Grower Membership

This level of membership includes growers with non-producing vineyards.

***Benefits of Membership*:**

Appellation-focused marketing, publicity and community relations

Industry leading educational seminars

Bound history of the Russian River Valley appellation

Professional marketing and public relations staff

Participation in and invitation to all RRVW sponsored events

Bi-Monthly newsletter

Two discounted tickets to Grape to Glass, (if volunteering)

Web site listing and link to your site, if applicable

Networking opportunities

Annual meeting

Full voting status

Annual Dues: $2.40 per ton of Russian River Valley grapes picked/crushed each year

$200 minimum to $2,500 maximum

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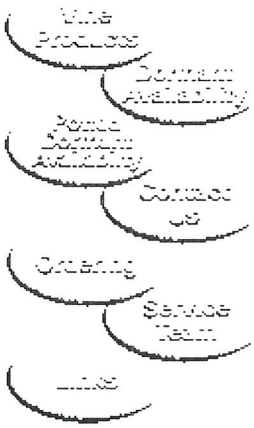

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Updated February 1st, 2002

Retail/Commercial Associate

A retail or commercial business supportive of the RRVW.

Benefits of Membership

Access to RRVW growers and wineries

Mailer insert in newsletter listing all retail/commercial associate members at least once/year

Two discounted tickets to annual consumer event, Grape to Glass

Bi-Monthly newsletter

Web site listing and link to your site, if applicable

Opportunity for additional exposure as appropriate

Networking opportunities

Annual meeting

Annual Dues: $250

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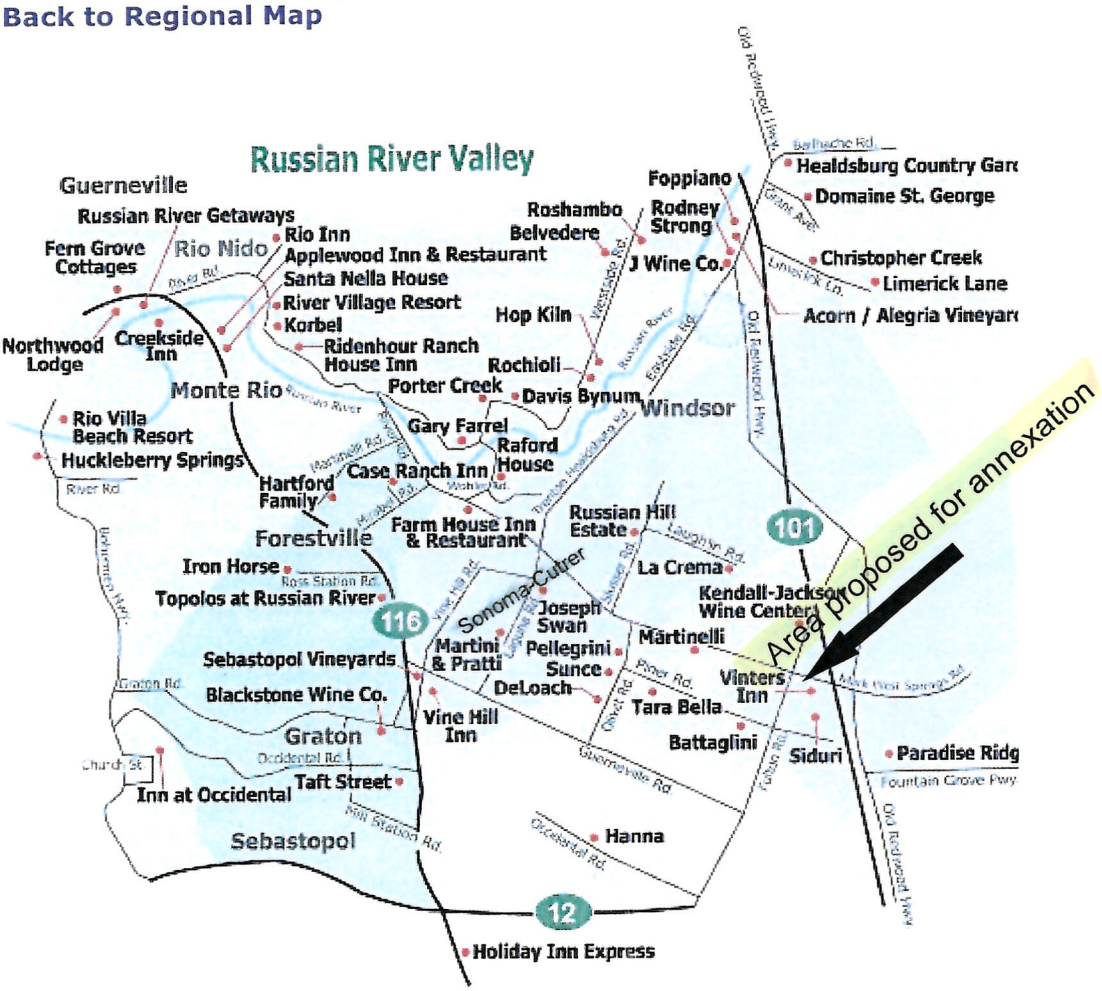
Don't Miss... "ROAD TRIP" 2002! - August 10, 2002

