the WAYWARD TENDRILS Newsletter

Vol.3 No.3 A WINE BOOK COLLECTOR'S CLUB July 1993

[With the kind permission of the American Wine Society and Tendril **Tom Pinney** -- enthusiastic wine historian, author of *A History of Wine in America* (U.C.Press, 1989) and professor of English at Pomona College, Claremont, CA -- we are pleased to begin this four-part series which originally appeared in the American Wine Society Journal, Winter 1988 - Fall 1989.]

~ ~ ~ WINE IN AMERICA: TWELVE HISTORIC TEXTS ~ ~ ~

by Thomas Pinney

It is only a small exaggeration to say that the colonies that later grew into the United States were founded in order to make wine. The wild grape vine flourishes all over the North American continent, a fact well-known to all the early writers and one much talked of by hopeful speculators in England. Whenever Englishmen, and others, planned to develop the new lands across the Atlantic, the promise of abundant wine was always one of the first attractions in their schemes. Winemaking was part of the original intention of the Virginia Company, and official efforts to establish an industry began at once and continued for many years after the Jamestown settlement had been made. Winemaking and silk growing were the main objects of the proprietors of the Carolinas a few years after the Virginia enterprise, and they too tried to carry out ambitious plans of vine planting. Georgia, whose charter banned spirituous liquors from the colony, hoped to become an example of prosperous temperance to the world by building a wine industry. To the north, the planting of vines and the making of wine was one of the very first of William Penn's directions for his new colony, and even further north, in the Massachusetts Bay Colony, Governor Winthrop laid out a vineyard on Conant's Island in Boston Harbor only two years after the Puritans had landed. The record of serious, energetic experiment with wine growing in the colonies from the earliest times might be extended to great length.

Yet nothing came of it for 200 years and more. Why? The sad fact -- though the early settlers could not have known this -- is that the European wine vine (*Vitis vinifera*) will not of itself grow in eastern North America. A combination of virulent fungus diseases and insect pests unknown in Europe with a climate of violent extremes and often high humidity made European viticulture impossible. The vines all died within a few years of their planting; no significant crop ever materialized, and all that the hopeful planters had for their labor was their pains.

The dream was a powerful one, though, and the effort to realize it persisted through repeated disappointments. Not until around the turn of the nineteenth century did Americans gradually come to accept the fact that wine in the eastern United States would have to be made from native grapes, which grow vigorously everywhere that the European vine sickens and dies. Native grapes include many different species, and are found throughout the continent, adapted to every variety of soil and climate. They are not, however, adapted to winemaking, having, usually, too little sugar and too many alien and unaccustomed flavors. For this reason they were neglected for generations in favor of trial after hopeless trial of the European vine.

In the first quarter of the nineteenth century, through the use of chance-found hybrid grapes, a few pioneers succeeded in making wine on a commercial scale. Thereafter, the history of wine growing in the East is the history of improved varieties of native grapes, created both by natural variation and by the trials and errors of generations of patient plant hybridizers. By the middle of the century, important commercial winemaking on the basis of native grapes was established in New York, Ohio and Missouri, with significant experiment in Pennsylvania, South Carolina and Georgia.

Meantime, a wholly different development had been slowly unfolding in California and the southwest,

where the European vine *will* grow successfully, and where it had been brought by the Spanish mission fathers to what is now Texas, New Mexico and California. Vineyards go back to 1626 in New Mexico, but the history of the region had little connection with that of the rest of the continent, and the small wine growing enterprise did not develop into a modern industry. The future lay with California, where vineyards were planted by the decade of 1780 at most of the missions set up by the Franciscans. The missions and their vineyards decayed after they had been secularized by the Mexicans in the 1830s, but enough remained so that a new industry derived from them could be built after the American annexation in 1847. The Gold Rush of 1849, the explosive growth of a large population, and, later, the linking of the west and east by the railway gave California the means to develop its vineyards, its wineries, and its markets. In 1860 Ohio led the nation in volume of wine production, with more than twice that of California. By 1870 California had taken a long lead and has steadily increased since.

For this series of articles, twelve books and treatises to illustrate this history down to the middle of the last century are set forth and described. Each title has a significant place, either as a first contribution to the subject with which it deals, or as a special authority on it, or a major influence, or a representative indication of interest and activity in American wine growing at the time. The limitation to twelve titles may seem arbitrary, but no really key text is omitted. The cut-off date of 1863 is justified by the fact that the long and tentative experiments going back to the first days of colonization were then, at last, over. The basis for the present-day industry had by that time been firmly laid.

The twelve historic texts are:

John Bonoeil, *His Maiesties Gracious Letter to the Earle of South-Hampton. . . commanding the present setting up of Silke works, and planting of Vines in Virginia*, 1622.

Edward Antill, "An Essay on the Cultivation of the Vine, and the Making and Preserving of Wine, Suited to the Different Climates of North-America," 1771.

Louis de Saint Pierre, *The Art of Planting and Cultivating the Vine*, 1772.

Robert Bolling, "A Sketch of Vine Culture, for Pennsylvania, Maryland, Virginia and the Carolinas," [c.1774].

Alonso de Herrara, *Agricultura General*, 1777.

John Adlum, *A Memoir on the Cultivation of the Vine in America*, 1823.

John James Dufour, *The American Vine-Dresser's Guide*, 1826.

William Robert Prince, *A Treatise on the Vine*, 1830.

Robert Buchanan, *A Treatise on Grape Culture in Vineyards*, 1850.

Achille de Caraduec, *Grape Culture and Wine Making in the South*, 1858.

Agoston Haraszthy, "Report on Grapes and Wine of California," 1859.

George Husmann, *An Essay on the Culture of the Grape in the Great West*, 1863.

Two points may be made about this list. First, there is a notable cluster just before the outbreak of the Revolution: the works of Antill, St.Pierre, and Bolling, all produced within three years of each other, point to a ripening of the times. Money, experience, and leisure were combining to make sustained and informed experiment possible as it had not been before. The Revolution probably set back the secure founding of an American wine growing industry, coming as it did just at this hopeful moment. But it was, after all, only a postponement, not a cancellation. Second, the works presented here are the results of a notably international effort: Frenchman, Englishman, Spaniard, Swiss, German, and Hungarian, as well as Virginia planter, Jersey gentleman, Revolutionary soldier, Long Island nurseryman, and Ohio promoter all contribute their efforts, widely dispersed in time and place, to the common cause. In its international character, the history of wine in America may very well stand as a type of the development of the country as a whole.

1. John Bonoeil, *His Maiesties Gracious Letter to the Earle of South-Hampton, Treasurer and to the Councell and Company of Virginia heere: commanding the present setting up of Silke works, and planting of Vines in Virginia. . .*, London, printed by Felix Kyngston, 1622. Small 4to, 88pp.

The treatise on the manufacture of silk and wine contained within this royal *Letter* is the first work ever written for American winemakers.

Composed at the command of King James I, it was meant to put the weight of the King's authority behind the effort to grow grapes and make wine in

Virginia. The Virginians had quickly discovered that tobacco was their one overwhelmingly successful crop: they could grow it, and the world wanted it. James, however, detested tobacco quite as much as he loved the idea of possessing colonies that should provide his kingdom with the luxurious items of silk and wine. In 1614 he had appointed John and Francois Bonoeil, Frenchmen from Languedoc, to be Masters of the King's Silkworms, to make silk in his royal palaces of Whitehall and Greenwich. Later, in 1619, the Bonoeils acted as the King's agents to recruit French *vignerons* to be sent out to Virginia in order to develop model vineyards for the English colonists to imitate. No good result having followed from this effort, James commissioned John Bonoeil to prepare a treatise that should instruct the Virginians in the arts of silk making and wine growing. The work was to be distributed to every house holder in the colony, after which there could be, James thought, no excuse for the plea of ignorance.

