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Wine Grapes. A Complete Guide to 1,368 Wine Varieties. . .

by Jancis Robinson, Julia Harding, José Vouillamoz

NOTES AND CAVEATS

by *Charles L. Sullivan*

[*Tendril collectors of wine books, old & rare or new & up-to-date, are known to savor the history behind our favorite glass of wine. Historian Charles Sullivan has given us several award-winning titles to read, enjoy, and reference. California has been his focus for his publications, but he knows his wines, worldwide, and he knows his grapes. His present contribution to our WTQ draws on this vast knowledge and brings to us an unparalleled reference for the viticulture of California. We suggest Tendril members insert this Supplement into their copies of Wine Grapes. A Complete Guide for handy consultation. — Ed.]*

FOR YEARS I HAVE BELIEVED that Jancis Robinson's 1986 *Vines, Grapes and Wines* would be all I would ever need on the subject. When the brilliant authorial team's *Wine Grapes* appeared last year, its price (\$175) and size (1242 pages) suggested I might watch and wait. Then Thomas Pinney told me I had to get it. I did and he was correct. It is a book for the ages. What follows is not a full review, by any means, but some material I think would be valuable to interested potential readers.



count 1248 full-scale entries from Abbuoto to Zweigelt. Of these I have heard of about 100. When there is an entry apparently missing, for varieties such as Zinfandel and Carignane, there is almost always a clear cross reference, as in these cases, to Tribidrag and Mazuelo. If the cross reference is missing, the huge index usually covers the problem.

The text covers origins, viticultural characteristics, and where the variety is grown now and sometimes earlier years. This last section always begins with Europe, which begins with France. Then comes the rest of the world, headed by California, then Oregon and Washington, and then the rest of the U.S., including Hawaii.

California routinely gets special and focused treatment, usually covering recent history. But there are occasional trips into the past, that are sometimes accurate, but the trips are rare. At times the statistics are out of date, particularly for some specific European localities. California statistics are mixed.

Older numbers are scarce but fairly accurate; recent numbers often come down to 2010, but most only to 2008. 2010 is understandable; 2008 is not.

For readers particularly interested in California, the book's treatment of variety synonyms is often confusing and sometimes downright inaccurate. Most California varieties with long and significant histories are treated as recent entries to the Golden State's viticultural story. One such lapse in letter A made my jaw drop. It got me thinking about how a person interested in California wine might find some material confusing, missing, or inaccurate.

So I read through all the varieties and found eighty-two that I thought such readers might have interest in. I did not include the hybrids or native varieties grown elsewhere in America and Canada which are not seen in California. I updated the California statistics to the May 2013 state report. As far as history is concerned, much that I have added can be found in my *Companion to California Wine*. (But not for recent years—that book is now fifteen years out of date.) *Wine Grapes* is illustrated with many reproductions of the magnificent color paintings originally used to illustrate the 7-volume magnum

opus *Ampelographie* of Pierre Viala and Victor Vermorel published in France between 1901 and 1910.

For an earlier *WTQ* review by Christopher Fielden of Robinson's great book, see v.23 #1, p.13-14. There is also an excellent and thorough review by Richard Smart, "An Extraordinary Book," in *Wines & Vines*, April 2013.

A – Under the first letter, *Wine Grapes (WG)* has fifty entries, of which three are of interest concerning California (50/3). One of these, Alicante Bouschet, prompted me to compose these notes. The first part of each entry is a very brief summary of essentials in *WG*. Then §§ indicates my notes.

ALBARIÑO: Listed as "Alvarinho" after its possible Portuguese origin. *WG* gives some tantalizing information that helps to explain why the wines we import from Spain's Galicia today taste so much like Sauvignon Blanc. *WG* has found that there are lots of Sauvignon Blanc vines growing in Albariño vineyards. §§ In California, acreage of this variety has grown to almost 200 since the first seven acres were planted in Monterey County in 2004.

ALEATICO: A strongly flavored red Muscat variety from Italy. *WG* notes that the variety has recently been grown in Sonoma. §§ The Sonoma grower is Serres Ranch. What *WG* missed were the hundreds of acres of Aleatico grown in San Bernardino County before the 1970s to produce a Muscat flavored port wine.

ALICANTE (HENRI) BOUSCHET: *WG* admits that this famous Teinturier d'yeer variety "is always referred to simply as Alicante Bouschet." It has declined 65% in its French homeland since 1988. §§ *WG* gives no notice to its historic importance in the U.S. and California. During Prohibition the Golden State had more than 26,000 acres, by far the most popular grape for home winemakers. In the 1920s Americans consumed more wine from Alicante Bouschet than any other variety. Today there are 1091 acres in California. The variety can still be found in old Zinfandel vineyards dating from Prohibition when interplanting of this variety to promote color was a common practice. This is particularly true in Sonoma.

B (100/2)

BARBERA: Important variety of Italy's Piemonte; a cross of two unknown varieties. *WG* notes the variety's success in California's Central Valley for its good acids in that hot country, and in the Sierra Foothills as a source of a premium table wine. There

are 6,328 acres. §§ *WG* has its importation to California wrong. It was first imported by John Doyle of Cupertino (Santa Clara Valley) in 1880. In the 1890s it was brought in by the Italian Swiss Colony.

BURGER: *WG* mentions this grape in the Monbadon entry, but there is not the usual cross reference that would send the California reader to this entry. There is reason to believe that it may be the same as the almost extinct German Elbling (*WG* illus between pp.346-347). §§ As the Burger it was one of the most popular of California's pre-Prohibition white wine grapes. Highly productive, it was used most often to stretch Riesling. After the Dry years it continued to be widely planted in the Central Valley; there are 1165 acres today.