The Russian River Valley

The Russian River Valley region is designated as a cool area because of fog the Russian River and its tributaries. Chardonnay and Pinot Noir made here exceptional in their own right, but this is also sparkling wine country, where California Champagne is produced than anywhere else in the state.

Back to Regional Map



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Russian River Wine Road Inc., P.O. Box 46 Healdsburg, CA 95448 / (800) 723-6336 / Fax (707

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Site Credits

Ferrari-Carano

By Kim Marcus

Click here for the current issue

June 15th, 2001

Ferrari-Carano

A master builder plans a hilltop winery

Don Carano seems happiest when he's building on a grand scale, and he has a lot to show for his joy so far. Ferrari-Carano winery, which he owns with his wife, Rhonda, at the northern end of Dry Creek Valley, is a showplace that is unrivaled for opulence in Sonoma County. A huge underground cellar connects the modern winery with a 25,000-square-foot visitor center and château that features multistory vaulted ceilings, a grand staircase, green marble floors and an impressive Venetian glass collection.

Carano's most recent project is the TreMonte estate, located in the hills above Alexander Valley. He has crews digging a complex of caves for aging into a 1,300-foot-high ridge and is planning an on-site winery that will specialize in mountain-grown wines. The planting of TreMonte's 200 acres of hillside vineyards is nearing completion, though it has not been without major hurdles: Carano had to bring in a large rock crusher from a mining operation in Nevada. "This is a long process. It's not like the flatlands," Carano, 69, says wistfully.

Few obstacles have stood in Ferrari-Carano's path to winemaking success. The winery burst upon the California wine scene in the late 1980s with seductive Chardonnays made from estate-owned vineyards and fruit purchased in Alexander Valley. These wines were the creation of George Bursick, 49, who has been Ferrari-Carano's only winemaker since he arrived in 1985.

Attachment C

Bursick now wants to ramp up the quality of Ferrari-Carano's red wines. To that end, he's looking to mountain-grown fruit, which can offer more concentrated and distinctive flavors. "It's been a painful road. When I came in with Don and Rhonda there were some incredible white vineyards in place on the valley floor. But the first reds were less than spectacular," Bursick explains. "What we've done is convert those valley vineyards all to white wine, and concentrate on mountain-grown grapes for our reds."

Whether on the valley floor or in the mountains, Ferrari-Carano remains one of Sonoma's most impressive winemaking operations. The Caranos, who also own the highly successful Eldorado Hotel Casino in Reno, Nev., now own more than 600 acres of vineyards in Sonoma. While both Ferrari-Carano's regular Chardonnay and its reserve, the latter a blend of Napa and Sonoma fruit, remain among the best in California today, its red wines are coming on strong. The best include Siena, a Sangiovese-based blend, and Tresor, a reserve-style Cabernet blend.

What's next on the drawing board? Last year, Carano bought one of Sonoma's best hostelries, Vintners Inn in the Russian River Valley, which he hopes to expand and upgrade in the near future. The property came with 90 acres of vineyards, which Bursick is eyeing for Chardonnay, Pinot Noir and Sauvignon Blanc.

Then there is Carano's fascination with Sangiovese, which is tied into the celebration of his family's Italian heritage marking many of his projects. Despite Sangiovese's mixed quality record in California, Carano remains committed. "I think we're one of the few wineries still planting Sangiovese," he says with a chuckle. Given Bursick's talent and Carano's determination, if they can't achieve success with Sangiovese, it's hard to believe anyone in California will.