Bonoeil did his best. He had the work of the great Olivier de Serres to draw on for instruction in silk making, and the immemorial tradition of winemaking in the south of France for his manual of viticulture and enology, which occupies pages 36 to 50 of the *Letter*. He had no direct knowledge of conditions in Virginia, however, nor would it have made any difference if he had. Things were too new and unknown for anyone to have formed a reliable idea of what to do and how to do it. What Bonoeil could do, he did: that was to tell his readers something of the practices of France, particularly those of Languedoc, Provence, and the Cevennes, and to make some guesses about what one might do in the new world. He recommended using the native grapes for immediate results, though not for the long run; and he gave general instructions such as, he hoped, would give the means by which "every man may presently have wine in *Virginia* to drink." All of this advice was sandwiched in between a treatise on silk making on the one side, and notes on the planting of figs, peaches, quinces, olives, and pomegranates on the other. But at least Bonoeil stressed the main thing, which was making wine so that the colonists might drink it rather than sell it.

His well-meant advice was met with derision in Virginia. The book was duly sent over the water and put in the hands of the colonists; but the only result was that it was "laughed to scorn," as one witness reported, for no one was prepared to abandon the secure business of tobacco for the wholly unproved one of wine growing. Still, Bonoeil must have helped to plant a good seed. Virginia was never to give up the idea of wine growing, and has, in our day, returned to it with enthusiasm and good effect. Poor Bonoeil's book was, in its own time, far ahead of any possibility of use, and it is now primarily interesting as an emblem of the hopes that were originally held out for the new world as a source of abundant wine. But it was also an earnest of the future.

TRANSACTIONS
OF THE
American PHILOSOPHICAL SOCIETY.

SECT. II.

ESSAYS ON AGRICULTURE.

An ESSAY on the cultivation of the VINE, and the making and preserving of Wine, suited to the different Climates in *North-America*. By the Hon. EDWARD ANTILL, Esq; of *New-Jersey*. Communicated to the Society

By CHARLES THOMSON, with the following Extract of a Letter to him.

DEAR SIR,

I HAVE at last, after many hard struggles, and many a painful hour, labouring under a tedious disorder, finished the essay on the cultivation of the Vine, &c. which I now send you.

Nothing but the love of my country and the good of mankind could have tempted me to appear and expose myself to public view. I have, to the utmost of my skill and knowledge, endeavoured to lay open and explain every part of this undertaking, yet new to America; though an undertaking as antient at least as the days of Noah; and yet what seems strange to tell, it is an art that has not yet arrived at perfection, but is still visibly capable of some essential improvements: That America should give the finishing stroke at last to a work,

Q

2. Edward Antill, "An Essay on the Cultivation of the Vine, and the Making and Preserving of Wine, Suited to the Different Climates of North-America," *Transactions of the American Philosophical Society*, I, (Philadelphia, 1771), pp.117-197.

Almost 150 years after Bonoeil's unsuccessful essay, the second treatise for Americans, and the first *by* an American, appeared. Its origins went back to 1762, when the Royal Society for the Encouragement of the Arts in London offered two premiums of £200 each for the largest vineyards north and south of the Delaware. Antill (1701-1770), a New Jersey gentleman residing near New Brunswick, took the challenge and by 1767 he was able to claim one of the premiums. But Antill was not interested only in the money: like many early American wine growers, he was filled with a missionary zeal to see North America a country of wine drinkers in the name of temperance.

> "When I first undertook a vineyard, I can without the least spark of vanity say, I did it for the good of my country. . . I considered that too many of the people of America were unhappily drawn into great excesses in the use of distilled spirituous liquors, which ruin their constitutions, and soon render them unfit for the service of God and their country" (p.166)

He determined therefore to make himself master of the subject of vine growing and winemaking and to publicize his work as widely as possible to his fellow Americans. He established a nursery of vines from which he offered cuttings to anyone who showed an interest, and he set to work on the writing of his *Essay*, now regarded as the first specifically American treatise on vines and wine.

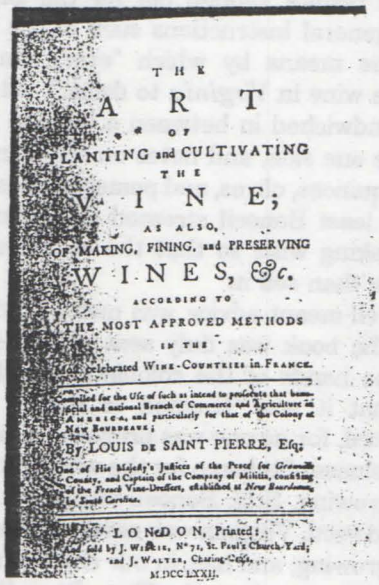
It is, of necessity, largely a digest of information from European sources, and is entirely too optimistic about the prospects of *vinifera* vines; but Antill was at least trying to address specifically American conditions. As he wrote to a correspondent in the Royal Society of Arts in 1769 about his *Essay*, "I have to the best of my judgment adapted it to the meanest capacity and have calculated it both for the Northern, and Southern Colonies. I have pointed out to them the different kinds of grapes that will best suit their different climates." Though most of his attention and experiment was given to European vines, Antill did not entirely disregard the native vines. He made a collection of different varieties "of the best sort" to see what might be made of them. But his health failed before he could carry his work any farther. He died in the year after he had finished writing his *Essay*, and the work appeared posthumously in the first volume of the *Transactions* of the American Philosophical Society of Philadelphia.

As for his vineyard, like all such hopeful early American experiments, it lived only a brief life. After Antill's death came the Revolution, and by 1783 a German traveller in America reported that the vineyard had fallen into decay.

3. Louis de Saint Pierre, *The Art of Planting and Cultivating the Vine . . . Compiled for the use of such as intend to prosecute that beneficial and natural Branch of commerce and agriculture in America, and particularly for that of the Colony of New Bordeaux (South Carolina)*, London, Wilkie and Walter, 1772.

Saint Pierre's book, though based wholly on French practices, and though published in London, illustrates one of the significant patterns in early American efforts to domesticate wine growing. Saint Pierre, a Huguenot from Normandy, had led a migration of his co-religionists in 1768 to the community of New Bordeaux in the hinterlands of South Carolina. This settlement had been made by an earlier group of Huguenots in 1764, near the Savannah River with, as the name declared, the hope of growing wine. Saint Pierre became an enthusiastic convert to the cause of wine growing (though nothing seems to have been accomplished in New Bordeaux to that end in the first four years of its existence) and set about organizing and propagandizing for a scheme that would import skilled *vignerons* from France and a large quantity of vine cuttings. Unsuccessful in his appeal for support to the government of South Carolina, Saint Pierre went to England in 1771 and badgered all the authorities that he could reach in support of his plans for New Bordeaux. He appealed to the Secretary for the Colonies, to the Royal Society of Arts (which gave him a medal but no money), to the Board of Trade, to the Treasury, to Parliament, and to the British public, with equal lack of success. Undaunted, he wrote and published *The Art of Planting* as propaganda for his scheme.

