Clarksburg Vintners & Growers

Wilson Farms
P.O. Box 307
Clarksburg. CA 95612

The Herzog Co.
Rt. 1 Box 48
Courtland, CA 95615

July 27, 1982

Director, Bureau of Alcohol, Tobacco & Firearms
1200 Pennsylvania Avenue
Washington, D.C. 20226

Dear Sir:

We the undersigned hereby petition for establishment of the viticulture area known as Clarksburg in accordance with the provisions of Title 27 CRF, Part 4. In support of this petition please find attached:

1. Evidence that Clarksburg Viticultural area is locally and nationally known.

2. Current and historical evidence of boundaries for the viticultural area as stated.

3. Evidence that distinguishes Clarksburg by climate, elevation, soil, rainfall, and physical features from the surrounding area. (Soil Map included)

4. A narrative description of the boundaries based on features which can be found on a United States Geological Survey Map(s) of the largest applicable scale.

5. Eight United States Geological Survey Maps marked with the proposed boundaries as described by this petition:
   a. Sacramento West Quadrangle California 7.5 minute series
   b. Clarksburg Quadrangle California 7.5 minute series
   c. Florin Quadrangle California 7.5 minute series
   d. Courtland Quadrangle California 7.5 minute series
   e. Saxon Quadrangle California 7.5 minute series
   f. Liberty Island Quadrangle California 7.5 minute series
   g. Isleton Quadrangle California 7.5 minute series
   h. Bruceville Quadrangle California 7.5 minute series

Your consideration of our petition would be greatly appreciated.

Sincerely,

John Baranek

John Baranek
Clarksburg Vintners & Growers

DESCRIPTION OF PROPOSED AREA OF APPELLATION FOR "CLARKSBURG"

The proposed Clarksburg Appellation Area, located in the Sacramento River Delta portions of Sacramento, Solano, and Yolo counties, is part of the Sacramento Valley of California. The Clarksburg Area is approximately sixteen miles long and eight miles wide encompassing 64,640 acres. Starting in the northwest in Yolo County including portions of the Holland Tract and Merritt Island continuing into Solano County west of the Sacramento Deep Water Channel and north of Miner Slough; and portions of Sacramento County including Sutter Island, Randall Island Pearson District, and Reclamation Districts #744, #813, and #369. The geographic location is generally the area covered by the townships of Clarksburg, Hood, Courtland, and north eastern portion of Walnut Grove(Locke).

Beginning at a point north in Yolo County where T8N R3E, northeast corner of section 36, intersects the Sacramento Deep Water Channel; thence south following the Sacramento Deep Water Channel dissecting T8N R3E section 36 and T7N R3E sections12, 13 23, 24, 26, 35; and T6N R3E section 2, 10, 15, 21, 22, 28, 33; and T5N R3E sections 4 and 9 to the intersection of the dredger cut Minor Slough: thence easterly along the Miner Slough dredger cut dissecting T5N R3E sections 9, 10, 11, and 14 to Sutter Slough; thence south following Sutter Slough between sections 13, 14, 23, and 24 to Steamboat Slough between the northern point of sections 25 and 26; thence northeast following Steamboat Slough T5N R3E dissecting sections 24, 13, and 12 and T5N R4E sections 18, 7, and 8 to the Sacramento River; thence southeast following the Sacramento River dissecting T5N R4E sections 8, 16, 22, 26 to the Delta Cross Channel at the northern end of section 35; thence east to the intersection of the old Southern Pacific Levee; thence northeast through T5N R4E sections 35, 26, and 25 and to the intersection of Lost Slough the southern boundary of

section 24; thence east following Lost Slough through section 24 and T5N R3E sections 19 and 20 to the intersection of Interstate 5; thence northwest following Interstate 5 through T5N R5E sections 20, 17, 8, 5, 6, and T6N R5E sections 31, 30, 19, and 18 to the intersection of Hood Franklin Road through T6N R5E section 18 and T6N R4E sections 13 and 14 to the old Southern Pacific Levee; thence north following the Southern Pacific Levee through T6N R4E sections 14, 11, 2, and T7N R4E sections 35, 26, and 23 to the Sacramento River; thence northeast following the Sacramento River through sections 23, 14, 11, 10, 9, 4, and 5 and T8N R4E section 32 to Burrows Ave; thence east through section 32 to the intersection of Jefferson Blvd. thence southwest through section 31 and to the beginning point T8N R3E northeast corner of section 36.

THE CLARKSBURG VITICULTURE AREA

The Clarksburg Area, located in the Sacramento Delta in portions of Sacramento, Solano, and Yolo counties of California, is part of the 481 square miles or 307,840 acres of the Sacramento-San Joaquin Delta. The area is approximately 101 square miles or 64,640 acres.[1] Starting in the northwest corner the area is bounded by the Sacramento Deep Water Channel which separates the ~~east~~ west boundary of the Clarksburg Area from the Yolo Bypass floodplain. The soil classification and the annual flooding of the Yolo Bypass make grape growing impossible.[2] The ~~western~~ Eastern boundary, the old Southern Pacific Railroad levee and Interstate 5, divides the Delta alluvial soils from the soils of lower terraces or old alluvial plains which are Class III and Class IV soils.[3] The lower terraces east of the Southern Pacific Railroad levee are subject to the 100 year flood and are considered a flood prone area.[4]

The northern boundary, Burrows Ave. and Jefferson Blvd., separates the northern area where the natural cooling fades out. Normally on a hot summer day Sacramento will be eight to ten degrees warmer than the Clarksburg Area. The southern boundary was considered because of the higher mixture of the organic soils mixed with the mineral soils on Ryer Island, Brannan Island, and Tyler Island. The wind factor or velocity increases as you near Rio Vista. This creates cooler conditions which separates these islands from the Clarksburg area. There is no commercial planting of grapes on Grand Island so it was not considered.

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[1] Soil Survey. The Sacramento-San Joaquin Delta Area. California Series, 1935, #21. U.S. Dept. of Ag., Bureau of Plant Industry

[2] U.S. Geological Survey Maps. Various areas of California, 1957-1980, Map Packet a-h

[3] Sacramento County Delta land capability classes, Map #2; Sacramento County Delta general soil types, Map #3

[4] Delta Area Plan, Sacramento County. Natural Element Flooding, Map #4

The Clarksburg Area was recognized in the late 1950s as having a favorable climate and soil for growing wine grapes. The Sacramento Delta Area, with its hot rainless summers and cool moist winters, has a mediterranean type of climate. Cool ocean breezes blowing inland through the Carquinez Strait reduce summer temperatures somewhat below those of the Great Interior Valley. Because of this influence, much of the Delta may even be restricted to the cool Mediteranean sub-type. Fogs originating outside the Golden Gate during the summer, and locally during the winter, tend to further ameliorate the extremes of temperature. The mean temperature is about 60° F for the year, between 45° and 50° for the winter months, and between 70° and 75° for the three summer months. The average length of the frost-free season, that is between the last killing frost and the first killing frost, is almost ten months.[5]

The mean annual rainfall varies slightly in different parts of the area. A maximum average of about 16 inches falls each year in the Clarksburg area.[6] More than 50 percent of the annual precipitation falls during the winter, and less than 5 percent during the summer, which at times is entirely rainless. Despite the absence of summer rains, the atmospheric humidity is moderately high as a result of the extensive area of free water surface and the fogs.

The rivers and sloughs throughout the Clarksburg area have banks that have been naturally built up to ten feet above the level of the adjacent ground, which is lower than the stream. At one time, streams overflowed these ridges during flood periods. From this alluvian rim the surface of each island drops saucer-like with a decreasing gradient toward the interior.

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[5]Soil Survey. The Sacramento-San Joaquin Delta Area. California Series, 1935 #21. U.S. Dept. of Ag., Bureau of Plant Industry

[6]50 Year Average. ISOHYETAL, Map 19 10-11, 1959-1960

HISTORY

The Spanish began sending expeditions into the Sacramento River Delta Region in 1772. Their passage left no mark on the area but the arrival of John A. Sutter in 1839 certainly did. The presence of European and American settlers introduced widespread ranching and agricultural activity to the region. The huge influx of settlers after the Bear Flag Revolt, and the discovery of gold in 1849, led to the founding of Clarksburg and many other towns in the region. Clarksburg was named for a respected lawyer from Ohio, Judge Robert C. Clark, who is credited with having the first peach orchard in Yolo County.[1] The earliest record of vineyard activity was near Courtland located on the east bank of the Sacramento River eight miles north of Walnut Grove and eighteen airline miles south of Sacramento.

A steamer landing was established here in 1870 by James V. Sims, a one time miner who turned to farming. He was one of the first to grow grapes commercially in California. The following year, a wharf was built. The California Pacific Railroad Co. steamers made regular landings and the town was a shipping port for the fruit growing areas.[2] In the early 1900's many Italian settlers established small vineyards throughout the area for home wine making. The first commercial wine vineyard within the last twenty years was established in 1963 by the Herzog Co. in the Pearson District near the town of Courtland. The first wineries were established in 1979; Bogle Vineyards and R.J. Cook located along Elk Slough south of Clarksburg. Cook's wines are distributed in twenty-two states and two countries, Canada snd Sweden. The number of growers has expanded to fourteen and approximately 2300 acres of Vitis Vinifera wine grapes are grown.

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[1] Clarksburg General Plan 1981 (draft), Yolo County Community Development Agency, pp. 1-2

[2] Sacramento Bee, April 27, 1975

Each year more growers want to plant grapes as more winerys are interested in their product. In addition to Bogle and Cook, other winerys that make wine from the Clarksburg area grapes are Grand Cru Vineyard, Sebastiani Vineyards and Hacienda Wine Cellars in the Sonoma Valley; LeBay Cellars in Sonoma County's Alexander Valley; J. Lohr Winery of Santa Clara; Amador Foothill Winery of the Shenandoah Valley in Amador County; Robert Mondavi, Charles Krug and Christian Brothers of the Napa Valley; Wente Brothers and Concannon Vineyards of the Livermore Valley; E.J. Gallo of Modesto and many others.

GEOLOGIC SETTING

The Delta region lies within a geologic province known as the Great Valley. This province roughly coincides with the California Central Valley, extending from Redding at the north end to Bakersfield at the south end. This area is described in a report of the Sacramento Envirnmental Management Task Force entitled "Sacramento County's Physical Environment":

> The great Valley province is a large structural basin which has become filled with sedimentary rocks ranging in age from early Cretaceous to Holocene. The older rocks have become uplifted and deformed to the west of the Valley, and now from the eastern part of the Coast Ranges. The Valley trough is assymetrical; the deepest part of the basin is near the western edge, west of the present axis. The Valley deposits thin eastward and overlap the crystalline basement complex rocks of the Sierra Nevada block.
>
> A westward projection of the slope of the Sierra Nevada basement complex suggests that Cretaceous marine sediments may be more than 20,00 feet thick along the southwestern margin of the valley. Here, beneath Sacramento County, the Cretaceous sediments are estimated to be at least 10,000 feet thick. Post-Cretaceous marine rocks, mostly Eocene in age, are about 3,000 feet thick. Post-Eocene sediments in the Valley are mostly non-marine and approximately 3,000 feet thick. All of the sediments of the Sacramento County portion of the Great Valley have a uniform westerly dip. Dips range from 300 feet per mile to as little as five (5) feet per mile ...
>
> The Delta islands are underlain by areas of peat and related organic sediments (i.e. muck), separated from one another by stream channel sands and silts. The islands are typically bowl-shaped, with the lowest elevations being near the center. The lowest elevations in Sacramento County occur in the Delta area. Andrus and Brannan Islands each have elevations of minus seventeen (-17) feet at their centers, even though the water surface in the adjacent waterways fluctuates between minus three (-3) feet and plus five (+5) feet. The Delta sub-unit is arbitrarily fixed at the zero elevation contour which roughly coincides with the contact between organic and inorganic soils.[1]

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[1] Sacramento County Environmental Management Task Force, Sacramento County Environmental Studies, Volume 2: Sacramento County's Physical Environment, December 1972

SOIL

Delta soils, much of which are created from historic peat bogs, comprise some of the richest farmland in the County. Peat is actually not a soil at all by some definitions, but rather, an organic material from from which future soils will develop. However, for the purposes of this report, the distinction is not necessary. Peat and muck soils exist within a wide range of climatic and vegetative conditions in the United States and are most predominantly found in the Atlantic and Gulf Coast marshes, southeastern Coastal Plain, New England and Great Lakes states, the Pacific Northwest, and the Pacific Coastal Valley areas.[1] These soils are fairly rare, covering only about one percent of the Earth's land surface.[2] In Sacramento County, peats are usually found in the Basin Soils, a physiographic soil group which occupies about eight percent of the County land area.[3]

Physiographic Groups. The U.S. Department of Agriculture Soil Conservation Service identifies seven major soil association groups in Sacramento County, four of which are found in the Delta area. The following description of these major soil association groups is found in a document prepared by the Sacramento Environmental Management Task Force, entitled "Sacramento County Environmental Studies, Volume II: Sacramento County's Physical Environment," December 1972:

> Group 1: These are areas dominated by poorly drained organic and mineral soils of the river deltas. They are located primarily in that portion of Sacramento County lying south of the town of Courtland and southwest of Walnut Grove.
>
> Group 2: These are areas dominated by deep, somewhat poorly drained soils of natural river levees and alluvial

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[1] U.S. Bureau of Wildlife, Circular 39 "Wetlands of the United States."

[2] Audobon, March 1975, p. 129. Quoted from the DAPC "Delta Action Plan," Vol. III, pp. 3-388

[3] Weir, Walter W., "Soils of Sacramento County." April 1950

The center part nearly everywhere lies below mean sea level. The land surface of the Clarksburg Area is approximately at mean sea level. Most of the vineyards are planted as high as 15 feet above to one or two feet below sea level. In the center of the islands the elevation ranges from five feet above to ten feet below sea level. The water table is so high in these area that grapes will not grow.[7]

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[7]Sacramento County Water Resources Investigation. Areal Geology and Location of Cross-Sections. 1973, State of California, The Resources Agency, Dept. of Water Resources Central District

fans. These soil associations are generally found along the Sacramento River in the Delta and the southwestern end of the Cosumnes River and Dry Creek. Also, they can be found along the Sacramento River from the Pocket Area north to the Sutter County Line.

Group 3: These are areas dominated by poorly drained clay, and clay loam soils of basins and basin rims. Soils in this group are found next to those described in Group 2 along the western edge of the County, from Walnut Grove on the south, to the Sutter County line on the north, including most of the Natomas areas.

Group 4: These are areas dominated by very deep, well drained soils of alluvial plains and low terraces. They are found on relatively level alluvial bottoms along the American and Cosumnes Rivers.

Group 5: These are areas dominated by shallow to moderately deep, somewhat excessive to poorly drained soils of the terraces. Group 5 contains the type of soil associations that are most extensive in Sacramento County. These soils are located both north and south of the Cosumnes River, and in the area located between the western and the eastern edges of the County, as well as to the north of the American River, east of the Natomas area.

Group 6: These are areas dominated by shallow to moderately deep soils formed in place on gently rolling to hilly uplands. Soils of this type are found in the northeast area of the County and along the Sacramento-El Dorado County line.

Group 7: These are areas dominated by miscellaneous land types, consisting primarily of areas of gravels and cobbles that have been left after dredging and hydraulic mining operations. These associations occur mostly from Folsom south, and east to Mather Field.

Several more specific soil associations and groups can be found within the major soil groups. The following table describes these soil associations found in the Delta. The locations of these soil association groups in the Delta are shown on Map 1.

Soil Ratings. There are two commonly recognized systems for rating agricultural potential of soils. The first is the Storie Index prepared by the University of California. This system assigns five ratings for agricultural soils basid solely upon soil characteristics, with group 1 being the most advantageous soil and goup 5 having the most constraints.

An additional group, 6, identifies nonagricultural land. The Storie Index considers four characteristics of soil: profile (i.e. density, porosity), texture and surface layer, slope, and others (i.e. poor drainage, salts, alkali). A numeric value is assigned to each of these characteristics, with a possible composite total of 100; soil with a score of less than 10 is considered unsuitable for farming. See following table.

STORIE SOIL CLASSIFICATION SYSTEM

GRADE	INDEX RATING	DESCRIPTION
1	80 to 100	few or no limitations
2	60 to 80	suitable for most crops with few special needs
3	40 to 60	suited to a few crops with special management
4	20 to 40	severely limited to crops
5	10 to 20	not suited for crops but can serve as pasture
6	Less than 10	Not suited for farming

Map 2 identifies Storie Index ratings for Sacramento County. Based upon this rating system, the majority of the Delta is in Grade 1 (excellent) with Grades 2 (good), 3 (fair), and 4 (poor) in the northern portion where peat soils give way to less productive mineral soils.

The Land Capability Classification system used by the U.S. Department of Agriculture Soil Conservation Service considers assumptions as to feasible soil improvements, management practives, and physical and economic factors, as well as permanent soil characteristics in rating soil suitability for agriculture. Thus, a soil with a given Storie Index rating may receive a relatively higher or lower Land Capability Classification rating if it is found that extenuating circumstances beyond those of the soil character affect the potential productivity of the land. This system has eight classes, with Class I having the fewest limitations. Lands with a classi-

fication of V or greater are considered unsuitable for cultivation. "Sacramento County's Physical Environment" gives the following description of these classes, and the generalized location of lands within these classifications in Sacramento County:

Land Suited for Cultivation

Class I: Excellent land, flat, well drained. Suited to intensive agriculture, with no special precautions necessary other than good farming practice.

In Sacramento, these soils are primarily found along the American River, from Rancho Cordova, west to the Sacramento State College Campus.

All locally adapted crops can be grown on this type of soil.

Class II: Good land, with minor limitations, such as, somewhat poor drainage, gravelly textures, or slightly dense subsurface layers that reduce the choice of plants or require some conservation practices.

In Sacramento, these soils are generally found in the Delta area next to the rivers and sloughs, in the vicinity of the mouth of the American River, and in that area north of Mather Air Force Base along Folsom Boulevard. Most crops are well adapted to this class. Soils with water tables or slowly permeable layers are not well adapted to deeper rooted crops.

Class III: Moderately good land, with important limitations caused by soil, topography, or poor drainage that requires restrictions in choice of plants and special management practices, cropping or drainage, etc.

These soils occur in relatively flat to gently hilly terrain. Soils classifies as Class III are found essentially in the Delta, in most of the Natomas area, along the western edge of Sacramento County and along the Cosumnes River floodplain. Most of these soils are best suited for shallow rooted crops.

Class IV: Fair land with severe limitations caused by unfavorable soil, slopes that restrict the choice of plants, or require very careful management, or both.

Class IV land encompasses the largest area in the County. Generally, soils in Class IV are suited only to occasional or limited cultivation and are best adapted to pasture or hay crops.

Land not Suited for Cultivation

Class V: Land suited to forestry or grazing without special precautions other than normal good management.

There is no Class V land in the County.

Class VI: Land suited to grazing with minor limitations caused by danger from erosion, shallow soils, etc. Requires careful management.

Soils in this class can be found in the Sierra foothills along the Sacramento-El Dorado County line. These soils are best suited to grazing because of their shallow depth and irregular topography.