C (149/12)

CABERNET FRANC: A parent of the Cabernet Sauvignon, Merlot, and Carmenère. More than 90,000 acres in France today, most important as a varietal wine in the Loire region and in Bordeaux for blending. §§ Since 2001, acreage in California has been fairly steady at about 3400. The exception has been Napa Co., the state leader (1254 acres), which added 352 acres over the last ten years. This might be explained by the fact that the price per ton there to growers of Cabernet Franc has recently been higher than that for Cabernet Sauvignon. (*WG* illus between pp.90-91.)

CABERNET PFEFFER: *WG*'s coverage of this rare and curious California seedling is excellent. The authors cite a non-academic DNA explanation as to its origin, which they do not trust, nor do I.

CABERNET SAUVIGNON: A natural cross of Cabernet Franc and Sauvignon Blanc, which probably took place in the Bordeaux region sometime before the mid-18th century. There is also significant acreage in other European countries: Italy 20,000, Spain 48,000, Portugal 5000, Bulgaria 7000, Greece 4000. It is also California's leading red wine variety, planted all over the state (80,630 acres), to which *WG* gives good coverage. §§ The first importation to California of this vine was to San Jose's Antoine Delmas in 1852. The leaders today are Napa, Sonoma and Lodi, with half the state's total. There are 23 counties with 100 acres or more. (*WG* illus between pp.90-91.)

CARIGNANE: Not under C in *WG*, but M for Mazuelo, after a village in Spain, even though the variety is known as Cariñena in that country, where there are about 15,000 acres. In France there are 130,000 acres of Carignane. *WG* does a good job with California's

2500 acres today. §§ But there is no mention of California's 25,000 acres that survived Prohibition through the 1970s. There is mention of current activity in Mendocino County. But there is no awareness of its long importance in that county, where it has continued to flourish; today there are still 357 acres of old vines. (*WG* illus between pp.602-603.)

CARMENÈRE: Once important in Bordeaux but rarely seen after the 1870s. Today important in Chile (17,000 acres), where it is often confused with Merlot. *WG* gives good coverage to those few who have tried it in California. (*WG* illus between pp.90-91.)

CASTETS: An obscure variety of France's southwest where there are barely two acres today. §§ *WG* notes some vines in Sonoma Co. today. I find them at Bedrock Vineyard, part of George Hearst's historic Madrone Ranch (1888-1905) near Glen Ellen.

CHARDONNAY: A natural cross between Pinot and Gouais Blanc, the latter virtually extinct but historically important for its role as a parent. *WG* considers Chardonnay the most versatile white wine grape. France has about 110,00 acres, about 90,000 more than in 1958. *WG*'s section on California is detailed, accurate and dips back into the 1930s. §§ It is California's number one wine grape with 95,074 acres. They are scattered over the state; 25 counties have more than 100 acres. The leading areas are Monterey, Sonoma and Lodi, which account for almost 50,000 acres. (*WG* illus between pp.90-91.)

CHENIN BLANC: A native of the Loire Valley where about 21,000 acres are concentrated today. *WG*'s detailed descriptions of the wines of the various Loire areas is excellent, as is its discussion of California's top producers today. §§ Before Prohibition in California this was probably the occasionally mentioned "White Pinot." After U.C. Davis's guarded recommendation in 1963, planting in the Coastal Valleys and the Central Valley took off. The state's total acreage peaked in the early eighties at 43,500. Now there are only 6090 acres, concentrated in the Central Valley. There are still about 700 acres in the Central Coast. (*WG* illus between pp.346-347.)

CINSAUT: A native of the southern Rhône. In France there are about 50,000 acres today where it is popular for blending and for rosés. §§ In California it gained notoriety long before its modern spelling even appeared in France in 1888. Here it was called the Black Malvoisie, the Zinfandel's chief competitor in the good-but-not-great field of red wines before 1900. After 1897, when the phylloxera was conquered in California, Zinfandel emerged the clear winner. Some

vines survived the Dry years and some of its wines appeared in Sonoma as Malvasia Nera. Only 86 acres survive, a few planted after 2000, and all of them properly named Cinsaut.

COLOMBARD: A natural cross of Chenin Blanc and the seemingly ubiquitous Gouais Blanc. There are 19,000 acres scattered around France's southwest. *WG*'s story of the variety's early history in California is surprisingly accurate. The book also gives good coverage to its recent popularity here. §§ *WG* incorrectly gives its peak acreage here as 90,000. A better figure is 70,000. In California the variety is called French Colombard, of which there are 22,487 acres.

COURNOISE: An old red variety of southern France where only about 1,000 acres survive. *WG* devotes a good paragraph on its recent arrival in California where 56 acres are concentrated in the Paso Robles area.

CRLJENAK KAŠTELANSKI: Readers who know this to be the Croatian variety discovered to be identical to the Zinfandel will have to look up Tribidrag in *WG* for both names.

D (47/4)

DOLCETTO: An important red wine variety of Piemonte (c. 18,000 acres) that has been recently losing ground to the Barbera there. §§ *WG* pays careful attention to its recent introduction to California and lists seven producers who make wine from its 111 acres here.

DORNFELDER: A 1956 red German cross which now covers about 20,000 acres in Rheinhessen and the Palatinate (Pfalz). A few acres have been planted in Santa Barbara County's Santa Rita Hills.

DOUCE NOIRE: This is California's Charbono, which I place here since that name was such a misnomer. In France it is a native of Savoie. *WG* has a very good description of its California history, down to today's 88 acres which survive mostly in Napa. §§ It was first imported by Sonoma's J. H. Drummond and Santa Clara's J.B.J. Portal in the 1870s. They got the name wrong since it came to them from the Jura where the Douce Noire is called Charbonneau. American history buffs might recall T. Charbono of Lewis and Clark fame, Sacajawea's husband, whose name was actually Charbonneau.

