Calera Wine Company
11300 CIENEGA ROAD, HOLLISTER CALIFORNIA 95023
Telephone 637-9170 area code 408

October 27, 1981

Chief, Regulations and Procedures Div.
Bureau of Alcohol, Tobacco & Firearms
P O Box 385
Washington, D.C. 20044

Dear Sir:

ref: Notice No. 387, Notice No. 352

We are writing to reiterate our opposition to Enz Winery's application for a "Limekiln Valley" Viticultural Area.

We notice that you have re-drawn the boundaries to include only a couple hundred acres instead of Enz's original 9,500 acres. While we understand that your purpose in so doing is to ensure that the proposed area has a similar annual rainfall pattern, we still feel that the application should be denied for the following reasons, which are essentially those we presented in written testimony dated December 20, 1980, and in our oral presentation at the hearing in Hollister on January 21, 1981:

1) The small valley in question is not distinct from the larger Cienega Valley vineyard area on the bases of climate, topography or soil.

2) Limekiln Valley is not an historical name for the small valley in question. The words "Limekiln Valley" do not appear on the Gonzales 15-minute or the Paicines 7.5-minute topographical maps of the USGS.

3) "Limekiln Valley" would become a de facto monopoly of the Enz Winery. There are presently only two vineyard parcels within the revised boundaries, one of 30 acres owned by the Enz Winery, and one of 40 acres belonging to Syntex Corp. Syntex has not said how long it will be before they pull their vineyard out to make way for an expansion of their sheep-raising facility, but most observers expect it to be within the next ten years. And in the interim, we know of no winery other than Enz Winery that intends to use the "Limekiln Valley" designation on its wine labels or other promotional materials.

4) We feel that such a Viticultural Area is unnecessary, too small to be of consequence, and therefore unnecessarily confusing to the consumer.

In summary, we feel that the small valley in question should be included in the "Cienega Valley" Viticultural Area of which it has historically been considered a part, and to which it is virtually identical on the bases of climate, soil, topography, elevation and other grape-growing conditions. We urge that the "Limekiln Valley" application be denied.

Sincerely,

J.E. Jensen
General Partner

Enz Vineyards
Limekiln Road - Hollister, California 95023

Vineyards Established 1895
Bonded Winery 4641

Telephone
408-637-3956

October 26, 1981

Alcohol Tobacco & Firearms
Washington D.C. 20226

SUBJECT: Request for Lime Kiln Valley Viticultural Area

REFERENCE: R:R:R:RLB 5120

Gentlemen:

We are in receipt of Notice 387:REF:Notice #352 proposing a boundary modification by you and of which we have no objection.

It may be of interest to you that grapes from Lime Kiln Valley have been used by the following wineries, to name a few:

1. Buena Vista Winery & Vineyards, Sonoma, California
2. Almaden Vineyards, Los Gatos, California
3. Weibel Winery, Mission San Jose, California
4. Bertero Winery, Gilroy, California
5. Sebastiani Vineyards, Sonoma, California
6. Sycamore Creek Vineyards, Morgan Hill, California
7. Congress Springs Vineyard, Saratoga, California
8. Sunrise Winery, Santa Cruz, California

The 1981 harvest season saw the following wineries using grapes from Lime Kiln Valley:

1. Fortino Winery, Gilroy, California
2. Weibel Vineyards, Mission San Jose, California
3. Calera Wine Co., Hollister, California
4. Cygnet Cellars, Hollister, California

We are also enclosing a label approval copy from Congress Springs Winery showing one of the wineries which has used Lime Kiln Valley designation.

Thank you for your consideration of our petition for appellation approval for Lime Kiln Valley.

Sincerely,

ENZ VINEYARDS

Robert W. Enz

Robert W. Enz

enclosure:

Calera Wine Company
11300 CIENEGA ROAD, HOLLISTER CALIFORNIA 95023
Telephone 637-9170 area code 408

December 20, 1980

Bureau of Alcohol, Tobacco & Firearms
Chief, Regulations & Procedures Div.
P O Box 385
Washington, D.C. 20044

Dear Sirs:

WE OPPOSE ENZ WINERY'S APPLICATION FOR A "LIMEKILN VALLEY" VITICULTURAL AREA. Instead we support Almaden Vineyard's application for a CIENEGA VALLEY viticultural area.

We feel that the "Limekiln Valley" application lacks merit for the following reasons:

1. THE SMALL VALLEY IN QUESTION IS NOT SUFFICIENTLY DISTINCT on the bases of climate, topography or soil from the larger Cienega Valley vineyard area of which it has traditionally been considered a portion, to merit a separate appellation.

2. "LIMEKILN VALLEY" IS NOT AN HISTORICAL NAME. The USGS topographical maps for the area, both the Gonzales 15-minute quadrangle and the more detailed Paicines 7.5-minute series, make no mention of a "Limekiln Valley." There are road signs from Hollister indicating the way to "Cienega District" and "Cienega Valley", but none for a "Limekiln Valley".