Class VII: Land suited to grazing with major limitations caused by slope and soil. Soils are very shallow on gently rolling to hilly uplands. The annual vegetation dries up quickly due to the very shallow soil depth and production is only fair in favorable years.

Soils of this class are interspersed with those occurring in Class VI near the Sacramento-El Dorado County line.

Class VIII: Lands unsuited to grazing because of absence of soil, steep slopes, extreme dryness or wetness.

In Sacramento County, lands in this class consist of piles of cobbles and gravels that are debris resulting from hydraulic mining and dredeging operations.

Map 3 shows Land Compatibility Classification in Sacramento County. Based upon this system, the Delta lands are within Classes II, III, and IV. The highly-fertile peat soils of the area do not rate Class I, primarily because of high water table, salinity, and subsidence constraints. The SCS Land Compatibility Classification system has gained in usage over the Storie Index system, because it tends to more accurately reflect the actual producation value of the land.

ATTACHED EXHIBITS

As part of the attached exhibits you will find the twenty year average 1955-1974 degree days by months April- October. What makes Clarksburg area unique is the warmer nights and days in March, April, and May which create relatively frost free conditions. The summer extremes in Clarksburg average only eight days per year with temperatures 100 degrees (F) or more and only twenty-seven days of 95 degrees (F) or higher. The range of heat units vary from 3164-3950 degree days which most of the time would be a Region III. In comparison, the surrounding grape growing areas of the Central Valley, Lodi, Davis, Modesto, Madera, and Bakersfield are Regions IV and V.

The attached letters from Brother Timothy and James Concannon further express the uniqueness of the Clarksburg area.

Furthermore, the wine labels and news articles will prove that the Clarksburg viticulture area is locally and nationally known.

20 YEAR AVERAGE 1955-1974
DEGREE DAYS BY MONTHS APR.-OCT.

Area	Apr.	May	June	July	Aug.	Sept.	Oct.	Total
Bakersfield	375	682	857	1062	1022	815	543	5302
Madera	293	542	754	955	912	712	455	4623
Modesto	276	482	669	826	798	638	414	4103
Davis	230	444	639	750	731	607	404	3805
Lodi	228	447	620	750	732	601	384	3762
Clarksburg	232	413	588	706	707	583	369	3598
Fairfield	235	404	566	673	694	599	429	3600
Ukiah	166	364	564	742	731	590	357	3514
St. Helena	183	362	537	647	647	545	361	3282
Livermore	166	338	516	652	658	564	377	3271

Area	Range of Heat Units	Av. No. of Hot Days	
		95+	100+
Bakersfield	4743-5891	75	36
Madera	4147-5011	80	44
Modesto	3724-4477	46	17
Davis	3272-4426	41	16
Lodi	3333-4126	33	10
Clarksburg	3164-3950	26	8
Fairfield	3140-3934	25	8
Ukiah	3182-3940	50	22
St. Helena	3038-3691	27	10
Livermore	2792-3916	32	12

Prepared By: Paul P. Baranek
March 10, 1976

Source Used: U.S. Climatological Data of California

HEAT UNITS SUMMATION
1955-1974

Clarksburg

Years	No. Days		Heat Units		
	95+	100+	Apr.-Aug.	Apr.-Sept.	Apr.-Oct.
1955	33	12	2596	3202	3586
1956	18	6	2678	3263	3595
1957	32	10	2700	3288	3598
1958	30	5	2762	3410	3904
1959	30	12	2939	3485	2950
1960	37	14	2736	3315	3657
1961	38	21	2730	3288	3660
1962	21	6	2595	3138	3442
1963	15	3	2360	3999	3384
1964	20	6	2515	3055	3527
1965	8	0	2430	2874	3293
1966	31	7	2824	3418	3800
1967	30	7	2530	3220	3626
1968	24	4	2748	3366	3695
1969	40	9	2752	3406	3701
1970	29	9	2592	3159	3469
1971	24	9	2355	2910	3164
1972	23	9	2711	3230	3568
1973	22	8	2727	3270	3614
1974	23	3	2621	3282	3722
Totals	528	160	52901	64378	71955
Average	26	8	2645	3219	3598

St. Helena

Years	No. Days		Heat Units		
	95+	100+	Apr.-Aug.	Apr.-Sept.	Apr.-Oct.
1955	30	12	2133	2685	3051
1956	14	5	2250	2778	3063
1957	28	10	2529	3057	3330
1958	30	8	2520	3165	3605
1959	32	12	2689	3211	3691
1960	35	15	2507	3035	3398
1961	44	24	2564	3089	3455
1962	23	11	2360	2849	3205
1963	19	7	2121	2730	3093
1964	31	12	2244	2772	3222
1965	15	2	2255	2604	3051
1966	20	10	2099	2645	3600
1967	27	8	2045	2724	3158
1968	24	8	2432	3011	3349
1969	34	11	2416	2989	3305
1970	34	8	2323	2896	3172
1971	28	12	2241	2787	3038
1972	21	9	2414	2870	3171
1973	28	14	2523	3048	3374
1974	22	7	2400	2931	3327
Total	549	205	47065	57886	65648
Average	27	10	2353	2894	3282

UKIAH

Years	No. Days		Heat Units		
	95+	100+	Apr.-Aug.	Apr.-Sept.	Apr.-Oct.
1955	67	26	2384	3014	3417
1956	32	11	2480	3143	3361
1957	39	10	2667	3264	3425
1958	65	36	2848	3481	3940
1959	51	25	2738	3248	3704
1960	62	38	2758	3382	3729
1961	63	30	2711	3260	3616
1962	47	20	2575	3175	3511
1963	36	13	2229	2838	3182
1964	44	18	2305	2836	3286
1965	30	8	2269	2749	3292
1966	39	24	2636	3218	3621
1967	68	33	2522	3212	3610
1968	47	18	2546	3164	3496
1969	50	25	2679	3333	3619
1970	67	28	2639	3227	3537
1971	48	21	2360	2924	3195
1972	41	22	2501	2969	3371
1973	50	25	2818	3352	3680
1974	49	19	2585	3260	3679
Total	995	450	51250	63059	70271
Average	50	22	2562	3153	3514

Fairfield

Years	No. Days 95+	No. Days 100+	Heat Units Apr.-Aug.	Heat Units Apr.-Sept.	Heat Units Apr.-Oct.
1955	13	6	2238	2718	3140
1956	17	6	2443	3046	3362
1957	33	9	2713	3343	3802
1958	39	4	2711	3416	3897
1959	27	11	2831	3416	3934
1960	42	16	2816	3428	3847
1961	42	22	2798	3380	3805
1962	21	6	2610	3174	3584
1963	30	5	2348	3044	3466
1964	28	14	2513	3110	3609
1965	7	0	2436	2925	3481
1966	14	4	2593	3226	3676
1967	35	11	2446	3151	3696
1968	20	3	2606	3203	3579
1969	33	10	2721	3384	3744
1970	32	8	2563	3193	3535
1971	29	7	2441	3062	3382
1972	16	6	2539	3076	3433
1973	16	9	2673	3213	3592
1974	12	2	2389	2992	3433
Total	496	159	50628	64500	71997
Average	25	8	2531	3225	3600

Lodi

Years	No. Days		Heat Units		
	95+	100+	Apr.-Aug.	Apr.-Sept.	Apr.-Oct.
1955	30	9	2379	2967	3333
1956	23	7	2652	3246	3562
1957	34	12	2650	3217	3493
1958	36	4	2776	3421	3899
1959	30	11	3032	3587	3705
1960	43	21	3042	3669	4051
1961	44	23	3042	3621	4040
1962	26	6	2732	3287	3616
1963	18	3	2410	3049	3433
1964	20	5	2540	3053	3506
1965	14	1	2579	3032	3462
1966	30	8	2948	3563	3972
1967	39	9	2720	3413	3850
1968	27	10	2927	3545	3883
1969	50	11	2959	3649	3956
1970	46	11	2820	3441	3779
1971	30	7	2662	3292	3605
1972	35	12	3014	3581	3948
1973	45	18	3155	3752	4126
1974	41	14	2849	3530	4025
Total	661	202	55888	67805	75245
Average	33	10	2744	3390	3762

Modesto

Years	No. Days		Heat Units		
	95+	100+	Apr.-Aug.	Apr.-Sept.	Apr.-Oct.
1955	40	13	2705	3338	3742
1956	28	10	2904	3534	3866
1957	47	16	3089	3722	4063
1958	66	22	3245	3965	4508
1959	60	27	3371	3974	4477
1960	61	33	3233	3887	4293
1961	62	34	3228	3802	4227
1962	46	20	3023	3653	4038
1963	41	9	2786	3491	3926
1964	36	14	2827	3367	3845
1965	21	4	2730	3246	3724
1966	43	17	3095	3695	4080
1967	61	21	2917	3643	4118
1968	34	9	3023	3653	4031
1969	49	14	3152	3878	4207
1970	47	14	3098	3740	4112
1971	48	17	2945	3617	3955
1972	43	17	3199	3790	4174
1973	47	19	3335	3944	4335
1974	35	9	3126	3843	4343
Total	913	339	61031	73682	82064
Average	46	17	3052	3684	4103

Madera

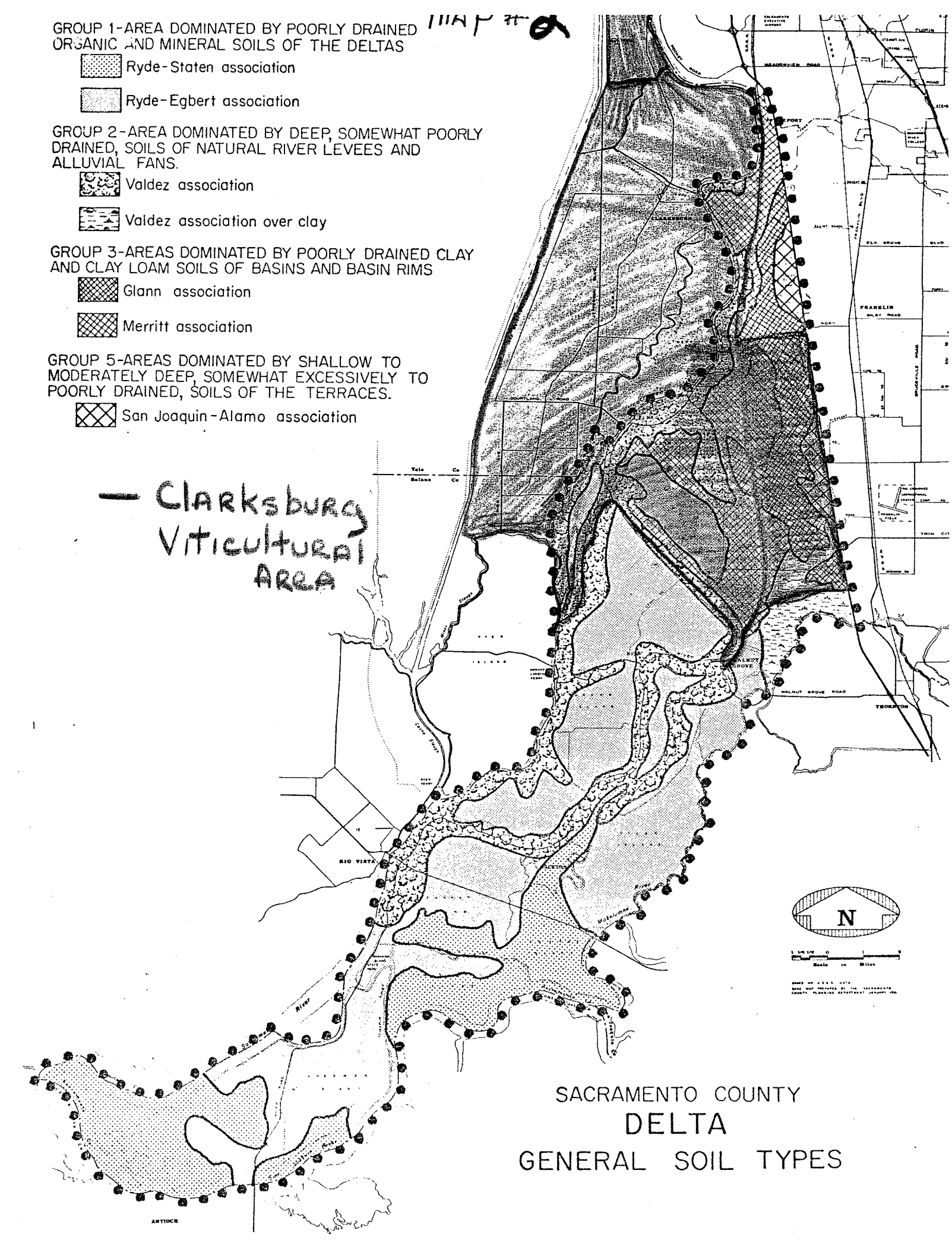
Years	No. Days		Heat Units		
	95+	100+	Apr.-Aug.	Apr.-Sept.	Apr.-Oct.
1955	86	56	3098	3839	4435
1956	82	38	3383	4154	4544
1957	86	51	3473	4196	4562
1958	96	53	3846	4647	5279
1959	89	51	3808	4447	4995
1960	103	71	3810	4581	5011
1961	93	64	3724	4408	4885
1962	90	54	3393	4080	4499
1963	53	22	3002	3713	4147
1964	65	27	3191	3794	4360
1965	50	19	3350	3911	4189
1966	72	37	3044	3722	4725
1967	94	57	3444	4239	4612
1968	66	33	3495	4188	4518
1969	79	41	3381	4174	4571
1970	85	49	3448	4153	4584
1971	81	47	3411	4222	4453
1972	74	35	3557	4184	4611
1973	76	46	3666	4326	4760
1974	81	36	3420	4221	4729
Total	1601	887	68944	82999	92467
Average	80	44	3447	4150	4623

Davis

Years	No. Days 95+	No. Days 100+	Heat Units Apr.-Aug.	Heat Units Apr.-Sept.	Heat Units Apr.-Oct.
1955	50	23	2671	3337	3780
1956	30	9	2834	3470	3852
1957	54	24	2974	3622	3960
1958	61	22	3115	3853	4426
1959	60	28	3233	3851	4396
1960	43	20	2968	3544	3907
1961	42	20	2757	3291	3675
1962	19	3	2598	3120	3470
1963	14	2	2297	2903	3272
1964	18	5	2399	2933	3383
1965	24	6	2653	3128	3583
1966	41	18	2911	3511	3904
1967	59	29	2623	3328	3774
1968	40	14	2889	3534	3887
1969	51	22	2986	3658	4002
1970	47	20	2772	3378	3719
1971	36	15	2611	3241	3563
1972	37	13	2854	3394	3754
1973	45	16	3099	3563	3929
1974	43	13	2805	3471	3966
Total	814	320	56049	68130	76102
Average	41	16	2802	3407	3805

Resources Used: U.S. Climatological Data
National Oceanic and Atmospheric Administration
Environmental Data and Information Service, National Climatic Center, Nashville, North Carolina

Compiled By: Paul Baranek
U.C. Farm Advisor
Madera County


GROUP 1-AREA DOMINATED BY POORLY DRAINED ORGANIC AND MINERAL SOILS OF THE DELTAS
Ryde-Staten association
Ryde-Egbert association
GROUP 2-AREA DOMINATED BY DEEP, SOMEWHAT POORLY DRAINED, SOILS OF NATURAL RIVER LEVEES AND ALLUVIAL FANS.
Valdez association
Valdez association over clay
GROUP 3-AREAS DOMINATED BY POORLY DRAINED CLAY AND CLAY LOAM SOILS OF BASINS AND BASIN RIMS
Glann association
Merritt association
GROUP 5-AREAS DOMINATED BY SHALLOW TO MODERATELY DEEP, SOMEWHAT EXCESSIVELY TO POORLY DRAINED, SOILS OF THE TERRACES.
San Joaquin-Alamo association
Clarksburg Viticultural Area
N
SACRAMENTO COUNTY
DELTA
GENERAL SOIL TYPES