It is a work of missionary exhortation rather than of practical instruction. Yet it is a wholly serious effort, written by a fervent believer. Vines *must* grow successfully in South Carolina, he argued, and the British public would benefit richly from that success: the colonies would have a new industry and would not trouble to compete against English manufactures; the colonial breed would be improved by wine drinking; the English merchant marine would profit from the trade in colonial wines, and so on. The English had heard all of this before, and remained unimpressed by the enthusiasms of a volatile, albeit Protestant, Frenchman. Somehow, Saint Pierre managed to carry out a part of his scheme. He brought back European vines with him to South Carolina, he planted vineyards at New Bordeaux, and his work was observed with approval by such travelers as William Bartram in 1775. On the outbreak of the Revolution, Saint Pierre joined the colonial army and was killed on an expedition against the Indians. Winemaking at New Bordeaux seems to have died with him.


THE
ART
OF
PLANTING and CULTIVATING
THE
VINE;
AS ALSO,
OF MAKING, FINING, and PRESERVING
WINES, &c.
ACCORDING TO
THE MOST APPROVED METHODS
IN THE
Most celebrated Wine-Countries in France.
Compiled for the Use of such as intend to prosecute that beneficial and natural Branch of Commerce and Agriculture in America, and particularly for that of the Colony of New Bordeaux;
By LOUIS DE SAINT PIERRE, Esq;
One of His Majesty's Justices of the Peace for Granville County, and Captain of the Company of Militia, consisting of the French Vine-Dressers, established at New Bordeaux, in South Carolina.
LONDON, Printed:
And sold by J. WILKIE, No 71, St. Paul's Church-Yard; and J. WALTER, Charing-Cross.
MDCCLXXII.

The idea that the problems of American wine growing could be solved by bringing over skilled

European vineyardists who would put their expert knowledge to work in a sustained way went back to the early days of Virginia, when King James sent over *vignerons* from Languedoc to show the English at Jamestown the way. Germans from the Rhineland, who settled in William Penn's new colony of Pennsylvania at the end of the 17th century, seemed to promise the same result. And the emigration of large numbers of Huguenots from France after the Revolution of the Edict of Nantes in 1685 raised hopes again. Each fresh hope met the same old disappointment, however; after a few promising years of experiment, the vines failed and the work was lost. Probably the very skills of such Europeans groups were a handicap. They knew how to manage their vines under European conditions, and they were therefore all the less able to adapt to the very different conditions of the new world. A little seasonable ignorance might have been helpful. In any event, Saint Pierre and his colony, despite their faith in the dream, still potent after a century and a half of unbroken failure, shared the common fate.

[We will continue the series in the next issue of the Newsletter. Note: The American Wine Society is a non-profit educational Society and issues its worthy Journal on a quarterly schedule. Subscription/ membership is $32 per year: AWS, 3006 Latta Road, Rochester, New York 14612.]

... *NEWS & NOTES* ...

In answer to several inquiries - No, you did not miss No.4 of Vol.2 of the Newsletter. **Your Editor**, in all-editor-infinite-wisdom, decided at the end of the year (1992) to change the production and numbering schedule...so, we went to Vol.3 No.1...

Member **Mary Haskell** [Technical Services Librarian at the Colonial Williamsburg Foundation in Williamsburg, Virginia, and since 1988 the proprietor of Astor House Books] had a fine article in the May 17 *AB Bookman's Weekly*, In Search of In-Print Cookbooks. Drop her a note, along with a SASE, and she will gladly send you a copy of the article - much good info for both the food and wine book collector. Mary adds that she is working on a wine bibliography article for a July issue of the *AB*.

New Tendril **Clayla Davis**, Librarian at the Napa Valley Wine Library in St.Helena, notes that the NVWL has a number of copies of *The Vintner's Club: Fourteen Years of Tasting 1973-1987* available for $15 (+ $3 postage) each. The address of the Library is in the Membership Roster.

Wine Books For Sale: Wilson Information Services, a bookstore in New Market, Maryland sends us news of their recent catalog of wine books acquired in an estate sale: "Books on wine from a lifetime collection, many signed by the author, some ephemera, 124 offerings. Descriptive catalog, $1." Write W.I.S., Box 102, New Market, MD 21774. Phone 301-831-6118 or FAX 301-865-5976.

Decanter magazine sends the Wayward Tendrils subscription information on the "World's Best Wine Magazine." $65 US for a one-year subscription and a copy of *Hugh Johnson's Pocket Wine Book*. Write Decanter, P.O. Box 384, Avenel, N.J. 07001-9859.

Most likely all Tendrils are on the mailing list of **Elliott Mackey's** Wine Appreciation Guild in San Francisco. But if you did not receive their latest sale catalog with "70% off Best Selling Wine Books," write W.A.G., 155 Connecticut Street, San Francisco, CA 94107. Or phone 1-800-231-9463.

Bunches of Thanks to **John Wyatt** (Ontario, Canada) for including a note with his membership renewal: "Really enjoy the Newsletter and fine writing." And to **John Sarles** (Santa Rosa, CA): "You've gone and done it again! A superb issue."

Noted in the American Wine Society News the scheduled publication of a two-volume set of articles and publications of the Society. Volume I: Grape Growing (with contributions by Herman Amberg, Arthur Hunt, **John McGrew**, and others) and Volume II: Wine Making (H. Applegate, Philip Jackisch, G.Hamilton Mowbray, **Prof. Vernon Singleton** and others) - in all, 28 articles by 21 authors. For ordering details, contact the A.W.S., 3006 Latta Road, Rochester, New York 14612. Phone or Fax 716-225-7613.

The day we have all looked forward to might be near - word is out that **Jim Gabler** is working on the second edition of his superb *Wine into Words*. Also forthcoming from Jim's able pen is a book on his favorite wine subject, Thomas Jefferson - *Passions: The Wines & Travels of Thomas Jefferson*.

The wait will surely be worth it: the Wine Appreciation Guild promises us that **Charles Sullivan's** *Napa Wine: A History from Mission Days to Present* will be in the bookstores later this summer. Cheers!

... *NEWS & NOTES* ...

Are all Tendrils aware of the reprint edition (1000 numbered copies) of the classic seven volume *Ampelography* by Victor Vermorel and Pierre Viala? The first edition was published in Paris between 1901 and 1910, and is now quite scarce, and very expensive. A colorful brochure with details of this "exceptional reference book/unique work of art" reprint is available from the publisher Editions Jeanne Laffitte, 25 Cours d'Estienne-d-Orves, 13001 Marseille, France. Or send an inquiry to your favorite wine book dealer.

Correction. Re the book-care book available from **John Thorne** listed in the last issue - wrong title. John will be happy to supply *Cleaning, Repairing and Caring for Books* by Robert L. Shep (4th ed, revised, 1991, 148 pp., illustrated - first published in the U.S. in 1980 under the title of *Cleaning and Repairing Books*). Price is £10.95 plus postage: surface £1.50/air £3.75. John advises payment not be sent with order.

All Tendrils are encouraged to send along newsy bits and tips about anything wine-book-related. You send it, the Newsletter will print it! Let's keep each other informed.

IN THE WINE LIBRARY

by Bob Foster

Blood and Wine: The Unauthorized Biography of the Gallo Wine Empire, *Ellen Hawkes, Simon and Schuster, New York, 1993, hardback, 464 pp, $25.* It's no contest. Hands down, this book wins the award for the most controversial wine book of the decade. Using material from the lawsuit that pitted Ernest and Julio against their younger brother Joe, the author has put together a family history of the family that tirelessly proceeds to rip the elder Gallo brothers without cessation.