A now-defunt winery, Contival Bros. Winery, which was located 1 mile east-northeast of the present Enz Winery on Limekiln Road and within the proposed "Limekiln Valley" area, sold wines in the early 1900's under a simple "Cienega" appellation.

In fact, the first anyone locally ever heard of a "Limekiln Valley" was two years ago when Enz Winery, in preparation for their present application, petitioned the County Board of Supervisors to designate that small valley by the name "Limekiln Valley", which petition was granted by the Supervisors.

Enz Winery initially labeled their wines with a "Cienega" appellation until that practice was stopped by BATF. And even their current labels, a copy of which I am enclosing as Exhibit A, feature

the words "Cienega Valley".

For the above reasons, we believe that the small valley in question has always been considered a part of Cienega, and that the valley should be included in the boundaries of a Cienega Valley viticultural area.

3. GRANTING OF A "LIMEKILN VALLEY" APPELLATION WOULD IN EFFECT BE GRANTING A U.S.-GOVERNMENT-APPROVED PROPRIETARY APPELLATION TO A SINGLE WINERY, ENZ WINERY.

Although the acreage included within the boundaries of the "Limekiln Valley" application is large, there are in fact only two existing vineyards included: one of roughly 30 acres owned by Enz Winery, and a second of 50 acres owned by Syntex Corp., a large drug company whose stock is listed on the American Stock Exchange. There are no plans by other landowners within the proposed area to plant new vineyards.

The Syntex vineyard was purchased from a long-time grape grower in the Spring of this year (1980). That grower had traditionally sold his entire grape crop to Sebastiani Winery of Sonoma, except for small tonnages he sold to our winery and one or two others, beginning in 1975. Obviously, were such a condition to prevail after granting of a "Limekiln Valley" appellation, Enz Winery would have a de facto monopoly of the appellation, with the possible exception of one or two very small batches produced by a small winery or small wineries from Syntex's grapes.

That is what would have happened in the past with a "Limekiln Valley" appellation. But the future also brings the possibility of a proprietary monopoly for the Enz Winery for any such appellation. Syntex acquired the property for the purpose of raising sheep, from which blood is drawn for the manufacture of drugs. For the time being, Syntex is keeping the vineyard in place and leasing it out on a year-to-year basis to local farmers. But Syntex's representatives have stated that as their sheep facility expands they may require the land that is now in vineyard. This would leave Enz Winery with the only vineyard within the viticultural area.

4. FINALLY, THE GRANTING OF A "LIMEKILN VALLEY" VITICULTURAL AREA WOULD BE INJURIOUS TO OUR BUSINESS.

Our winery, Calera, has a direct vested interest in this matter because we have bought Zinfandel grapes from what is now the Syntex vineyard since the day we started business. We bought grapes from that vineyard in 1975, 1976, 1978, 1979 and 1980, and we have bought more grapes from that vineyard than we have from any other

vineyard. We have worked very hard in the years since 1975 to forge an association in the minds of our customers, both retail and wholesale, between Calera and Cienega District. We have designated the wines as "Cienega District" on our labels and in our descriptive literature (please see enclosed Exhibits B, C, D, E, and F).

Our customers and the wine-consuming public have become familiar with the name "Cienega", and to have to switch to another at this point and lose the benefit of our hard work in building this identity, would be detrimental to Calera. Please see the mentions of "Cienega" in the enclosed four consumer-oriented wine publications (Exhibits G, H, I, and J).

We would very much like to be able to label our 1979 and 1980 Zinfandels from the Syntex vineyard, still in barrels at this point, with "Cienega District" or "Cienega Valley". Up until now we have used "Cienega District" as a subtitle under a California appellation.

We believe we are the second-largest user, after Enz Winery, of grapes from the proposed "Limekiln Valley" area. It is our intention NOT to use "Limekiln Valley" on our labels even if the application is approved. We would use the "Cienega Valley" appellation, if approved, or reluctantly go to an existing broader appellation.

For the above reasons, namely that:

"Limekiln Valley" is not sufficiently distinct from Cienega Valley;

it is not an historical name;

it would be a de facto proprietary monopoly of Enz Winery; and

it would be injurious to Calera Wine Company's business;

we respectfully request that Enz Winery's application for a "Limekiln Valley" viticultural area be denied.