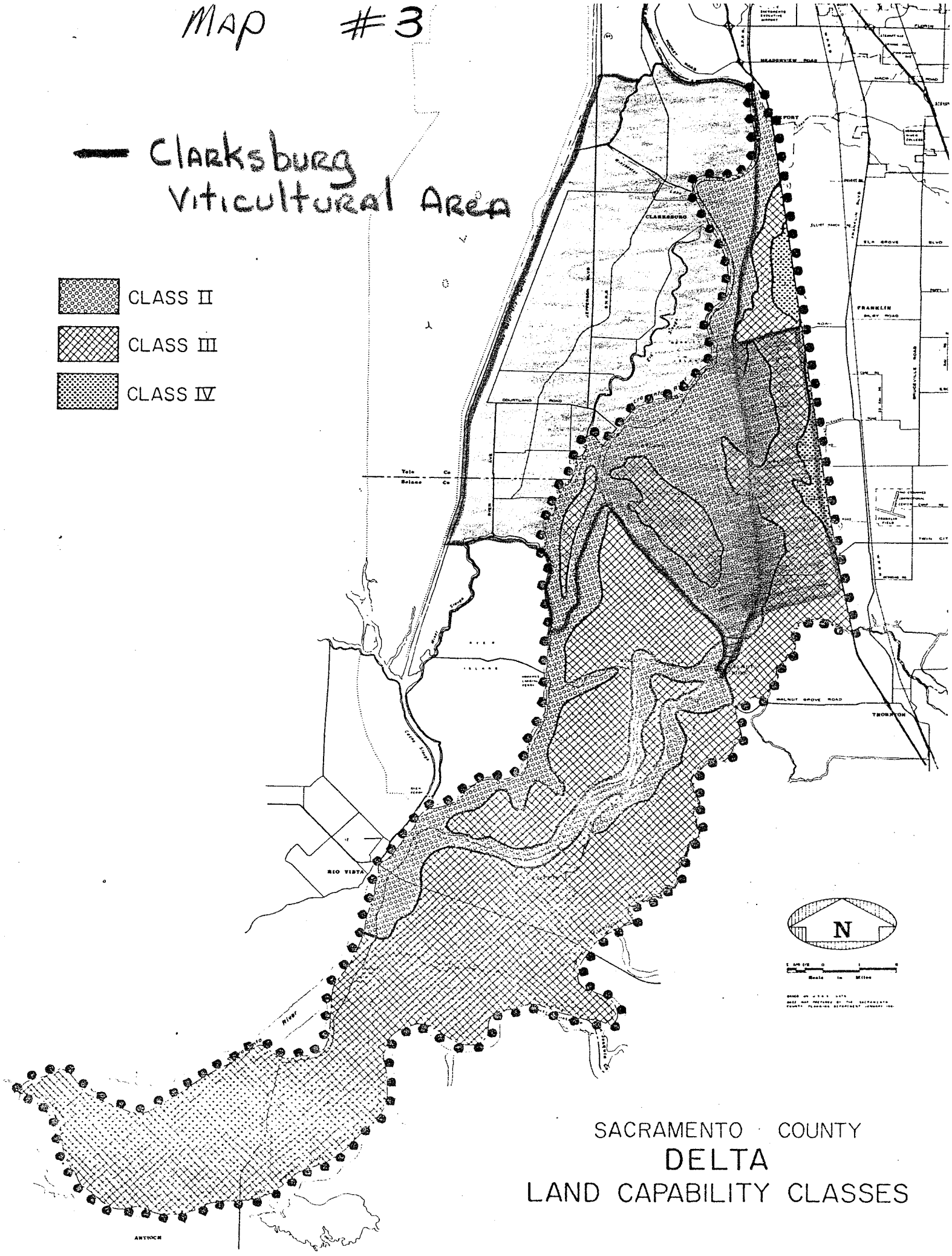
Map #3

— Clarksburg Viticultural Area

CLASS II

CLASS III

CLASS IV

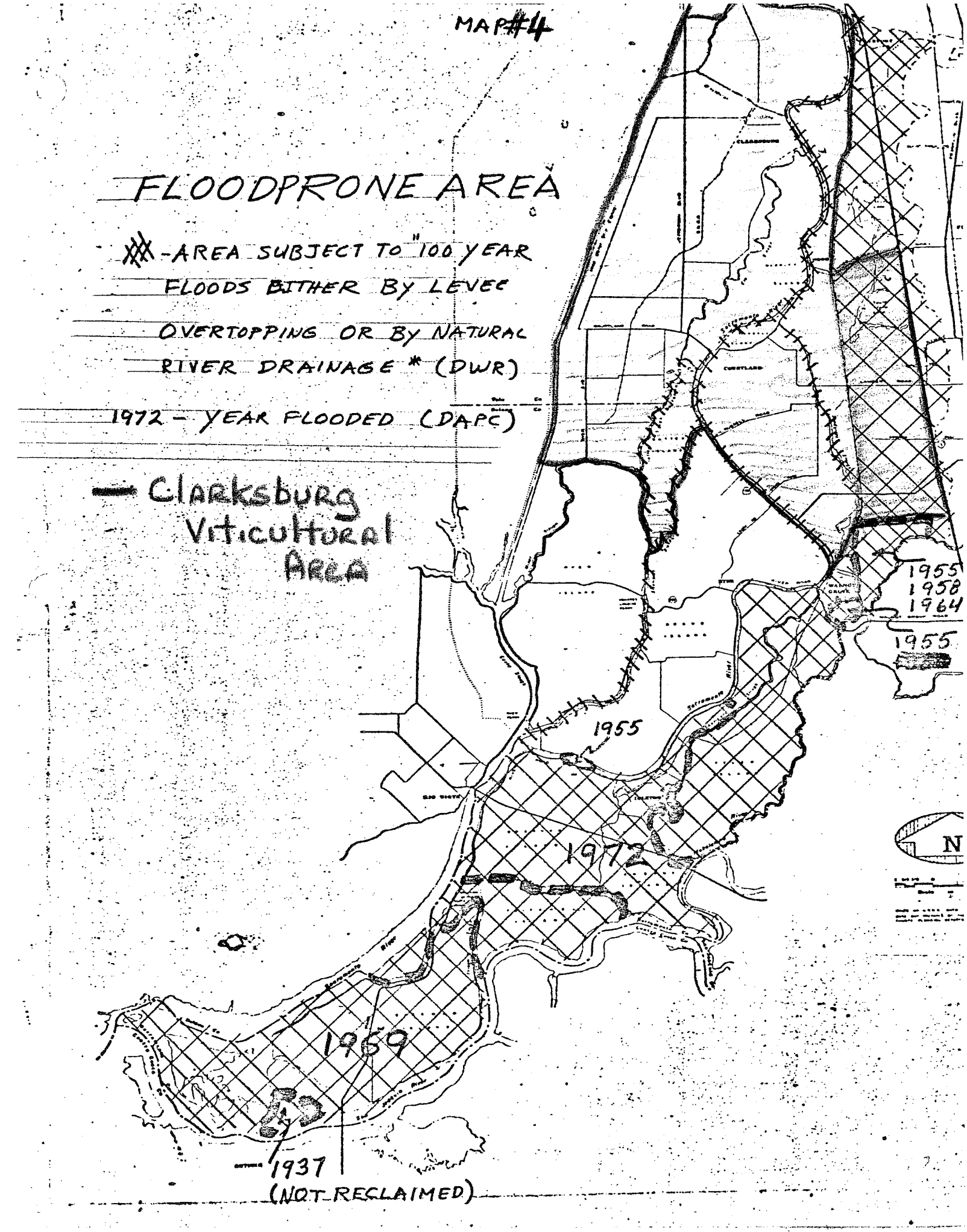


SACRAMENTO COUNTY

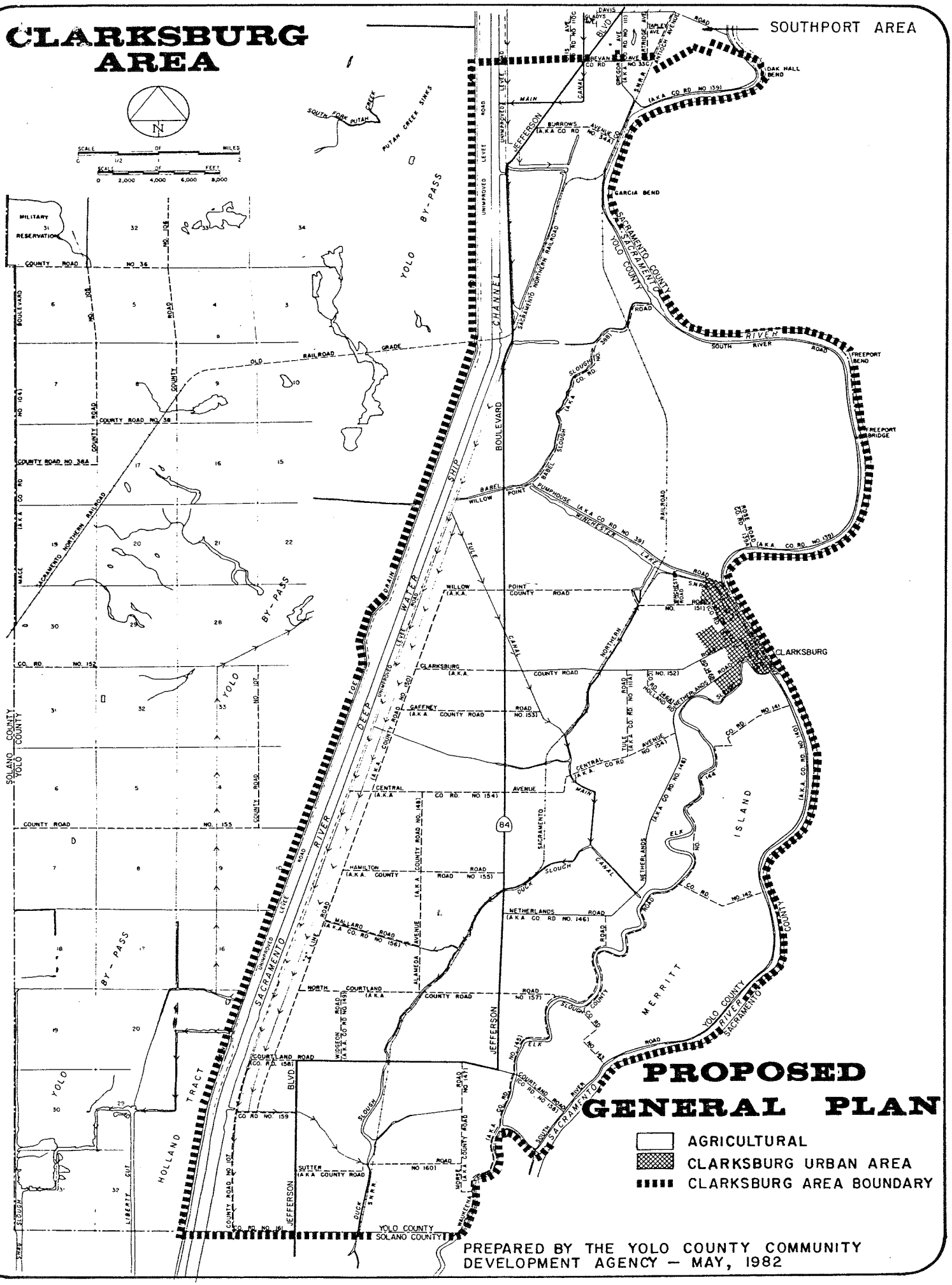
DELTA

LAND CAPABILITY CLASSES

MAP #4


FLOODPRONE AREA
-AREA SUBJECT TO "100 YEAR FLOODS EITHER BY LEVEE OVERTOPPING OR BY NATURAL RIVER DRAINAGE * (DWR)
1972 - YEAR FLOODED (DAPC)
Clarksburg Viticultural Area
1955
1958
1964
1955
1955
1972
1969
1937
(NOT RECLAIMED)
N

CLARKSBURG AREA



PROPOSED GENERAL PLAN

- AGRICULTURAL
- CLARKSBURG URBAN AREA
- CLARKSBURG AREA BOUNDARY

PREPARED BY THE YOLO COUNTY COMMUNITY DEVELOPMENT AGENCY — MAY, 1982

#6

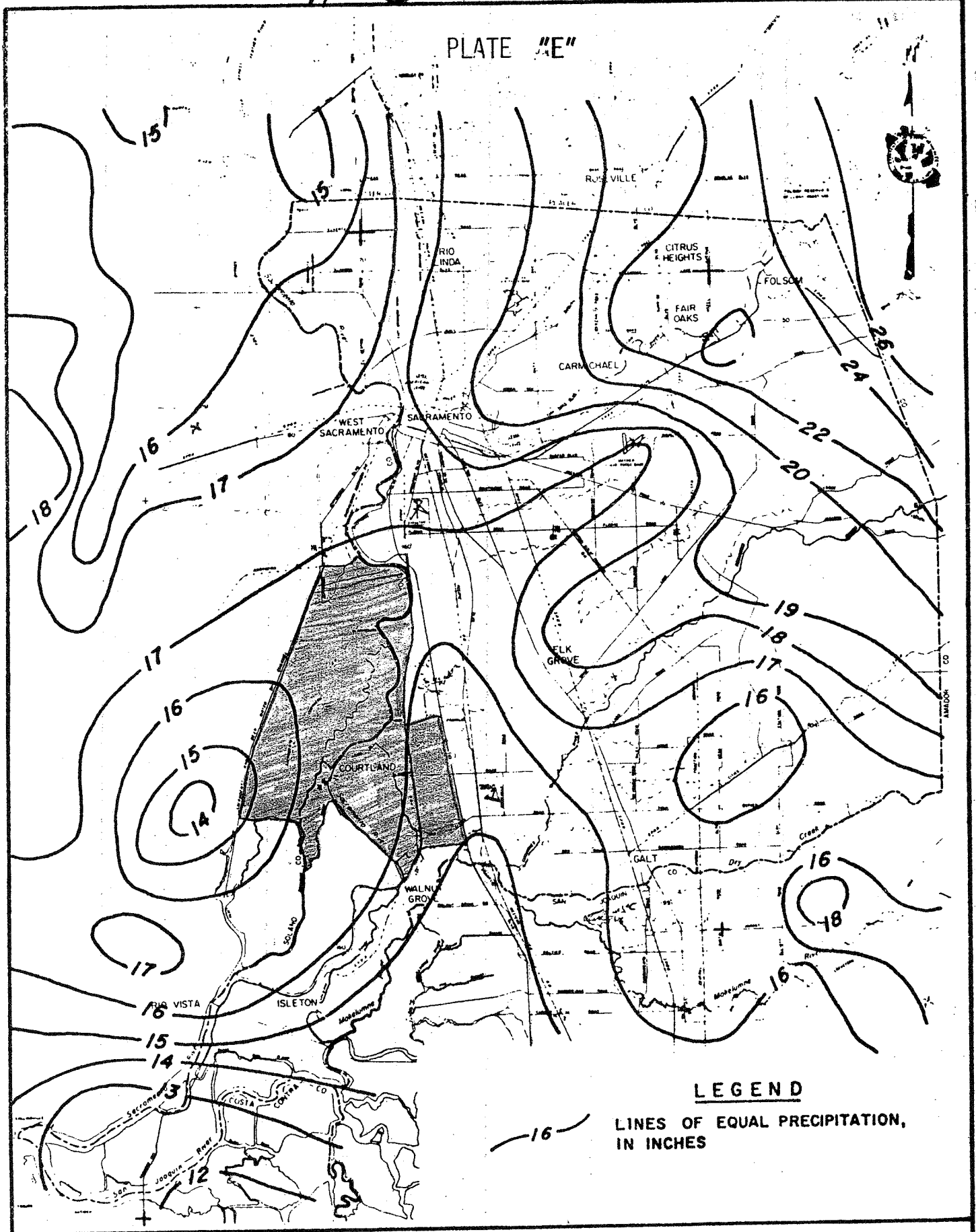


Figure 10. 50 YEAR AVERAGE ISOHYETAL MAP
1910-11 TO 1959-60

GUIDE TO MAPPING UNITS

For a full description of a mapping unit, read both the description of the mapping unit and that of the soil to which the mapping unit belongs. In referring to a capability unit, a range site, or a wildlife group, read the introduction to the section it is in for general information about its management. Dashes in the range site columns mean that the particular mapping unit is not used for range. Other information is given in tables or text, as follows:

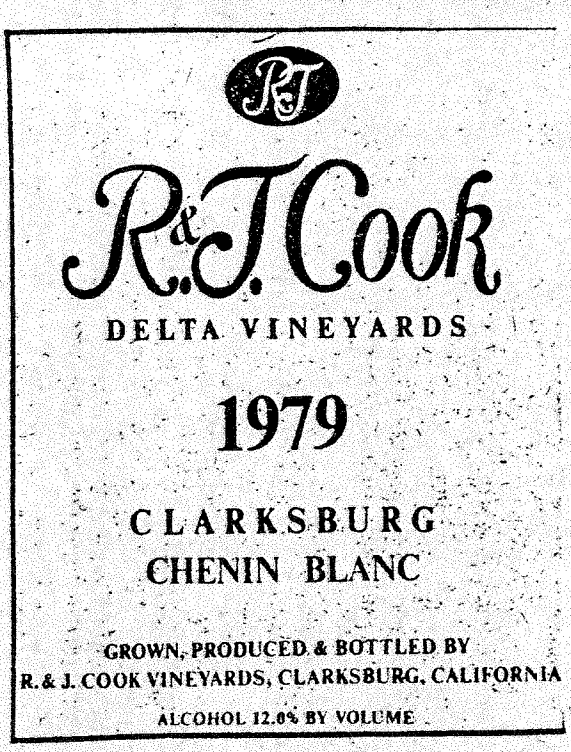
Acreage and extent, table 1, page 7.
Estimated yields, table 2, page 52.

Engineering uses of the soils, tables 4, 5, and 6, pages 68 through 87.

Map symbol		Page	Capability unit		Range site		Vegetative group	Storie index	Wildlife group
			Symbol	Page	Name	Page			
AaA	Arbuckle gravelly loam, 0 to 2 percent slopes	8	IIs-4 (17)	46	----------	--	A	68	
AaB	Arbuckle gravelly loam, 2 to 5 percent slopes	6	IIe-1 (17)	44	----------	--	A	64	
BaD3	Balcom silty clay loam, 5 to 15 percent slopes, severely eroded	9	VIe-1 (15)	50	Fine Loamy	62	G	29	
BaE2	Balcom silty clay loam, 15 to 30 percent slopes, eroded	8	IVe-1 (15)	48	Fine Loamy	62	G	43	
BaF2	Balcom silty clay loam, 30 to 50 percent slopes, eroded	9	VIe-1 (15)	50	Fine Loamy	62	G	22	
BaG3	Balcom silty clay loam, 50 to 75 percent slopes, severely eroded	9	VIIIe-1 (15)	51	----------	--	J	7	
BdF2	Balcom-Dibble complex, 30 to 50 percent slopes, eroded	9	VIe-1 (15)	50	Fine Loamy	62	G	22, 19	
BrA	Brentwood silty clay loam, 0 to 2 percent slopes	9	I-1 (17)	44	----------	--	A	81	
Ca	Capay silty clay	10	IIs-5 (17)	46	----------	--	C	50	
Cb	Capay silty clay, flooded	11	IVw-5 (17)	49	----------	--	E	35	
Cc	Capay soils, flooded	11	IVw-3 (17)	49	----------	--	E	34	
Ch	Clear Lake silty clay loam	11	IIs-3 (17)	45	----------	--	C	61	
Ck	Clear Lake clay	11	IIs-5 (17)	46	----------	--	C	41	
Cn	Clear Lake soils, flooded	11	IVw-3 (17)	49	----------	--	E	31	
CrE2	Climara clay, 2 to 30 percent slopes, eroded	12	IVe-5 (15)	48	Clayey	62	C	26	
CtD2	Corning gravelly loam, 2 to 15 percent slopes, eroded	12	IVe-3 (17)	48	Claypan	63	D	25	
CtE2	Corning gravelly loam, 15 to 30 percent slopes, eroded	13	VIe-3 (15)	50	Claypan	63	D	21	
DaF2	Dibble clay loam, 30 to 50 percent slopes, eroded	13	VIe-3 (15)	50	Fine Loamy	62	G	19	
DaG2	Dibble clay loam, 50 to 75 percent slopes, eroded	14	VIIe-3 (15)	51	Fine Loamy	62	J	11	
DbE2	Dibble-Millsholm complex, 9 to 30 percent slopes, eroded	14	VIe-3 (15)	50	Fine Loamy	62	G	35, 26	
DbF2	Dibble-Millsholm complex, 30 to 50 percent slopes, eroded	14	VIIe-8 (15)	51	Shallow Loamy	63	G, J	19, 11	
DbG2	Dibble-Millsholm complex, 50 to 75 percent slopes, eroded	14	VIIe-8 (15)	51	Shallow Loamy	63	J	11, 7	
HcA	Hillgate loam, 0 to 2 percent slopes	15	IVs-3 (17)	50	----------	--	D	54	3
HcC2	Hillgate loam, 2 to 9 percent slopes, eroded	14	IVe-3 (17)	48	----------	--	D	49	3
HdA	Hillgate loam, moderately deep, 0 to 2 percent slopes	15	IIIs-3 (17)	48	----------	--	D	63	3
HdC	Hillgate loam, moderately deep, 2 to 9 percent slopes	15	IIIe-3 (17)	47	----------	--	D	60	6
Ma	Lang sandy loam	15	IIw-2 (17)	45	----------	--	E	65	2