Many of the allegations are, to put it mildly, scandalous. Amongst the more serious ones are:

- allegations that the family's involvement in wine began with Uncle Mike, a major bootlegger who was prosecuted by Earl Warren during prohibition as one of California's "wine barons"
- allegations that the death of the Gallo's parents may have been something other than the murder-suicide the authorities called it
- allegations that Ernest improperly used his father's estate to found the Gallo winery and improperly excluded his own brother Joe
- allegations of sales tactics that included tampering with competitor's products and falsely implying the competitor's wines contained mice heads or cigarette butts
- allegations that the empire made much of its fortune by making high alcohol wines designed to be sold in minority neighborhoods
- allegations that the Gallos made substantial contributions to California Senator Alan Cranston who sponsored the "Gallo wine tax amendment."

The charges come spinning off of the page seemingly without end. And that's the problem with the entire book. From the first chapter, the book makes clear that Ernest and Julio wear the black hats in the family. Time and time again situations are presented where only the case against them is reported. No attempt is ever made to present their side. Common human experience teaches us that in almost all stories of family squabbles, very little is black and white. Not so in this book – everything, every situation is always black and white. Ernest and Julio always come out smeared. After a few chapters, the author's viewpoint is so clear that it rapidly becomes tiresome.

Equally disturbing is the casual manner that support is given for many of the allegations. Rather than the traditional footnote methods of serious scholarly works, this book simply gives a page number and tells the source for the material on that page. The problem is that the entries are brief and it is often unclear just how much of the material came from which source. With these flaws, it's difficult to evaluate the credibility of the seemingly endless charges in the book. Moreover, as noted, most of the materials are drawn from documents used in the Gallo lawsuit. But the heaviest reliance seems to be on documents submitted by the losing side and thus, to some degree, these materials were rejected by the trier of fact. It would seem a bit unscholarly to accept such documents without question.

It seems clear that in watching the entire trial that pitted Ernest and Julio against the younger brother Joe, the author developed a strong personal dislike of Ernest. The pity is that those emotions come through so strongly and so repeatedly in the book. With a lighter, fairer touch this book could have been a balanced, albeit critical portrait. Instead it is so biased, so heavy handed that the reader is left desperate for some balance and fairness in the presentation. Recommended with strong reservations.

The Great Domaines of Burgundy: A Guide to the Finest Wine Producers of the Côte d'Or, *Remington Norman, Henry Holt and Company, New York, 1993, 286 pages, hardback, $40.* Let's face it, Burgundy's a very confusing wine area. There are over 600 producers and one

vineyard may have as many as 82 different owners making wine from that same source. Remington Norman's book doesn't try to cover every producer in every region. Instead he takes 111 of the major Domaines and presents profiles on each. While the vast majority of the producers are amongst the top names in Burgundy, a number of under-achievers are also present with erudite analysis as to why they have lagged behind in the quality race.

In order to prepare this book, the author, a former British wine merchant turned writer, visited each of the producers and carried out in depth interviews covering history, viticulture and vinification practices. He tasted as wide a range of wines as was possible. Each producer has a one or two page section covering in detail all of these topics, as well as a detailed listing of all of their holdings and traditional sources. But in taking this format Norman was dependent on the cooperation of the producers, and, for some unexplained reason, Madame Bize-Leroy refused to participate. As a result there is no entry for any of the incredible Leroy wines. (The author recognizes this gap in the introduction. But given how much has been written about the Leroy wines I can't help but wonder if it wouldn't have been better to prepare an abbreviated section on Leroy using secondary sources rather than just leaving this producer out of the book.)

The producers are grouped by the region where their winery is situated. For each of the regions there are long overview essays on the history and the style of the wines. There are also detailed maps showing the location of all of the major vineyards. While the maps are good, they simply lack the geographic detail found in *The Wine Atlas of France* by Hugh Johnson and Hubrecht Duijker (Simon and Schuster, 1987).

Particularly impressive are a number of sections on major issues facing the region such as the appellation contrôlée laws and quality control, the use of wood, choosing what to plant, the decisions in the vinification process that can impact quality (fining versus filtering). Moreover, there is a lengthy section on Guy Accad, the most controversial enologist in Burgundy. There's a firestorm raging over his vinification techniques. Norman does a top notch job of detailing all of Accad's philosophy that has been mischaracterized so often in recent years. It makes for fascinating reading.

Moreover, it's nice to see that the publisher has learned that good wine books do need an index. The last wine book from Henry Holt (*Angels' Visits-An Inquiry into the Mystery of Zinfandel*, by David Darlington) was ruined as a reference tool by the complete lack of an index. This book has a solid, detailed index.

Overall the book is a gem. It's well written, packed with lots of interesting material and solid tasting notes. The author's writing style is educated and witty without being stuffy or professorial. This is Grand Cru of a wine book. Highly recommended.

Vineyards in the Sky: The Life of Legendary Vintner Martin Ray, *Eleanor Ray, Heritage West Books, Stockton, California, 1993, paperback, 423 pp, $18.95.* This must be the year for unbalanced biographies. While in the Gallo book the main characters could do no good, in this book the subject, Martin Ray, can do no wrong. He was a saint, a visionary, and a man done in by evil enemies and hidden conspiracies. Yeah, sure.

There is no question that Martin Ray was a man with a vision. It was a vision that entailed making the finest possible wines that bore proper varietal designations. His involvement in wine began before prohibition and continued until the mid-1970's. While the book presents an overly glorified picture of Ray and his actions, it nevertheless presents an interesting overview of many of the events in the early formative days of the California wine industry. Those materials are of interest but the picture of the Ray as a virtual saint simply becomes tiresome.

Moreover, the author admits that many of the conversations and events presented in the book have been "partially dramatized so as to capture the spirit of Martin Ray's whole life... Names of particular individuals and organizations have been intentionally altered." With those two comments in the Acknowledgments section of the book I was left wondering throughout the book what was fact, what was recreation, and what was fiction. Readers, beware. Recommended but with strong reservations.

The Simon and Schuster Guide to the Wines of Burgundy, *Serena Sutcliffe, Simon and Schuster, New York, 1993, paperback, 343 pp, $13.* This book marks a major change for Simon and Schuster. They tell me that they are abandoning most of their pocket guide to wine series. New titles in this series will be done in this larger (7.75 inches by 6 inches) format. This book is simply the newest version of what used to be called *The Simon and Schuster Pocket Guide to the Wines of Burgundy.*

The book retains the same pluses and minuses of earlier works. There is a wealth of great information on the region in general and the author is not shy about giving her evaluations about each of the major producers. Her comments are in general terms rather than detailed tasting notes on particular wines. Nevertheless there is a wealth of information here. But getting to some of that information is so frustrating. Say a young wine buff had heard of Clos des Ursules and wanted to read more. There is no entry in the skimpy index. Unless one knew that the vineyard was owned by the Jadot firm or knew that it was located in Beaune, one would be left to scan each of the 343 pages. The same is true for virtually every named vineyard. A book that claims to be "an essential reference source" needs to be more accessible to the novice reader.

This drawback aside, once the reader gets to the information it is informative, clear, and helpful. Highly recommended but with reservations.

[Bob's reviews courtesy of The California Grapevine]

NOTES FROM THE OPEN TRENCH

by **R. Hume Andrews**

As I may have noted before, a warning sign that says "OPEN TRENCH" has some serious problems grasping the usual nature of a trench. Can you imagine France, during the dark days of World War I, littered with "OPEN TRENCH" signs? Or, worse yet for the soldiers, a series of "CLOSED TRENCH" or "FORMER TRENCH" signs?

