John D. Cole II
Barbara L. Cole
[redacted]
Ukiah, CA 95482

April 1, 1981

Mr. G. R. Dickerson
Director
Bureau of Alcohol, Tobacco
and Firearms
Department of the Treasury
Washington, D.C. 20226

Dear Mr. Dickerson:

We hereby petition you to establish an American Viticulture Area to be designated "Cole Ranch".

The following narration and exhibits are submitted in letter form in accordance with the Bureau of Alcohol, Tobacco and Firearms Regulation Section 4.25a.

We respectfully request your prompt consideration of this petition.

Sincerely yours,

John D. Cole II

Barbara L. Cole

Barbara L. Cole

Owners, Cole Ranch

I. HOW IS THE NAME "COLE RANCH" LOCALLY AND NATIONALLY KNOWN?

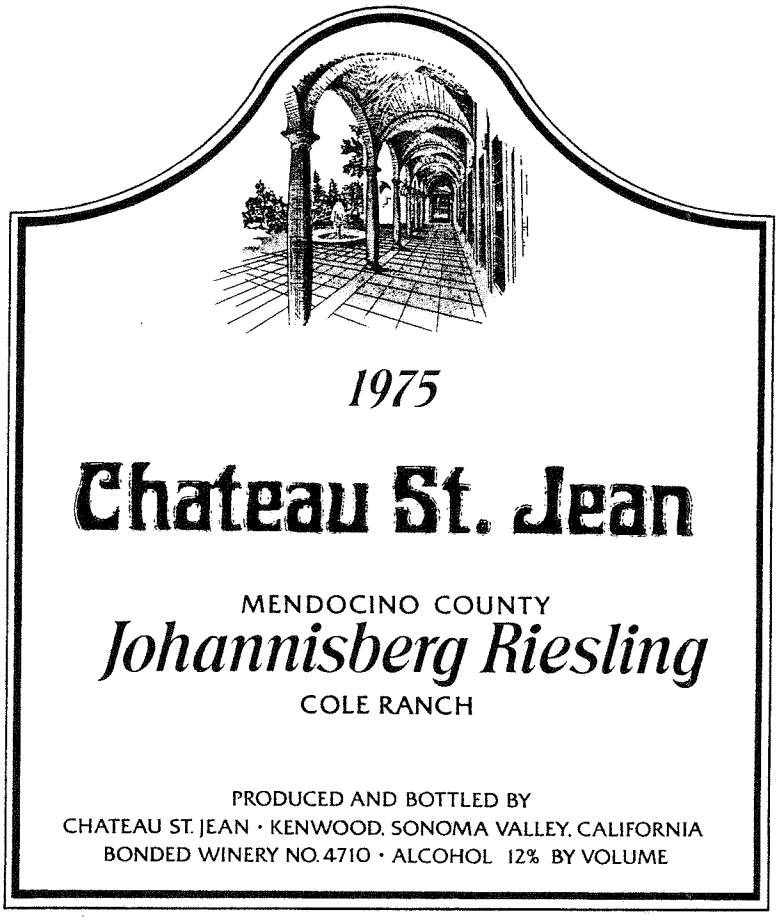
Cole Ranch is a premium varietal wine grape vineyard located in its own small mountain valley 5 miles south of Ukiah in Mendocino County, California.

Purchased by the Cole family in 1971, planted to vines in 1973, and first harvested in 1975, Cole Ranch has, in a few short years, established a reputation for excellent and unique wine grapes.

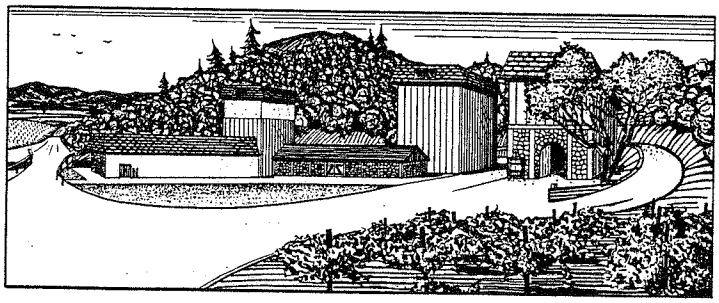
Beginning in 1975 and continuing in 1976 and 1977, Chateau St. Jean Winery of Sonoma County purchased, produced, and nationally marketed a Johannisberg Riesling with the label appellation Cole Ranch. These wines received favorable critical notice in the national press. Some examples of this notice are included with this petition.

Starting in 1978, and continuing today, Fetzer Vineyards of Mendocino County has purchased most of the Cole Ranch Johannisberg Riesling grapes. For the vintage of 1978, Fetzer Vineyards used the label appellation Cole Ranch on a nationally marketed Johannisberg Riesling.

Through the use of these label appellations, the unique wine grapes grown on the Cole Ranch have become locally and nationally known.



COLE RANCH APPELLATION LABELS



Fetzer

1978
Cole Ranch
Mendocino
Johannisberg Riesling

Produced and Bottled by
Fetzer Vineyards
Redwood Valley, California, U.S.A.
Alcohol 10.0% by Volume

1978
Johannisberg Riesling
Mendocino

Johannisberg Riesling is particularly well suited to the cool northern climate of Mendocino County. Our cool region affords long slow maturity of the grape and still allows us to maintain good acids.

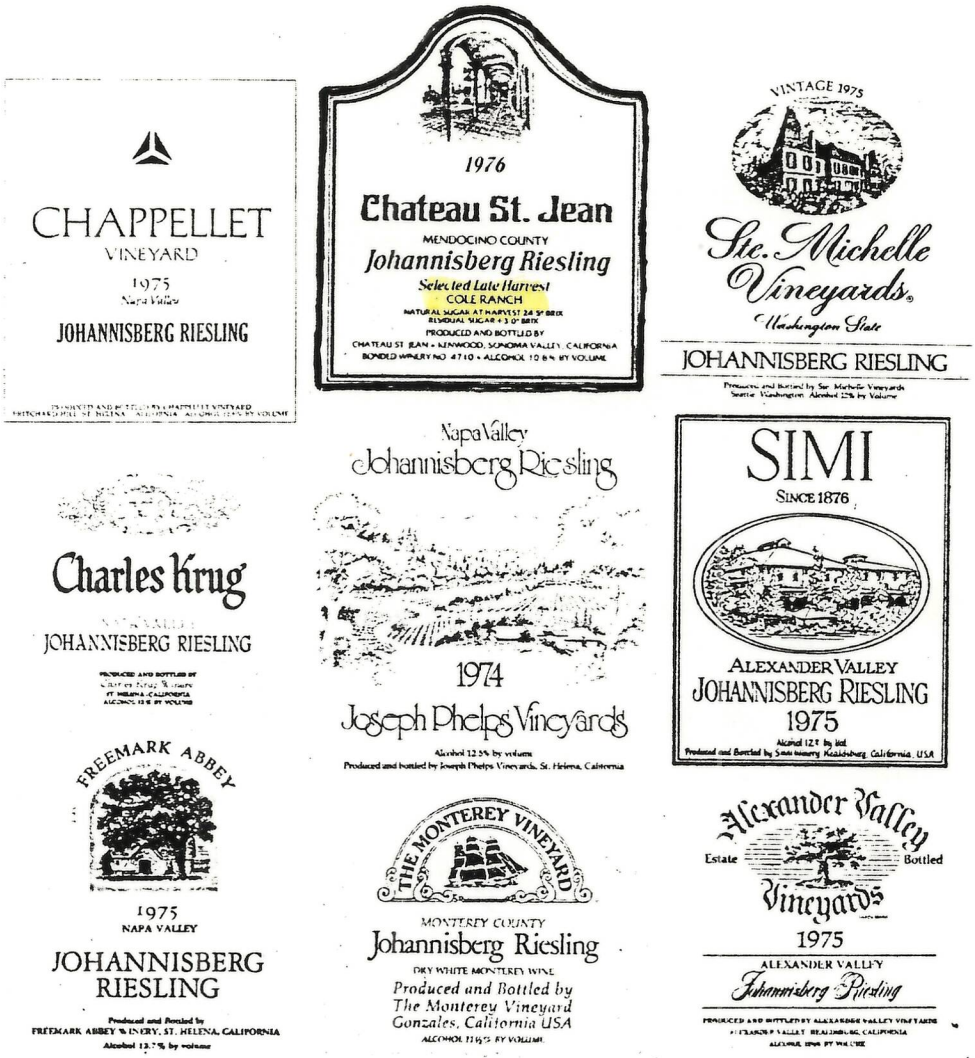
This wine was grown on the Cole Ranch located high in the mountains on the Boonville Road between Boonville and Ukiah. The grapes were harvested on October 11, 1978 with a 21.1° Brix and an acid of .99 g/100 ml.

You will find this wine soft with a delicate balance of fruit and acid.