Map symbol		Page	Capability unit Symbol	Page	Range site Name	Page	Vegetative group	Storie index
SmD	Sehorn-Balcom complex, 2 to 15 percent slopes	32	IIIe-5 (15)	47	Clayey	62	C, G	41, 62
SmE2	Sehorn-Balcom complex, 15 to 30 percent slopes, eroded	32	IVe-5 (15)	48	Clayey	62	C, G	29, 43
SmF2	Sehorn-Balcom complex, 30 to 50 percent slopes, eroded	32	VIe-5 (15)	50	Clayey	62	C, G	14, 22
Sn	Soboba gravelly sandy loam	33	IVs-4 (17)	50	----------	--	B	25
So	Sycamore silt loam	34	IIw-2 (17)	45	----------	--	E	76
Sp	Sycamore silt loam, drained	34	I-1 (17)	44	----------	--	A	90
Sr	Sycamore silt loam, flooded	34	IVw-2 (17)	48	----------	--	E	45
Ss	Sycamore silty clay loam	34	IIw-2 (17)	45	----------	--	E	65
St	Sycamore silty clay loam, drained	33	I-1 (17)	44	----------	--	A	77
Su	Sycamore complex	34	IIIw-3 (17)	47	----------	--	E	51-64
Sv	Sycamore complex, drained	35	IIs-3 (17)	45	----------	--	C	61-76
Sw	Sycamore complex, flooded	35	IVw-3 (17)	49	----------	--	E	26-32
TaA	Tehama loam, 0 to 2 percent slopes	35	IIs-3 (17)	45	----------	--	A	72
TaB	Tehama loam, 2 to 5 percent slopes	36	IIe-3 (17)	44	----------	--	A	69
Tb	Tyndall very fine sandy loam	36	IIw-2 (17)	45	----------	--	E	77
Tc	Tyndall very fine sandy loam, drained	37	I-1 (17)	44	----------	--	A	81
Td	Tyndall very fine sandy loam, flooded	37	IVw-2 (17)	48	----------	--	E	38
Te	Tyndall very fine sandy loam, deep	37	IIIw-3 (17)	47	----------	--	E	69
Tf	Tyndall silty clay loam	37	IIw-2 (17)	45	----------	--	E	69
Va	Valdez silt loam	37	IIw-2 (17)	45	----------	--	E	81
Vb	Valdez silt loam, deep	38	IIIw-3 (17)	47	----------	--	E	77
Vc	Valdez complex, flooded	38	IVw-3 (17)	49	----------	--	E	41
Wa	Willows silty clay loam	39	IIIw-3 (17)	47	----------	--	E	31
Wb	Willows clay	38	IIIw-5 (17)	47	----------	--	E	29
Wc	Willows clay, alkali	39	IVw-6 (17)	49	----------	--	F	10
Wd	Willows clay, alkali, drained	39	IVw-6 (17)	49	----------	--	F	22
Wf	Willows clay, alkali, flooded	39	IVw-5 (17)	49	----------	--	F	14
Wg	Willows soils, flooded	39	IVw-3 (17)	49	----------	--	E	15
Wm	Willows clay, marly variant	40	IIIw-5 (17)	47	----------	--	E	34
Wn	Willows clay, marly variant, saline-alkali	40	IVw-6 (17)	49	----------	--	F	11
Ya	Yolo silt loam	41	I-1 (17)	44	----------	--	A	100
Yb	Yolo silty clay loam	42	I-1 (17)	44	----------	--	A	90
Za	Zamora loam	42	I-1 (17)	44	----------	--	A	95

Map symbol		Page	Capability unit: Symbol	Page	Range site: Name	Page	Vegetative group	Storie index	
Lb	Lang sandy loam, deep	16	IIIw-3 (17)	47		--	E	58	
Lc	Lang sandy loam, deep, flooded	16	IVw-3 (17)	49		--	E	29	
Ld	Lang silt loam	16	IIIw-3 (17)	47		--	E	61	
Lg	Laugenour very fine sandy loam	16	I-1 (17)	44		--	A	81	
Lh	Laugenour very fine sandy loam, flooded	17	IVw-2 (17)	48		--	E	41	
Lk	Laugenour very fine sandy loam, deep, flooded	17	IVw-3 (17)	49		--	E	36	
Lm	Loamy alluvial land	17	IVs-4 (17)	50		--	B	59	
Ma	Made land	18	IIs-3 (17)	45		--	C	--	
Mb	Maria silt loam	18	I-1 (17)	44		--	A	90	
Mc	Maria silt loam, flooded	19	IVw-2 (17)	48		--	E	43	
Md	Maria silt loam, deep	19	IIs-3 (17)	45		--	A	81	
Mf	Marvin silty clay loam	19	IIs-3 (17)	45		--	A	65	
Mk	Merritt silty clay loam	20	IIw-2 (17)	45		--	E	65	
Mn	Merritt silty clay loam, deep	21	IIIw-3 (17)	47		--	E	36	
Mo	Merritt silty clay loam, deep, drained	21	IIs-3 (17)	45		--	A	65	
Mp	Merritt complex, saline-alkali	21	IVw-6 (17)	49		--	F	27-34	
MrG2	Millsholm rocky loam, 15 to 75 percent slopes, eroded	21	VIIe-8 (15)	51	Shallow Loamy	63	J	8	
Ms	Myers clay	22	IIs-5 (17)	46		--	C	51	
Oa	Omni silty clay loam	24	IIIw-3 (17)	47		--	E	62	
Ob	Omni silty clay	23	IIIw-5 (17)	47		--	E	39	
Pa	Pescadero silty clay	25	IIIw-5 (17)	47		--	E	35	
Pb	Pescadero silty clay, saline-alkali	24	IVw-6 (17)	49		--	E	14	
Pc	Pescadero soils, flooded	25	IVw-3 (17)	49		--	E	15-21	
PfE2	Positas gravelly loam, 15 to 30 percent slopes, eroded	26	VIe-3 (15)	50	Claypan	63	D	24	
PfF2	Positas gravelly loam, 30 to 50 percent slopes, eroded	25	VIIe-3 (15)	51	Claypan	63	J	13	
PfF3	Positas gravelly loam, 30 to 50 percent slopes, severely eroded	26	VIIe-3 (15)	51	Claypan	63	J	10	
Ra	Reiff very fine sandy loam	26	I-1 (17)	44		--	A	100	
Rb	Reiff gravelly loam	26	IIs-4 (17)	46		--	A	71	
Rg	Rincon silty clay loam	27	IIs-3 (17)	45		--	A	73	
Rh	Riverwash	27	VIIIw-4 (17)	51		--	J	--	
Rk	Riz loam	28	IVs-3 (17)	50		--	D	45	
Rn	Riz loam, flooded	28	IVw-3 (17)	49		--	E	24	
RoG	Rock land	29	VIIIs-1 (15)	51		--	J	5	
Sa	Sacramento silty clay loam	29	IIIw-3 (17)	47		--	E	65	
Sb	Sacramento silty clay loam, drained	30	IIs-3 (17)	45		--	C	73	
Sc	Sacramento clay	29	IIIw-5 (17)	47		--	E	38	
Sd	Sacramento clay, drained	30	IIs-5 (17)	46		--	C	46	
Se	Sacramento clay, flooded	30	IVw-5 (17)	49		--	E	34	
Sf	Sacramento clay, deep	30	IIIw-5 (17)	47		--	E	41	
Sg	Sacramento soils, flooded	30	IVw-3 (17)	49		--	E	30	
Sh	San Ysidro loam	30	IVs-3 (17)	50		--	D	50	
SkD	Sehorn clay, 2 to 15 percent slopes	32	IIIe-5 (15)	47	Clayey	62	C	41	
SkE2	Sehorn clay, 15 to 30 percent slopes, eroded	31	IVe-5 (15)	48	Clayey	62	C	29	
SkF2	Sehorn clay, 30 to 50 percent slopes, eroded	32	VIe-5 (15)	50	Clayey	62	C	14	
SlD	Sehorn cobbly clay, 2 to 15 percent slopes	32	IVe-5 (15)	48	Clayey	62	C	32	



Clarksburg's Vines Yield Two Delta Wineries

CLARKSBURG — West bank vineyards along the Sacramento River are subtly launching the craft of commercial winemaking in the Delta in a quest for identity.

Two new wineries will bottle their first wine in February and March in their vineyard estates along Elk Slough south of this quiet river town. What both R&J Cook Delta Vineyards and Bogle Vineyards hope to achieve is market recognition of this region's grape quality.

"It makes sense to see what we can do on our own," says Roger Cook. "I feel confident about the quality of our grapes. Why else would other wineries keep coming back to buy our crops year after year? But it is time to establish our own reputation."

The reputation of both growers is already established among out-of-region vintners who have been purchasing Delta grapes. Bogle planted their first vineyards in 1969, Cook in 1971 inspired by his father's (Perry Cook) 120-acre grape planting in 1968. The elder Cook's grapes did much to encourage Clarksburg vineyards, in fact, producing the grapes for a Sonoma County's Grand Cru, Vineyards Chenin Blanc '78 which won a gold medal at the Los Angeles County fair.

The quality of Delta vines is fermenting talk in the industry as an interesting unknown. Writing in "Vintage Magazine" recently, wine journalist Norman Roby said of Chenin Blancs reviewed by the experts: "... three of the better Chenin Blancs reviewed here hailed from one region: the Delta area of the Sacramento River, an unknown for sure."

Clarksburg winemakers are reassured of their quality by the lasting demand from the processors. That demand, in fact, has sustained the vineyard operations to date and will continue to do since only about 5 percent of Cook's and Bogle's grape production will be initially absorbed by their own enological endeavors.

Cook, which pulls in an annual harvest capable of making a million gallons, expects to bottle only about 50,000 gallons of that himself this year. He plans to begin bottling immediately after bonding is approved, hopefully this week.

While dwarfed by the capacity of major California wineries, both of the new Clarksburg operations are full-time commercial operations. They are family-run, with Roger's wife, Joanne, (the "J" in R&J), handling the bookkeeping, her son Bob Galvan helping in the winery and her father Lloyd Summers serving as the resident carpenter.

Consultant Bill Arbios a University of California graduate with 9 years of experience in premium wine production at other wineries, helps turn out the wine with winemaker Bruce McGuire.

Facilities in the converted storage building include 15 stainless steel tanks, two 3,000-gallon oak, and more than 30 oak barrels, each holding more than 50 gallons of wine. Outside are two more 14-foot-tall stainless tanks. An adjacent building will be restored as a tasting room within the next few months, says Cook, with former winemaker Sue Albright in charge of customer relations. The winery uses an automated bottling line.

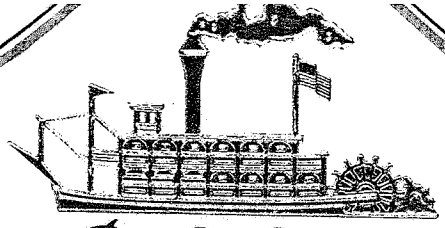
Cook's contracts with Mirassou Vineyards, Robert Mondavi, Beringer Vineyards and Cambiaso are also viewed as reflections of consistent quality. But while Cook plans to do business with these companies for many years to absorb the bulk of his grape harvest, he says producing his own wine could turn higher profits.

"We can compete with Napa," he says, "and I know we can do better financially. The coastal wineries are buying our grapes year after year and paying little more than the price received by Central Valley vineyardists, even though our product is superior. That price is far below what Napa producers receive for their grapes.

"With our own winery, we can set out to find our own place in the market and show that our product is just as good as anyone's. If I didn't feel confident about this, about our grapes, I wouldn't have asked Wells Fargo (Bank) for all that money to set out." Neither winemaker would disclose the financial outlay for their facilities.

Cook and Bogle are currently holding about 85,000 gallons of 1969 wine in their wineries, with Chenin Blanc representing the leading variety. Wines such as Petite Sarah, Grey Reisling, Zinfandel and a "white" Cabernet Sauvignon are also on tap for the first home-bottlings of the commercial wine industry of Clarksburg.

Cook and Bogle, representing about 370 of Yolo County's 525 bearing vineyard acres, will mark a historical moment in the area's agricultural history when they cork their first wine here.



R&J. Cook

CLARKSBURG

NORTHERN CALIFORNIA

MERLOT · BLANC

ESTATE BOTTLED

EXPRESSLY **1981** *FOR JOANNE*

GROWN, PRODUCED & BOTTLED BY
R. & J. COOK, CLARKSBURG, CALIFORNIA
Alcohol 12% by Volume

R&J. Cook

In Northern California cool breezes from Suisun Bay moderate the climate at Clarksburg, 65 miles northeast of San Francisco. Here, where temperatures are akin to coastal regions, Roger and Joanne Cook established their vineyards in a micro-climate ideal for culture of classic European wine grapes. This unique locale adjoins the village of Clarksburg, a historic port of call for paddle wheel steamboats navigated between San Francisco and the Sacramentó gold country in the mid-1800s. Winemaking at R&J Cook is a blend of both traditional and new technology. To capture their natural character, grapes are crushed within minutes of harvest then quickly passed to stainless steel cold fermenters. As appropriate, the resulting wines are matured in small barrels of American and French oak.

Grapes for this fresh and flowery Merlot Blanc were picked Sept. 6 at 22° Sugar Brix. The wine's residual sugar is 1% (by weight) and total acids .73% (by volume). The pH is 3.15. Only the free run juice has been cold fremented to a slow fermentation — to retain crisp freshness.

LIMITED BOTTLING

R&J Cook

NETHERLANDS RD.
P. O. BOX
227
CLARKSBURG, CA 95612
(916) 775-1234

The R. & J. Cook winery is located in Clarksburg in eastern Yolo County, some 12 miles south Sacramento in the delta region of the Sacramento River Valley, a viticultural area unfamiliar but increasingly important. Despite its location in California's hot Central Valley, an area not otherwise conducive to the production of fine wine grapes, Roger and Joanne Cook's vineyard has thermal characteristics similar to those in Calistoga at the north end of the Napa Valley, a region III on the U. C. Davis scale. The effects of high temperature are moderated by cooling breezes and ground fog which roll in off Suisun Bay and by evaporative cooling as well; the delta region is crisscrossed by some 1700 miles of river and irrigation channels. The area in which fine grapes can be grown is but three miles wide; the cooling offshore breeze is narrowly focused by coastal hills and the surrounding areas are simply too hot.

Roger Cook, who quite properly describes himself as a wine-grower, is a 3rd generation farmer of the delta region who received additional agricultural training at Cal Poly. Cook and his father began a experimental planting of varietal grapes in 1968; in this they were able to draw on the expertise of U. C. Davis, which is only 14 miles away. The results were encouraging and large-scale planting began in 1969. The Cooks own 130 acres of vineyard and Roger manages an additional 530 acres under contract. The vineyards are planted primarily in chenin blanc, sauvignon blanc, cabernet sauvignon, merlot, petite sirah and napa gamay, with small plots of semillon and orange muscat.

The vines are planted on their own rootstock; the delta has never been infested by phylloxera. The soil, which consists of extremely well drained alluvial sand helps intensify the flavors of the grapes by inducing water stress; for some little understood reasons it is also inhospital to the pest.

During the seventies, prominent wineries such as Mirassou, Grand Cru and Robert Mondavi purchased the Cook's grapes, producing from them many award winning wines. Because the Clarksburg appellation was little known in the market, these grapes, despite their obvious quality, could command only modest prices relative to those grown in Napa or Sonoma. In 1978, Roger Cook had wine made commercially, not only to demonstrate the quality of his grapes but also to publicize Clarksburg as a premium viticultural area. The reaction was favorable, and in 1979 he founded his own winery.

con't. next page

Winemakeing at R. & J. Cook as practiced by winemaker Steven Sanguinetti is a blend of traditional methods and modern agricultural technology. Because the vineyard is flat, the vines are cordon trained and can be machine harvested. This minimizes delays between picking and crushing, retards oxidation and helps to preserve freshness in the wine. The wines are fermented cold in stainless steel to emphasize fruit and then aged, as necessary, in Yugoslavian oak uprights and French and American oak barrels. The care taken in the handling of the grapes is evident in the wines, all of which have a liveliness in the mouth and very accurate varietal flavors.

R. & J. Cook produces two generic table wines, labeled Varietal White and Varietal Red; both display character and complexity unusual in wines in this price range. The white, crisp and dry, is a blend of 85% chenin blanc and 15% sauvignon blanc and reveals a light oakiness in both aroma and finish. The red, 50% cabernet sauvignon is a rich wine, fleshy and smooth.

Cook has released three 1980 chenin blancs, one "semi-dry and one "very dry" and one "extra dry". The semi-dry is lightly sweet but the residual sugar is balanced by an almost petillant acidity and is manifest as an appealing richness of fruit. It has an aroma of peaches and spice. The very dry is just that, crisp with good acidity and the balance is impeccable with a clean finish and no bitter aftertaste which often mars dry chenin blanc. The extra dry has an aroma of pears and melons and the barest hint of wood. The chenin blanc is exceptionally well-suited to the property.

The 1979 petite sirah, a big but forward wine, has a softly tannic structure which sustain rather than dominates varietal flavors of blackberries and anise. It should develop well over the next few years. From petite sirah Cook has also produced a rose', a shade rosier than most and flavorful enough to enhance a wide variety of foods.

The Merlot Blanc, dedicated to Mrs. Cook and perhaps the only one available, is fresh, clean and slightly tart. It offers real charm, with its pale salmon pink color.

With an eventual production capacity of 50,000 cases and its emphasis on clean, well-made varietal wines reasonably priced, the R. & J. Cook winery seems likely to accomplish its goal of establishing Clarksburg as a viticultural region of major importance.

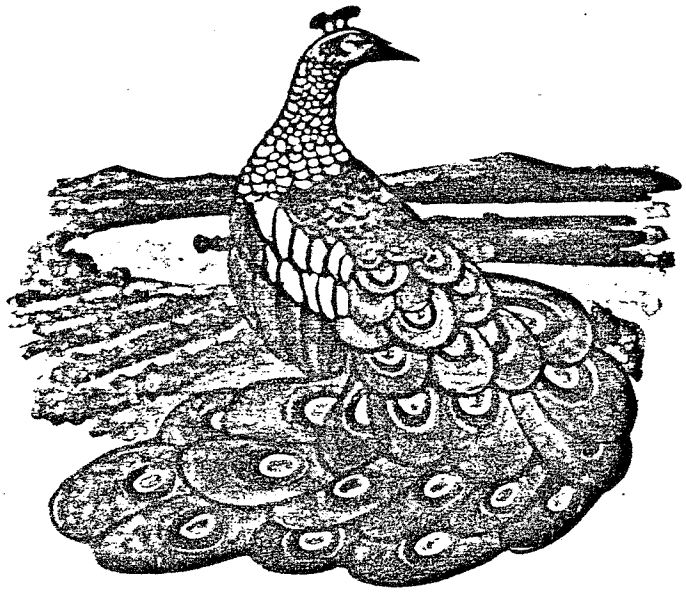
Ivan Fuezy
Wine Marketing

Wednesday, January 6, 1982 ■ San Jose Mercury

The New Year and Nouveau Wines

Speaking on Wines
By David Z. Louie

R&J Cook Nouveau Gamay, 1981. This is the best Nouveau I have tasted thus far. Light and airy with an abundance of fruit. Crisp, cherry flavors, clean with no off odors. No tannin, just pure delight. Well made as most of their wines are, coming from Cook. Higher priced than the Sebastiani, but very well worth it. This is a wine I recommend not missing.



R&J Cook
1981
Clarksburg, California
NOUVEAU · GAMAY
Grown, produced and bottled by R. & J. Cook.
Alcohol 12.1% by volume

R&J Cook

A childhood dream has come true recently for Joanne Cook — to raise the beautiful and mystical peacock. On the R. & J. Cook ranch, amidst the Cabernet Sauvignon and Gamay, she is raising these graceful and colorful birds.