But perhaps the neophyte wine book collector should be more tolerant of the misunderstandings that can occur in the interpretation of words. Yes, perhaps we should reveal the awful horror known as "The *ris de veau* Incident."

It was 1968, and the "dark days" for the neophyte wine book collector included traveling in France with almost no money. Traveling with almost no money is harder than traveling with no money. The psychology is entirely different. With no money, you are certain that generous friends or strangers will provide for all of your needs. But with almost no money you are certain that you will be sleeping in the train station, at least for a few nights, before you starve to death.

Traveling with almost no money makes each spending decision critical. Should I see the Louvre? Does seeing great art have any nutritive value? How many calories of energy will be required to walk through the museum? Is a croissant a complex carbohydrate? How does meat taste? What is the resale value of a 67th edition of Europe on $5 a Day? Shall I take the subway or just walk the 13 miles back to *Gare du Nord*? Shall I sell my train ticket for food money?

In this condition, I had no doubt what to do when I found the $10 bill hidden (and forgotten) in my camera case: Food! Real, sit-at-a-table food!

And so I staggered to a small restaurant and sat, with menu in hand, reveling in anticipation of real food. But I was cautious. The French, I reminded myself, are notorious for their use of "parts," like livers and brains and tongue and stomach lining. I must not be tricked! The menu was almost indecipherable; but there, right in the middle, was *ris de veau*. Yes, I said, this must be rice with veal, a delicious, simple known quantity. No mystery-meat here! Rice with veal! I proudly ordered, using my best ninth-grade French.

The horror of the dish that appeared is still etched in my mind: the odd appearance, the utter lack of rice, the fruitless search for something that looked like veal, the spongy texture of the meat - and the abrasive insistence of the waiter that the plate actually contained *ris de veau*.

Clearly, what I needed in this situation was an "OPEN TRENCH" sort of sign: something to really hit me between the under-educated eyes, like "COOKED THYMUS WITH GREEN BEANS" or "LYMPHOID TISSUE GLAND IN BROWN SAUCE." But no, this is not the way of menus -- it is the way of streets.

BOOKS & BOTTLES

by **Fred McMillin**

"Robinson Ranks the Varietals"

What is the most useful English language wine book written in the last ten years? I nominate Jancis Robinson's *Vines, Grapes and Wines* (Knopf, 1986). The 3500-line index of this layman's guide to ampelography covers over 1000 grape varieties. In addition, the prose is absolutely charming, as in "Gewurztraminer has the dubious dual distinction of being the easiest variety to recognize and the most difficult to spell."

A fascinating aspect of this treatise is her selection of the world's top nine varietals, weighing both the quantitative and qualitative aspects. Here they are, along with a winning example of each as selected by my panel in their weekly rating of California recent releases:

9th - Chenin Blanc (Simi 1991)
8th - Sauvignon Blanc (Signorello 1991)
7th - Semillon (Hidden Cellars '91 "Alchemy")
6th - Chardonnay (Steele du Pratt 1991)
5th - Riesling (Gainey Late Harvest 1989)
4th - Merlot (Matanzas Creek 1990)
3rd - Syrah (Kendall-Jackson 1990)
2nd - Pinot Noir (Mondavi Reserve 1990)
1st - Cabernet Sauvignon (Beringer Private Reserve 1987)

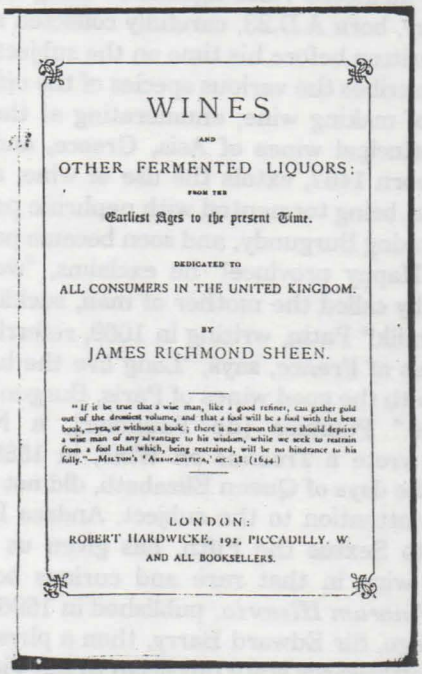
In conclusion, a word of consolation for those disappointed by the omission of Zinfandel. Jancis feels its "great brambly fruit flavors that can develop into rich, spicy stew [indicate] exciting potential." Those 1990 Zins by Ridge, Limerick Lane, Gary Farrell, et al seem to have realized that potential. Maybe Zinfandel will crack the Top Nine in Jancis' first revised edition - when that day comes.

In 1864 JAMES RICHMOND SHEEN wrote his small and "popular" treatise, *Wines and other Fermented Liquors; from the Earliest Ages to the Present Time*, and dedicated it to "all consumers in the United Kingdom." Simon (*Vinaria*, p.11), is graciously critical: although it lacked originality and was a résumé of what others had written about wine, it served a useful purpose. Gabler (*Wine into Words*, p.246) describes Sheen's book as "a well-written account of the wines of the world, written in an instructive style free of technical terms," and cites Sheen's useful hints on constructing a wine cellar. Salvatore Lucia, in his *Wine and the Digestive System*, compliments Sheen's work as "an extensive discussion on the wines of the world, touching on a variety of subjects, both historical and technical. Chapter VIII is devoted to the use of wine in health and disease." Of special interest to Tendrils, Sheen devotes Chapter IX to

AUTHORS WHO HAVE WRITTEN ON THE SUBJECT OF WINE.

"In jovial songs they praise the god of wine."
Georgics ij, 535.

The vine has supplied to writers a subject as fertile as the plant itself, and wine has been a favourite theme with poets of all ages from the day of Homer to the present time. Speaking of a wine of which neither the name nor species has been handed down to us, the father of poetry describes it as "rich, unadulterate, and fit drink for the gods." Anacreon, who lived nearly 600 years B.C., sings its praises, and calls the juice of the grape "ambrosial." Phocylides, a Greek philosopher, born 535 B.C., writing on the subject, directs that the wine should freely circulate round the board and be enlivened by cheerful conversation. Mago, a Carthaginian, born 550 years before the Christian era, wrote twenty-eight books on Husbandry, and gave minute directions for gathering and pressing the grape. That the same rules prevailed about 600 years afterwards, we have the testimony of Columella, a writer on Agriculture, born about the beginning of the Christian era, who says that "Mago gives similar directions for making the best sort of wine as I have done." Democritus, born 460 B.C., Plato, born 429 B.C., and Aristotle, born 384 B.C., have also contributed to the subject. Of the medical authorities of those day, Hippocrates, born 460 B.C., and Galen, born A.D.131, speak highly of wine as a remedial agent. The former gives a lengthened description of the Greek wines, and points out in what diseases, and in what quantities they are to be taken. Cato, in his work, *De Re Rustica*, written about 185 B.C. speaks of the culture of the vine, and referring to the manufacture of wine, recommends that "the sea water should be taken up to the mountains, a great distance from the land, and there kept for some time previous to being used." It is traditionally stated that this practice had its origin in the following circumstance. A slave, who had stolen some wine, to escape detection, supplied the deficiency by filling up the vessel with sea water. On examining the stock, the quantity was found to be so much in


WINES
AND
OTHER FERMENTED LIQUORS:
FROM THE
Earliest Ages to the present Time.
DEDICATED TO
ALL CONSUMERS IN THE UNITED KINGDOM.
BY
JAMES RICHMOND SHEEN.