John E. Fetzer

Fetzer Vineyards

COLE RANCH APPELLATION LABELS



with other wines. Sure, legally they could be, but for whatever reason, this does not happen. If you're curious, you might be interested to know that German regulations stipulate a minimum varietal percentage of 85%, not 100% as many assume. The other 15% can be made from muscat or one of the new crosses, and still be labeled Riesling. I don't mean to denigrate German wines which I happen to enjoy quite often, but many of us may not have realized what may be within a bottle of recent vintages from Germany.

The point that needs to be stressed is that even though California Rieslings are changing for the better, they will never be directly comparable to similar German wines. The basic disparity is that California Rieslings will likely be lower in acidity, and slightly fuller in body, and most likely a little higher in alcohol. Even a fine Riesling such as the '75 Firestone wine will strike an experienced German wine taster as slightly low in acidity. My response is that this is not a defect; it is just the nature of the grape and wine in California, and there are outstanding California White Rieslings available.

For years, it was commonly assumed and then perpetuated by armchair wine critics that, 1) California's climate was inhospitable to the sensitive Riesling vine and therefore light, delicate, subtle wines were impossible; and 2) natural sweet Rieslings would only be produced infrequently and in minute quantities. Both opinions, however firmly entrenched, are no longer applicable. But it is difficult now to go beyond merely rejecting such stale, outdated generalizations. The reaction to the old California style has just taken hold, but in any deliberate countermove there is always the danger of excesses and extremes. From my vantage point, one potential danger is that too many vintners may try to get on the botrytis, late Harvest Riesling bandwagon. The essential point is that the vintners be able to distinguish between noble and ignoble rot. In some cases, desire may exceed performance.

So at the moment, the situation is still in flux, not an open and shut case to be quite honest. What we've attemped to do here is bring you as up to date as possible by introducing you to some of the trends and possibilities relating to California Rieslings. With this in mind, we rounded up many of the latest wines on the market, knowing full well that next week there will be ten new ones, and next month the number may reach 30. Release dates differ as much as philosophies. Firestone will soon release its '75 Special Harvest Riesling, with plenty of botrytis, and Phelps doesn't plan to release its regular '76 Riesling until October of this year. Hoffman Mountain Ranch, which does remarkable things on a small scale, will release its first Riesling later this year.

Changes, new faces, fresh ideas are all characteristic of California wines. The definitive White Riesling story

VINTAGE MAGAZINE, JULY, 1977
ARTICLE BY NORMAN S. ROBY

is still to be told. View the following evaluations as if, at a certain time, there was a large game of musical chairs going on and somebody, at some time, stopped the music. Some found a place; some didn't. Next time around, the story may well be quite different.

Finally, in mid-1977 the BATF decided that all so-called Late Harvest 1976 wines carry the must brix and residual sugar content on the front label. We still feel that the wine should be at least over 23° brix to qualify. Though it is encouraging that the BAFT at least recognizes such wine types, we would prefer a more useful terminology based on words, not numbers and analytical data. We drink wines not only for the fruity flavors but also for the sensual pleasure. Aesthetics have to do with harmony and balance, not numbers and charts. There's nothing more boring in the world than for all of us to sit before a superb bottle of wine and sound like winemakers trapped by their tunnel vision. There are some most enjoyable White Rieslings available today. Enjoy them for what they are: wine.

I. OUTSTANDING QUALITY

1976 Chateau St. Jean, Alexander Valley Johannisberg Riesling, Robert Young Vineyard, a few major markets, $5.25. (Had just been bottled when tasted.) Pale straw color; packed varietal fruit aroma, clean and rich; medium-light body; lovely floral flavors with a little spice; tastes dry, but has a little sugar superbly balanced with acidity; delightful finish. Though fuller and likely better than the '75, this Riesling still falls within the delicate, fruity, low-alcohol style.

1976 Chateau St. Jean, Mendocino Selected Late Harvest Johannisberg Riesling, Victor Matheu Vineyards, a few major markets, scheduled for Nov. '77 release $8.00. Straw color; botrytis honey aroma is quite evident with some Riesling aromatics in the background; medium, rounded body with a slight oily texture; good botrytis flavors with good, firm acidity for balance; slightly sweeter than the above, but slightly richer as well.

1976 Chateau St. Jean, Mendocino Selected Late Harvest, Johannisberg Riesling, Cole Vineyard, a few major markets, $7.75. Still pale colored from recent bottling; again, rich, ripe fruit fragrances with spice and subtle botrytis character; medium-bodied; flavors mix apricots and slight honey-like qualities; firm structure with excellent sugar and acid balance; finishes sweet, but not as sweet, as its stated 4.8% residual sugar implies.

1976 Hacienda Wine Cellars, Sonoma Valley Late Harvest Johannisberg Rieslings, a few select markets, $5.25. Medium yellowish color; rich perfumed Riesling aroma with some botrytis honey-like fragrance; medium bodied, rounded, soft, and smooth textured; lovely botrytis fruit flavors again with some varietal perfume; full and somewhat sweet finish. An excellent bottle for the money.

1975 Firestone Vineyard, Santa Ynez Valley Johannisberg Riesling, a few major markets, $3.50. Pale straw with slight green highlight; lovely floral aroma with enticing fruit; medium-light bodied; melon-like flavors backed up with a hint of botrytis in the background; nicely balanced, final impression in this slightly sweet style. First-rate varietal.

1975 Joseph Phelps Vineyards, Napa Valley Johannisberg Riesling, major markets, $4.75. Light gold color; perfumed Riesling aroma with a good bit of botrytis evident; lovely varietal flavors with rich glycerine texture; fruity, honey-like flavors with sufficient acidity; long, delightful, rich finish. Should hold for several years.

1976 Robert Mondavi Winery, Napa Valley Johannisberg Riesling, major markets, $5.00. Medium straw color; floral aroma with some botrytis complexity; lovely fruity-floral flavors with a hint of honey; some spritz; rounded, yet firm on the palate with fine balance; refreshing, long finish. A heavier, stronger Riesling than the '75 due to some botrytis grapes. More suited for sipping or as a light dessert wine. Should also age well.

1976 San Martin Vineyards, Santa Clara Valley, Limited Vintage Johannisberg Riesling, select major markets, $3.49. Light gold with unusual highlights; highly aromatic wine offering varietal floral quality backed by a ripe apricot smell and then the botrytis honey fragrance; soft and smooth feel; richly flavored; combination of honey and apples; acidity provides ample structure; very sweet finish but with interesting flavors besides sugar. The most unusual wine tasted. Definite dessert wine for sheer decadence.

1975 Sonoma Vineyards, Estate Bottled, Sonoma Johannisberg Riesling, major markets $4.50. Pale straw with a little green tint; assertive floral fragrance of good intensity; light-bodied, with decent acidity; soft, fruity flavors with some charm; lingering, slightly sweet finish, but with definite Riesling character.

II. ABOVE AVERAGE

1975 Almaden Vineyards, Special Selection Johannisberg Riesling, national markets, $4.15. Straw colored; lively flowery aroma with some spiciness; medium-light bodies with good varietal fruity flavor; some acidity; finishes slightly sweet. Finest Almaden Riesling to date, other than the still delightful '75 Late Harvest wine.

1975 Alexander Valley Vineyards, Estate Bottled Alexander Valley Johannisberg Riesling, California markets, $4.00. Straw colored with green highlights; clean, soft fruity aroma; medium-bodied with rich fruit flavors and some spiciness; finishes on the sweet side, but does have some acidity for balance; refreshing, full aftertaste on the sweet end, but a well-made wine.

1975 Beringer, Late Harvest Sonoma Johannisberg Riesling, major markets, $4.50. Light yellow color; lovely flowery botrytized Riesling fragrance; rounded, slightly oily texture with botrytis flavors; sweetness is very evident; could use more acidity for balance; lingering sweet finish in which the Riesling floral sensation has the last word. A very good sweet dessert type wine for the money.

1975 Chateau St. Jean, Alexander Valley Johannisberg Riesling, Major markets, $5.25. Medium straw color; assertive, flowery aroma packed with fruit; medium-light body; good fruity-spicy flavors; some sweetness in the finish. Could use more acid for balance. Drink soon.

1976 Gundlach Bundschu, Late Harvest Sonoma Valley

VINTAGE MAGAZINE, JULY, 1977
ARTICLE BY NORMAN S. ROBY

Empire wines do well in tasting

By FRANK J. PRIAL
New York Times Service

Are California wines as good as European wines? Better? The argument goes on interminably. What's more, it is going to heat up. More and more European wine makers are coming to this country to study our methods and, strange as it may seem, some of our wines are beginning to find their way into European markets.

One of the best ways to find out what is going on is to hold blind tastings. Only 'one of the best' because blind tastings are not always accurate or fair. As, for example, when wines of the same year are compared even though California may have had a great vintage and France a poor one.

One of the best of these comparative tastings was held recently. It compared some superior late-harvest rieslings from California and Germany. Late-harvest rieslings have been a specialty in Germany for many years but are a relatively recent development in this country.

They are wines made from grapes that have been left on the vines well past the normal harvest time.

In Germany there are different levels of quality among the special late-harvest wines. The first level is spatlese, which means late harvest. Next is auslese, which means a late harvest of specially selected bunches of grapes, particularly those affected by the botrytis, called, in German, edelfaule.