DURIF: California's Petite Sirah, mostly. *WG*'s description of the variety's complicated history in the Golden State is quite complete and correct. It is perhaps *WG*'s best historical coverage of a California variety.

E (26/1)

EMERALD RIESLING: A cross developed at U.C. Davis in 1935. Its parents were thought to be the Riesling and Muscadelle, but the professors later discovered that Riesling was not involved, rather a white Grenache. It was popular in the 1970s, §§ particularly the Paul Masson product from Monterey. Acreage peaked at about 4000, overwhelmingly in the Central Valley. Today only 152 acres survive there.

F (43/3)

FLORA: A 1938 U.C. Davis cross of Sémillon and Gewürztraminer which *WG* praises for its potential to make "delicately aromatic" wines, and notes its small but praiseworthy California success, particularly at Schramsberg (Napa Valley). §§ In 1987 there were 370 California acres, mostly in Napa and Mendocino counties. Long gone from official statistics, Flora still has a few acres in Napa.

FOLLE BLANCHE: A French variety traditionally associated with brandy production in Cognac and Armagnac. Acreage has declined in recent years. §§ *WG* is unaware of its long history in California, also important in fine brandy production before Prohibition. It was an essential component in the highly praised Naglee, Natoma, and Stanford brandies, some of which were still in private collections in the 1960s. It barely survived the Dry years, but was kept alive after World War II by Louis Martini as a varietal wine. Folle Blanche disappeared from state statistics in 1988.

FURMINT: The Hungarian variety responsible for the great sweet wines of Tokaj. §§ Excellent wines from the variety have been made at U.C. Davis, but the huge costs involved to secure sound grapes made professors Amerine and Winkler hedge on their recommendation. But they heartily suggested that growers interested in experimentation should try "further tests in cool regions." No takers yet. (*WG* illud between pp.346-347.)

G (78/7)

GEWÜRZTRAMINER: The reader must find the long entry for this vine under Savagnin, the old French variety of the Jura. Gewürztraminer is not a distinct variety. It is a variant of the Traminer (Savagnin Blanc). §§ Many pages of often contradictory evidence leave this reader unconvinced. We do know that several examples of Traminer came to California before 1870 and that German growers such as Francis Stock of San Jose and Emil Dresel and Jacob

Gundlach of Sonoma's Rhine Farm often referred to them as being "gewürzig" or "gewürzt," meaning scented or spicy. After World War II the Mondavis' Traminer wines at Charles Krug Winery were famous. U.C. Davis suggested that only the "aromatic clone" of Traminer be planted and its wines were generally being labeled Gewürztraminer by the late 1960s. There were many acres planted during the "white wine craze" of the 1970s, peaking in 1981 at about 4000 acres. There are still 1752 acres today concentrated in the coastal counties, led by Monterey.

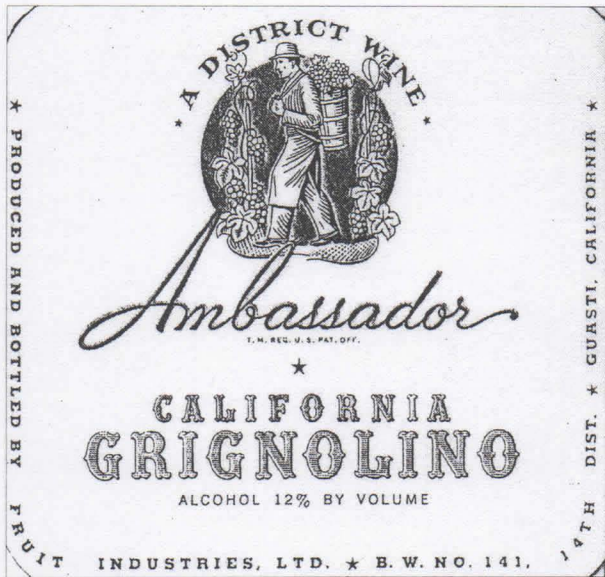
GRAND NOIR: A dyer grape with declining acreage in France. §§ *WG* is badly misinformed on its history in California, pointing to Sonoma County's Russian River Valley where it "was commonly planted." In California during Prohibition it was important for its coloring properties as a shipper grape, but far less important than the Alicante Bouschet, its close relative. For some reason this Grand Noir was particularly popular in Napa (often as the Grenoir), where it survived for many years. Napa led the state in 1961 with 270 acres. It disappeared from California statistics in the 1980s.

GRAY RIESLING: One needs to search a bit in *WG* to find anything on this grape in California since it is a Trousseau, normally a red variety, but the California grape is the "gris" color mutation. The red grape gets good coverage for its few recent appearances in California, particularly the 1981 planting in the Russian River Valley. §§ Before Prohibition the Gray Riesling grown in the Santa Cruz Mountains had a good reputation for its flinty, Chablis-like wines. In the 1980s, state acreage rose to 2700 acres. Now, no acres are listed, but Trousseau Gris is given in the text of the statistics as a synonym for Gray Riesling. (*WG* illud between pp.1114-1115)

GRENACHE (GARNACHA): Probably born in Spain, or perhaps Italy. In France today it is second (240,000 acres) only to Merlot. *WG* notes its rise in popularity from the wineries of California's Rhône Rangers, also saluting the surge of Grenache Blanc here. §§ Today there are 6020 acres in California, scattered all over the state but concentrated in the Central Valley; of these more than 1000 acres have been planted since 2004. There are 267 acres of Grenache Blanc, mostly in the Central Coast. (*WG* illud between pp.346-347.)