"If it be true that a wise man, like a good refiner, can gather gold out of the dronniest volume, and that a fool will be a fool with the best book,—yea, or without a book; there is no reason that we should deprive a wise man of any advantage to his wisdom, while we seek to restrain from a fool that which, being restrained, will be no hindrance to his folly."—MILTON'S 'AREOPAGITICA,' sec. ii. (1644.)

LONDON:
ROBERT HARDWICKE, 192, PICCADILLY, W.
AND ALL BOOKSELLERS.

excess, that the offender, on being questioned, confessed his guilt; but the quality of the wine was considered so much improved by the addition, that the use of salt water was generally adopted. For this purpose, the water was directed to be taken up as far as possible from the shore, in a calm clear day, and boiled down to about a third part before it was added to the wine. Varro, who likewise wrote on the subject, and under the same title also, about 120 years afterwards, treats of the method of planting vineyards. Although Varro wrote this work at the age of eighty, it may be said to be the best of the Roman treatises on Agriculture that have been handed down to us. Cicero, who was born 106 B.C., referring to wines, says, "One of the most lucrative of commercial transactions among the Gauls was the exportation of their wine to Italy." Virgil and Tibullus in their day wrote on wines; the former in praising the *vinum Rhaeticum*, says, "it must, nevertheless, yield the palm to the *Falernian*." The Odes of Horace abound in allusions to the grape and its juicy product, and show the high estimation in which wine was regarded by the ancient Romans. His contemporaries, Martial and Juvenal, have also written on the subject. Some years

later, Ovid, who was born 43 B.C., sung the praises of wine. Zeno, also, wrote a work on wines, probably about the year B.C. 464, and extols their exhilarating effects.

"Zeno, Plato, Aristotle,
All were lovers of the bottle."

This distich, however, must be received *cum grano salis*, at least as regards Plato, for although he has referred to the beneficial use of wine, he has laid down most stringent rules against it being taken in excess. Pliny, born A.D.23, carefully collected all that had been written before his time on the subject of the vine. He describes the various species of the *vitis*, and the mode of making wine, enumerating at the same time the principal wines of Asia, Greece, and Italy. Erasmus, born 1467, extols the use of wine; and we are told that being tormented with nephritic pains, he took to drinking Burgundy, and soon became perfectly restored. "Happy province!" he exclaims, "well may Burgundy by called the mother of man, suckling him with such milk!" Patin, writing in 1669, referring also to the wines of France, says, "Long live the bread of Gonesse, with the good wines of Paris, Burgundy, and Champagne." Paumier [de Paulmier], a Norman physician, wrote a *Treatise on Wine*, in 1588. Lord Bacon, in the days of Queen Elizabeth, did not disdain to give his attention to the subject. Andrea Baccius, physician to Sextus the Fifth, has given us a good history of wine in that rare and curious book, *De Naturali Vinorum Historia*, published in 1596. About a century ago, Sir Edward Barry, then a physician at Bath, and afterwards state physician to the Viceroy of Ireland, published his *Observations, Historical, Critical and Medical on the Wines of the Ancients; and on the Analogy between them and Modern Wines*. In consequence of the interest excited by the topic, the work acquired a certain amount of repute at the time, but it is not held in much estimation at the present day. The late Dr. Henderson, in 1824, published his *History of Ancient and Modern Wines*, which contains much interesting and useful information. But perhaps the best and most comprehensive work on the subject is that by Mr. Cyrus Redding, called *A History and Description of Modern Wines*, published in 1836. Dr. M'Culloch has also written a useful volume *On Wines*. Busby's *Visit to the Vineyards of Spain and France* contains an interesting account of the various modes of culture of the vine peculiar to different countries, as well as much information on the subject of wine. Chaptal, a French chemist, gives a good description of the French wines in his *Traité Théorique et Pratique sur la Culture de la Vigne*, published in 1801. Jullien's work *Topographie de tous les Vignobles connus* (1822) is an authority frequently referred to; but perhaps the best work on the wines of France is Paguierre's *Wines of Bordeaux* (1828). The volume published by Mr. Forrester on *Port and the Wines of Portugal* (1854) is a work highly esteemed, and for fullness of detail, at least as regard port wine, has seldom been surpassed. There is also *Wine and Wine Countries*, by Mr. Tovey of Bristol (1862). Two other works have recently been published on the subject, *Wine, the Vine and the Cellar*, by Mr. T.G. Shaw; and *The Vine and Its Fruit*, by Mr. J.L. Denman; both of which are exceedingly well got up, and contain much valuable information. Of the German authors who have contributed to the subject, we may mention Bronner's *Weinbau in Frankreich, Weinbau in Sud-Deutschland*, and his *Die Teutschen Schaumereine*; Schams' *Ungarns Weinbau;* and Graff's *Der Moselwein als Getrank und Heilmittel.*

~ ~ ~ IN OLD VINTAGE DAYS ~ ~ ~

by Charles L. Sullivan

Frona Eunice Wait is known chiefly for her useful description of the California wine industry in 1889, *Wines and Vines of California*, published in paperback by the Bancroft Company in San Francisco. It was reprinted in facsimile, but slightly larger, by Howell-North Books in 1973, under the auspices of the Napa Valley Wine Library Association.

Mrs. Wait was born in Woodland, California in 1859 and worked as a reporter for the San Francisco *Examiner*. (She married Frederick Colburn in 1900.) She also wrote regularly for the *Overland Monthly*. By the 1930s she had settled in San Francisco and wrote her novel on the California wine world of the 1890s, *In Old Vintage Days*. It was published in 1937 by John Henry Nash in a beautiful edition, supposedly limited to 250 copies. (I have reason to think there were many more.) It was nicely decorated by Dorothy Payne. Maynard Amerine encouraged her at that time to come up to U.C. Davis and give a seminar on pre-Prohibition California wineries, which she did. She was also the guest of Carl Bundschu at Inglenook, where he gave her a 78th birthday party on August 19. She died in Washington, D.C. in 1946.

I recently found a copy of *In Old Vintage Days* available at Cooks Books (Sussex, England) for what I consider a rather cheap $68. (Gabler lists it as scarce.) I had read it hurriedly many years ago, but had never been able to cozy up to it, as I did recently. It is a very interesting read, if you know something of

California wine history. If not, I suspect much of it sounds pretty silly.

The setting is in the 1890s. The book begins with the great "Wine War" in the offing. There is a swarm of characters, many who have an exact counterpart in the real world of that time. The operations of the Italian Swiss Colony, for example, are a clear part of the story, with two strangely named Italians playing the parts of Pietro Rossi and Andrea Sbarboro. But some characters are amalgams of real people, and are less easily identified. Some are purely fictional, such as Inga Hertzen, seemingly a Dresel daughter with the tasting and blending skills of A.R. Morrow. There is also the racy story of Jean Jacques Simeon, apparently the agent of the San Francisco wine firm of Lachman & Jacobi. He has a common-law wife, who lives with an old Californio family who remember old mission days. "J.J." is Jewish, which brings in some rather good-natured anti-Semitism to the book.

History is compressed and expanded where it suited Mrs. Colburn's purposes. Thus the U.C. Davis "station" is already at work. And she has some cellar practices in vogue in the 1890s which were not so until some years later.

As I re-read this intelligent and well-informed, but funny, old book I became engrossed in trying to place the historical counterparts portrayed by its characters. And I wondered how many other Wayward Tendrils owned this book and also had so wondered. If you are "such an one" please drop me a line, particularly if you've got some ideas about the identities of these characters.