Then comes beerenauslese, which means specially picked, late-harvest single grapes, and finally, there is trockenbeerenauslese, which refers to an infinitesimally small number of those specially selected individual grapes that are left on the vine until they are almost dried out (trocken means dry). A bottle of trockenbeerenauslese can sell for $175 and not lack for buyers.

Peter M.F. Sichel, an importer here whose family started in the wine business in Germany some 200 years ago, had been impressed by the quality achieved by some California wine makers in producing late-harvest rieslings.

So last week he gathered 16 bottles of rare wines, eight from Germany and eight from California, and invited some friends and colleagues for a blind tasting.

There were four "flights" of wines, as they say in the trade, four spatleses, four ausleses, four beerenausleses and four "trocks." The Federal Government will not let American wineries use the German designations such as spatlese and auslese, so the wines were paired with their German counterparts according to their sugar content, which is almost always listed on the label.

Each group of four wines included one from the Mosel, one from the Rheingau, one from the Napa Valley and one from either Sonoma or Mendocino counties. The tasting was billed as "informational," but of course, no one could resist rating the wines as they were tasting.

At the spatlese level, few tasters had any trouble identifying the origin of the four wines — Mosel, Rheingau, California — and it was generally agreed that the Germans outclassed the Californians. The more skilled tasters had no problem with the ausleses, either, but after that, except for a few gifted experts, it was rough going indeed.

The tendency was to pick what seemed to be the best and say it was a German wine. Unfortunately, the best was often a California wine.

The tasting clearly was a triumph for the American producers of late-harvest rieslings, and particularly for Richard Arrowood, the young wine maker at Chateau St. Jean, a Sonoma County winery that had a wine in each of the four groups. His wines were regularly assumed to be the finest of the German entries.

The unanswered question in this tasting was: How will the wines develop? All were very young — the 1976 vintage — and all should have considerable further development in the bottle. White wines generally do not age well. But these naturally sweet concentrated wines have been known to live and improve for 50 years. The German wines almost certainly will improve considerably over the next five years. How the California wines will fare, no one knows. Sichel vowed to find out. He put away samples of all 16 wines and he plans to re-create the tasting in 1983.

Here are the wines in the tasting: Spatleses: Chateau St. Jean Mendocino County selected late harvest from the Cole Ranch; Raymond Vineyard Napa Valley estate bottled; Waldracher Krone (Mosel), and Schloss Groensteyn spatlese Rudesheimer Klosterlat (Rheingau).

Ausleses: Chateau St. Jean Mendocino County selected late harvest from the Victor Matheu Vineyard; Burgess Cellars Napa Valley; Bernkastler Badstube (Mosel) and Eltviller Sonnenberg (Rheingau).

Beerenausleses: Chateau St. Jean Sonoma County individual bunch selected, from the Jade Mountain Vineyard; Freemark Abbey Napa Valley Edelwein Gold; Piesporter Goldtropfchen (Mosel) and Hochheimer Domdechaney (Rheingau).

Trockenbeerenausleses: Chateau St. Jean Alexander Valley (Sonoma) individual bunch selected, from the Robert Young Vineyard; Joseph Phelps Vineyards Napa Valley selected late harvest from the Stanton Estate; Zeltinger Sonnenkuhsr (Mosel) and Schloss Eltz from the Rheingau.

NEW YORK TIMES SERVICE
SYNDICATED ARTICLE BY FRANK J. PRIAL
SANTA ROSA PRESS DEMOCRAT
MARCH 30, 1978

(1977) "Pritchard Hill" Napa Valley Red Wine. The Beaujolais-like gaiety of this light red argues for early consumption, perhaps barely chilled. The wine is about 70% Gamay, and I find it considerably more charming at present than the more 'serious' but harder 1977 Napa Valley Gamay scheduled for release in September 1979.

1975 Napa Valley Cabernet Sauvignon. My enthusiasm for this superb, mouth-filling Cabernet remains as great as it was when I first looked at it last summer. Among other virtues it presents an extraordinarily long and subtle aftertaste, and it ranks with the finest Cabernets of an uneven vintage.

CHATEAU ST. JEAN. After tasting through the range of upcoming releases at Chateau St. Jean, I am again astounded at the brilliance with which winemaker Richard Arrowood handles such different varietals and styles of wine. As you scan my notes, just reflect on the challenge of making wines comparable in quality to the finest from Bordeaux, the Loire Valley, Burgundy, Alsace, the Rheingau -- and Champagne for good measure. Although Chateau St. Jean is hardly unique among smaller California wineries in the impeccability of its quality standards, it is rare to find this elevated level of achievement across such a broad varietal spectrum. I should warn you particularly in the case of this property that most of the wines are produced in very limited quantity and tend to sell out extremely rapidly after release; you should act accordingly, and to help you do so I have specified approximately when during the next twelve months each wine will reach the market.

1977 Fume Blanc (Forrest Crimmins Ranch). If California has ever produced a finer dry Sauvignon Blanc, it has certainly escaped my attention. Incredible intensity of varietal fruit harmonizes with zesty freshness in a manner I have found heretofore only in the best young Sancerres which the French keep for themselves. The Fume Blanc from Pat Paulsen Vineyard is perhaps more concentrated, but also a little heavy and alcoholic (13.5%) for my taste in this variety. Both are already on the market.

1977 North Coast Vin Blanc. Always a favorite of mine when it appears each summer, this blend in 1977 offers a delightful freshness, yet complexity from the several varieties employed in its composition. Its dry finish makes the wine easy to drink, and you would be well advised to lay in a supply for summertime enjoyment. The release price will be about $3.

1976 Chardonnays. Chateau St. Jean produced six different vineyard-designated Chardonnays in 1976; two are already available and the other four will come to market between summer and late fall. The bottling from McCrea Vineyards is the richest and most Montrachet-like, though endowed with enough acid to prevent its richness from cloying; Wildwood offers fine varietal fruit, lovely balance and an intriguing aftertaste with hints of butterscotch; Riverview impresses with a Puligny-like nose and a round, full style; Beltane presents an intensity of Chardonnay flavors almost spicy in their concentration. All four are superb Chardonnays; my personal preferences are indicated by the order in which I have mentioned them.

1977 Sauvignon Blanc (Demi-Sec). Considerably less sweet (2.7% residual sugar) than the late-picked Rieslings in the winery's line, this delightful bottling reminds me a bit of fine Muscat. Its style suggests service either as a light dessert wine or as an unusual aperitif. Summer release.

1977 Gewurztraminer (Late Harvest). A deep gold color and a superb, almost exotic late-picked nose recall the great 'recolte tardive' Gewurztraminers of Alsace; sweetness here is not nearly as prominent as is concentration of varital character. Summer release.

1977 Johannisberg Rieslings. All of the wines yet to be released display varying degrees of 'late-picked' character. Victor Matheu Vineyard (Late Harvest) would qualify technically as Spatlese were it a German wine, yet it reminds me of Auslese in the beauty of its honey-apricot aromas, its well balanced body, its extraordinary length on the palate. In the Auslese category (definitionally) are the Selected Late Harvest Rieslings of Belle Terre and Robert Young vineyards; both show the concentration of Riesling personality which only heavy botrytis can produce, though the Robert Young is much the richer and sweeter of the two. (Incidentally, these two wines will be available only in California, while a comparably impressive Selected Late Harvest (Cole Ranch) will be marketed exclusively out of state.) In 1977 the Robert Young vineyard also yielded

Wine Press

BY HANK RUBIN

Wine Press welcomes comments and questions. For personal reply, send self-addressed stamped envelope. Letters of general interest will be printed as space allows. Address letters to Wine Press, Bon Appétit, 5900 Wilshire Blvd., Los Angeles, California 90036.

My husband and I recently began experimenting with wine. We find our tastes leaning toward very dry wines, both white and red. Could you recommend some in the price range of $4 to $25? I know this is a very wide range, but we enjoy variety, and would like to have wines on hand for every occasion, from dinner parties to everyday use.

Suzanne Albaugh
Mingo Junction, Ohio

Herewith some recommendations:

Whites

From France: Muscadet; White Burgundies such as Macon, Saint-Véran, Meursault, Chambolle-Musigny; Alsatian wines such as Riesling and Gewürztraminer

From Italy: Pinot Grigio, Chardonnay

From California: Chardonnay, Chenin Blanc (only if labeled "dry"), Sylvaner

Reds

From France: Bordeaux, especially from Pauillac, Saint-Julien, Saint-Estèphe, Medoc and Graves; wines from the Rhône Valley, such as Côtes-du-Rhône, Hermitage

From Italy: Chianti, Barolo, Gattinara

From California: Cabernet Sauvignon, Barbera, Pinot Noir, most Zinfandels

I hope this helps. Please keep in mind that there is considerable variation in winery style and that some wines vary from vintage to vintage; in general, though, these suggestions will hold true for you.

I know my question will seem strange, but I've been pondering it for some time and finally decided to ask.