The first release of this wonderfully vibrant Gamay, from our ten-year-old vineyards, brings to mind the exciting colors of Joanne's peacocks. During the breeding season the "eyes" in the plumage of the peacock have an almost hypnotic effect on the peahen. The new label was designed by Sacramento artist Robert Miller especially to celebrate the first release of our varietal Gamay.

The Gamay grapes for centuries have been the predominant red grape variety in the Beaujolais District of France. We finished this wine to emphasize the vibrant colors and the enormous bouquet of this fresh, young, nouveau wine.

Alcohol 12.1%. Grapes for this wine were picked September 21st and 22nd, 1981 at 22° Brix. Total acid .70 (by volume). Residual sugar .14 (by weight). The pH is 3.47.

Ivan Fuezy
Wine Marketing

The Sacramento Bee • Tuesday, November 24, 1981 B7

Try 'Nouveau' For The Holiday

The Word Is French But The Wine Is Definitely Californian

By Mike Dunne
Bee Staff Writer

($5.50)

R & J Cook Nouveau Gamay. Made with Gamay, the dominant red grape in Beaujolais, this Clarksburg *nouveau* was notable primarily for its rich and fruity cherry aroma and flavor. It's light in color and body without being offensively thin.

R&J Cook

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R&J Cook
1981
Clarksburg, California
NOUVEAU · GAMAY
Grown, produced and bottled by R. & J. Cook.
Alcohol 12.1% by volume

Ivan Fuezy
Wine Marketing

Viva Vino

ROBERT GOERNER

Delta Dateline. Premium quality wines from only 12 miles south of Sacramento? A unique micro-climate exists on the eastern edge of the Delta where cooling breezes move in from the Bay to moderate the Central Valley heat. Rich, well-drained sandy soils are proving hospitable to Chenin Blanc and R. & J. Cook are now estate bottling their own wines after years of selling their grapes to others. Their 1979 Chenin Blanc ($4.25), now with six months' bottle age, is a charmer. A very full, fresh, fruity mouthful in a semi-sweet style great for afternoon sipping. The 1978 Cabernet Sauvignon ($4.25) shows simple straightforward black currant fruit that portends well for vintages to come from the Clarksburg area. The present label is being phased out and the spring releases will feature the old Delta Queen to establish a regional identity. No less than three different Chenin Blancs will be offered, one barrel-fermented. Among the others will be a first-time Merlot Blanc, also barrel-fermented. The R. & J. Cook wines are nearly unknown at the moment but that should change with the new releases. Make a note not to be left out come April. □

Sacramento

Published monthly by Jonsson Communications Corporation
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Subscription Rates: $12 for one year (12 issues), $22 for two years, $30 for three years. Canada and Mexico, add $3 per year. Foreign, add $5 per year (except APO and FPO delivery).

Single Copies and Back Issues: $1.50; $3 by mail (prepaid).

Change of Address: Please send your new address and your old address mailing label. Allow six to eight weeks' advance notice.

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Amador Foothill Winery

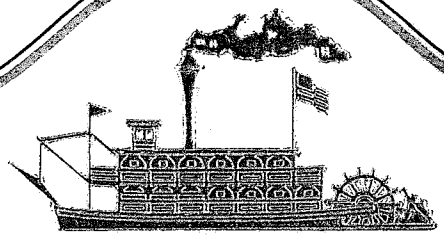
1981

Clarksburg, California

CHENIN BLANC

Dry and Fruity

PRODUCED AND BOTTLED BY
AMADOR FOOTHILL WINERY
PLYMOUTH, CALIFORNIA
ALCOHOL 12.2% BY VOLUME



R&J Cook

CLARKSBURG

NORTHERN CALIFORNIA

CHENIN BLANC VERY DRY

ESTATE BOTTLED

1981

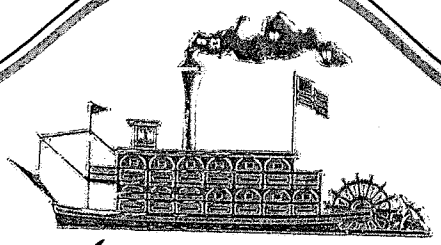
GROWN, PRODUCED & BOTTLED BY
R. & J. COOK, CLARKSBURG, CALIFORNIA
Alcohol 12% by Volume

R&J Cook

In Northern California cool breezes from Suisun Bay moderate the climate at Clarksburg, 65 miles northeast of San Francisco. Here, where temperatures are akin to coastal regions, Roger and Joanne Cook established their vineyards in a micro-climate ideal for culture of classic European wine grapes. This unique locale adjoins the village of Clarksburg, a historic port of call for paddle wheel steamboats navigated between San Francisco and the Sacramento gold country in the mid-1800s. Winemaking at R&J Cook is a blend of both traditional and new technology. To capture their natural character, grapes are crushed within minutes of harvest then quickly passed to stainless steel cold fermenters. As appropriate, the resulting wines are matured in small barrels of American and French oak.

This elegant Chenin Blanc Very Dry was cold fermented at 52° (to near total dryness) to retain the fruitiness and aroma of the grapes. The residual sugar is .30% by weight, total acids .75% by volume. The grapes were harvested Sept. 8 at 20.2° Brix.

LIMITED BOTTLING 3,700 Cases



R&J Cook

CLARKSBURG

NORTHERN CALIFORNIA

MERLOT · BLANC

ESTATE BOTTLED

EXPRESSLY **1981** *FOR JOANNE*

GROWN, PRODUCED & BOTTLED BY
R. & J. COOK, CLARKSBURG, CALIFORNIA
Alcohol 12% by Volume

R&J Cook

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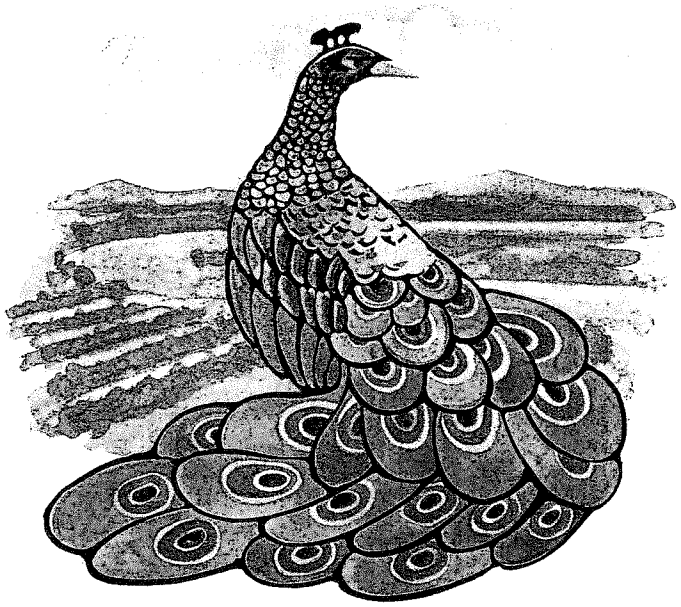
Grapes for this fresh and flowery Merlot Blanc were picked Sept. 6 at 22° Sugar Brix. The wine's residual sugar is 1% (by weight) and total acids .73% (by volume). The pH is 3.15. Only the free run juice has been cold fremented to a slow fermentation — to retain crisp freshness.

LIMITED BOTTLING



R&J Cook

1981

Clarksburg, California

NOUVEAU · GAMAY

Grown, produced and bottled by R. & J. Cook.
Alcohol 12.1% by volume

R&J Cook

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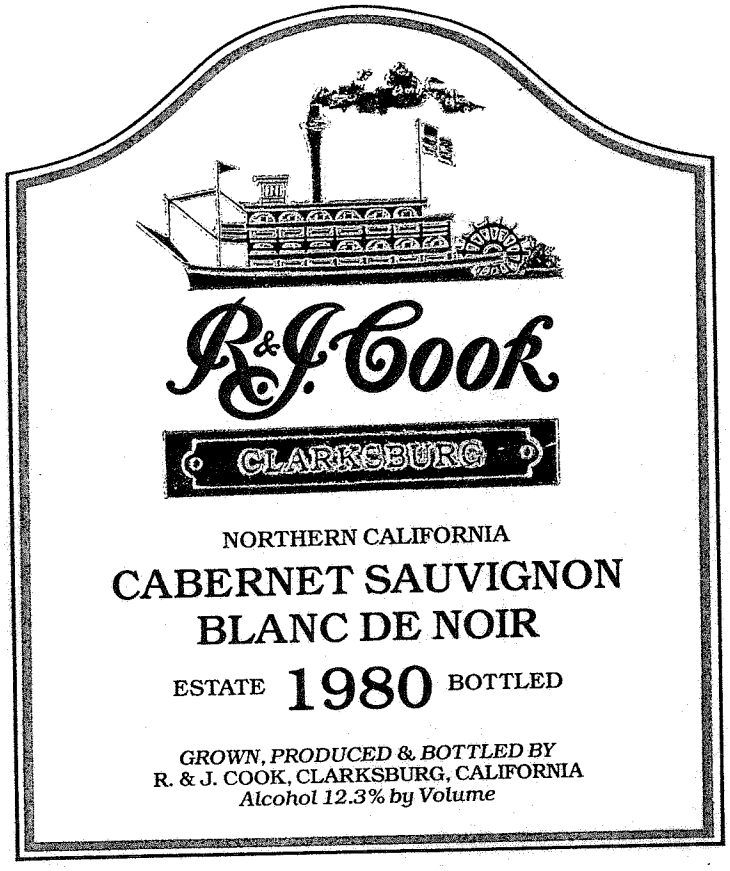
Alcohol 12.1%. Grapes for this wine were picked September 21st and 22nd, 1981 at 22° Brix. Total acid .70 (by volume). Residual sugar .14 (by weight). The pH is 3.47.



R&J. Cook

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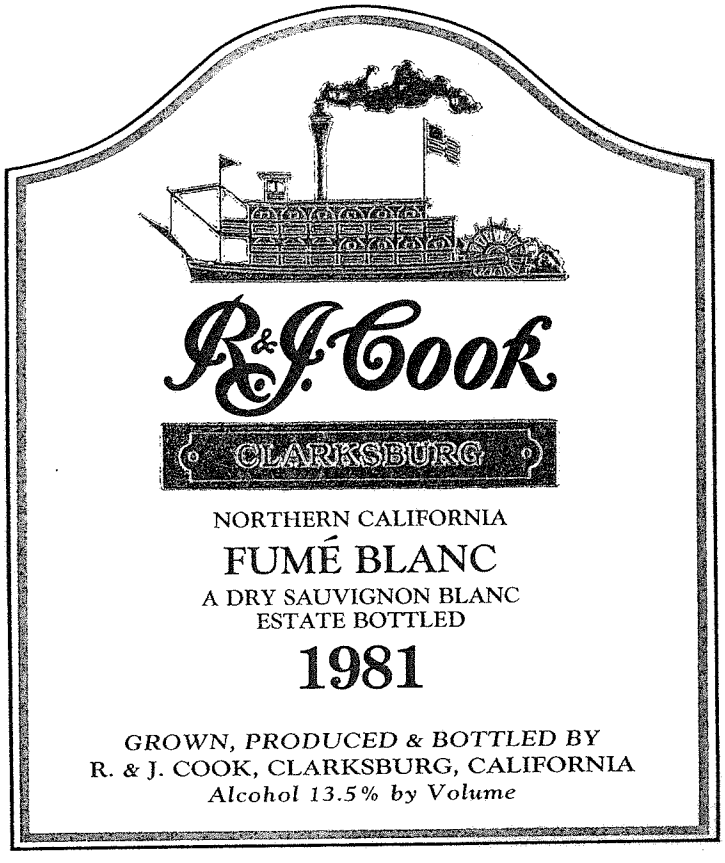
This Blanc de Noir of Cabernet Sauvignon was made from free run juice and cold fermented (off the skins) to retain the fruitiness of the grapes. Total acids .85% by vol., residual sugar .92% by wt. Harvested Sept. 15 at 21° Brix.

LIMITED BOTTLING—672 CASES



R&J. Cook

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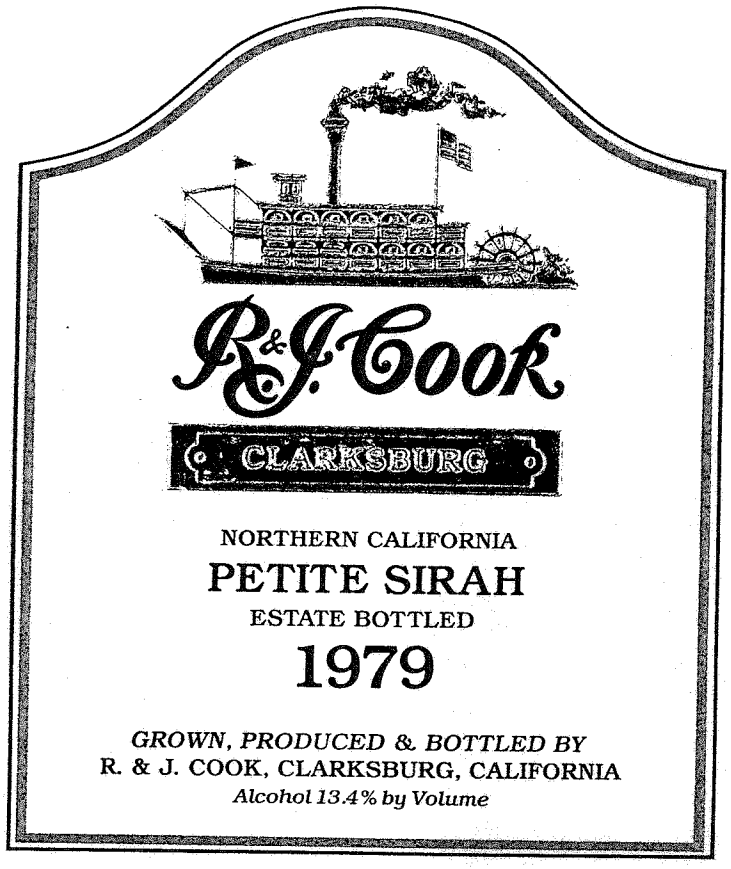
A dry Sauvignon Blanc aged in French Oak to develop complexity and character, but not to overshadow the delightful fruit of this precious grape variety. The grapes were picked Sept. 3 at 24° Brix. The wine's residual sugar is .44% (by weight) and total acids .78% (by volume). The pH is 3.46.

LIMITED BOTTLING



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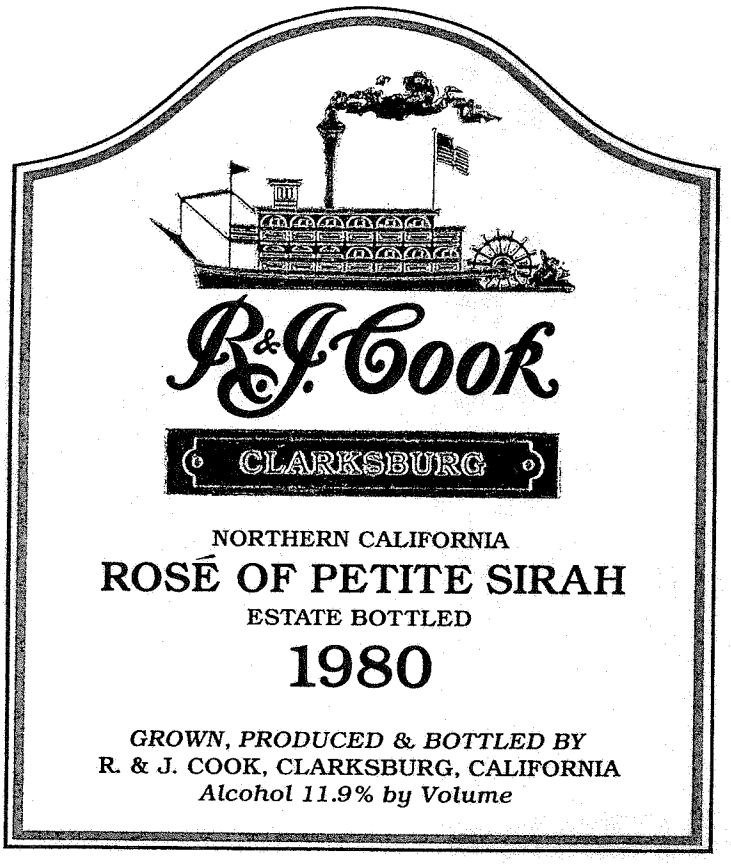
Here is an elegant style Petite Sirah with an intense bouquet and rich berry-like character. Total acids .61% by vol., residual sugar .23% by wt. Harvested October 4 at 23.5° Brix.

LIMITED BOTTLING—1682 CASES



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Grapes for this crisp and fruity Rosé of Petite Sirah (100%) were harvested between Sept. 19 and Oct. 13 with average sugar at 21.5%. The wine's residual sugar is 1.44% (by weight) and total acids .8% (by volume). Its pH is 3.35.

LIMITED BOTTLING—1178 CASES

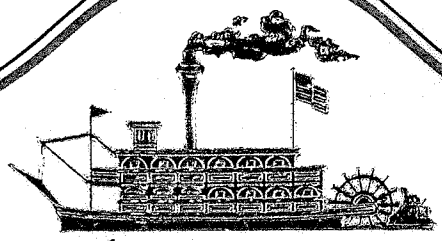
R&J

R&J Cook

1979

CLARKSBURG · CALIFORNIA
ROSE OF PETITE SIRAH

GROWN, PRODUCED & BOTTLED BY
R. & J. COOK, CLARKSBURG, CALIFORNIA
ALCOHOL 12% BY VOLUME



R&J Cook

CLARKSBURG

NORTHERN CALIFORNIA
CABERNET SAUVIGNON
ESTATE BOTTLED
1979

GROWN, PRODUCED & BOTTLED BY
R. & J. COOK, CLARKSBURG, CALIFORNIA
Alcohol 13.2% by Volume -

R&J Cook

In Northern California cool breezes from Suisun Bay moderate the climate at Clarksburg, 65 miles northeast of San Francisco. Here, where temperatures are akin to coastal regions, Roger and Joanne Cook established their vineyards in a microclimate ideal for the culture of classic European wine grapes. This unique locale adjoins the village of Clarksburg, a historic port of call for paddle wheel steamboats navigated between San Francisco and the Sacramento gold country in mid-1800s. Winemaking at R&J Cook is a blend of both traditional and new technology. To capture their natural character, grapes are crushed within minutes of harvest then quickly passed to stainless steel cold fermenters.

In this smooth and fruity Cabernet Sauvignon we have placed emphasis on obtaining a dominating character of the grapes. The wine was matured in small American oak cooperage. Total acids .59% by vol., residual sugar .22% by wt. The grapes were harvested between Oct. 30 and Nov. 2.

ESTATE BOTTLED—2500 CASES

Concannon
LIVERMORE VALLEY
SINCE 1883

February 22, 1982

Mr. Gavin Ogilvie
Wilson Farms
Box 307
Clarksburg, CA 91612

Dear Gavin:

We have found your particular area extremely well-suited for two of the varieties we produce in our "Designated Vineyards" program. Your Zinfandel grapes afford us the opportunity to obtain high acid, low pH, and a suitable sugar to make an outstanding rosé. This award-winning wine for which consumers have shown preference holds its color very well giving the fruity character that a Zinfandel should have.