Sincerely,

J. E. Jensen
General Partner

ENZ VINEYARDS®

A

SAN BENITO

LIGHT ZINFANDEL

ESTATE BOTTLED

1975

Grown, produced and bottled by Enz Vineyards
in the Cienega Valley Mountains
of San Benito County, Hollister, California

ALCOHOL 12.8% BY VOLUME

VINEYARDS SINCE 1895

B

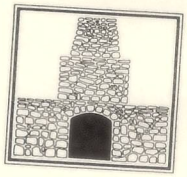
1975

CALERA

ZIN

California Zinfandel Table Wine

CIENEGA DISTRICT



Bottled for Calera Wine Company
Hollister, California by
La Noche Cellars
Soledad California

C

1976

CALERA

ZIN ESSENCE

California Zinfandel
Sweet Table Wine

Bottled for Calera Wine Company
Hollister, California by
La Noche Cellars
Soledad California

D

1978

CALERA

ZIN

California Zinfandel

CIENEGA DISTRICT

PRODUCED & BOTTLED BY
CALERA WINE COMPANY
HOLLISTER CALIFORNIA

Alcohol 15.7 per cent by volume

..., was made in 1975. That year and the next, the wines were made in a rented winery nearby. For the 1977 harvest Calera moved into its new winery, which was then under construction.

The new winery, when completed in the summer of 1978, will be the world's first and only completely gravity-flow winery. It is being built into the side of a mountain on the site of an old limekiln, hence the name: *calera* is Spanish for "limekiln."

The extraordinary design of this winery reflects and symbolizes Calera's commitment to the making of classic red wines. There are now five different levels, each one lower than the next. When the winery grows to planned full size there will be three more levels, for a total of eight. Wine need never be subjected to the action of pumps in this winery, theoretically at least, as it can flow gently by gravity down to the next level after each stage in its development. Centrifuging and other brutal processes are not used at Calera. Instead, the classical and timeless methods of minimum handling and small-barrel aging are strictly adhered to. The personality of each wine from each vintage is evaluated and the wine is then "raised," as the French say, so as to develop its individual attributes to the fullest.

Calera's goal is to make exquisite red wines from just two varieties, Zinfandel and, starting with the 1978 harvest, Pinot Noir. The grapes for the ZIN are purchased from selected vineyards in various regions of California. The Pinot Noir will come from a unique 24-acre vineyard planted in 1974 and 1975 at an elevation of 2200 feet in the Gavilan Mountains.

1976 ZIN CENTRAL COAST
Vigorous, Assertive

This wine is from 4-year-old irrigated vines in the Paso Robles area. 1976 was their first crop, and the yield was 2½ tons per acre. The wine has high alcohol and a hint of residual sugar. It was aged in American oak barrels. Power and richness of flavor are its main characteristics. Wines from young vines have less longevity, so this is a wine for current drinking. Total production: 1,040 cases.

1975 ZIN CIENEGA DISTRICT
Bone-dry, Elegant

This wine is from 52-year-old dry-farmed vines. In 1975 the vineyard produced its largest crop ever, more than 5½ tons per acre. The resulting wine, light in alcohol at 12.1% and very well balanced, was aged in French oak barrels. Its delicacy is a clear contrast to the power of the 1976 Central Coast above. This wine will continue to improve in the bottle for 3 to 5 years if it is stored properly. Total production: 1,180 cases.

1976 ZIN ESSENCE CIENEGA DISTRICT
Luscious, Very Sweet, Exotic

The same vineyard which in 1975 pr duced the elegant wine described abov from its largest-ever crop, had its smalle ever crop the following year. The result that rarest of California wines, a natural sweet dessert wine, an "Essence." T crop level was initially limited by seve pruning and the worst drought in Calif nia history. Then, at the end of Septemb the berries were temporarily swollen 3½ inches of rain, and finally halved weight by the sudden, rare onset of *botry cinerea*, the noble rot. It is unlikely we w ever again have this combination of c matic conditions. Compared to the pr vious year's 970 gallons of wine per ac this year's yield was 135. The grapes rived at the winery with astonishingly hi sugar, 37° Brix, and the resulting wine h a balance of alcohol (13.1%), high sug (9% residual) and acidity (1.2 TA), ve much like the French *Sauternes*. It is ri and full, very sweet, and, like the *Sautern* is meant to *accompany dessert or fruit*. Ser at room temperature. Total productic 880 cases. Available in half-bottles only.

F

1980 SUMMER WINE OFFERING June 1, 1980

1979 ZIN CALIFORNIA

This Zinfandel's charm has been captured by early bottling after only three months in American oak barrels. Fresh, fruity and crisp, it makes an ideal wine for picnics, and for everyday drinking this summer and fall. It possesses a bright red color and the raspberry aroma characteristic of Zinfandel grapes. The excellent natural acidity more than balances the alcohol, so that the main impression on the palate is of freshness, liveliness. An excellent value in today's market, the 1979 Zin California is perfect for informal occasions and light meals, and is best served slightly chilled. Total production: 1,220 cases.

1978 ZIN CIENEGA DISTRICT

This rich, dark wine is stylistically the opposite of the above wine: The 1978 Zin Cienega is a wine to serve when a great wine is called for. The black-red color and sumptuous aromas of extra-ripe fruit, Zinfandel spiciness, and vanillin from the American oak barrels portend the excitement to come. On the palate this wine is a wonderful paradox: the alcohol at 15.7% is very high, yet the taste is impeccably disciplined; it has tremendous body and a multitude of exotic flavors, but also great breeding, balance and refinement.
The fine old dry-farmed Cienega vineyard that produced this wine also produced two of our previous wines: the delicate 1975 Zin and the naturally sweet, botrytised 1976 Zin Essence. (Those who contend that all vintages are the same in California should compare these three wines, all from the same variety, the same vineyard and the same winery). The very low yield in 1978, less than two tons per acre, and the extremely ripe grapes, explain the extraordinary concentration of sensory elements in this vintage. The wine is accessible now but will definitely improve with two or more years of bottle age. Total production: 650 cases.