Are you more likely to suffer from a hangover (or other post-imbibing malaise) as a result of drinking an inexpensive jug wine than if the wine cost $20 a bottle? In other words, might the less expensive ingredients have more of a tendency to make you sick?

Jack Halliday
Grand Rapids, Michigan

The only simple answer to your question is that hangovers are caused by alcohol, and jug wines contain no more alcohol than do expensive wines—in fact, they often contain less. Beyond this flat statement, however, there are a number of observations that can be made, both for and against jug wines.

Some of the discomfort that people attribute to drinking alcohol is really an allergic reaction. Jug wines actually should offer protection against allergies for several reasons, including the following:

1. Jug wines are made from inexpensive, high-yielding grape varieties. High-yielding grapes contain a higher percentage of water and conversely a lower concentration of fruit extracts and flavors than do the lower-yielding varieties. The wines made from them repeat this pattern of high water content and low concentration, and should, therefore, contain less of whatever might provoke allergic reactions in drinkers.

2. Jug wines are more heavily processed than are expensive wines. This means that they are more heavily filtered, a process which should further screen out allergens.

3. Inexpensive red wines are kept in contact with the grape skins for a shorter time than are quality red wines, and consequently absorb fewer tannins and other extracts present in the skins. This again probably reduces the amount of potentially allergy-causing material present in the wine.

Notwithstanding this apparent defense of jug wines, there's no denying that they seem to cause more trouble than superior wines. And the source of this misconception, I believe, is that we tend to drink more wine when it is cheap and plentiful. After all, you rarely see anyone gulping glass after glass of a $20 Bordeaux. Fine wines are meant to be sipped and savored, whereas the mere quantity of wine in a jug is an invitation to keep on drinking.

I have been given two sweet wines, one from California called Chateau St. Jean Johannisberg Riesling, Selected Late Harvest, Cole Ranch, 1977 and one a German Geisenheimer Mönchspfad Riesling, Beerenauslese, 1976. I'm told that both wines are exceptional, but before I try them, I would appreciate a comparison if you would be so kind. Also, can you recommend a special dessert to go with each of them?

John J. Reilly
Petersburg, Virginia

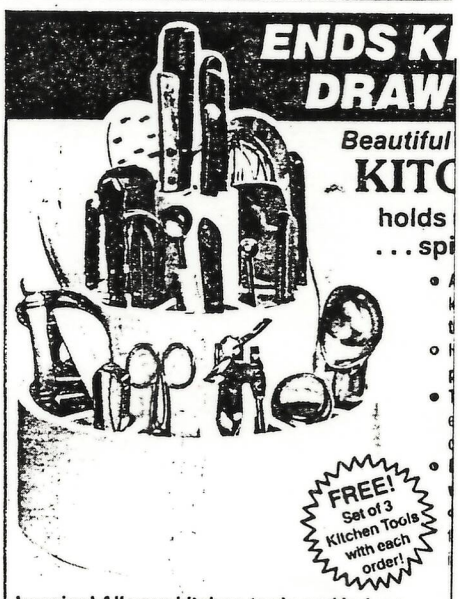
Chateau St. Jean is a small winery that separates the wines from different vineyards, identifying each with the vineyard name of its origin. In their Cole Ranch '77 Johannisberg Riesling they have a very good wine that is sweet and fruity. It is, however, the equivalent of a German Spätlese, which, on the German scale, places it two quality grades below your Geisenheimer, which is a Beerenauslese. It should be close to its peak during the period 1982 to 1983.

The 1976 Geisenheimer is a much richer wine that will not reach its drinking peak until about 1988 or 1990. Incidentally, in many vintages Chateau St. Jean does produce a wine that is the equivalent of the Beerenauslese classification.

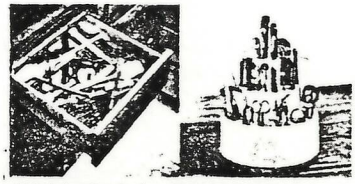
As for a dish to go with these sweet wines, I would prefer to err on the side of simplicity. A plain pound cake or a beautiful piece of fruit would be my choice. If the dish is too elaborate, frequently the wine and the dessert will detract from each other.

WINE PRESS
continued from page 105

ENDS K
DRAW
Beautiful
KITC
holds
. . . spi



Imagine! All your kitchen tools and knives close at hand, on a revolving carousel!



All this clutter — fits neatly into this!

ENJOY IT SOONER! CALL TOLL FREE 800-621-5199

US Patent Pending. Garden Way Catalog. Charlotte, Vermont 05445

shipping is FREE! Plus FREE GIFT with each.
CT & VT residents please add appropriate sales tax.
☐ I enclose $_____ check or money order.
☐ Please charge this to: ☐ VISA ☐ Master Charge
Card # _____ Exp. Date _____
Mr. Mrs. Miss Ms. _____
Address _____
City _____ State _____ Zip _____

- Pineau de la Loire. Chenin Blanc by its alternate name is sweet summer sipper of engaging fruit flavors.
- Tinta Madeira Port. Too often overlooked. A smooth, fairly complex dessert wine of ruby color but tawny taste. Late-bottled vintage Port 69 is more like conventional Ruby.

Also: Champagne (as good as Charmats get), Chablis, Chateau LaSalle (light sweet Muscat which is much favored by aunties).

Cilurzo & Piconi Temecula. T NYR

Partnership of Vincenzo Cilurzo and John Piconi families planted first vineyard in Temecula district in 1968, but did not start winery until 1978. First crush from 40-acre property yielded Cabernet Sauvignon and Petite Sirah; with 79 came a dark rosé blended from Chenin Blanc and Petite Sirah and dubbed Chenite. Current volume 1,800 cases *en route* to 4,000 maximum goal. Inaugural vintage now on market only in California at $6.50.

Ciriaco Borelli Winery

See BORELLI WINERY, CIRIACO.

Claret

Generic label term little used now to describe dry red wines.

Clarksburg

Town and emerging vinegrowing district w. of LODI in YOLO COUNTY, in the delta of the Sacramento River. It is home to two wineries.

Clos du Bois Sonoma. T **→***

Well-established label of Frank Woods covers wines from his 300 acres of vines, most of them in DRY CREEK VALLEY, some in ALEXANDER VALLEY. After several years of operating in leased cellar space, permanent cellar went up on n. side of HEALDSBURG in time for 80 vintage. Roster includes only Chardonnay, Gewürztraminer, Johannisberg Riesling, Cabernet Sauvignon, and Pinot Noir. Program is to make age-worthy wines, but to hold them from release until mature. Current production in 40,000-case range. Prices $6.25–$9.50, to $15 for Private Reserve. Well regarded for:

- Gewürztraminer. Excellent varietal character without becoming coarse. Off-dry (1.3% r.s.), but still crisp enough to mate well with food.
- Cabernet Sauvignon. Good herbaceous varietal flavors with variable but never overwhelming touches of oak. (First Release bottling spends less time in wood than Second Release.) Typically soft tannins of RUSSIAN RIVER VALLEY allow pleasurable early drinking, though wines appear to age well. 74 75

Clos du Val Wine Co. Napa. T ***

The property of a French family was an overnight success with first vintage, 73. Under direction of Bernard Portet, it has gone from strength to strength. Cabernet Sauvignon comes from winery-operated vineyards near the cellars in STAG'S LEAP area e. of YOUNTVILLE; Zinfandel from same area and hill vineyards e. of ST. HELENA; recently introduced Chardonnays are from grapes purchased in s. half of valley. Bottlings in Portet's preferred style are labeled Clos du Val; those in plainer vein are called Granval. Annual production approaches 25,000 cases. Prices $7.50–$10 for Clos du Val, $5.50–$7.50 for Granval.

- Cabernet Sauvignon. A soft, supple wine of early drinkability partly through complicating and softening proportion of Merlot, partly through winemaking technique. Tends to be best from cooler years. 74 75 77

- Zinfandel. Antithesis of Cabernet. Richly flavored, uncommonly tannic, and heady (usually about 14% alcohol). Hard to know whether to drink early for freshest fruit flavors or wait for pieces to come together. 74 76

Cloverdale

Town in RUSSIAN RIVER VALLEY toward n. boundary of Sonoma County. Home to four wineries.

Cocktail Sherry

Name for relatively dry sherry-type. Synonymous with DRY SHERRY. Generic, with no requirement as to grape varieties.

Cold Duck

Label term for sparkling wine in which native Concord should be present by tradition, but may be omitted for lack of regulation. Enjoyed tremendous vogue in late 1960s; but is now fading rapidly.

cold-fermented

Common practice in producing white wines, especially those with perceptible sweetness. Fermentors with refrigerator jackets or coils hold temperature during fermentation at 45°–60°F rather than allowing them to reach natural 70°–80°F. Technique retains freshness of fruit flavor and allows fermentation to be stopped with cold rather than a chemical (sulfur dioxide).

Cole Ranch

Independent 40-acre vineyard in MENDOCINO COUNTY; designated as source on labels of earlier CHATEAU ST. JEAN Johannisberg Rieslings and current FETZER Johannisbergs.