The other variety that your soil drainage, warm days, and cool nights enhance is the Petite Sirah. We find it to be a very soft wine in its early life yet full-bodied with age. Most areas of California that produce a Petite Sirah have a grape that is full of tanning and harsh. That is not so for the Clarksburg Petite Sirah.

We are so convinced of the excellent quality of these two varieties that we have carried the names of Clarksburg and Wilson Vineyard on the label of the Zinfandel Rosé for the past few years and plan to continue the practice indefinitely.

Sincerely,

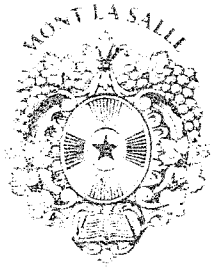
James Concannon

James Concannon
President

mac

Enc.

4590 TESLA RD., P.O. BOX 432, LIVERMORE, CALIFORNIA 94550
(415) 447-3760



1882 CENTENNIAL 1982

THE CHRISTIAN BROTHERS

July 20, 1982

Director
Department of Treasury
Bureau of Alcohol, Tobacco & Firearms
Washington, D. C. 20226

Gentlemen:

This letter is in response to an inquiry made by several of our Courtland/Clarksburg growers in regard to expressing our opinion as to the uniqueness of grapes grown in that area.

In the sixties, The Christian Brothers, along with the Herzog Company, pioneered the development of the Courtland/ Clarksburg area. We have crushed grapes from this area since 1968.

We find that these grapes are distinctly different from the grapes of the Lodi area and other parts of the Central Valley. Time of maturity and sugar-acid-pH relationships, as well as the wine produced from these grapes confirm the above opinion. Soils, elevation, prevailing breezes and average temperature of the area are apparently the reasons for such difference in the grape and wine characteristics.

Sincerely,

MONT LA SALLE VINEYARDS

Brother Timothy

Brother Timothy, F.S.C.
Cellarmaster

BT/mf

VIC FAZIO
4TH DISTRICT, CALIFORNIA

COMMITTEE:
APPROPRIATIONS

1421 LONGWORTH HOUSE
OFFICE BUILDING
WASHINGTON, D.C. 205
(202) 225-5716

SPECIAL PHONE FOR TI
HEARING IMPAIRED
TTY-202-225-1904

Congress of the United States
House of Representatives
Washington, D.C. 20515

Received

OCT 2 2 1982

Office
Congressional Affairs

October 20, 1982

Mr. Stephen Higgins
Acting Director
Bureau of Alcohol, Tobacco and Firearms
1200 Pennsylvania Avenue, N.W.
Room 4000
Washington, D.C. 20226

Dear Mr. Higgins:

I am writing in strong support of the petition submitted by the Clarksburg Vintners and Growers to the Bureau of Alcohol, Tobacco and Firearms to establish Clarksburg as a viticulture area.

The Clarksburg area is located in the Sacramento Delta in portions of Sacramento, Solano and Yolo Counties of California. It has long been recognized as having a favorable climate and soil for growing wine grapes. As early as the 1870's settlers grew grapes commercially in this area, and in the 1900's Italian settlers established small vineyards for home wine making. It was not until 1963, however, that Herzog Co. established the first commercial wine vineyard in this region. Since that time the number of growers has expanded to the point that there are now fourteen growers with approximately 23,000 acres of Vitis Vinifera wine grapes under cultivation.

In 1979, Bogle Vineyards and R.J. Cook Vineyards were established along the Elk Slough south of Clarksburg. Cook's wines are distributed in 22 states and Canada and Sweden. Numerous California wineries make wine from the grapes grown in this region. Among them are Grand Cru Vineyard, Sebastiani Vineyards and Hacienda Wine Cellars in the Sonoma Valley; LeBay Cellars in Sonoma County's Alexander Valley; J. Lohr Winery of Santa Clara; Amador Foothill Winery of the Shenandoah Valley in Amador County; Robert Mondavi, Charles Krug and Christian Brothers of the Napa Valley; Wente Brothers and Concannon Vineyards of the Livermore Valley; E.J. Gallo of Modesto and many others.

This area is known locally and nationally. It is readily distinguishable from the surrounding areas due to its climate, elevations, soil, rainfall and physical features; and its boundaries have long been well established. The grapes grown here are of excellent quality, and the growers take great pride in their product. This is a special and unique area, one that without question is worthy of being designated as a distinct viticulture region.

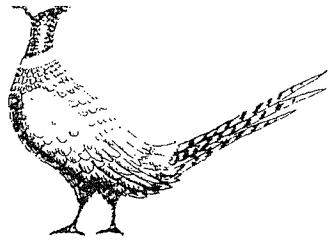
PLEASE RESPOND TO:

823 MARIN STREET, ROOM 8
☐ VALLEJO, CALIFORNIA 94590
(707) 552-0720

2740 FULTON AVENUE, SUITE 100
☐ SACRAMENTO, CALIFORNIA 95821
(916) 484-4174

117 WEST MAIN STREET
☐ WOODLAND, CALIFORNIA 95695
(916) 666-5521

951 LIVE OAK BOULEVARD, #8
☐ YUBA CITY, CALIFORNIA 95991
(916) 674-2500



Bogle Vineyards

Route 1, Box 276 • Clarksburg, California 95612

(916) 744-1669
(916) 744-1545

July 19, 1982

To Whom It May Concern:

Bogle Vineyards is a diversified farming corporation growing wine grapes, wheat, corn and safflower on 900 acres in the vicinity of Clarksburg. Our first vines of Chenin Blanc were planted in 1969. Historically Wente Bros. of Livermore has purchased our grapes. Since 1969 we have continued to plant grapes and now operate approximately 400 acres of vineyard comprised of Chenin Blanc, Grey Riesling, Semillon, Sauvignon Blanc, Zinfandel and Petite Sirah.

The tremendous sucess enjoyed by others with our grapes prompted us to establish a small winery in 1979.

The unique climate and soil allows us to produce wines of fine character and distinction.

Should you desire more information about our vineyards or winery please feel free to contact us.

Respectfully,

Chris C. Bogle

Chris Bogle

Sect., Bogle Vineyards, Inc.

BOGLE VINEYARDS

ESTATE BOTTLED

1981

MERRITT ISLAND
CALIFORNIA

MERRITT ISLAND ROSÉ
WINE

GROWN, PRODUCED AND BOTTLED BY BOGLE VINEYARDS
CLARKSBURG, CALIFORNIA ALCOHOL 11% BY VOLUME

Merritt Island, in the Delta of the Sacramento River, was formed from sandy loam deposited millennia ago by run-off from the Coastal Range Mountains. Cool Pacific breezes through the Carquinez Straits create a micro-climate in the Delta that brings many of the leading Coastal Counties wineries to buy their grapes here. Wines made from Merritt Island-grown grapes have a characteristic fruit, a balance of fullness and crispness, and an elegant style that can be appreciated in this Merritt Island Rosé, made from Petite Sirah grapes grown in our own Island vineyards and crushed within seconds of being picked. The fresh, clean aroma and flavor are easy to enjoy.

BOGLE VINEYARDS

ESTATE BOTTLED

1981

MERRITT ISLAND
CALIFORNIA

CHENIN BLANC

GROWN, PRODUCED AND BOTTLED BY BOGLE VINEYARDS
CLARKSBURG, CALIFORNIA ALCOHOL 12% BY VOLUME

Merritt Island, in the Delta of the Sacramento River, was formed from sandy loam deposited millennia ago by run-off from the Coastal Range mountains. Cool Pacific breezes through the Carquinez Straits create a micro-climate in the Delta that brings many of the leading wineries of the Coastal Counties to buy their grapes here. Wines made from Merritt Island-grown grapes have a characteristic fruit, a balance of fullness and crispness, and a clean elegant style that is seen at its best in Bogle Vineyards' Chenin Blanc. We preserve these qualities by crushing the Chenin Blanc in our own Island vineyards within seconds of being picked, and ensuring that the freshness carries through to the bottle.

BOGLE VINEYARDS

ESTATE BOTTLED

1980

MERRITT ISLAND
CALIFORNIA

MERRITT ISLAND ROSÉ

GROWN, PRODUCED AND BOTTLED BY BOGLE VINEYARDS
CLARKSBURG, CALIFORNIA ALCOHOL 10.5% BY VOLUME

Merritt Island, in the Delta of the Sacramento River, was formed from sandy loam deposited millennia ago by run-off from the Coastal Range Mountains. Cool Pacific breezes through the Carquinez Straits create a micro-climate in the Delta that brings many of the leading Coastal Counties wineries to buy their grapes here. Wines made from Merritt Island-grown grapes have a characteristic fruit, a balance of fullness and crispness, and an elegant style that can be appreciated in this Merritt Island Rosé, made from Petite Sirah grapes grown in our own Island vineyards and crushed within seconds of being picked. The fresh, clean aroma and flavor are easy to enjoy.

BOGLE VINEYARDS

ESTATE BOTTLED

1980

MERRITT ISLAND
CALIFORNIA

CHENIN BLANC

GROWN, PRODUCED AND BOTTLED BY BOGLE VINEYARDS
CLARKSBURG, CALIFORNIA ALCOHOL 10.5% BY VOLUME

Merritt Island, in the Delta of the Sacramento River, was formed from sandy loam deposited millennia ago by run-off from the Coastal Range mountains. Cool Pacific breezes through the Carquinez Straits create a micro-climate in the Delta that brings many of the leading wineries of the Coastal Counties to buy their grapes here. Wines made from Merritt Island-grown grapes have a characteristic fruit, a balance of fullness and crispness, and a clean elegant style that is seen at its best in Bogle Vineyards' Chenin Blanc. We preserve these qualities by crushing the Chenin Blanc in our own Island vineyards within seconds of being picked, and ensuring that the freshness carries through to the bottle.

BOGLE VINEYARDS

NO OAK

1979

MERRITT ISLAND
YOLO COUNTY

PETITE SIRAH

PRODUCED AND BOTTLED BY BOGLE VINEYARDS
CLARKSBURG, CALIFORNIA ALCOHOL 13% BY VOLUME

Beginning just south of Clarksburg, Yolo County, Merritt Island is the first island off the Sacramento River forming the Sacramento Delta. Here the rich sandy loam soil deposited by run-off from the Coast Range centuries ago combines with the cool Carquinez Straits breezes to produce vineyards recognized for quality by major wineries.

The characteristics of these fine grapes convinced Bogle Vineyards to establish an on-site winery so the grapes could be immediately field-crushed and pressed, then fermented into the finest product possible.

BOGLE VINEYARDS

1979

MERRITT ISLAND
YOLO COUNTY

CHENIN BLANC

PRODUCED AND BOTTLED BY BOGLE VINEYARDS
CLARKSBURG, CALIFORNIA ALCOHOL 12% BY VOLUME

Beginning just south of Clarksburg, Yolo County, Merritt Island is the first island off the Sacramento River forming the Sacramento Delta. Here the rich sandy loam soil deposited by run-off from the Coast Range centuries ago combines with the cool Carquinez Straits breezes to produce vineyards recognized for quality by major wineries.

The characteristics of these fine grapes convinced Bogle Vineyards to establish an on-site winery so the grapes could be immediately field-crushed and pressed, then fermented into the finest product possible.

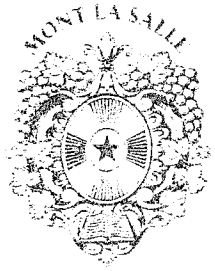
I urge you to approve the petition that the Clarksburg Vintners and Growers have submitted, and I shall look forward to talking further with you about this matter.

Thank you for your assistance.

Sincerely,

VIC FAZIO
Member of Congress

VF:ssp



1882 CENTENNIAL 1982

THE CHRISTIAN BROTHERS

July 20, 1982

Director
Department of Treasury
Bureau of Alcohol, Tobacco & Firearms
Washington, D. C. 20226

Gentlemen:

This letter is in response to an inquiry made by several of our Courtland/Clarksburg growers in regard to expressing our opinion as to the uniqueness of grapes grown in that area.

In the sixties, The Christian Brothers, along with the Herzog Company, pioneered the development of the Courtland/Clarksburg area. We have crushed grapes from this area since 1968.

We find that these grapes are distinctly different from the grapes of the Lodi area and other parts of the Central Valley. Time of maturity and sugar-acid-pH relationships, as well as the wine produced from these grapes confirm the above opinion. Soils, elevation, prevailing breezes and average temperature of the area are apparently the reasons for such difference in the grape and wine characteristics.

Sincerely,

MONT LA SALLE VINEYARDS

Brother Timothy

Brother Timothy, F.S.C.
Cellarmaster

BT/mf

Concannon
LIVERMORE VALLEY
SINCE 1883

February 22, 1982

Mr. Gavin Ogilvie
Wilson Farms
Box 307
Clarksburg, CA 91612

Dear Gavin:

We have found your particular area extremely well-suited for two of the varieties we produce in our "Designated Vineyards" program. Your Zinfandel grapes afford us the opportunity to obtain high acid, low pH, and a suitable sugar to make an outstanding rosé. This award-winning wine for which consumers have shown preference holds its color very well giving the fruity character that a Zinfandel should have.

The other variety that your soil drainage, warm days, and cool nights enhance is the Petite Sirah. We find it to be a very soft wine in its early life yet full-bodied with age. Most areas of California that produce a Petite Sirah have a grape that is full of tanning and harsh. That is not so for the Clarksburg Petite Sirah.

We are so convinced of the excellent quality of these two varieties that we have carried the names of Clarksburg and Wilson Vineyard on the label of the Zinfandel Rosé for the past few years and plan to continue the practice indefinitely.

Sincerely,

James Concannon

James Concannon
President

mac

Enc.

4590 TESLA RD., P.O. BOX 432, LIVERMORE, CALIFORNIA 94550
(415) 447-3760

Clarksburg Vintners & Growers

Wilson Farms
P.O. Box 307
Clarksburg. CA 95612

The Herzog Co.
Rt. 1 Box 48
Courtland, CA 95615

April 5,1983

Mr. James Ficaretti
BATF
P.O. Box 385
Washington D.C. 20044

Dear Mr. Ficaretti:

I am very sorry that I have not sent this information sooner, but spring has finally sprung out here and everything is happening at once. Enclosed are copies of the maps that I sent to you and I discovered that I numbered them incorrectly. Two of the maps were numbered as 3, as you can see they are not the same map. One should be number 2 and the other number 3. Similar maps from Yolo County are not available. Yolo County soil maps are updated to 1980 and Sacramento County soil maps are in the process of having the soil classifications updated and are not available at this time. Therefore, the maps are not compatable.

Roger Cook Vineyards

They receive grapes from Dierson Ranch (located East of Snodgrass Slough and West of I-5, Township 5N, Range 5E, Section 7) also from his home ranch (West of Elk Slough, Clarksburg, Township 6N, Range 4E, Section 16).

If there are any further questions, please feel free to contact me.

Thank you,

John Baranek, The Herzog Company, Inc.
(916) 775-1264

Clarksburg Vintners & Growers

Wilson Farms
P.O. Box 307
Clarksburg. CA 95612

The Herzog Co.
Rt. 1 Box 48
Courtland, CA 95615

rec'd 5/23/83

Dear Jim,

Enclosed are the soil maps of Yolo County.

Sorry for the delay!

The RAIN has stopped so we can FARM once AGAIN

Thank you!

Always,

John Barandas

DESCRIPTION OF PROPOSED AREA OF APPELLATION FOR "CLARKSBURG"

The proposed Clarksburg Appellation Area, located in the Sacramento River Delta portions of Sacramento, Solano, and Yolo counties, is part of the Sacramento Valley of California. The Clarksburg Area is approximately sixteen miles long and eight miles wide encompassing 64,640 acres. Starting in the northwest in Yolo County including portions of the Holland Tract and Merritt Island continuing into Solano County west of the Sacramento Deep Water Channel and north of Miner Slough; and portions of Sacramento County including Sutter Island, Randall Island Pearson District, and Reclamation Districts #744, #813, and #369. The geographic location is generally the area covered by the townships of Clarksburg, Hood, Courtland, and north eastern portion of Walnut Grove(Locke)

Beginning at a point north in Yolo County where T8N R3E, northeast corner of section 36, intersects the Sacramento Deep Water Channel; thence south following the Sacramento Deep Water Channel dissecting T8N R3E section 36 and T7N R3E sections12, 13 23, 24, 26, 35; and T6N R3E section 2, 10, 15, 21, 22, 28, 33; and T5N R3E sections 4 and 9 to the intersection of the dredger cut Minor Slough: thence easterly along the Miner Slough dredger cut dissecting T5N R3E sections 9, 10, 11, and 14 to Sutter Slough; thence south following Sutter Slough between sections 13, 14, 23, and 24 to Steamboat Slough between the northern point of sections 25 and 26; thence northeast following Steamboat Slough T5N R3E dissecting sections 24, 13, and 12 and T5N R4E sections 18, 7, and 8 to the Sacramento River; thence southeast following the Sacramento River dissecting T5N R4E sections 8, 16, 22, 26 to the Delta Cross Channel at the northern end of section 35; thence east to the intersection of the old Southern Pacific Levee; thence northeast through T5N R4E sections 35, 26, and 25 and to the intersection of Lost Slough the southern boundary of

section 24; thence east following Lost Slough through section 24 and T5N R3E sections 19 and 20 to the intersection of Interstate 5; thence northwest following Interstate 5 through T5N R5E sections 20, 17, 8, 5, 6, and T6N R5E sections 31, 30, 19, and 18 to the intersection of Hood Franklin Road through T6N R5E section 18 and T6N R4E sections 13 and 14 to the old Southern Pacific Levee; thence north following the Southern Pacific Levee through T6N R4E sections 14, 11, 2, and T7N R4E sections 35, 26, and 23 to the Sacramento River; thence northeast following the Sacramento River through sections 23, 14, 11, 10, 9, 4, and 5 and T8N R4E section 32 to Burrows Ave; thence east through section 32 to the intersection of Jefferson Blvd. thence southwest through section 31 and to the beginning point T8N R3E northeast corner of section 36.