Note: If you will not be ordering wine but would like to receive future announcements from Calera, simply return the enclosed card, having first filled in your name and address. The next wine offering will be in the fall.

California GRAPEVINE

Volume 6, No. 4 August-September 1980

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NEW 1977 & 1978 ZINFANDEL

1. **1978 Napa Wine Cellars,** Alexander Valley ($4.95) — Medium ruby color; ripe, fruity, slightly floral, varietal aroma of moderate intensity; well balanced; full body (16% alcohol) though not ponderous; big, ripe, rich, fruity, spicy, assertive flavors on the palate; medium tannin; clean, tart finish; lingering aftertaste. Above-average quality. Despite its high alcohol and big, almost late-harvest style, the wine is not a monster, and not overly tannic, making it enjoyable to drink in its youth. Approximately 1,500 cases were produced and released last spring. Incidently, the wine was served last (glass number 12) in this tasting session, which may have placed it at a disadvantage in this group of a dozen very big, young, tannic, high-alcohol Zinfandels. Good value. (Group Score: 15.9 of 20 points, 11 of 17 first-place votes/1 second/1 third; My Score: 16.5, second place)

2. **1978 Montevina,** Amador County ($5.75) — Medium to medium-dark, purplish ruby; attractive, spicy, earthy, berry-like aroma of moderate intensity; balanced; full body (15% alcohol); rich, concentrated fruit flavors on the palate with good depth and intensity; medium to medium-full tannin with a slightly hard, tannic finish; lingering aftertaste. Above-average quality. A bit lighter in body than Montevina's previous vintages and perhaps one of their best Zinfandels to date. Some 2,100 cases were produced. (Group Score: 15.7, 1/5/4; My Score: 17, first place)

3. **1978 Montevina,** "Montino," Amador County ($4.25) — Medium ruby; attractive, moderately intense, spicy, fruity, floral aroma with a hint of cherries; balanced; medium-full body (14.5% alcohol); rich, fruity, and very flavorful on the palate with medium tannin and a slightly harsh finish; lingering aftertaste. Standard to above-average quality. Lighter in style and currently more drinkable than the regular Montevina Zinfandel, it is very enjoyable now and should continue to develop further with another year or two of aging. About 1,500 cases were produced. Very good value. (Group Score: 15.4, 1/2/1; My Score: 16, third place)

4. **1978 Lytton Springs,** Sonoma ($7.50) — Dark purplish ruby; medium-intense, dull, plummy, fruity aroma; somewhat soft in acidity; full body (12.8% alcohol indicated on the label); full on the palate with very ripe Zinfandel flavors though tending to be a bit dull and one-dimensional; moderate tannin; lingering aftertaste. Standard to above-average quality. This wine has shown better (and worse) on other occasions, suggesting some bottle variations. Even at its best, however, it does not quite measure up to the outstanding 1977 bottling. The style is similar but the 1978 lacks the attractive, forward fruitiness of the 1977 bottling. (Group Score: 15.3, 1/2/3; My Score: 16, sixth place)

5. **1978 Calera,** "Zin," Cienega District ($7) — Medium-dark ruby; moderately intense, ripe, cherry-like, spicy, floral, high-alcohol aroma; balanced; full body (15.7% alcohol); very rich, fruity flavors; medium-full tannin; tart, slightly bitter, hot finish; lingering aftertaste. Standard quality. A big, stylish

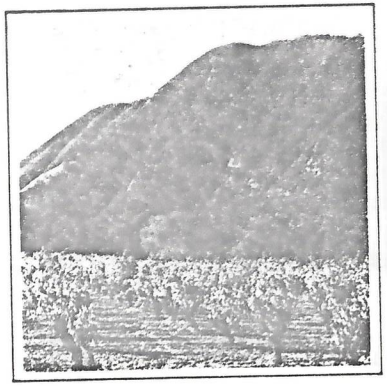
Continued on page 2

H

Winery Profile: CALERA

Calera produces only Zinfandel and Pinot Noir. Zinfandel grapes are purchased from vineyards in various regions of California. Pinot Noir will come from a 24 acre vineyard planted in 1975 at an elevation of 2200 feet in the Gavilan Mountains.

The winery, now under construction, is a completely gravity flow winery. It is being built into the side of a mountain on the site of an old limekiln. (*Calera* is Spanish for limekiln.) There are presently five levels, each lower than the other. As the winery grows, three more levels will be added, for a total of eight.