Coloma Wine Cellars San Joaquin. T,D *

Small firm with headquarters cellar on n. side of LODI. Sells plain everyday wines at modest prices through its own outlets around California. Prices $2.25–$4.

Concannon Vineyard Alameda. T **

One of the LIVERMORE VALLEY'S finest names before Prohibition continues today as a well-regarded label. The cellars and 180 acres of vines flank LIVERMORE city to the e. Owned now by veteran winemaker and wine merchant Agustin Huneuus, the property still is managed by Jim Concannon of the founding family. Annual production is about 75,000 cases, mostly from own vines but also partly from grapes purchased in CLARKSBURG and AMADOR COUNTY. Prices $3.29–$9. Best regarded for:

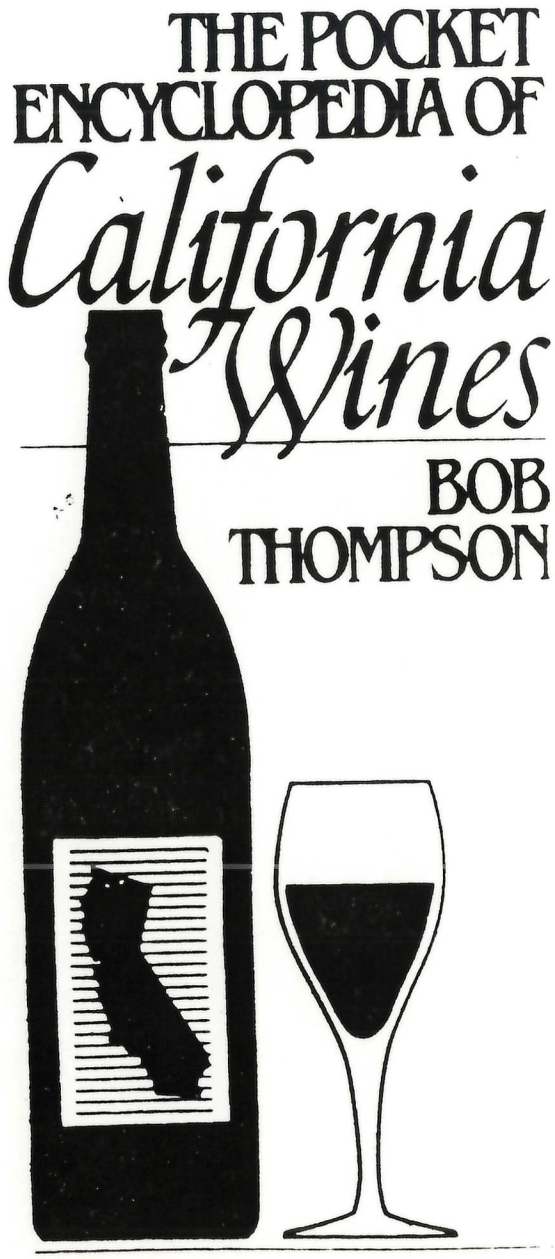
- Sauvignon Blanc. From winery-owned grapes, a soft, easy wine of modest varietal character in recent seasons.
- Petite Sirah. Also from estate grapes, a fat, velvety wine. Apparently Livermore growing conditions naturally temper the rough qualities of this variety without robbing the wine of age-worthiness. The Concannons were among the first to bottle Petite Sirah as a varietal in the mid-1960s.
- Zinfandel Rosé–ST. AMANT VINEYARDS. Dry, richly flavorful wine from Amador grapes.
- Rkatsiteli. From Russian grape variety, a dry, tart white neutral enough in fruit flavors to go well with fish.

Also: Cabernet Sauvignon (the only Livermore appellation wine of this variety), Muscat Blanc.

Congress Springs Vineyards Santa Clara. T **

In steep hills w. of SARATOGA, partner-winemaker Dan Gehrs barrel ferments tiny lots of Chenin Blanc, Pinot Blanc, Semillon, Cabernet Sauvignon, Pinot Noir, and Zinfandel. Ten acres at winery, another 60 leased nearby. Self-imposed restriction to local grapes is a gesture toward preserving SANTA

720 Wor



10

THE POCKET ENCYCLOPEDIA OF CALIFORNIA WINES
BY BOB THOMPSON. 1980 EDITION. SIMON & SCHUSTER

II. WHAT IS THE HISTORICAL OR CURRENT EVIDENCE THAT THE BOUNDARIES OF COLE RANCH ARE AS SPECIFIED IN THIS APPLICATION?

Although the viticultural history of the Cole Ranch is comparatively brief, it is a distinguished one. Planted on virgin vineyard soils in 1973 to Cabernet Sauvignon (32 acres) and Johannisberg Riesling (18 acres), and expanded in 1977 through 1981 with Chardonnay (11 acres), the grapes have found a ready market and warm reception from a growing list of wineries: Chateau St. Jean, Fetzer Vineyards, Parson's Creek Winery, Souverain Cellars, Navarro Winery, Husch Vineyards, Frei Brothers Winery and Dolan Vineyards.

As evidenced by the narrative and exhibits to be presented in the next section, Cole Ranch is isolated by geography from other viticultural areas and extremely limited in size by both topography and soils.

III. WHAT GEOGRAPHICAL FEATURES DISTINGUISH COLE RANCH FROM THE SURROUNDING AREAS?

Topography

Separated from the nearest vineyard by 1½ miles and 800 feet in elevation and from the main vineyard area in the Ukiah Valley by 2½ miles and 900 feet in elevation, Cole Ranch has a unique geographical setting. It is nestled in a narrow coastal mountain valley 25 miles from the Pacific Ocean. The valley floor elevation of 1400 feet above sea level makes Cole Ranch one of the highest altitude vineyards in the north coastal area of California.

Soils

The soils of Cole Ranch range from deep gravelly clay loam to shallow, gravelly silty clay. Specific soil types identified by a soil survey conducted by the Soil Conservation Service of the U.S. Department of Agriculture are Cole Loam, Maxwell Variant Clay, Pinole Gravelly Loam, and Bearwallow Series Loam.

Climate

With the assistance of the Cooperative Extension Service of the University of California, a thermograph study was conducted on the Cole Ranch site for the growing season (April through October) of 1972. Using standard procedures and calculations, 2667 degree days of heat summation were accumulated. When correlated to data for the same period

from the Hopland Field Station of the University of California, and adjusted for variance from historic norms, the Cole Ranch normal heat summation units were computed to be 2868 degree days.

When compared to degree days found in other Ukiah area vineyards, it is evident that the Cole Ranch has a unique climate.

MONTHLY AND TOTAL DEGREE DAYS
FOR VARIOUS LOCATIONS IN MENDOCINO COUNTY

LOCATION	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	TOTAL
Ukiah-Weather Bureau	180	375	531	735	704	582	353	3460
Potter Valley	165	358	519	708	695	570	326	3341
Hopland-UC Vineyard	90	341	489	679	676	528	310	3113
Lake Mendocino	93	264	492	663	682	561	329	3084
Redwood Valley	81	295	453	645	645	501	295	2915

(Source for the above data: The Climate of Mendocino County; Mendocino County Farm and Home Advisors Office)

Cole Ranch	32	300	516	667	700	420	233	2868

Degree day totals for the entire growing season have proven significant for wine grape quality. The distribution of heat throughout the growing season is also very significant. Compared to neighboring areas, the Cole Ranch season starts with a very cool spring, begins to catch up on heat in June, July and August, and then is markedly cooler in September and October.

Cole Ranch is always one of the last Mendocino County vineyards to finish picking. A long, slow, ripening period with warm days and cool nights is an important factor in wine quality. The grapes reach full maturity with good sugar/acid balances.