GRIGNOLINO: This light colored red wine variety was once planted throughout the Piemonte. In 2000 there were only 3000 acres left. *WG* salutes Heitz's long history in the Napa Valley with this variety. §§ It was imported to Sonoma by J.H. Drummond in the 1880s, and later was part of the Italian Swiss Colony

acreage. It also was particularly successful in southern California. Secundo Guasti's San Bernardino Grignolino won a gold medal at the 1915 Panama-Pacific Exposition. In 1949 Leon Brendel brought vines from southern California to Napa and was soon selling his varietal Grignolino under the "Only One" label. Joseph Heitz bought Brendel's operation in 1961, thus his connection to this variety. By the 1980s there were only 52 acres in the state, all in the Napa and Santa Clara Valleys. There are still a few acres in Napa today.



The back label of this 1950s Guasti Grignolino declared it to be "produced from a limited supply of the rare Grignolino grape grown in the Southern parts of California where the soil is particularly suited for the development of its characteristic bouquet ... it is somewhat different from any other red wine produced in California."

GRÜNER VELTLINER: Austria's most widely planted white variety (c 42,000 acres). It is planted in California with no details §§ of its 87 acres, located mostly in the Central Coast.

GUDEL: This is the Swiss Chasselas, which covers almost 10,000 acres in that country. In Germany it has been known as the Gutedel for centuries. §§ *WG* contends that the variety is called "Chasselas Doré" in California; but it has never been commonly called by any other name than Gutedel. It was most often used here to stretch out much better flavored Rieslings. Winemakers of German descent, particularly in Napa, used to cleverly denigrate the variety with a play on its name, which translates "Good-Noble." For them it was "weder gut noch edel," that is, neither good nor noble. It disappeared from California statistics not long after a 1944 U.C.Davis pamphlet described its

wines as, "flat, thin, and uninteresting." (*WG* illus between pp.346-347.)



Gundlach-Bundschu Wine Co., whose founding goes back to the 1850s, produced a prize-winning Gutedel from their Rhine Farm Bacchus Vineyards near Sonoma. "Cabinet" signified a special bottling or wine.

H (18/0) — I (13/0) — J (10/0) — K (56/0)

L (48/2)

LAGREIN: Fruity, rustic red wine variety of northern Italy (1179 acres). *WG* has found 77 acres in the Paso Robles area grown by "a number of producers." §§ As yet unnoticed in California statistics.

LISTÁN PRIETO: California's Mission variety, also grown in Argentina, Chile, and Peru as the Criolla and País. Common on the Spanish mainland before the phylloxera epidemic, it survives in the Spanish Canary Islands, from where it came to America in 1593. (*WG* illus between pp.602-603.)

M (148/17)

MALBEC: Listed as Cot in *WG*, which gives good coverage to its recent popularity as Malbec in California. It is a native of southwest France with about 2300 acres in the Bordeaux area. §§ It was first imported to California in 1858 by Almaden's Charles Lefranc. His "Cabernet-Malbec" was probably California's first commercial wine from red Bordeaux varieties. California has 2689 acres concentrated in Napa, Sonoma, and Lodi. Planting in the last ten years has doubled the state's acreage. (*WG* illus between pp.346-347.)

MALVASIA BIANCA: California has 306 acres of the white variety, mostly in the Central Valley. It has a mild Muscat flavor. §§ *WG*'s notes on its arrival in California is misleading. It was sent here in 1886 to

the Italian Swiss Colony, along with several other Italian varieties, by Guisepppe Ollino. What was called here Malvaisia Nera was actually Cinsaut.

MARSANNE: A traditional white variety of the northern Rhône. California has 114 acres and *WG* lists several producers. §§ It was known briefly in California in the 1880s in Napa and Sonoma. (*WG* illius between pp.602-603.)

MATARO: See Mourvèdre.

MELNIK: *WG* identifies this red variety as the Bulgarian Shiroka Melnishka. §§ As Melnik it was imported to California by the Korbel Brothers in Sonoma County from their native Czech Bohemia in 1905. At the same time they brought in the Czech Zernosek, whose wine won a grand prize at San Francisco's 1915 Panama-Pacific Expo. *WG* makes no mention of this variety.

MELON: An old white variety from Burgundy, but today concentrated near the mouth of the Loire in the Muscadet appellation. §§ In 1982 it was discovered that 2200 acres of California Pinot Blanc actually were Melon. In 1983 Beaulieu marketed a varietal Melon. Today there are 425 acres in California of what the state still calls "Pinot Blanc." Statistics make no mention of Melon.

MERLOT: One of Bordeaux's great red varieties. One parent is Cabernet Franc. It far exceeds Cabernet Sauvignon's acreage in the Bordeaux region, with 170,000 of France's 286,000 acres. *WG* gives good coverage to recent California history. §§ In 1965 the state had 31 acres; today there are 45,689. California's first varietal bottling was Louis Martini's blend of the 1968 and 1970 vintages. It was first imported here in 1852 by Antoine Delmas in San Jose as "Merlau." After 1888 we hear no more of the variety until recently. (*WG* illius between pp.602-603.)

MISSION: See Listán Prieto.

MONASTRELL: See Mourvèdre.

MONDEUSE: A French variety related to the Syrah, it is also related to California's Charbono. Today it thrives in the French Savoie, producing a tasty red table wine from about 750 acres. *WG* discusses the early confusion in California when the variety was thought to be the Italian Refosco, §§ but that confusion goes back many years before *WG's* modern explanation. And California statistics still incorrectly show Mondeuse and Refosco as synonyms for the same variety, although no acreage is recorded. For years the variety carried the name Crabb's Black Burgundy, for the master of Napa Valley's To Kalon.

Crabb and everyone else knew that it was actually Refosco—but it wasn't. DNA analysis shows that the Italian objection to calling the variety Refosco was well-founded. *WG* also notes that Carole Meredith of DNA fame is growing the variety at her Napa vineyard under the correct French nomenclature. (*WG* illius between pp.602-603.)