[Send your thoughts, guesses or positive-I.D.s to Charles at 107 Belvale Dr, Los Gatos, CA 95032 - don't forget a copy to the Newsletter!]

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SOME NEW RELEASES. . .

The Simon and Schuster Guide to the Wines of Spain. Jan Read. Simon & Schuster, New York, 1993. Paperback, 288 pp. $13.

The Complete Book of South African Wine. D. Hughes, P. Hands and J. Kench. Strunk Publishers, Cape Town, 1991. 340 pp.

The French Paradox & Drinking for Health. Gene Ford. Wine Appreciation Guild, San Francisco, 1993. 286 pp. $8.95.

Michael Broadbent's Pocket Guide to Wine Vintages. Michael Broadbent. Fireside Books [Simon & Schuster], New York, 1993. 160 pp. $11.95.

Portugal's Wines & Winemakers. Richard Mayson. Wine Appreciation Guild, San Francisco. 229 pp. $34.95.

A Sicilian in America. John Brucato. Green Hills Publishg Co. $18.95.

A Noble Heritage - The Wines and Vineyards of Dry Creek Valley. Jack Florence. Winegrowers of Dry Creek Valley, Healdsburg, CA. 96 pp. $4.95.

Paco! The World and Work of Francis Lewis Gould. Romilda Peri Gould. Illuminations Press, Calistoga, CA. $14.95.

The Wines of Long Island: Birth of a Region. Philip F. Palmedo and Edward Beltrami. Waterline Books. $16.95.

Napa Valley: The Ultimate Winery Guide. Antonia Allegra. Chronicle Books, San Francisco. $18.95.

The Companion to Wine. Edited by Frank Prial, with Rosemary George and Michael Edwards. Prentice Hall. 368 pp. $60.

And, for dessert, a "Lust in the Must" title: **Murder in the Napa Valley. A Margaret Barlow Mystery.** David Osborn. Simon and Schuster, New York, 1993. 174 pp. $19.

CORNERS BUMPED AND WORN
by Ruth Walker

The following speech was given by Mr. F.W. Droner at a meeting of the Cincinnati Club of Printing House Craftsmen in the early 1910s. It was printed in *The International Bookbinder*, a union publication of that era. It is a bird's eye view of a bindery in the early Twentieth Century, by which time the binder's world had been fully mechanized for some thirty years. And yet, evaluating how to efficiently use these machines and labor were still being assessed. Mr. Kroner's address is a striking contrast to the pre-industrial binders' world that I described in my last column. I hope you enjoy this insider's view of the book world.

"EFFICIENCY IN THE BINDERY"

The primary necessity to bring about greater efficiency in any business is undoubtedly education, the power to think, to concentrate one's efforts in any given specialty. Your brain must be well geared, well ordered, trained and disciplined to all the requirements of your chosen vocation. And, of course, you must enjoy your work in order to become efficient.

Efficiency begins with the owner of the plant and works down to the last apprentice in the shop. If the chief has no knowledge of efficiency, then it is up to the foreman to impart such knowledge to the employees that they may be enabled to obtain maximum results with minimum effort. The foreman should at all times be reasonable with the employees; he should encourage them to have the interest of the firm at heart. He should be a man of executive ability, should know how to handle men, and, above all things, must not try to do all the work himself, but on the contrary he must plan and devise work for others.

Machinery must be placed in such a position as to save all unnecessary steps. If possible, work should be started in one end of the shop and finished somewhere near the exit of the work-room, so that there is no retracing of steps. Each city bindery is more or less adapted to some specialty, and said specialty must be given careful study if you want your firm to be the acknowledged leader in any given line. If there is a new machine, superior to the one you have, which will enable you to save time and labor, then by all means you must have it, as the inefficiency of old machinery has driven many binders out of business.

However, the cost system is helping us to understand that sometimes we don't understand how to use these efficient machines very well. For example, hand folding is getting to be a joke in most binderies. Years ago, before mechanical geniuses were kind enough to supply us with modern folding machines, we were able to have what I would call scientific efficiency in hand folding.

In those days girls did piece-work, and one would try to outdo the other. The result was the binder knew what his hand folding cost him, but some of them had no conception as to how much it cost for overhead, rent, floor space, light, etc., and these girls certainly turned the work out very rapidly. It was easy in those days for a girl to fold 500 to 600 signatures of three folds per hour. In fact, everything that was done on the piece-work basis of that day was done in just one-half the time it is accomplished by the time work of today.

Now it is quite different; a girl today will only fold on an average 300 signatures of three folds and rarely any more. There is a reason for this: the bindery girls of today are not as competent as those of 10 or 15 years ago. It is rarely that you find one who knows how to fold with speed. Years ago they were taught everything pertaining to bindery work, such as folding, inserting, tipping, sewing, numbering, perforating, thread stitching, silk stitching, cord tying, collating, covering, etc. This condition is largely due to employers not desiring to take the time to teach them, as they only want to hire experienced help. Also, piece-work does not appeal to the modern worker as much as a fixed wage does.

So, machine folding has its bad and good points. In spite of the fact that a machine salesman will tell you it pays to put a run of 500 sheets or less on a machine, it rarely pays to put anything less than a run of 1500 to 2000 on, as sometimes it will take from one-half to one hour to make the necessary adjustments, and the operator will have to stay with it about one-fourth to one-half hour to make sure it is running properly.

One folding machine, in most binderies, is not a success, as in these modern rush days you cannot keep one job on the machine long enough to finish it before you might have to lift it to work on another order with higher priority. Your readily see that there is a great waste of time, because the job you lifted will have to be set again.

In summing up my remarks, I wish to say that the most requisite features of a successful plant are ample floor space, ample light and ventilation, plenty of good material, the latest machinery and its's best arrangement, efficient foremen, willing workers, intelligent apprentices, efficient office help, quick and safe deliveries, and last, but not least, a cost system and an appreciative employer.

Graves, David W. "Pinot Noir's Special Requirements." *Wines and Vines*. January, 1993. Pages 47-49. The exact text of this article first appeared as "The Status of Pinot Noir in America Today." *Bulletin of the Society of Medical Friends of Wine*. September, 1992. It was an address he gave before the Society in March, 1992. David Graves is a partner in Saintsbury, and in this article he covers the history of Pinot in California and the styles of pinot that he makes at Saintsbury.

Guinard, J. X.; Cliff, M. "Descriptive analysis of Pinot noir wines from Carneros, Napa, and Sonoma." *American Journal of Enology and Viticulture* 1987 Volume 38. Number 3. Pages 211-215. 28 Pinot noir wines from Carneros, Napa, and Sonoma areas were evaluated by descriptive analysis by trained judges. Wines differed significantly for all 14 sensory attributes except prune aroma. Principal component analysis of the mean ratings showed that the Carneros wines differed from Napa and Sonoma wines and that they had unique sensory attributes. Carneros Pinot noir wines were characterized by intense fresh berry, berry jam, cherry, and spicy aromas.

Heald, Eleanor and Ray. "Pinot Noir - Shedding its Formidible Reputation." *Practical Winery and Vineyard*. May June, 1993. Pages 52-61. The Healds examine the different winemaking choices that six California and four Oregon Pinot producers make. "Pinot Noir is shedding its perception of a notable Old World varietal failing to adapt to New World conditionsl." Vineyard practices, fruit selection, harvest parameters, crushing/stemming machinery and methods, whole berry fermentation, pumpover or punchdown, cold soak or alcoholic extraction, native or commercial yeast, hotness of fermentation, the presence or absence ofBrettanomyces, barrel aging choices, fining and filtration are some of the technical winemaking choices discussed in interviews with winemakers from Aldelsehim, Bethel Heights, Bouchaine, Byron, Dehlinger, Robert Mondavi, Rex Hill, Saintsbury, Sanford and Sokol Blosser.