THE CLARKSBURG VITICULTURE AREA

The Clarksburg Area, located in the Sacramento Delta in portions of Sacramento, Solano, and Yolo counties of California, is part of the 481 square miles or 307,840 acres of the Sacramento-San Joaquin Delta. The area is approximately 101 square miles or 64,640 acres.[1] Starting in the northwest corner the area is bounded by the Sacramento Deep Water Channel which separates the east boundary of the Clarksburg Area from the Yolo Bypass floodplain. The soil classification and the annual flooding of the Yolo Bypass make grape growing impossible.[2] The ~~western~~ eastern boundary, the old Southern Pacific Railroad levee and Interstate 5, divides the Delta alluvial soils from the soils of lower terraces or old alluvial plains which are Class III and Class IV soils.[3] The lower terraces east of the Southern Pacific Railroad levee are subject to the 100 year flood and are considered a flood prone area.[4]

The northern boundary, Burrows Ave. and Jefferson Blvd., separates the northern area where the natural cooling fades out. Normally on a hot summer day Sacramento will be eight to ten degrees warmer than the Clarksburg Area. The southern boundary was considered because of the higher mixture of the organic soils mixed with the mineral soils on Ryer Island, Brannan Island, and Tyler Island. The wind factor or velocity increases as you near Rio Vista. This creates cooler conditions which separates these islands from the Clarksburg area. There is no commercial planting of grapes on Grand Island so it was not considered.

cooler to the south of Clarksburg

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[1] Soil Survey. The Sacramento-San Joaquin Delta Area. California Series, 1935, #21. U.S. Dept. of Ag., Bureau of Plant Industry

[2] U.S. Geological Survey Maps. Various areas of California, 1957-1980, Map Packet a-h

[3] Sacramento County Delta land capability classes, Map #2; Sacramento County Delta general soil types, Map #3

[4] Delta Area Plan, Sacramento County. Natural Element Flooding, Map #4

The Clarksburg Area was recognized in the late 1950s as having a favorable climate and soil for growing wine grapes. The Sacramento Delta Area, with its hot rainless summers and cool moist winters, has a mediterranean type of climate. Cool ocean breezes blowing inland through the Carquinez Strait reduce summer temperatures somewhat below those of the Great Interior Valley. Because of this influence, much of the Delta may even be restricted to the cool Mediteranean sub-type. Fogs originating outside the Golden Gate during the summer, and locally during the winter, tend to further ameliorate the extremes of temperature. The mean temperature is about 60° F for the year, between 45° and 50° for the winter months, and between 70° and 75° for the three summer months. The average length of the frost-free season, that is between the last killing frost and the first killing frost, is almost ten months.[5]

The mean annual rainfall varies slightly in different parts of the area. A maximum average of about 16 inches falls each year in the Clarksburg area.[6] More than 50 percent of the annual precipitation falls during the winter, and less than 5 percent during the summer, which at times is entirely rainless. Despite the absence of summer rains, the atmospheric humidity is moderately high as a result of the extensive area of free water surface and the fogs.

The rivers and sloughs throughout the Clarksburg area have banks that have been naturally built up to ten feet above the level of the adjacent ground, which is lower than the stream. At one time, streams overflowed these ridges during flood periods. From this alluvian rim the surface of each island drops saucer-like with a decreasing gradient toward the interior.

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[5] Soil Survey. The Sacramento-San Joaquin Delta Area. California Series, 1935 #21. U.S. Dept. of Ag., Bureau of Plant Industry

[6] 50 Year Average. ISOHYETAL, Map 19 10-11,,1959-1960

The center part nearly everywhere lies below mean sea level. The land surface of the Clarksburg Area is approximately at mean sea level. Most of the vineyards are planted as high as 15 feet above to one or two feet below sea level. In the center of the islands the elevation ranges from five feet above to ten feet below sea level. The water table is so high in these area that grapes will not grow.[7]

15' abo
2' belo

[7]Sacramento County Water Resources Investigation. Areal Geology and Location of Cross-Sections. 1973, State of California, The Resources Agency, Dept. of Water Resources Central District

HISTORY

The Spanish began sending expeditions into the Sacramento River Delta Region in 1772. Their passage left no mark on the area but the arrival of John A. Sutter in 1839 certainly did. The presence of European and American settlers introduced widespread ranching and agricultural activity to the region. The huge influx of settlers after the Bear Flag Revolt, and the discovery of gold in 1849, led to the founding of Clarksburg and many other towns in the region. Clarksburg was named for a respected lawyer from Ohio, Judge Robert C. Clark, who is credited with having the first peach orchard in Yolo County.[1] The earliest record of vineyard activity was near Courtland located on the east bank of the Sacramento River eight miles north of Walnut Grove and eighteen airline miles south of Sacramento.

O.K. ? (2)

A steamer landing was established here in 1870 by James V. Sims, a one time miner who turned to farming. He was one of the first to grow grapes commercially in California. The following year, a wharf was built. The California Pacific Railroad Co. steamers made regular landings and the town was a shipping port for the fruit growing areas.[2] In the early 1900's many Italian settlers established small vineyards throughout the area for home wine making. The first commercial wine vineyard within the last twenty years was established in 1963 by the Herzog Co. in the Pearson District near the town of Courtland. The first wineries were established in 1979; Bogle Vineyards and R.J.L. Cook located along Elk Slough south of Clarksburg. Cook's wines are distributed in twenty-two states and two countries, Canada snd Sweden. The number of growers has expanded to fourteen and approximately 2300 acres of Vitis Vinifera wine grapes are grown.

2 wineries

400 acres

2300 acres

14 growers

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[1] Clarksburg General Plan 1981 (draft), Yolo County Community Development Agency, pp. 1-2

[2] Sacramento Bee, April 27, 1975

Each year more growers want to plant grapes as more winerys are interested in their product. In addition to Bogle and Cook, other winerys that make wine from the Clarksburg area grapes are Grand Cru Vineyard, Sebastiani Vineyards and Hacienda Wine Cellars in the Sonoma Valley; LeBay Cellars in Sonoma County's Alexander Valley; J. Lohr Winery of Santa Clara; Amador Foothill Winery of the Shenandoah Valley in Amador County; Robert Mondavi, Charles Krug and Christian Brothers of the Napa Valley; Wente Brothers and Concannon Vineyards of the Livermore Valley; E.J. Gallo of Modesto and many others.

GEOLOGIC SETTING

The Delta region lies within a geologic province known as the Great Valley. This province roughly coincides with the California Central Valley, extending from Redding at the north end to Bakersfield at the south end. This area is described in a report of the Sacramento Envirnmental Management Task Force entitled "Sacramento County's Physical Environment":

> The great Valley province is a large structural basin which has become filled with sedimentary rocks ranging in age from early Cretaceous to Holocene. The older rocks have become uplifted and deformed to the west of the Valley, and now from the eastern part of the Coast Ranges. The Valley trough is assymetrical; the deepest part of the basin is near the western edge, west of the present axis. The Valley deposits thin eastward and overlap the crystalline basement complex rocks of the Sierra Nevada block.
>
> A westward projection of the slope of the Sierra Nevada basement complex suggests that Cretaceous marine sediments may be more than 20,00 feet thick along the southwestern margin of the valley. Here, beneath Sacramento County, the Cretaceous sediments are estimated to be at least 10,000 feet thick. Post-Cretaceous marine rocks, mostly Eocene in age, are about 3,000 feet thick. Post-Eocene sediments in the Valley are mostly non-marine and approximately 3,000 feet thick. All of the sediments of the Sacramento County portion of the Great Valley have a uniform westerly dip. Dips range from 300 feet per mile to as little as five (5) feet per mile ...
>
> The Delta islands are underlain by areas of peat and related organic sediments (i.e. muck), separated from one another by stream channel sands and silts. The islands are typically bowl-shaped, with the lowest elevations being near the center. The lowest elevations in Sacramento County occur in the Delta area. Andrus and Brannan Islands each have elevations of minus seventeen (-17) feet at their centers, even though the water surface in the adjacent waterways fluctuates between minus three (-3) feet and plus five (+5) feet. The Delta sub-unit is arbitrarily fixed at the zero elevation contour which roughly coincides with the contact between organic and inorganic soils.[1]

---

[1] Sacramento County Environmental Management Task Force, Sacramento County Environmental Studies, Volume 2: Sacramento County's Physical Environment, December 1972

SOIL

Delta soils, much of which are created from historic peat bogs, comprise some of the richest farmland in the County. Peat is actually not a soil at all by some definitions, but rather, an organic material from from which future soils will develop. However, for the purposes of this report, the distinction is not necessary. Peat and muck soils exist within a wide range of climatic and vegetative conditions in the United States and are most predominantly found in the Atlantic and Gulf Coast marshes, southeastern Coastal Plain, New England and Great Lakes states, the Pacific Northwest, and the Pacific Coastal Valley areas.[1] These soils are fairly rare, covering only about one percent of the Earth's land surface.[2] In Sacramento County, peats are usually found in the Basin Soils, a physiographic soil group which occupies about eight percent of the County land area.[3]

Physiographic Groups. The U.S. Department of Agriculture Soil Conservation Service identifies seven major soil association groups in Sacramento County, four of which are found in the Delta area. The following description of these major soil association groups is found in a document prepared by the Sacramento Environmental Management Task Force, entitled "Sacramento County Environmental Studies, Volume II: Sacramento County's Physical Environment," December 1972:

Group 1: These are areas dominated by poorly drained organic and mineral soils of the river deltas. They are located primarily in that portion of Sacramento County lying south of the town of Courtland and southwest of Walnut Grove.

Group 2: These are areas dominated by deep, somewhat poorly drained soils of natural river levees and alluvial

---

[1]U.S. Bureau of Wildlife, Circular 39 "Wetlands of the United States."

[2]Audobon, March 1975, p. 129. Quoted from the DAPC "Delta Action Plan," Vol. III, pp. 3-388

[3]Weir, Walter W., "Soils of Sacramento County." April 1950

fans. These soil associations are generally found along the Sacramento River in the Delta and the southwestern end of the Cosumnes River and Dry Creek. Also, they can be found along the Sacramento River from the Pocket Area north to the Sutter County Line.

Group 3: These are areas dominated by poorly drained clay, and clay loam soils of basins and basin rims. Soils in this group are found next to those described in Group 2 along the western edge of the County, from Walnut Grove on the south, to the Sutter County line on the north, including most of the Natomas areas.

Group 4: These are areas dominated by very deep, well drained soils of alluvial plains and low terraces. They are found on relatively level alluvial bottoms along the American and Cosumnes Rivers.

Group 5: These are areas dominated by shallow to moderately deep, somewhat excessive to poorly drained soils of the terraces. Group 5 contains the type of soil associations that are most extensive in Sacramento County. These soils are located both north and south of the Cosumnes River, and in the area located between the western and the eastern edges of the County, as well as to the north of the American River, east of the Natomas area.

Group 6: These are areas dominated by shallow to moderately deep soils formed in place on gently rolling to hilly uplands. Soils of this type are found in the northeast area of the County and along the Sacramento-El Dorado County line.

Group 7: These are areas dominated by miscellaneous land types, consisting primarily of areas of gravels and cobbles that have been left after dredging and hydraulic mining operations. These associations occur mostly from Folsom south, and east to Mather Field.

Several more specific soil associations and groups can be found within the major soil groups. The following table describes these soil associations found in the Delta. The locations of these soil association groups in the Delta are shown on Map 1. P.16.

Soil Ratings. There are two commonly recognized systems for rating agricultural potential of soils. The first is the Storie Index prepared by the University of California. This system assigns five ratings for agricultural soils basid solely upon soil characteristics, with group 1 being the most advantageous soil and goup 5 having the most constraints.

An additional group, 6, identifies nonagricultural land. The Storie Index considers four characteristics of soil: profile (i.e. density, porosity), texture and surface layer, slope, and others (i.e. poor drainage, salts, alkali). A numeric value is assigned to each of these characteristics, with a possible composite total of 100; soil with a score of less than 10 is considered unsuitable for farming. See following table.

STORIE SOIL CLASSIFICATION SYSTEM

GRADE	INDEX RATING	DESCRIPTION
1	80 to 100	few or no limitations
2	60 to 80	suitable for most crops with few special needs
3	40 to 60	suited to a few crops with special management
4	20 to 40	severely limited to crops
5	10 to 20	not suited for crops but can serve as pasture
6	Less than 10	Not suited for farming

Map 2 identifies Storie Index ratings for Sacramento County. Based upon this rating system, the majority of the Delta is in Grade 1 (excellent) with Grades 2 (good), 3 (fair), and 4 (poor) in the northern portion where peat soils give way to less productive mineral soils.

The Land Capability Classification system used by the U.S. Department of Agriculture Soil Conservation Service considers assumptions as to feasible soil improvements, management practives, and physical and economic factors, as well as permanent soil characteristics in rating soil suitability for agriculture. Thus, a soil with a given Storie Index rating may receive a relatively higher or lower Land Capability Classification rating if it is found that extenuating circumstances beyond those of the soil character affect the potential productivity of the land. This system has eight classes, with Class I having the fewest limitations. Lands with a classi-

fication of V or greater are considered unsuitable for cultivation. "Sacramento County's Physical Environment" gives the following description of these classes, and the generalized location of lands within these classifications in Sacramento County:

Land Suited for Cultivation

Class I: Excellent land, flat, well drained. Suited to intensive agriculture, with no special precautions necessary other than good farming practice.

In Sacramento, these soils are primarily found along the American River, from Rancho Cordova, west to the Sacramento State College Campus.

All locally adapted crops can be grown on this type of soil.

Class II: Good land, with minor limitations, such as, somewhat poor drainage, gravelly textures, or slightly dense subsurface layers that reduce the choice of plants or require some conservation practices.

In Sacramento, these soils are generally found in the Delta area next to the rivers and sloughs, in the vicinity of the mouth of the American River, and in that area north of Mather Air Force Base along Folsom Boulevard. Most crops are well adapted to this class. Soils with water tables or slowly permeable layers are not well adapted to deeper rooted crops.

Class III: Moderately good land, with important limitations caused by soil, topography, or poor drainage that requires restrictions in choice of plants and special management practices, cropping or drainage, etc.

These soils occur in relatively flat to gently hilly terrain. Soils classifies as Class III are found essentially in the Delta, in most of the Natomas area, along the western edge of Sacramento County and along the Cosumnes River floodplain. Most of these soils are best suited for shallow rooted crops.

Class IV: Fair land with severe limitations caused by unfavorable soil, slopes that restrict the choice of plants, or require very careful management, or both.

Class IV land encompasses the largest area in the County. Generally, soils in Class IV are suited only to occasional or limited cultivation and are best adapted to pasture or hay crops.

Land not Suited for Cultivation

Class V: Land suited to forestry or grazing without special precautions other than normal good management.

There is no Class V land in the County.

Class VI: Land suited to grazing with minor limitations caused by danger from erosion, shallow soils, etc. Requires careful management.

Soils in this class can be found in the Sierra foothills along the Sacramento-El Dorado County line. These soils are best suited to grazing because of their shallow depth and irregular topography.

Class VII: Land suited to grazing with major limitations caused by slope and soil. Soils are very shallow on gently rolling to hilly uplands. The annual vegetation dries up quickly due to the very shallow soil depth and production is only fair in favorable years.

Soils of this class are interspersed with those occurring in Class VI near the Sacramento-El Dorado County line.

Class VIII: Lands unsuited to grazing because of absence of soil, steep slopes, extreme dryness or wetness.

In Sacramento County, lands in this class consist of piles of cobbles and gravels that are debris resulting from hydraulic mining and dredeging operations.

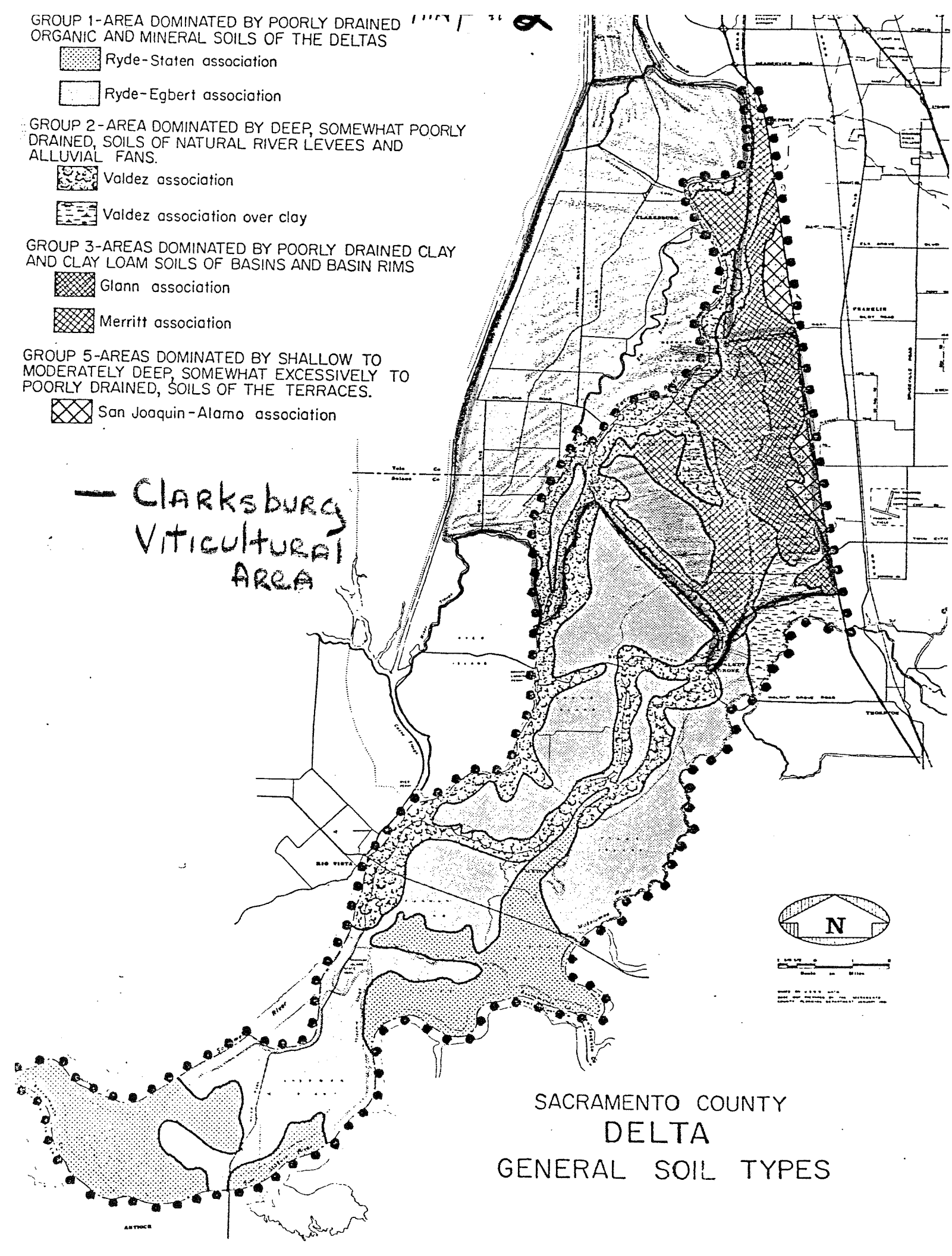
Map 3 shows Land Compatibility Classification in Sacramento County. Based upon this system, the Delta lands are within Classes II, III, and IV. The highly-fertile peat soils of the area do not rate Class I, primarily because of high water table, salinity, and subsidence constraints. The SCS Land Compatibility Classification system has gained in usage over the Storie Index system, because it tends to more accurately reflect the actual producation value of the land.

ATTACHED EXHIBITS

As part of the attached exhibits you will find the twenty year average 1955-1974 degree days by months April- October. What makes Clarksburg area unique is the warmer nights and days in March, April, and May which create relatively frost free conditions. The summer extremes in Clarksburg average only eight days per year with temperatures 100 degrees (F) or more and only twenty-seven days of 95 degrees (F) or higher. The range of heat units vary from 3164-3950 degree days which most of the time would be a Region III. In comparison, the surrounding grape growing areas of the Central Valley, Lodi, Davis, Modesto, Madera, and Bakersfield are Regions IV and V.