MONTEPULCIANO: Not the same variety as the Sangiovese, from which is produced the Vino Nobile de Montepulciano. Recently "a wide variety of California producers" grow this vine on 92 acres. §§ This was the original name of Sonoma County's Simi Winery, whose founders came from the town of Montepulciano.

MOURVÈDRE: *WG* lists this variety as Monastrell. "Mourvèdre" directs the reader to "Monastrell," but there is no cross reference from "Mataro," which is still the official name of the variety in California. There are 954 acres in the Golden State, §§ 25% of which were planted in the last eight years. The grape was in the Pellier collection in San Jose in the 1860s and became more popular than the Zinfandel in the Santa Clara Valley in the boom years after 1878. Californians liked the variety for its solid structure and its rough but tasty fruit. During Prohibition it was very popular among home winemakers, but most of the grapes remained in state for local sales—in 1932 there were more than 1000 acres in the Santa Clara Valley, but not a box was shipped east from there. There were 8143 acres in the state in 1939, but by 1987 there were only 352 acres, mostly in the Oakley area of Contra Costa County. That county still has 192 acres, but the Paso Robles area is the leader with 217. A producer there recently released a varietal Monastrell which was met with critical huzzas. (*WG* illius between pp.602-603.)

MÜLLER-THURGAU: A 1982 cross between Riesling and an obscure table variety. Once Germany's number one variety, it now trails Riesling. *WG* notes that California has "has resisted its dubious charms."

MUSCADELLE: An important if small part of many great Sauternes. Despite its name and aroma, DNA analysis shows it to have no relationship to a Muscat variety. *WG* thinks that what Californians called Sauvignon Vert may have been Muscadelle and cross references SV with Sauvignonasse, with reference to California. *WG* lists one SV producer, "Michelini" of Napa County. §§ True, but make that "M" an "N." In the 1950s and 1960s I drank lots of SV as a cheap, mildly flavored "jug" type wine produced at many country wineries in northern California. This wine was not made from the great Bordeaux Muscadelle.

MUSCAT BLANC: An old Mediterranean variety probably born in Greece. §§ If so, why is it not listed under its original Greek name? In California it has also been called Muscat Frontignan and Moscato Canelli. Now it is Muscat Blanc, with 2293 acres scattered all over the state in 28 counties. The leader by far is Fresno County (Central Valley), but San Luis Obispo is in second place with 308 acres. (*WG* illus between pp.602-603.)

MUSCAT OF ALEXANDRIA: An old variety cultivated for wine, for raisins, and for the table. Today there are 4180 acres, almost entirely in the Central Valley. §§ There its Muscat flavored linalool component brightens otherwise drab white wines. It came to California in the Mission era and was cultivated in several of the padres' vineyards. How and when it first came here is not known. It was grown all over California before Prohibition as a partner for the otherwise dull table wines from the prolific Palomino variety. (*WG* illus between pp.602-603.)

MUSCAT OF HAMBURG: A natural cross between Muscat of Alexandria and red Schiava Grossa of the Tirol. Historically a table grape in Europe §§ and in New England in the early 1800s. It came to California in the 1850s and was widely tested as a wine grape. It was often used to produce Black Muscat dessert wine. The most famous, until the 1980s, was that from the Novitiate of Los Gatos in the Santa Clara Valley. There has been a recent surge in Central Coast planting, acreage growing from 208 in 2009 to 661 today. There are still a few acres in the North Coast and in the Sierra Foothills.

N (53/3)

NEBBIOLO: An ancient Italian variety whose parents are unknown. Today it is the great red wine variety of the Piemonte. *WG* gives good coverage to modern California producers, whose 165 acres are scattered over the state. §§ *WG* appears not to be aware of the variety's early use in Sonoma, Napa, and Santa Clara counties. It was first imported by John Doyle of Cupertino (Santa Clara) in 1882. Charles Krug in Napa sold its wine as Spanna. At Italian Swiss Colony, Nebbiolo was a component of their famed Tipo Chianti. After World War I a few acres were planted in Tulare County south of Fresno, from which Horace Lanza produced a varietal wine. U.C. Davis did not recommend the variety, although several producers have continued their efforts. Only 22 acres have been planted in the last ten years.

NÉGRETTE: A red wine variety grown mostly in south-

western France (c3000 acres). *WG* discusses its use in California today under this name in the Central Coast. §§ Earlier it was known in California as the Pinot St. George, although in 1882 it had appeared under its correct name in the To Kalon nursery in Napa Valley. After Prohibition a few wineries used it to produce Red Pinot and Pinot St. George. In 1996 the Treasury Department outlawed both terms.

NERO D'AVOLA: A red Sicilian variety. *WG* finds it today in "one or two hot spots" in California's Central Valley. §§ Its legal synonym in the state is Calabrese, although under neither term has the variety cracked into the official state statistics.

O (21/1)

ORLEANS: This may be the Orleans Gelb in *WG*. There is no way to tell. §§ A German table variety imported to California in 1852 as a wine grape by Jacob Knauth. It was also called Orleans Riesling. It gave its name to Arpad Haraszthy's Orleans Hill Winery near Esparto in the Sacramento Valley. At Berkeley and U.C. Davis the variety received thumbs down as a wine grape. In 1980 U.C. Davis's James Lapsley gave the Orleans Hill name to his own winery, located



near the site of the original Knauth/Haraszthy operation. Lapsley is an expert on early California wine history and the author of *Bottled Poetry* (1996).

P (100/9)

PALOMINO: Important for its use in Spanish sherry production (c35,000 acres). There are 289 acres today in the Central Valley. §§ In 1817 the variety first came to California from Peru to the Russians at Fort Ross, Sonoma County's and the North Coast's first wine grapes. Their abandoned vines, according to Charles Krug, supplied cuttings to Napa Valley. Before Prohibition, Palomino was grown all around the state, often named Golden Chasselas. In 1960

there were 7300 acres in California, mostly used to produce sherry. But at many small country wineries it was also used to produce sauterne, livened with a bit of Muscat.