Rainfall

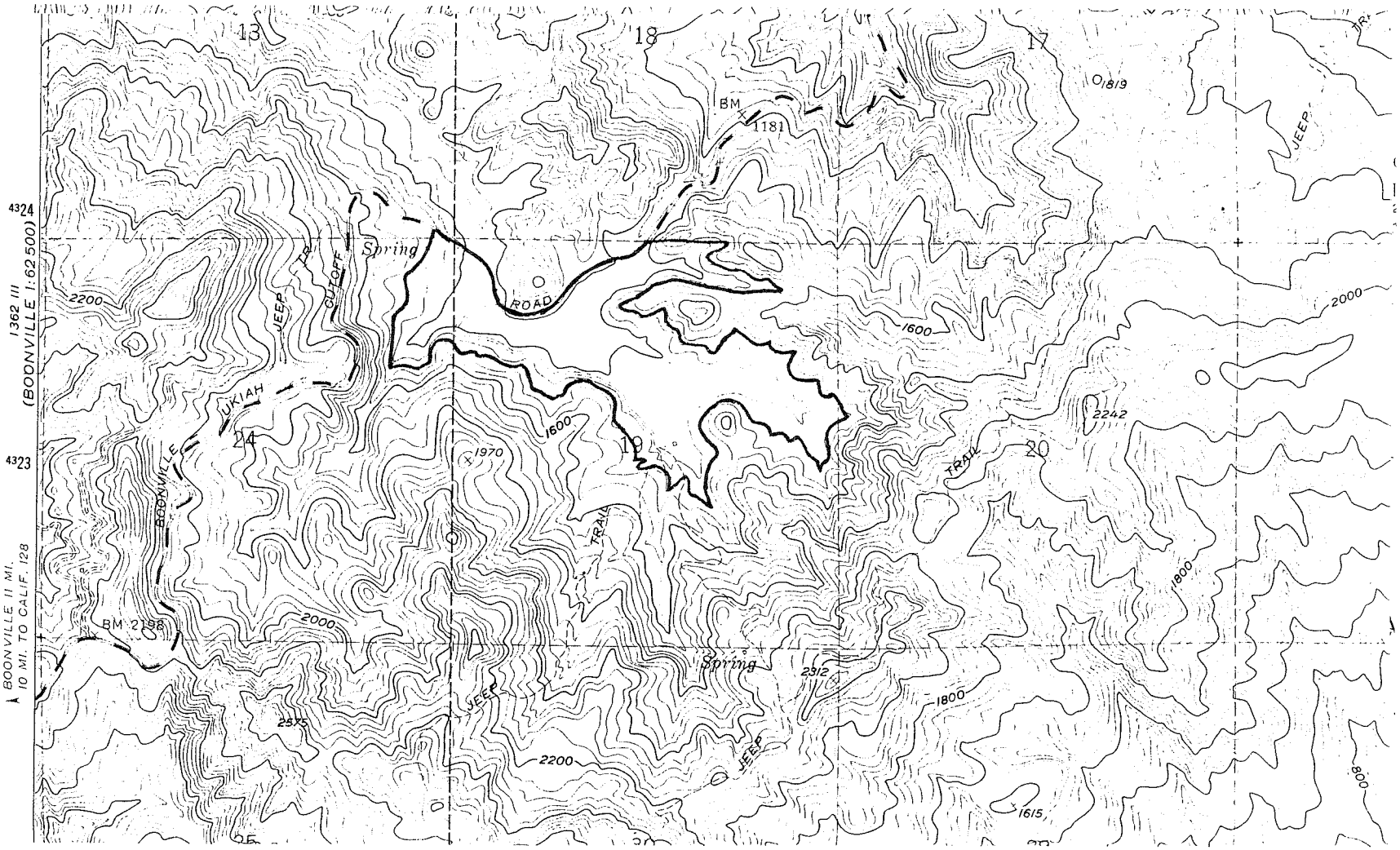
The coastal mountain setting of Cole Ranch yields annual rainfalls that are normally in the 40-45 inch range. The Ukiah average annual rainfall is 32 inches.

IV. WHAT ARE THE SPECIFIC BOUNDARIES OF COLE RANCH?

Please refer to the enclosed map:

Elledge Peak Quandrangle
California-Mendocino County
7.5 Minute Series (Topographic)

Refer to the southeast corner of Section 13, Township 14N, Range 13W. The point of beginning is the intersection of Contour Line 1480 Feet with the Boonville-Ukiah Cutoff Road. Follow Contour Line 1480 Feet southerly, then easterly, then northerly to its first intersection with the north line of Section 19. Proceed due west on the north line of Section 19 until it intersects the Boonville-Ukiah Cutoff Road. Proceed westerly on this road to the point of beginning.



13
18
17
BM
1181
1819
JEEP
4324
1362 III
(BOONVILLE 1:62 500)
Spring
ROAD
CUTOFF
JEEP
TR
2200
1600
2000
UKIAH
BOONVILLE
24
19
20
1970
1600
2242
TRAIL
4323
BOONVILLE 11 MI.
10 MI. TO CALIF. 128
BM 2198
2000
TRAIL
1800
Spring
2312
JEEP
1800
2575
2200
JEEP
1615
800

STATEMENT OF NEIGHBORING PROPERTY OWNERS

We, the undersigned, are owners of property neighboring the John and Barbara Cole vineyard. Our properties include small areas of the herein described Cole Ranch. We fully support this petition for an American Viticultural Area to be named Cole Ranch.

Marcus Mehtonen
Wanda O. Mehtonen
4/1/81

Mr. and Mrs. Marcus Mehtonen
6001 Ukiah-Boonville Road
Ukiah, CA 95482

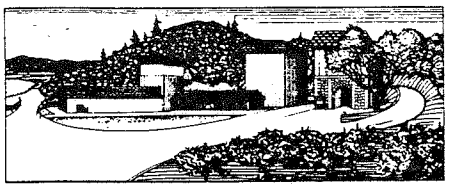
Sanford D. Groscup april 3-1981

Jane S. Groscup April 3, 1981

Mr. and Mrs. Sanford D. Groscup
5460 Broadway
Oakland, CA 94609

Fetzer Vineyards

P. O. Box 227 • Redwood Valley, California 95470
Telephone (707) 485-7634



FINE VARIETAL WINES

March 3, 1981

TO WHOM IT MAY CONCERN:

SUBJECT: COLE RANCH

Fetzer Vineyards has purchased grapes from the Cole Ranch located on the Boonville Road approximately four miles west of Highway 101 since 1977. In 1978 we purchased 33 tons of Johannisberg Riesling and 6½ tons of Cabernet Sauvignon as experimental lots. We found the grapes and resulting wine to be of excellent quality. The 1978 Riesling was of such a high quality that we bottled the wine separately with its own vineyard designation. We then established a 3-year contract with John Cole for the purchase of Cabernet Sauvignon, Johannisberg Riesling, and Chardonnay grapes.

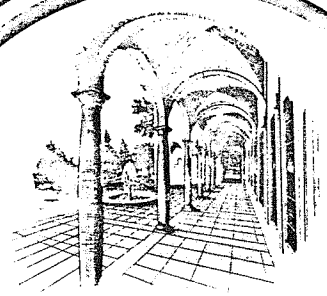
We have found the successive vintages to be excellent and have singled out other vintages for possible vineyard-designated bottlings.

We have found the area of the Cole Ranch to produce exceptionally well balanced grapes at harvest. We believe this is due to its unique micro climate composed of high elevation, cool nighttime temperatures, valley setting, and sun exposure. The Cole Ranch has consistently produced grapes of high (balanced) acids and low (balance) pH, coupled with ideal sugar maturity.

We strongly recommend a special vineyard appellation be granted the Cole Ranch, as it is the most unique ranch in the Ukiah area, in my opinion.

Paul E. Dolan
Winemaker

jb



Chateau St. Jean

VINEYARDS AND WINERY

March 27, 1981

Mr. John D. Cole
Cole Ranch
1860 Wildwood Road
Ukiah, CA 95482

Dear John:

We are pleased to have this opportunity to write in support of your petition for Cole Ranch to become an American Viticultural Area.

Our relationship during and since the years we purchased grapes from you has always been one of mutual openness, respect and friendship.

During the period 1975 through 1977 we purchased all of your Johannisberg Riesling. The wines we produced from these grapes were unique; enhanced by tart, fruity characteristics and an unusual cinnamon-clove flavor. We were so pleased with the results that we decided to keep the wine separate and place your vineyard name on the label. In fact, we named your vineyard the Cole Ranch!

Undoubtedly the special micro-climate you have is a major contributing factor in the resulting wines. Most specifically, I would cite your mountain location with its high elevation and cooler nights. The well-balanced grapes you delivered to us yielded unique wines that fit well into our program.

Sincerely,

Bernard Fernandez, Jr.
Director of Vineyard Operations
Chateau St. Jean

BF:lh

8555 SONOMA HIGHWAY POST OFFICE BOX 293 KENWOOD, CALIFORNIA 95452 TELEPHONE (707) 833-4134

John D. Cole II
[redacted]
Ukiah, CA 95482

February 17, 1982

Chief
Regulations and Procedures Division
Bureau of Alcohol, Tobacco and Firearms
P. O. Box 385
Washington, DC 20044

With reference to Notice No. 400

Dear Sir:

With this letter I am submitting additional information in support of our April 1, 1981 petition for an American Viticultural Area to be named "Cole Ranch".

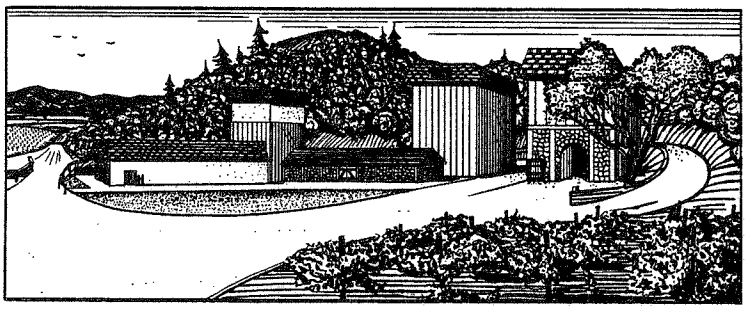
Thank you for your consideration.