JOSH JENSEN: Winemaster

A native Californian, Jensen took a degree in history at Yale and another in anthropology at Oxford. He was an oarsman in college, and rowed in the winning Oxford crew in the 1967 Oxford-Cambridge University Boat Race on the Thames.

A serious interest in wine led him to Burgundy, where he worked several harvests. Jensen believes that, with very few exceptions, the classical French winemaking practices must be followed if one is to produce great red wines. Specifically, this means making the wines rather simply, with hot fermentations and slow aging in 60 gallon oak barrels.

TASTING NOTES

"This wine has a balance of alcohol (13.1%), high sugar (9% residual), and acidity (1.2 T.A.) much like a French Sauternes," says Jensen. "The relatively low alcohol sets this wine apart from other Essences, which are usually above 16% alcohol. The color is brick red, and the flavors are elegant, complex, and very sweet. Fruit and slightly sweet desserts— no chocolate— are the best accompaniments."

Most of the 1976 Essence was bottled in half bottles, and Jensen feels that these will probably reach their peak by 1981. The full bottles will naturally age longer, reaching a peak perhaps in 1983. "Tasting the 1976 Zin Essence blind— blind-folded— with one or more good French Sauternes, makes a fascinating comparative experience," concludes Jensen.

VINEYARD & CELLAR TREATMENT

"Wines are made in the vineyard," says Jensen. The 20 acres of Zinfandel at the Rosati Vineyard, in Cienega District just south of Hollister, were planted in 1923 and have always been dry farmed. "The extraordinary weather at this vineyard in 1976— the worst drought in California history followed by a week of rain totalling three and a half inches at the end of September, produced extraordinary grapes," says Jensen. "Instead of ripening normally, the grapes were suddenly halved in weight by a rare occurrence of *botrytis cinerea*. They arrived at the winery with astonishingly high sugar, 37 Brix, and yielded this extraordinary wine that resembles a French Sauternes more than a California Zinfandel."

The wine was hot fermented in stainless, filtered, then aged five months in new French 60 gallon barrels and used American 52 gallon barrels.

Calera Wine
1976 Zin

less than its 14.7% alcohol. The '77 ($5.25), much lighter, is acceptable enough for present drinking but lacks much stuffing.

AVERAGE, selected for comment

These wines are here because they offer remarkable value for money, despite possible deficiencies in the areas of compelling flavor interest and/or body.

1976 California, Louis Martini ($3.75). Martini continues to produce one of the most priceworthy Zinfandels in the state, with this light, soft and surprisingly mature wine which goes down easily if not terribly memorably.

1977 California, Calera ($3.75). Here is a fine example of a light-hearted, raspberry-like Zinfandel which is all too compulsively drinkable, and affordable. The '76 Central Coast ($4) is good value as well and veers toward a rather Italianate style with a slightly volatile nose and a hint of raisins on the palate. For the record, Calera's '78 Cienaga ($7) is bluish-purple, exotically fruity, but too port-like for my tastes and decidedly high in alcohol.

1977 California, Wente Brothers ($3.25). The flavors here are just a slight cut above what you'd expect from good jug wine, but a nice long aftertaste is winning, and there's little to argue with at the price.

WELL BELOW AVERAGE

1978 Amador (Esola Vineyards), Late Picked, Carneros Creek ($8). Although there's nothing faulted about this wine for the style the winemaker has chosen, I have to place it here because I consider it undrinkable. Slightly petillant, highly alcoholic (16.4%) and decidedly sweet (6.5% residual sugar), I can't imagine what this wine is about or why anyone would want to drink it.

1977 California, Concannon ($3.50). There is a disturbing petroleum-like taste here which puts me off immediately.

1977 Paso Robles (Lot 2), Cygnet Cellars ($7.50). Port-like, tannic in the extreme and hot in the finish (16.5% alcohol), this wine displays virtually every characteristic I dislike in 'monster' Zinfandels.

1976 Monterey, David Bruce ($6.50). This one is as vegetal as any wine I've ever tasted from the part of the California vineyard area beginning to eradicate that problem. The '76 Lodi ($5.50) is flat, wheaty and slightly port-like; the '77 San Luis Obispo ($6.50) is pleasant enough but more like Pinot Noir than Zinfandel in flavor.

1977 Lodi, Sommelier ($5.50). This one is unacceptably raisiny, somewhat volatile in the nose, and decidedly coarse overall.

1976 California, Geyser Peak ($3.50). A notable coffee-bean character and a background bitterness indicate a wine which is definitely on the down slope, as does a slight hint of acetone in the nose.

1977 Sonoma, Obester ($4.95). This one tastes of mustiness, as if grapes were moldy or the cooperage dirty; there's nothing to recommend it.