Heimoff, Steve. "Calera's quest for the elusive perfect Pinot." *Wine Spectator* Oct 15, 1991 Pages 57+

Kwan, W.; Kowalski, B. R. "Correlation of objective chemical measurements and subjective sensory evaluations. Wines of Vitis vinifera variety 'Pinot Noir' from France and the United States. *Analytica Chimica Acta* . 1980 Volume 122. Number 2. Pages 215-222. 40 wines of V. vinifera var. 'Pinot Noir' were analysed for their elemental and organic compositions by atomic emission spectrometry and glass-capillary gas chromatography, resp. Their sensory quality was evaluated by a panel of judges. Average overall quality scores were used to rank these wines. Stepwise regression analysis and principal component factor analysis were used to investigate correlations between objective chemical measurements and subjective sensory evaluations. Compounds which were found to be related to overall quality of wine were identified.

_____. "Study of wines of Vitis vinifera variety Pinot Noir from France and the United States: analysis of chemical composition and sensory evaluations by pattern recognition." *Abstracts of Papers, American Chemical Society* . 1979. Volume 177 Pinot Noir produced by various vineyards in France and the States of California and Washington were analysed for their chemical compositions, both organic and elemental, by glass capillary gas chromatography and atomic emission spectrometry resp. The massive amount of chemical information was analysed by Pattern Recognition techniques in order to extract key chemical constituents which were indicative of (i) regional variations and (ii) vintage variations within a vineyard. The wines were also evaluated by a panel of wine judges and results recorded on modified 20-point Davis score cards. Correlations between chemical composition and sensory evaluation were also investigated.

Laube, James. "American Pinot Noir: a work in progress." (Cover Story which includes related articles and wine evaluations) *Wine Spectator* . Volume 17. Feb 28, 1993. Pages18-39. An in-depth article from a consumers viewpoint on Pinot Noir as produced in California and Oregon. Interviews with producers, tasting notes.Four of the five top rated 1990 Pinots were from the Russian River area.

_____. "New vintners stake future on Carneros." *Wine Spectator* . Volume 16. October 31, 1991. Page10.

_____. "The year of California Pinot Noir." *Wine Spectator* . Volume 13. Feb 15, 1989. Page 11.

MacNeil, Karen. "Pinot, A Wine that'll knock your socks off." *San Francisco Chronicle*. April 11, 1991. Food Section. Pages ZZ1+. Nice introduction to Pinot Noir and quotes from several of its practioners and critics.

"Pinot's Own Country." *Decanter*. October, 1992. Pages XII-XIV. A good survey and historical perspective of Oregon Pinot.

Pompilio, Ray. "Pinor Noir: America's Most Difficult Varietal?" *Vineyard and Winery Management*. March/April, 1992. Pages 23-28. Pompilio talks with and reports on the winemaking practices of Pinot makers in New York (Peter Bell of Dr. Konstantin Frank Wine Cellars), California (Gary Farrell of Gary Farrell and Davis Bynum and Barry McGuire of Santa Barbara Winery) and Oregon (Myron Redford of Amity Vineyards).

Shively, Carl E. "Pinot Noir: A Mixed Blessing." *American Wine Society Journal*. Spring, 1993. Pages 13-14. Shively, a New York microbiology professor, discusses the problems of growing and making Pinot in Finger Lakes region.

Pinot Noir:

A Selective Bibliography of Articles Dealing with That Greatest and Most Allusive-Elusive Illusive Grape and Wine: Pinot Noir

compiled and annotated by Bo Simons

Note: Members of the Prodigy Online Service's Food and Wine Bulletin Board contacted me about putting on an event featuring Russian River Pinot Noir. These online wine fanciers sometimes call their more avid members "WBJ's" (Wine Board Junkies) and their face-to-face meetings "Offlines." I put together a bibliography to accompany that tasting, meal and talks by Dan Berger and Tom Rochiioli on Saturday, June 5, at the Sonoma County Wine Library. The part of that bibliography dealing with books appeared in Wayward Tendrils last issue. This installment deals with articles.

Articles

Asher, Gerald. "Pinot Noir: back to the future." (Wine Journal) *Gourmet* v48 p28(3) April, 1988.

_____. " A Long Affair with Pinot Noir." *The San Francisco Chronicle*. ZZ-5 (The Wine Page) January 23, 1991. Asher goes back into the history of Pinot Noir at Fountaingrove in Santa Rosa after seeing mention of a 1940 Fountaingrove Pinot Noir in a report of a dinner given in 1963. Asher traces the intriguiging history of this winery founded in 1875 as a utopian colony.

Berger, Dan. "Oregon Pinot Skeptic Decants and Recants." (column) *Santa Rosa Press Democrat*. April 1, 1992. Page D1. Dan used to be down on Oregon Pinots. The '89's have changed his mind.

_____. "Russian River Pinor Noir A Superstar." (column) *Santa Rosa Press Democrat*. October 3, 1990. Page D1. Berger lauds the Pinots of J. Rochioli, Joseph Swan, Davis Bynum, Williams and Selyem, Laurier, Dehlinger, Mark West, De Loach and Gary Farrell, talks to several of the producers, and offers tasting notes.

_____. "Partners in Pinot." *Wine and Spirits*. August, 1989. Pages 24-25. Berger compares Robert Stemmler's Pinots made from fruit from the Western Russian River area and the Carneros Pinots of Buena Vista made by Jill Davis. Buena Vista and Robert Stemmler have joined forces in a unusual partnership.

_____. "Trampling on the Pinot Noir Vineyard." (column) *Santa Rosa Press Democrat*. December 4, 1991. Page D1. Berger looks at the history of the Sanford and Benedict vineyard near Buelton in Central California.

Bernard, R., and Leguay, M. "Pinot Noir in Cooler Climates." *Wines and Vines*. February, 1986. Pages 47-49. This paper was presented at the International Symposium on Cool Climate Viticulture and Enology at Oregon State University in 1984 under the title "Clonal Variability of Pinot Noir in Burgundy and its potential adaptation under other cool climates." Wines and Vines edited it and reproduced it . The French authors explore the clones and how limiting yields improves quality.

Drouhin, V. J. "Red wine fermentation techniques for Pinot Noir." *Australian & New Zealand Wine Industry Journal* . 1991 , 6 (4) 284-285. Production of Pinot Noir is discussed. Aspects considered include: the fruit (sugar content, acidity, colour, growing and harvest conditions); and wine style, which depends on vintage, destemming, temp, maceration and barrel ageing.

"Drouhin's first Oregon Pinots fetch $5,300." (wine auction; vintner Robert Drouhin). *Wine Spectator* v15 p14(1) April 15, 1990

Ewart, A.J.W., and Sitters, J.H.. "Latest Results on Pinot Noir Clones for Dry Red Wines." *Australian Grapegrower and Winemaker*. April, 1989. Pages 115-117. The authors, from the Roseworthy Agricultural College's Grape and Wine Research Unit, report on their research with nine clones of Pinot Noir in three vine plots, performing must analysis, analysis at bottling, spectral color measurement and sensory evaluation of the resulting wine.

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