PEDRO XIMÉNEZ: A popular variety of southern Spain used for sherry production as well as for table wines (24,000 acres). §§ Its early history in California is obscure, but about 500 acres were here in the 1930s, mostly in southern California's San Bernardino County, where it survived through the 1980s. (*WG* illus between pp.858-859.)

PETIT VERDOT: Probably native to the Bordeaux area and still a basic element in many of the finest reds produced there (1300 acres). In small amounts it supplies solid tannic backbone to the wines of such châteaux as Latour and Beychevelle. *WG* gives good coverage to the recent surge in California where there are some 2228 acres §§ in 29 counties led by Napa and San Luis Obispo. The variety was probably in California in the 1870s. By the 1880s, several high-end producers, with an eye on the great reds of Bordeaux as a model, planted it along with their Cabernet and Merlot. These included Rixford and Klein (Santa Cruz Mountains) and Cresta Blanca and Olivina (Livermore Valley). In 2011 Napa growers of Petit Verdot received more dollars per ton than growers of Cabernet.

PETITE SIRAH: See Durif.

PINOT BLANC: Important but declining in France, except in Alsace. It is a white color mutation of Pinot Noir. *WG* has nice words for California Pinot Blanc (425 acres) and names a few producers. §§ *WG* understandably avoids the complicated and confusing early history under this name. My *Companion to California Wine* gives it a try (pp.264-5).

PINOT GRIS: Another color mutation of Pinot Noir. *WG* rightly marvels at California's 12,866 acres §§ of which about 5000 were planted between 2006 and 2009. Only Italy has more. Sixteen California counties have 100 acres or more, concentrated in the Central Coast and Lodi regions. In California the wines may legally be labeled "Pinot Grigio."

PINOT MEUNIER: A red wine variety producing fruity, early maturing wine in its native France (c 28,000 acres) where it is mostly used in Champagne production. §§ In California its 204 acres are hidden statistically as "Meunier," planted almost entirely in Napa, Sonoma, and Mendocino counties, mostly for sparklers.

PINOT NOIR: One of the many varieties in the gigantic Pinot family, which has more than 1,000 registered clones. Pinot Noir is grown throughout the wine-growing world where moderate temperatures and appropriate growing seasons prevail. France has about 73,000 acres, mostly split between Champagne (44%) and Burgundy (36%). *WG* gives California, with its 39,610 acres, a high place among the runners-up. The book's coverage of the variety's recent history is very good. *WG* overstates the *Sideways* movie's effect on the recent rise in U.S. consumption of Pinot Noir. §§ What was probably Pinot Noir here before Prohibition traveled under several inexact terms. A few producers, who thought they had the great red variety of Burgundy, often labeled their wines "Chambertin," as they used "Medoc" for Cabernets. After Prohibition, the variety did not become a category at the State Fair until 1947, where Beaulieu and Inglenook dominated competition for years. Since 2005 the state has added almost 15,000 acres. Sonoma leads all counties today with 12,062 acres, followed by Monterey with 8764. (*WG* illus between pp.858-859.)



Although the label declares this a "California Wine," such usage of the name Chambertin became illegal in 1935.

PLAVAC MALI: A red wine variety grown widely in Croatia and once thought to be identical to Zinfandel. DNA analysis proved otherwise but did show that Zinfandel was one of its parents. §§ It has been planted in the U.C. Davis experimental Zinfandel vineyard in Napa.

PRIMITIVO: An Italian variety of Puglia genetically identical to Zinfandel. Under that name 305 acres have been planted in California and are officially counted separately. California statistics do not list the two names as synonyms.

Q (2/0)

R (91/5)

RIESLING: An ancient German variety native to the Rheingau, Germany has about 55,000 acres. It is also grown all over the winegrowing world. *WG* has high praise for several California producers. §§ The state has 4452 acres, less than half its acreage in the 1980s, when it could still be legally labeled Johannisberg Riesling. This was outlawed in 1999. Riesling and other German varieties first came to California in the 1850s, imported by Emil Dresel and Jacob Gundlach of Sonoma's Rhine Farm, and Francis Stock of San Jose. The variety was very popular here until Prohibition, when practically all its vines were pulled up. (*WG* illius between pp.858-859.)

RKATSITELI: An ancient white wine variety of the Caucasus, primarily Georgia (40,000 acres). It is also grown in Ukraine and Moldava, each with 28,000 acres. §§ *WG* is apparently unaware of its California sojourn. U.C. Davis acquired the variety in 1968 and Concannon planted it in Livermore Valley. Its white wine went on the market in 1973 but did not catch on and was phased out in 1984. (*WG* illius between pp.858-859.)

ROUSSANNE: A white wine variety of the northern Rhône, often blended with Marsanne, to which it is a genetic relative. Modern planting in California began in the mid-1990s and has reached 324 acres, mostly in the Central Coast. *WG* gives praise to several California producers. §§ It had been tested and approved by Prof. Hilgard in the 1880s but did not catch on. (*WG* illius between pp.858-859.)

RUBIRED: By far the most successful of the U.C. Davis crosses. Its 12,220 acres in the Central Valley produce fruit valued for its intense and stable color. It is a 1938 cross of an Alicante variety and Tinto Cão.

RUBY CABERNET: A very successful U.C. Davis cross of Cabernet Sauvignon and Carignane, released in 1948. It was developed to combine the good flavor and acid of Cabernet Sauvignon and the heat-tolerant productivity of Carignane. It has worked fairly well in the Central Valley where there are 6074 acres today. It is also planted in several states east of the Rockies and in Australia (2819 acres) and South Africa (5884 acres). §§ California acreage had peaked at about 18,000 acres in the 1970s.