CALIFORNIA ZINFANDELS 1976-78: AVERAGE, tasted and listed alphabetically without comment

1977 Arroyo, Livermore Valley ($5.50)
1977 Bandiera, Alexander Valley ($4)
1977 Napa Valley, Beringer ($4)
1977 Sonoma (Dry Creek), Berkeley Wine Cellars ($5.50)
1978 Napa Valley, Buehler ($6.75)
1977 Napa Valley (Domingas Ranch), Cakebread ($10)
1977 Temecula, Callaway ($5.25)
1978 Yolo County (Sutter Basin Vineyard), Carneros Creek ($5.50)
1977 Amador, Cassayre-Forni ($5)
1978 Sonoma, Cassayre-Forni ($7.50)
1978 Sonoma (Dry Creek Valley), Chanticleer ($5.50)
1977 California (San Benito County-Lime Kiln), Congress Springs ($6.75)
1976 Napa Valley (Chateau Maja Vineyards), Conn Creek ($6)
1976 Napa Valley, Cuvaison ($6.50)
1977 San Luis Obispo, Davis Bynum ($6)
1977 San Luis Obispo, Estrella River Winery ($4.99)
1976 Sonoma, Foppiano ($4)
1978 Alexander Valley, Grgich Hills ($8.50)
1977 Sonoma, Grgich Hills ($8.50)
1976 Sonoma, Grgich Hills ($9.25)
1977 Sonoma, Gundlach-Bundschu ($7.75)
1977 Shenandoah Valley (Deaver Vineyard), Harbor Winery ($5.50)
1977 Sonoma, Horizon ($6.50)
1977 Alexander Valley, Johnson's Alexander Valley Wines ($6.50)
1976 Sonoma, Kalin ($4.75)
1977 Sonoma, Kalin ($6.25)
1977 Sonoma, Kenwood ($6.50)
1977 Lake County, Konocti ($4.25)
1978 Sonoma (Valley Vista Vineyard), Lytton Springs ($7.50)
1978 Sonoma, Montclair Winery ($8)
1977 Central Coast (Lot II), Monterey Peninsula Winery ($6)
1978 Amador (Ferrero Ranch), Monterey Peninsula Winery ($5)
1978 Amador, Montevina ($5.75)
1978 "Montino" Amador, Montevina ($3.99)
1977 Alexander Valley, J.W. Morris ($5.50)
1978 Alexander Valley, Napa Wine Cellars ($5.50)
1977 Livermore Valley, Parsons Winery ($5.50)
1976 Sonoma, Pedroncelli ($3)
1977 Livermore Valley, Pendleton ($6.25)

Recent releases

Wines listed under* Highly Recommended, *in the opinion of our tasting panel, must exhibit the highest quality for type, style and price. Those under* Recommended *must be sound commercial wines with no noticeable flaws or exceptional attributes.* New Releases *is a non-ranked list of wines which the panel may or may not have tasted.

Prices listed for all wines are suggested Southern California retail and may vary from market to market.

In the last issue, tasting notes for two wines which we listed in the Highly Recommended section of Recent Releases became mixed in the throes of deadlines.

They should read:

Mirassou

From Mirassou Vineyards, San Jose, California:

Petite Rosé Monterey 1979, $3.50; .875 residual sugar, 10.7 alcohol. Brilliant cherry-pink color; clean, fruity nose, varietal with an earthy-spicy character; dry, fruity, well-balanced flavors; slight astringency in finish.

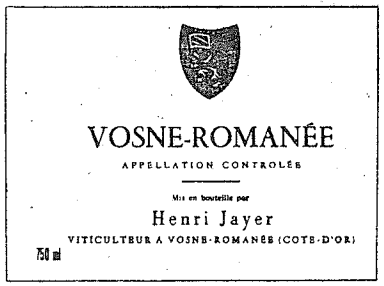
Though a bit drier and less fruity than earlier versions, this remains one of the best rosés with character for the money.

Monterey Peninsula

From Monterey Peninsula Winery, Monterey, California:

Johannisberg Riesling Monterey Late Harvest 1979, $25.00; 10 alcohol, 1 total acid, 9 residual sugar, a small percentage of final blend is Chardonnay. Medium-deep burnished gold color; clean, botrytised honeyed nose; rich, sweet, buttery-caramel flavors, intensely botrytised; syrupy finish.

Production was 194 cases; a wine of immense character, though individual style; if you must taste it now, sample only, for this wine needs aging to lose its baby fat.



everyone, except the foolish spendthrift. But, if you want to spring for the big splurge, buy some of this wine and lay it down for at least five years — then drink a bottle every year.

Klosterkeller Siegendorf

From Klosterkeller Siegendorf, Burgenland, Austria; represented by H & S Enterprises, Ltd., Belmont, Massachusetts:

Austrian Pinot Blanc Trockenbeerenauslese 1976, $13.99/350ml; 14 alcohol, 9 residual sugar, .95 acidity. Clear,

medium-gold color; intense botrytis-fruit nose, though not readily distinguishable as Pinot Blanc; balanced, full flavors of fruit, peppermint and rich botrytis, sweetness is not cloying; finishes with a rich, soft sense.