Sincerely yours,

John D. Cole II

SUPPLEMENT TO:

I. HOW IS THE NAME "COLE RANCH" LOCALLY AND NATIONALLY KNOWN?



FETZER

1979

COLE RANCH

MENDOCINO

CABERNET SAUVIGNON

PRODUCED AND BOTTLED BY

FETZER VINEYARDS

REDWOOD VALLEY, CALIFORNIA, U.S.A.

ALCOHOL 12.8% BY VOLUME

1979

MENDOCINO CABERNET SAUVIGNON

COLE RANCH

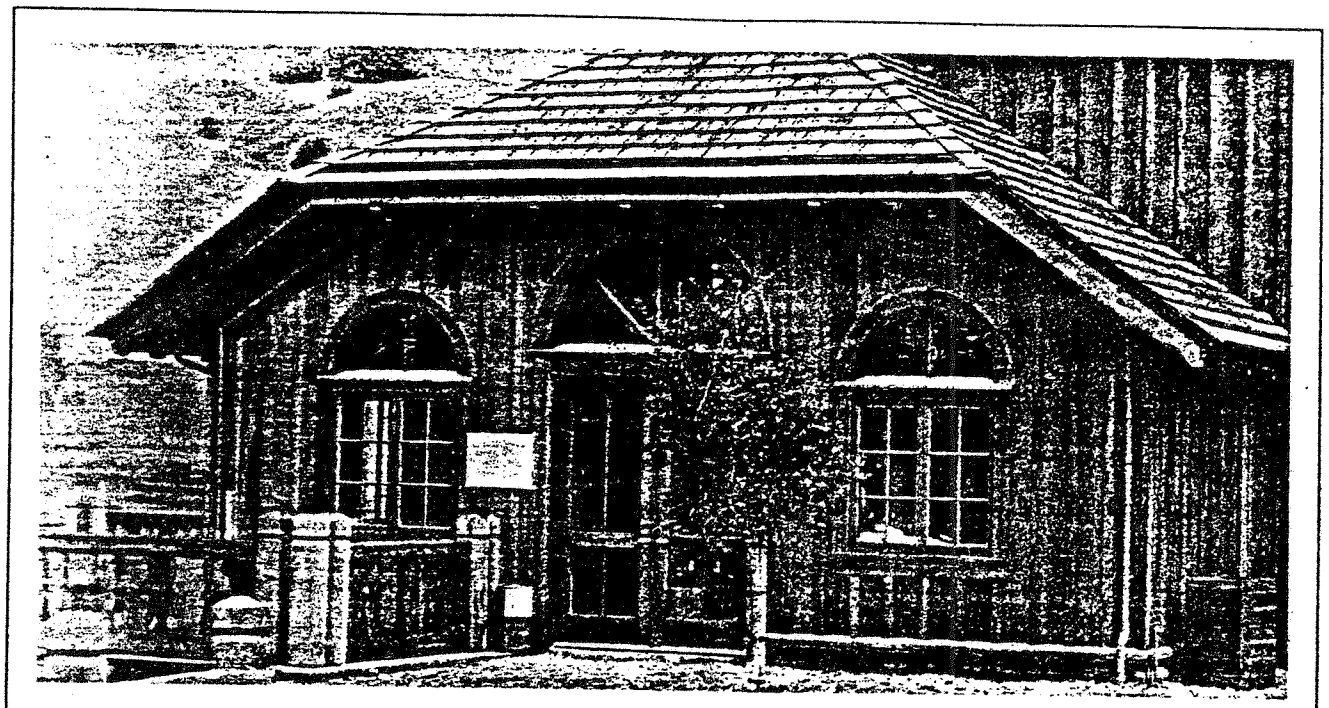
THERE IS ONLY ONE VINEYARD ON THE BOONVILLE GRADE BETWEEN UKIAH AND BOONVILLE IN MENDOCINO COUNTY: THE COLE RANCH. AT AN ELEVATION OF 1400 FEET, THIS 500-ACRE RANCH HAS 61 ACRES OF VINES, MOST OF WHICH ARE CABERNET SAUVIGNON AND JOHANNISBERG REISLING WITH APPROXIMATELY 5 ACRES OF CHARDONNAY. THE CABERNET SAUVIGNON IS NOT IRRIGATED, AND THESE 8-YEAR-OLD VINES HAVE DEVELOPED A HEAVY ROOT STRUCTURE, DIGGING DEEP INTO THE VALLEY SOIL OF GRAVELLY CLAY LOAM, SEARCHING FOR BURIED MOISTURE. THE VINEYARD, NESTLED IN A NARROW MOUNTAIN VALLEY, REMAINS COOL DURING THE FINAL RIPENING MONTHS OF SEPTEMBER AND OCTOBER, ALLOWING THE GRAPES TO RIPEN SLOWLY AND EVENLY.

IN 1979, THE CABERNET SAUVIGNON GRAPES FROM THE COLE RANCH PRODUCED ONE OF THE FINEST CABERNET SAUVIGNON WINES OF THE VINTAGE. THE GRAPES WERE HARVESTED AT 24.4° BRIX. AFTER FERMENTING TO 3.0° BRIX, THE WINE WAS PRESSED, RACKED AND CONTINUED TO FERMENT UNTIL DRY. THE WINE WAS AGED IN AMERICAN OAK BARRELS FOR 12 MONTHS AND WAS FILTERED ONLY ONCE BEFORE BEING BOTTLED IN MAY 1981. THIS WINE HAS BEEN SELECTED AND RESERVED FOR ITS FIRM STRUCTURE, DEFINED VARIETAL CHARACTER AND INTRIGUING SUBTLETIES.

John E. Fetzer

FETZER VINEYARDS

COLE RANCH APPELLATION LABEL



Navarro Tasting Room

Anzilotti, at Eagle Rock Ranch, is the vineyard of John Scharffenberger, whose 30 acres of Zinfandel have been masterfully handled by the Fetzer crew. Also said to grow the best strawberries in the valley, Scharffenberger is prepared to start a small winery, which will produce 25,000 cases of Mendocino sparkling wine from Pinot Noir and Chardonnay (which he will buy).

The southern end of Ukiah belongs to Parsons Creek and Tyland Vineyards. Whereas Parducci suggests that wineries of the next decade will have to concentrate on just three or four varietals, Parsons Creek has done him one better. Operated by Jess Tidwell and Hal Doran, Parsons Creek makes but three wines, and all of them white. Taking advantage of the wealth of grapes available from the broad variety of Mendocino microclimates, Tidwell and Doran grow no grapes. "We'd rather spend the time and money trying to make the best bottle of wine we're capable of," says Tidwell.

Down the road, around the corner, and up McNab Valley is Tyland Vineyards, owned by the furniture and construction Tijsseling family. The 1980 vintage Johannisberg Riesling and Gewürztraminer reflect winemaker Don Baker's commitment to cold fermentations (40-45° F. for whites, 50-55° F. for reds). The 300 acres planted to vineyard are 85% reds.

At the Sanel Valley, around Hopland, it was hops that gave way to grapes. At Hopland, Fetzer's tasting room is artfully set in an old schoolhouse; a mile south is the Milano Winery of Greg Graziano and Jim Milone, tucked into a formerly forlorn hop kiln. Graziano and Milone are third generation Mendocino grape growers and youthful advocates for the county. "We get lots of sunshine, our warm days cool off quickly, and there is a wide range of microclimates," says the black-bearded Graziano. "The area is so mountainous that you can go from Region I through Region IV, all in the same county. The only trouble is that 60% of our fruit is still crushed elsewhere. We need at least thirty wineries here, maybe fifty!"

In a slanting meadow along the pass connecting Ukiah and Anderson valleys in the vineyard of John Cole. Aside from being a well-tended piece of vineland, it happens to have produced the finest Cabernet Sauvignon I've yet tasted from Mendocino County. In barrel at Fetzer, this 1978 Cabernet is rich with round, exquisite bell pepper fruit and the promise of a long life.

Now producing about a tenth of the county's fruit, the Anderson Valley has been pretty much Edmeades territory since they got started in 1972. Opal, Rain, and Whale wines *(generic–editor)* aside, rangy winemaster Jed Steele is gearing up some dazzling Zinfandels from dry-farmed hillside vineyards. *(Still in barrel–ed.)*

The valley proper, however, is home to the early varieties — namely Gewürztraminer, Chardonnay, and Pinot Noir — the province of Ted Bennett and Deborah Cahn at Navarro Vineyards and gaining rapidly at Husch Vineyards (now owned by the Oswald family). The Navarro wines show depth of fruit with firm control, while young Hugo Oswald III walks a more narrow, austere line, especially with his Chardonnay.

Three others have found the appeal of the Anderson Valley strong enough to start wineries, one on the valley floor, the others on higher ground. None of the three — Mountain House, Greenwood Ridge, and Lazy Creek — have wines readily available, but the last has already signed on for distribution with the Somerset Wine Company. Intriguing for a winery that crushed just six tons in 1980.

A decade ago there were but two Mendocino wineries to promote any kind of local pride. Today there are nearly a dozen and a half, with more waiting only for the right cue to move onstage. The vinelands are there, improving vintage by vintage. The increasing attention paid to appellations of origin by consumers, coupled with new winemakers eager to create a broad range of wines with character from carefully-tended fruit, are the benchmarks of Mendocino's winegrowing maturity.