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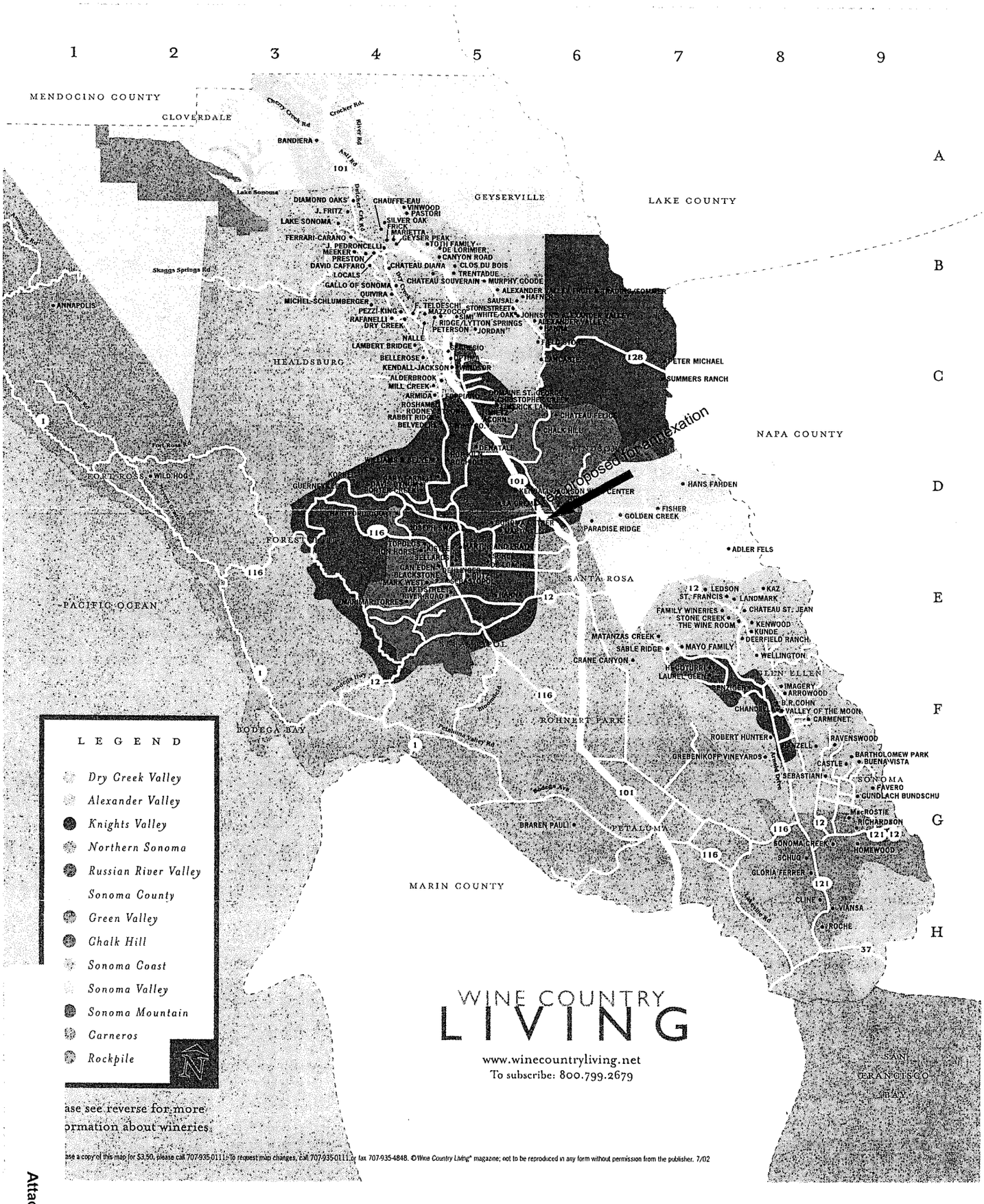
VISITORS' GUIDE
WINERIES & APPELLATIONS
SONOMA COUNTY



LEGEND

- *Dry Creek Valley*
- *Alexander Valley*
- *Knights Valley*
- *Northern Sonoma*
- *Russian River Valley*
- *Sonoma County*
- *Green Valley*
- *Chalk Hill*
- *Sonoma Coast*
- *Sonoma Valley*
- *Sonoma Mountain*
- *Carneros*
- *Rockpile*

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Attachment I

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July 2, 2002 Issue

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USDA Soils Survey Map – Map No. 4
Ray Carlson & Associates, Inc., Land Surveying

USGS 7.5 Minute Quadrangles (Sebastopol & Santa Rosa) – Map No. 6
Ray Carlson & Associates, Inc., Land Surveying

Orthophotography, Spring 2000 – Map No. 12
Ray Carlson & Associates, Inc., Land Surveying

Sonoma County Soils Survey and the Russian River – Map Nos. 8 through 11
Valley Viticultural Area Map – dated 12/93

Russian River Valley AVA & Surrounding Sonoma Viticultural Areas –
Map Nos. 1 & 2
USGS

Russian River Wine Road - Map No. 7

Lines of For Intrusion for Sonoma County – Map No. 3
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