To our knowledge, this is the only Pinot Blanc Tba available; it is a very stylish, unusual wine that displays great potential for those interested in laying it down.

Haag

balanced, moderate tannins; little heat in the finish.

Production is about 15,000 cases; a nicely made wine at a decent price, especially for a classified growth Bordeaux.

Philipponnat

From Philipponnat, Mareuil-sur-Ay, France; imported by Cellars International, San Francisco, California:

Royale Réserve Brut Champagne NV,

$16.25/750 ml, $8.75/375 ml. Brilliant, pale-straw color, tiny continuous beading; rich, yeasty nose with good fruit; dry, creamy richness on the palate; lasting finish with a trace of sweetness.

Considering that Champagne prices are rumored to rocket into the stratosphere before the year is out, this is a lovely example of the Champagne maker's art for enjoyable future stocks.

Trapiche

From Bodegas Trapiche, Mendoza, Argentina; imported by Vinos Argentinos, New York:

Chardonnay 1978, $4; 100% varietal. Clear, pale-gold color; very light, fruity, little earthtones; light on the palate, Macon-style Chardonnay; little bite in the finish.

For the price this is a passable Chardonnay.

Chardonnay Fond de Cave NV, $6; 100% varietal, listed on the label as non-vintage, but from the importer as a vintage 1979. Clear, pale gold color; moderate

medium-gold with green edges; earthy, floral Sylvaner nose; light, clean, off-dry fruit flavors; soft finish.

Chenin Blanc New Zealand 1979, $3.99. Clear, light-medium-gold color; dry, fruity nose, not much Chenin character; dry, good fruit, hints of citrus and melons; clean, off-dry finish.

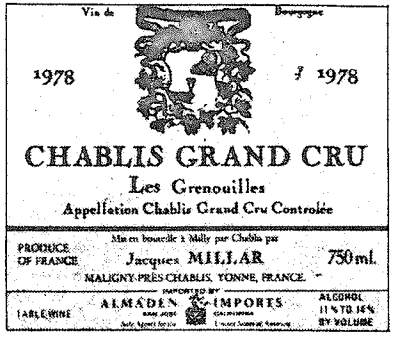
A cleanly made white wine for casual sipping; does not resemble either a California or French Chenin Blanc.

Pinotage New Zealand 1977, $3.99; blend of Cabernet Sauvignon and Pinotage (a cross of Pinot Noir and Cinsault or Hermitage). Clear, medium-ruby color with some orange at edges; pronounced spicy-peppery (one panelist thought raisiny) nose; medium body; fruity, slightly tannic, assertive flavors; tart, slightly astringent finish.

Millar

From Jacques Millar, Maligny-Prés-Chablis, Yonne, France; imported by Almadén Imports, San Jose, California:

Chablis Grand Cru "Les Grenouilles" 1978, $20.30. Clear, light-medium green-gold color; light, varietal-oaky nose with some complexity; strongly varietal,



dry, crisp, steely on the palate, good fruit which seems to mask the acidity; finishes full, crisp and clean.

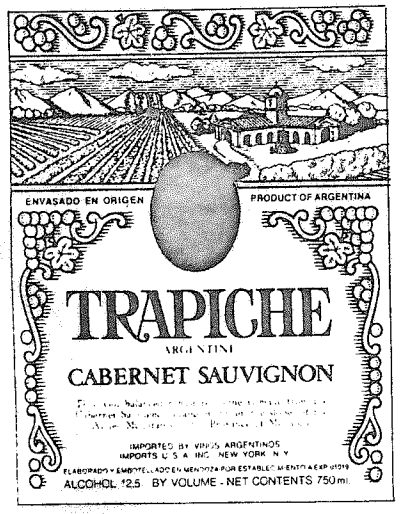
Chablis Grand Cru "Les Clos" 1978, $20.30. Brilliant, light-medium straw yellow with some green; medium-full Char-

Recommended

Trapiche

From Bodegas Trapiche, Mendoza, Argentina; imported by Vinos Argentinos, New York:

Cabernet Sauvignon 1974, $4; 90% Cabernet Sauvignon, 10% Malbec and



Merlot, aged in French Nancy oak vats. Clear, deep-garnet color; perfumed Cabernet nose with balanced oakiness; medium body; complex fruity-woody flavors, good tannins, soft on the palate; soft, slightly astringent finish.

For about $50 a case, you'll have good present drinking pleasure for a long time to come from this wine; in fact, perhaps you should lay in two cases.

Jayer

From Henri Jayer, Vosne-Romanée, Cote-d'Or, France; imported by Martine's Wines Inc., San Francisco, California:

Vosne-Romanée 1978, $23. Brilliant, medium-deep purple-ruby color; intensely aromatic nose of cherries and spice with undertones of barrel fermentation; full-bodied; rich, youthful mouthful of wine, clean, well-balanced, good tannins; finishes long and slightly astringent.