VINTAGE MAGAZINE, APRIL, 1981
ARTICLE BY RICHARD PAUL HINKLE

grow the best Carignane in the north coast, but so what? My parents grow wonderful Carignane, but every year the pressure becomes greater to get it sold. Our land is too valuable to grow Carignane. They can grow it just as well in the San Joaquin Valley."

To help keep the best of Mendocino's fruit in the county, Milone and Graziano joined resources in 1977 to bond their Milano Winery—the name is a combined version of their last names—in a retired hop kiln near Hopland. "This county has great potential for growth in quality winegrowing," says Graziano. "We get lots of sunshine, our warm days cool off quickly, and there is a wide range of microclimates. The area is so mountainous that you can go from Region I through a Region IV, all in the same county."

Graziano and Milone do particularly well with Zinfandel, a variety that is a consistent producer of distinctive wines in Mendocino. Milano's Zinfandel 1978, Garzini Vineyards (Redwood Valley) is a superb, stylish example of what Zinfandel can be. A rich, briary-berry nose leads to a full but not ponderous fruitiness and a tart peppercorn finish. The Pacini Vineyard has yielded powerful, high alcohol Zinfandels for Milano, the '78 finished with a touch of residual to tone down its 15.5% alcohol, the '79 (in barrel) thick with berry, chalk, and peppercorn nuances.

About ten miles up the road, occupying four modules in an industrial park on the south side of Ukiah, is the Parsons Creek Winery of Jess Tidwell and Hal Doran. Like Milano, Parsons Creek owns no vineyards, choosing instead to reap the benefits of increasing attention to quality by local growers.

Parsons Creek produces only three wines, all white and all field crushed and pressed. "A lot of the work that is normally done in the winery, we do in the vineyard," says Jess Tidwell from behind bright blue eyes and a long red beard. Which makes for a clean, well organized winery facility that requires less space and less maintenance. "We'd rather spend our money trying to make the best bottle of wine we're capable of. We spend top dollar for grapes and have good winemaking equipment, but we're not willing to put anything into a fancy chateau that won't improve our wines."

Partner Hal Doran handles sales and marketing. "By concentrating on just a few wines, we can more easily build a sound reputation," he says. "Women are buying more wines now, so the market is good for white wines. Where a man might buy a cigar and a big Cabernet or Zinfandel, the women who are buying wine tend to buy something a little more subtle, something to go with the foods they're purchasing. That usually means something light, fruity, and varietal."

Their first vintage, in 1979, produced a fruity, varietal Chardonnay, a cinnamon-spiced Gewurztraminer of 4% residual sugar, and a well-defined, apricot-fruited Johannisberg of great depth and balance, finished at just 1% sugar. With the '80 vintage they've produced two lots of Chardonnay—one in the fruity style, the second with more body and more oak—that will probably remain separate, though sample blends are being examined.

In many respects, Mendocino County has suffered under the same identity handicap that once plagued Sonoma and still hurts Lake County. Like Lake, Mendocino is geographically removed from the mainstream; like Sonoma, most of Mendocino's fruit appeared as wine under a more general appellation, occasionally under "North Coast," more often under "California." Being out of the way, however, it lured the resolute, the rebellious, and the fiercely independent—just the sort of folk to set things right.

The person who has done more than any other to promote "Mendocino" as an appellation of origin has been making wine in the county longer than any other. Square-jawed, "Mr. Integrity," John Parducci is a man as outspoken as he is well loved by his colleagues. If Harry Truman was the wellspring of plain speaking, then Parducci is its greatest exponent. There is never the slightest notion of subterfuge in a conversation with John; which should tell you all you need to know about the man.

"I thought 1979 was the worst year we'd ever had, with the severe heat at harvest, but that was a baby compared to 1980. I never worked so hard in my life. The reds were disastrous. Chardonnay will be the best we have from 1980."

Thus is Parducci's capsule report on the last vintage, though it's common for him to have reservations about every vintage until his wines are safely tucked into bottle. Gazing into his crystal ball, Parducci sees change in the offing. For one thing, even wineries the size of Parducci (300,000 cases a year) will begin to concentrate on fewer varietals. "Parducci will eventually produce three or four varietals. That's just demand. Everybody wants Chardonnay. Our Gewurztraminer goes out the door as fast as we can bottle it. The growers won't listen to us now, but later on they'll be forced, by bonuses, to plant specific varieties."

A proponent of low alcohol wines, he's been working for years with Texas winegrower, Bobby Smith to investigate the potential of hybrids in California, planting two rows each of five varieties in 1978. "Light, grapy, low alcohol wines are the future of California wine," he says. "American wine drinkers cannot afford the high alcohol, heavily oaked wines. Business people, for example, want a bottle of wine for lunch nowadays instead of three martinis. That type of wine has to be lower in alcohol or the benefits are lost."

That said, he proceeded to pull out for inspection three Chardonnays, two of which had healthy amounts of oak and alcohol, and all of which defied the traditional thinking that great Chardonnays are not grown in Mendocino. The only one without oak was his 1971 vintage, the first Chardonnay produced in the county. Its green apple and lemon fruit was well-defined and powerful, with lively fruit acid. The 1973 ("My last bottle") was smokey with cloves in the nose, and full in the mouth with cloves and vanillin. The slightest hint of oxidation added a grace note to this spectacular wine. The last was Parducci's 1979 Cellarmaster's Selection ($10), 4000 cases of which are just being released. The varietal clove character has almost a honeyed smell that leads inevitably to a wine of thickness (14.1% alcohol) and character. "Balanced intensity" was my summary.

As might be expected from a man who has devoted his life to Mendocino wines, Parducci sees a bright future. "The coastal area, the Anderson Valley, is perfect for Chardonnay, Gewurztraminer, and maybe Pinot Noir and Sauvignon Blanc. Redwood Valley is ideally suited to Chardonnay, Chenin Blanc, Zinfandel, and Petite Sirah. The McDowell Valley-Hopland area grows the best Petite Sirah in the county. The Ukiah Valley grows the best Zinfandel and does well with Sauvignon Blanc, Chenin Blanc, and Chardonnay. But it's too hot for Cabernet, just as the Anderson Valley is too cold. In fact, there has never been a great Cabernet made here."

John can be excused for not knowing of a Cabernet in barrel that might change his mind. Curiously, the wine was grown in a high mountain pass *between* the too-cold Anderson Valley and the too-hot Ukiah Valley. The wine is Fetzer's 1978 Cole Vineyard Cabernet, rich with round, exquisite bell pepper fruit and the promise of long life.

The tiniest of wineries a decade ago when it was growing like Topsy up a nar-

WINE COUNTRY MAGAZINE, MAY, 1981
ARTICLE BY RICHARD PAUL HINKLE

New Mendocino Wineries

Paul Dolan and his wife Lynne and children Jason, Heath and Nya started DOLAN VINEYARDS with two varieties in 1980, a Cabernet Sauvignon from the unique Cole Ranch southwest of Ukiah and a Chardonnay from nearby Redwood Valley.–*N. B.*

GREENWOOD RIDGE VINEYARD is only six miles (as the seagull flies) from the Pacific Ocean. Soils here are as different from the deep inland valleys as the weather. Winemaker Allan Green says the unusual location offers some advantages for the eight-acre vineyard, including ample frost protection and rainfall. Cabernet and White Riesling are planted.–*N. B.*

The Frey family has been planting and tending vines since 1967 at FREY VINEYARDS in Redwood Valley. The 11 children grew up with the Cabernet Sauvignon and Grey Riesling. Sauvignon Blanc has just been planted and as Johnathan Frey shows off, he brought the family winery to life.–*N. B.*

For 12¼"x26" poster version send $2.00 to: F. Korbel & Bros., Guerneville, Sonoma County, Ca. 95446

SUPPLEMENT TO:

III. WHAT GEOGRAPHICAL FEATURES DISTINGUISH "COLE RANCH" FROM THE SURROUNDING AREAS?

Climate

A climate comparison with the viticultural areas west of Cole Ranch.

MONTHLY AND TOTAL DEGREE DAYS
FOR VARIOUS LOCATIONS IN MENDOCINO COUNTY

LOCATION	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	TOTAL
Philo	30	217	360	496	496	420	248	2267
Boonville 1	96	260	387	456	521	486	316	2522
Boonville 2	141	267	438	580	595	522	363	2906

(Source for the above data: The Climate of Mendocino County; Mendocino County Farm and Home Advisors Office)

Cole Ranch	32	300	516	667	700	420	233	2868

Comparing Cole Ranch degree days to those for three sites in Anderson Valley, a few miles to the west, reveals interesting results.

1. April at Cole Ranch is as cool as at Philo.
2. May through August at Cole Ranch are each warmer than at the others.
3. September at Cole Ranch is again as cool as at Philo.
4. October at Cole Ranch is cooler than at all ofthe others.

Thus, Cole Ranch has a climate significantly different from Anderson Valley.

Revised 8/25/82