S (101/8)

SALVADOR: A complex French hybrid, developed just before World War I. §§ *WG* inaccurately places it ahead of the Alicante Bouschet as a coloring variety in the Central Valley between 1960 and 1980.

Alicante led 3-1. Today Salvador covers only 66 acres in the state. But it was important during Prohibition. Paul Masson brought it back from France on his visit in 1919. He planted it and sold it to home winemakers in the Santa Clara Valley. It was also shipped east by Masson and other growers. The Dry years ended with about 2500 acres in California.

SANGIOVESE: Italy's most widely planted red wine grape (c 175,000 acres). It is most famous for its use in the Chianti of Tuscany. *WG* gives good coverage to the variety's rise in popularity in California since 1990 (1894 acres), §§ down 30% from its peak in 2002. But the book takes no notice of its popularity in California and the nation since the 1890s. Before, and even after, Prohibition, it was the chief component of Tipo Chianti from Italian Swiss Colony, and was America's most popular branded wine before World War II. (*WG* illius between pp.858-859.)

SAUVIGNON BLANC: This parent of the Cabernet Sauvignon originated in the Loire region. There it is most famous for the white wines of Sancerre and its neighbors. In Bordeaux it is usually combined with Sémillon to produce dry and sweet (Sauternes) table wines. *WG* gives a very useful review of the variety's special flavors. The Sauvignon Musque, grown in California as a separate variety (229 acres), is genetically identical to Sauvignon Blanc. California today has 15,259 acres of SB, led by Napa, Sonoma, and Lodi. §§ *WG* names a Sonoma County winery for coining Fumé Blanc as a synonym for Sauvignon Blanc. My research gives the laurel to Robert Mondavi. *WG* does not cover the early fame of this variety in the wines of the North Coast and Livermore Valley—Cresta Blanca won gold at the 1889 Paris Exposition with a wine whose blend was dominated by Sauvignon Blanc. (*WG* illius between pp.858-859.)

SCHEUREBE: A 1916 German cross between Riesling and an unknown variety. *WG* praises Scheurebe and laments its decline. §§ *WG* is not aware of the variety's brief moment in the North Coast in the 1980s when Joseph Phelps and Balverne produced its wine. But it did not catch on at a time when the public's taste for wines in a German style was falling.

SÉMILLON: A native of Bordeaux and a partner with Sauvignon Blanc in many of the region's white wines. There are about 18,500 acres there, far more than that of its more famous partner. *WG* gives much space to Sémillon's recent California history, even though only 833 acres survive from its almost 4000 peak in the 1980s. §§ *WG* has gathered some strange misinformation about old Sémillon vines in Livermore and Sonoma. None planted in the 1880s survived the

phylloxera epidemic of the 1890s. But the variety was very popular before Prohibition as a blending wine for Haut-Sauterne. Some labeled these wines "Chateau Yquem," until this was outlawed in 1935. Myron Nightingale made history in 1959 at Cresta Blanca (Livermore) with his Premier Semillon. He continued production at Beringer in Napa Valley. His success was due to his inducing the "noble rot" (*Botrytis cinerea*) into his Sémillon grapes. Others have followed, even though the process is laborious. (*WG* illus between pp.1114-1115.)



A striking gilt-decorated Pre-Prohibition Livermore Valley wine label whose terminology became illegal after 1935.

SYLVANER (SILVANER): Probably born in Austria, this white variety today covers about 13,000 acres in Germany. Its greatest reputation is in Franconia, particularly around the city of Würzburg. *WG* lists two current California producers, in Santa Barbara County. §§ There is no mention of this variety's long history here, where it has often been called Franken Riesling. It first came to California in the 1850s in imports I previously cited (see Riesling). After Prohibition there was renewed planting in Napa, San Benito and Santa Clara counties. It was recommended by U.C. Davis, but after it peaked in the 1980s at about 1500 acres, half in Napa, its numbers plummeted and it disappeared from state statistics in 1999. (*WG* illus between pp.1114-1115.)

SYMPHONY: A U.C. Davis cross of Grenache and Muscat Alexandria, released in 1983. Very excellent dry, sweet, and sparkling wines have been produced. Some in California thought that premium varietal wines were in its future. *WG* list several current producers. There are 1610 acres today, almost all in the Central Valley. §§ Approximately half of these were planted in 2010 and 2011.

SYRAH: A natural cross between white Mondeuse and Dureza, an almost extinct Rhône variety. The Syrah is the great red variety of the northern Rhône and is also now planted all over southern France. There are about 170,000 acres now planted in France. *WG* gives excellent coverage of the ups-and-downs of the Syrah in California today, where there are 18,799 acres. §§ Of these, 99% have been planted since 1990. But *WG* contends that "the worldwide fashion for Syrah has eluded Californians," since new planting has only amounted to 458 acres in the last six years. *WG* gives nothing on Syrah's history in California before 1990. In 1959 Christian Brothers planted the variety in Napa Valley and a few years later Joseph Phelps produced a varietal wine from those and his grapes. J.H. Drummond in Sonoma had imported California's first Syrah in 1878. By the 1890s Crabb in Napa, McIver in the East Bay, and Doyle in Cupertino (Santa Clara Valley) were selling their Syrah as "Hermitage." We hear nothing of the Syrah after the phylloxera years. It didn't arrive in the U.C. Davis nursery until 1939. The university's 1963 evaluation gave it a back-handed recommendation as "not a particularly distinctive type of wine." They identified it as "Petite Sirah (French)." (*WG* illus between pp.1114-1115.)