Prices for good Burgundy today frighten

Chrissa Imports Ltd., Brisbane, California:

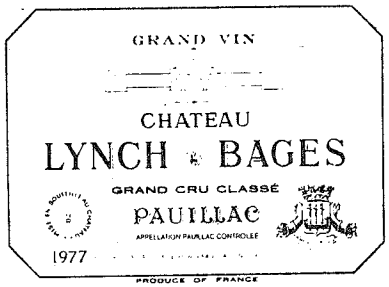
Brauneberger Mandelgraben Kabinett 1977, $6. Clear, very pale green-gold color; assertive nose of green apples and spring flowers; light and delicate on the palate, it has strong fruit, and excellent balance; finishes on the sweet side.

There are precious few mature German wines available today that one can afford to indulge in for sipping pleasure; this one from Fritz Haag is at the top of this small list.

Recommended

Lynch-Bages

From Château Lynch-Bages, Pauillac, Haut-Médoc, France; imported by The



Château de Cheman Wine Co., Culver City, California:

Château Lynch-Bages 1977, $14.95; 5th growth. Clear, light-medium ruby with tawny edges; intense herbaceous, currant nose with soft wood tones; medium body; good fruit and acid backbone, clean, well-

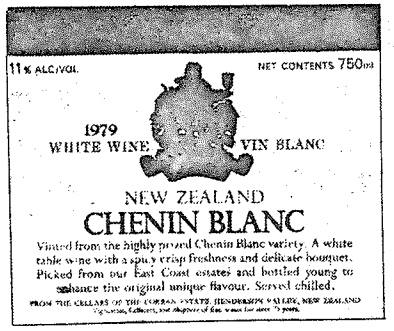
fart and lingering finish.

A stylish Chardonnay; should be enjoyed with food.

Corbans

From The Corban Estate, Henderson Valley, New Zealand; imported by Corbans Imports Inc., Gardena, California:

Liebestraum Imported NV, $3.99; "a true medium table wine vinted entirely from classical grape varieties." Clear,



tract, almost chewy, well-balanced, long and pleasing finish; Burgundian in style.

Chablis Grand Cru "Les Valmurs" 1978, $20.30. Brilliant, light-straw color; light, aromatic nose; dry, crisp acidity, earthy flavors; full, clean finish; with Les Grenouilles, this rated as the most Chablis-like.

Chablis Grand Cru "Les Blanchots" 1978, $20.30. Clear, medium-yellow color with green edges; rich buttery nose, good fruit, some oak; dry, good extract, full fruity flavors, oily in texture; finishes clean and a bit full in the mouth; more Burgundian in character.

All things considered, these four Chablis are excellent wines with great character and strong potential for future aging. Fully understanding that any good Chablis (and white Burgundy), particularly from the fine 1978 vintage, will be very pricy, we still must add that these wines, at $20.30 a bottle, will have greatest appeal mainly to those willing to pay any price for their favorite wine.

New Releases

Buena Vista Winery
Chardonnay Heritage 1978, $10
Cabernet Sauvignon Cask 34 1977, $10

Calera Wine Company
Zinfandel California 1979, $4.50
Zinfandel Clenega 1978, $7

Chateau Montelena
Zinfandel California 1977, $6.50/750 ml, $14/1.5 liter
Chardonnay Napa Valley 1978, $11.50
Chardonnay 1978, $9.50
Johannisberg Riesling Napa Valley 1979, $6.50
Cabernet Sauvignon North Coast 1976, $10

Vose Vineyards
Cabernet Sauvignon Estate 1977, $11.95
Chardonnay Estate 1979, $9.95
Zinblanca 1979, $3.75

Santa Cruz Mountain Vineyard
Duriff 1977, $7.50

Bargetto Winery
Chardonnay 1979, $8
Petite Sirah 1977, $4.50
Cabernet Sauvignon 1977, $5

Smith-Madrone Vineyards and Winery
Johannisberg Riesling 1979, $6

Geyser Peak Winery
Zinfandel Amador County 1977, $4.30

Freemark Abbey Winery
Cabernet Sauvignon 1976, $9.50
Chardonnay 1978, $10
Petite Sirah 1977, $7
Pinot Noir 1974, $7
Johannisberg Riesling Sweet Select 1979, $6

Alta Vineyard Cellar
Chardonnay 1979, $13.50

Cakebread Cellars
Chardonnay 1979, $10.75

Dry Creek Vineyard
Chardonnay 1979, $8.75
Zinfandel Late Harvest 1979, $8
Zinfandel 1978, $6.75
Cabernet Sauvignon Vintner's Selection 1977, $8.50

Joseph Phelps Vineyards
Zinfandel Napa Valley 1977, $7
Pinot Noir Heinemann 1978, $8.75
Chardonnay Napa Valley 1978, $10.75
Johannisberg Riesling Napa Valley 1979, $6.75
Sauvignon Blanc California 1979, $7
Insignia 1976, $20
Cabernet Sauvignon Le Fleuron 1978, $6.25