T (74/7)

TANNAT: A red wine variety grown in southern France (c 7000 acres). It produces a dark, tannic, and powerfully flavored wine. It is often blended with Cabernet. There are 384 acres in California, mostly in the Lodi area and Paso Robles. §§ Charles Wetmore probably brought it first to California in 1879. He and Hilgard thought it blended well with Zinfandel. None survived the phylloxera. U.C. Davis's recommendations are confusing. In 1944 it had "a distinctive aroma, full pleasing flavor." In 1963 the same professors recommended against planting it in California. (*WG* illus between pp.1114-1115.)

TEMPRANILLO: "Spain is the kingdom of Tempranillo" (c 511,000 acres). It is popular for its light and tasty red wines and is also used to blend with Bordeaux varieties. *WG* has a good section on recent California production. §§ There are 925 acres widely scattered in 17 counties. *WG* is misinformed on this variety: Valdepeñas is not its official name in California. Until 1999 both terms mistakenly had separate entries in statistics. In 2000 Tempranillo became the official name with Valdepeñas a legal synonym. Valdepeñas is actually a region in Spain, not a variety. Hilgard and others in California had it wrong for more than 100 years. (*WG* illus between pp.1114-1115.)

TEROLDEGO: A tart red variety of northern Italy (502 acres). There are far more vines in Slovenia and Croatia. In California, *WG* counts "about a dozen producers" using fruit from 87 acres, mostly in Lodi.

TINTO CÃO: An old port variety of the Douro and one of the important ones today. *WG* has information on several California producers who use this variety, but it has not yet made it into state statistics.

TOCAI FRIULANO: *WG* names this a synonym for Sauvignonasse in Italy and suggests this may be what went for Sauvignon Vert in California. §§ California records 126 acres of Tocai Friulano, mostly in Lodi. Sauvignon Vert is listed as a synonym for Muscadelle. Neither approach is convincing.

TOURIGA NACIONAL: A "revered variety" for port, and Portugal's "poster child" for its fine dry wines (18,000 acres). *WG's* section on California producers is impressive. There are 257 acres, more than half in Lodi, and 17 acres in Napa. (*WG* illus between pp.1114-1115.)

TROUSSEAU: See Gray Riesling.

U (8/1)

UGNI BLANC: Listed as Trebbiano Toscano in *WG*, which contends that under its various names it probably "produces more wine than any other vine in the world." In France it is primarily used in brandy production (c 200,000 acres). In California it is officially St. Emilion (199 acres). *WG* has found two producers whose varietal wine is full-bodied, tasting of white currants. It is also called Trebbiano in California, the third of its legal synonyms. §§ It was popular in the 1970s when acreage peaked at about 1500. In Livermore Valley it was used regularly to blend with Chenin Blanc. (*WG*illus between pp.1114-1115.)

V (57/4)

VALDIGUIÉ: A red variety of southwestern France which *WG* believes deserves more attention there than its recent count of 350 acres suggests. It was not mentioned under this name until 1884. In California it mysteriously became Gamay or Napa Gamay. *WG* identifies two California producers. §§ The state still calls it Gamay (Napa), although in 1996 the Treasury Department outlawed the use of "Napa Gamay." I do not trust the earlier state numbers because of the Gamay confusion. Official numbers in 1977 had California acreage at 6118.

VERDELHO: A white wine variety perhaps native to Madeira. After years of neglect it is on the rise in several areas, including California with 94 acres. *WG* finds "tiny pockets" of production here which it praises. §§ It has practically no history in California, even though Hilgard and U.C. Davis gave it powerful recommendations.

VERMENTINO: An aromatic white variety grown in southern France and Italy. *WG* has found new California producers in the Central Coast, Carneros (Napa County), Lodi, and the Sierra Foothills. §§ State statistics list no acreage numbers yet, but the name is listed in the synonym section with Vennentino, which is not in *WG*. (*WG*illus between pp.1114-1115.)

VIOGNIER: A world famous white wine variety of the northern Rhône, where there were only 35 acres in 1960. *WG* gives its history since then a detailed treatment. Today there are about 11,000 acres in France. §§ In California there are about 3001 acres planted in 33 counties, 21 of which have at least ten acres. Lodi is the leader with about 1000 acres, followed by the Central Coast with 750. The first vines were planted in California in 1982 at Napa's Ritchie Creek Vineyards. The rush was on in the 1990s, but only 101 acres have been planted in the last four years. (*WG*illus between pp.1114-1115.)

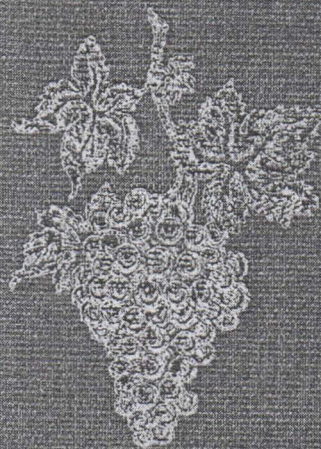
W (1/0) — X (3/0) — Y (3/0)

Z (22/1)

ZINFANDEL: Listed as Tribidrag in *WG*, which gives detailed and up-to-date information on Zinfandel's recent history, particularly of its genetic identity. In 2001 the almost extinct Crljenak Kaštelanski of Croatia was recognized as being Zinfandel's identical twin, in fact they are triplets when the Italian Primitivo is added to the list. *WG* gives proper credit to Prof. Carole Meredith and her team at U.C. Davis for leading the process of genetic discovery. Croatian scientists are also credited for their special work on this remarkable expedition. California now has 47,603 acres of Zinfandel. §§ They are planted in 22 counties with more than 100 acres each. The reader must go elsewhere for the grape's history before 2003. How about WTQ? [Or *Zinfandel: A History of a Grape and Its Wine*, by CS, 2003]. *WG's* entry has misleading and incorrect information on Agoston Haraszthy.



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JANCIS ROBINSON
JULIA HARDING
JOSÉ VOUILLAMOZ