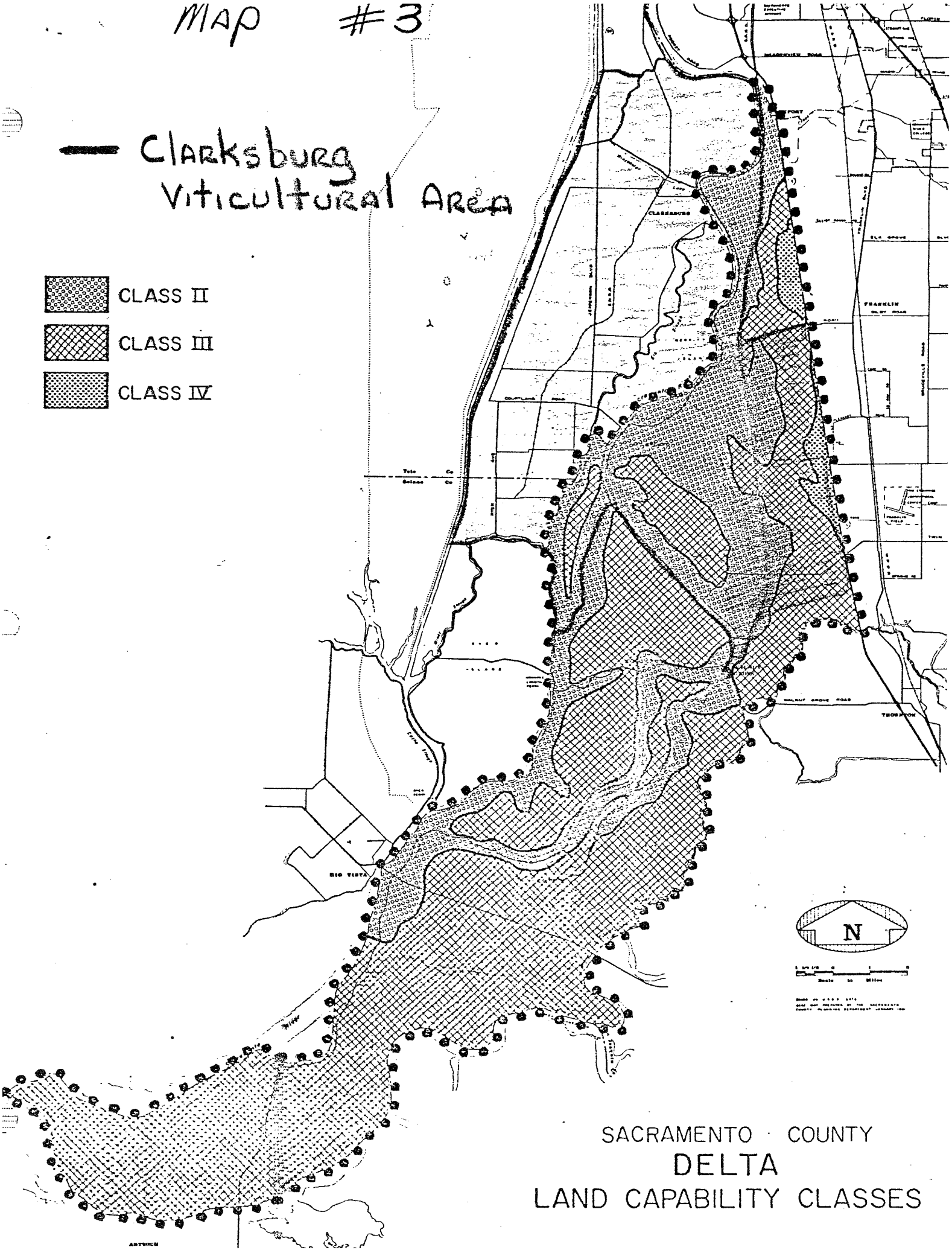
The attached letters from Brother Timothy and James Concannon further express the uniqueness of the Clarksburg area.

Furthermore, the wine labels and news articles will prove that the Clarksburg viticulture area is locally and nationally known.


GROUP 1-AREA DOMINATED BY POORLY DRAINED ORGANIC AND MINERAL SOILS OF THE DELTAS
Ryde-Staten association
Ryde-Egbert association
GROUP 2-AREA DOMINATED BY DEEP, SOMEWHAT POORLY DRAINED, SOILS OF NATURAL RIVER LEVEES AND ALLUVIAL FANS.
Valdez association
Valdez association over clay
GROUP 3-AREAS DOMINATED BY POORLY DRAINED CLAY AND CLAY LOAM SOILS OF BASINS AND BASIN RIMS
Glann association
Merritt association
GROUP 5-AREAS DOMINATED BY SHALLOW TO MODERATELY DEEP, SOMEWHAT EXCESSIVELY TO POORLY DRAINED, SOILS OF THE TERRACES.
San Joaquin-Alamo association
Clarksburg Viticultural Area
N
SACRAMENTO COUNTY
DELTA
GENERAL SOIL TYPES

MAP #3

— Clarksburg Viticultural Area

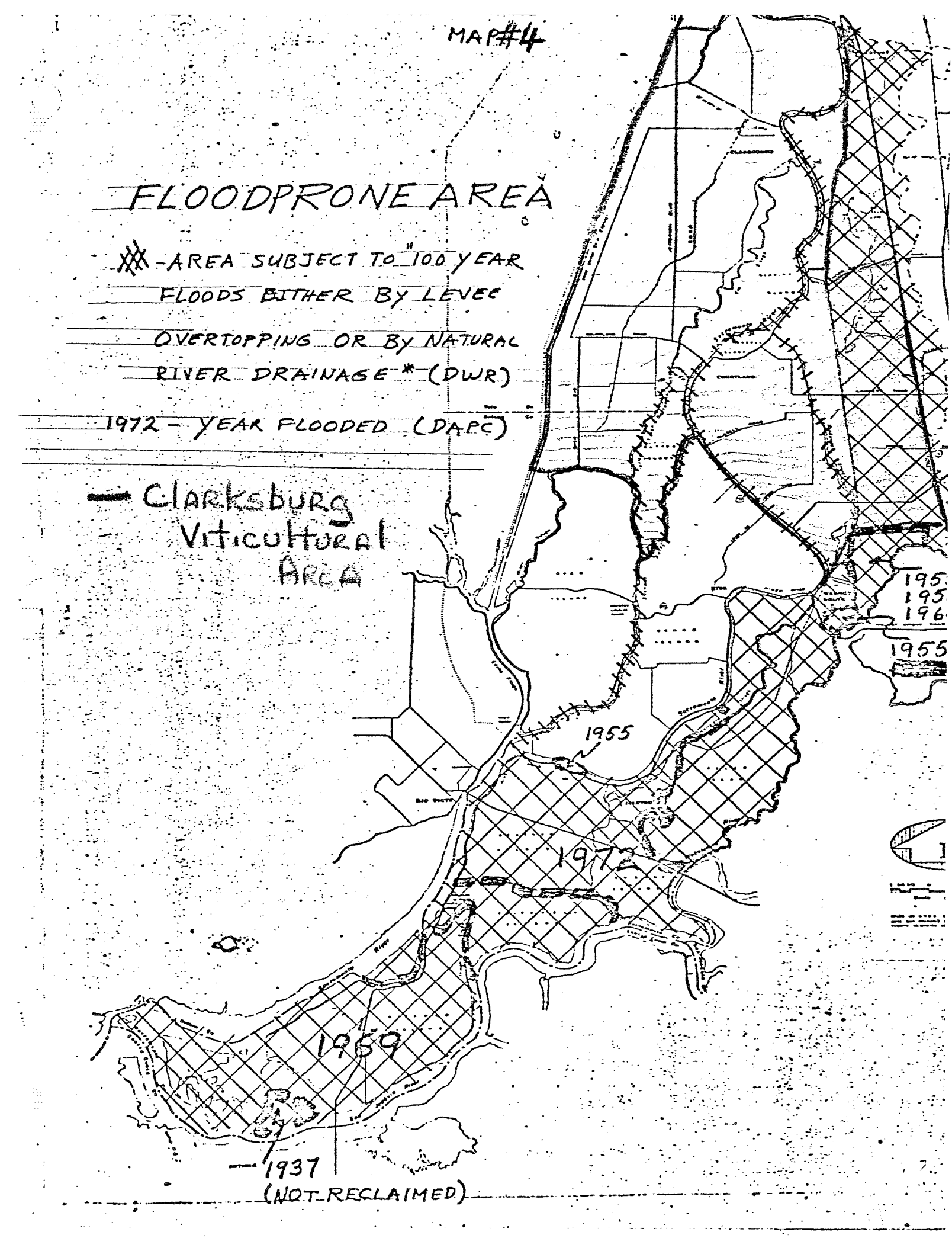


SACRAMENTO · COUNTY

DELTA

LAND CAPABILITY CLASSES

MAP #4


FLOODPRONE AREA
XXX - AREA SUBJECT TO 100 YEAR FLOODS EITHER BY LEVEE OVERTOPPING OR BY NATURAL RIVER DRAINAGE * (DWR)
1972 - YEAR FLOODED (DAPC)
Clarksburg Viticultural Area
1955
1972
1969
1937
(NOT RECLAIMED)

#6

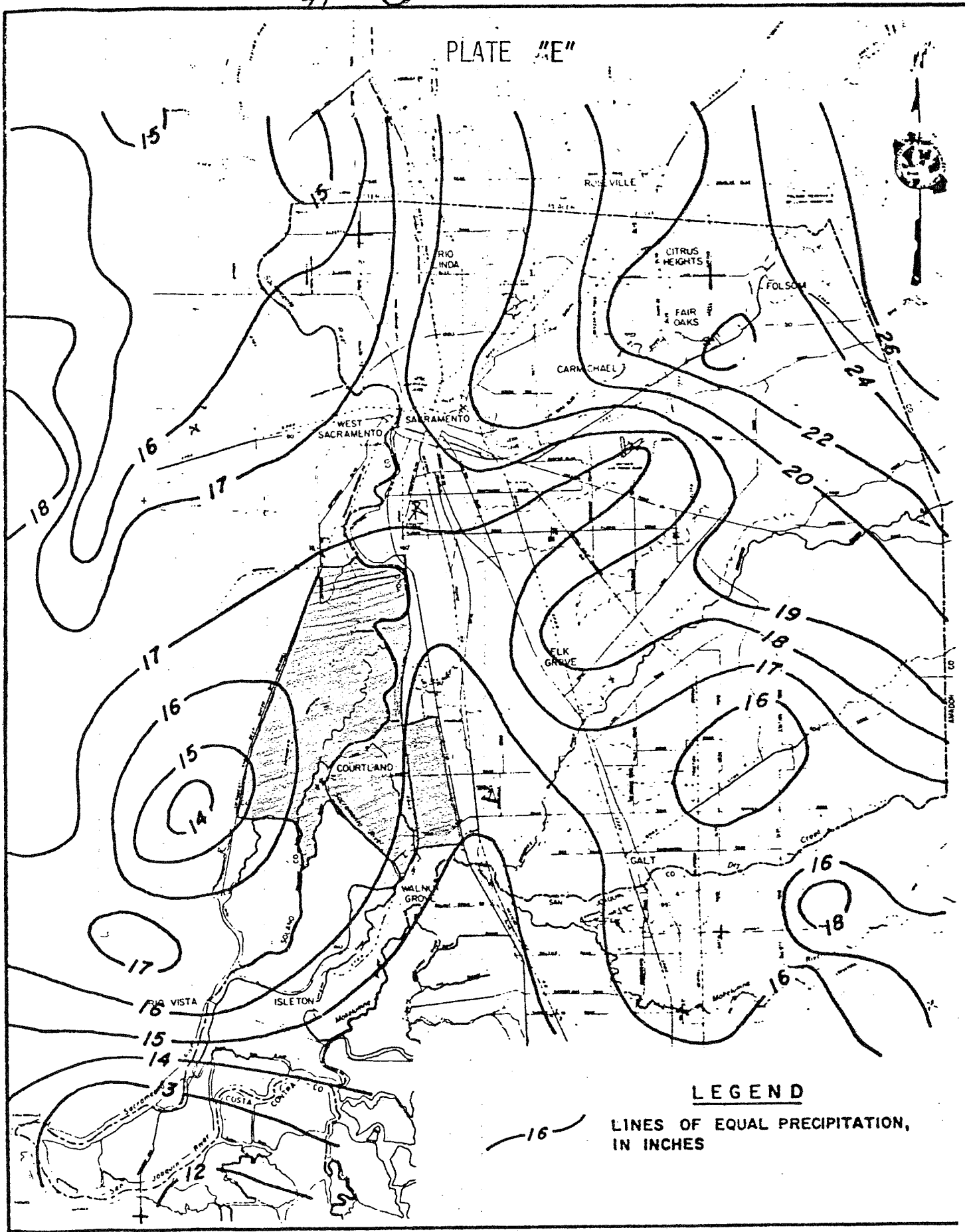
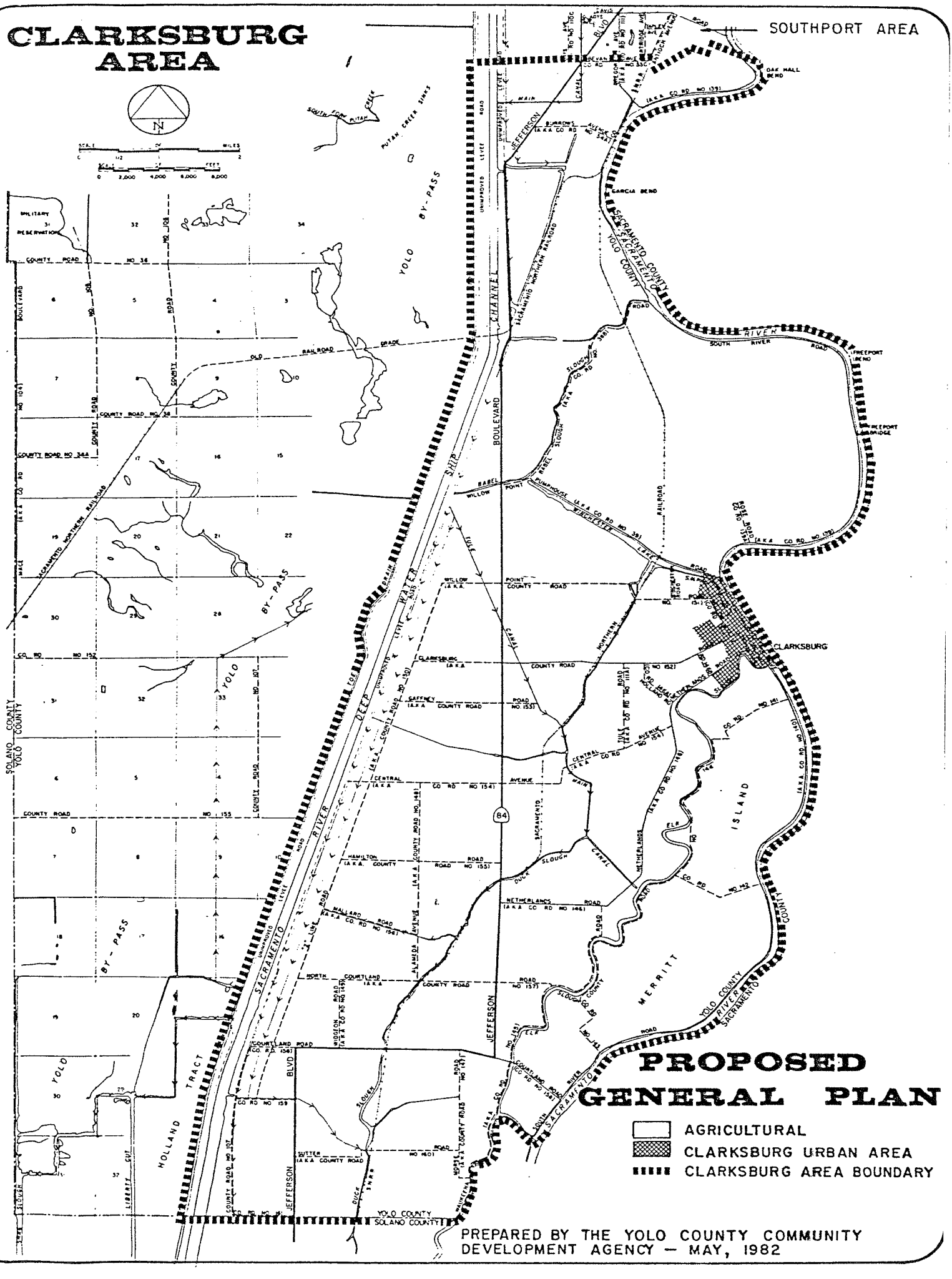


Figure 10. 50 YEAR AVERAGE ISOHYETAL MAP
1910-11 TO 1959-60

CLARKSBURG AREA



WHITE RIESLING . . "Vineyards are irrelevant, at least at this time. I'm inclined to think vineyard designations will become more important as interest in the variety picks up. True, vineyards like Belle Terre and Robert Young have gained some stature: and, if the styles of wines from such properties are seen as really unique over a long period of time —like, say, the wines of Rauenthal— then we might see vineyard designation playing a more important role with Riesling." . . "For the most part, Riesling sales are so slow with me right now that I just couldn't care about individual vineyards. Very few people seem to pay much attention to such considerations with this variety . . ."

CHENIN BLANC . . "With Chenin, what people want to know is whether it's made in the same style year in and year out. It just doesn't seem to matter whether it comes from the Delta, from Napa or any other region—not to mention from a specific vineyard. Chenin is a true 'producer's wine' . . . the brand and style of the winery is all-important." . . . "There's been a certain 'mystique' that's developed around some of the wines from Perry Cook's property in Clarksburg and a few other vineyard Chenin Blancs. Lately, the Congress Springs Chenin from the St. Charles Vineyard has raised some eyebrows. But, generally, it doesn't seem to matter much."

JUDGES WERE TOUGH IN 1981 EASTERN WINE COMPETITION

Just 23% of the 792 wines in the 1981 Eastern Wine Competition in Lancaster, Pa. received medals.

Last year, 19 gold medals, 65 silvers and 96 bronzes were awarded. That compared to 22 gold awards, 71 silvers and 120 bronzes in 1980.

Three wineries earned two gold medals each: Gross' Highland Winery, N.J. (Country Gold Sweet White and Sparkling Pink Catawba); Cedar Hill Wine Co., Ohio (1977 Harvest Style Chardonnay and Natur, Methode Champenoise Brut) and Gold Seal Vineyards, N.Y. (1980 Estate White Riesling, Medium Sweet and 1980 Estate Late Harvest, Sweet).

Other gold medal winners were: Brotherhood Winey, N.Y. (Rosario, Medium Sweet Red); Johnson Estate, N.Y. (1980 Liebestropfchen, Sweet Delaware); T. G. Bright Wine Co., Ontario (Native American Brut); Benmarl Wine Co., N.Y. (1979 Cuvee du Vigneron 17a, Generic Red Table Wine); Wiederkehr Wine Cellars, Ark. (1979 Di Tanta Maria, Harvest Sweet White); Allegro Vineyards, Pa. (1980 Cabernet Sauvignon); Casa Larga, N.Y. (1980 White Riesling, Dry); Sakonnet Vineyards, R.I. (1980 Riesling, Dry); Glenora Wine Cellars, N.Y. (1980 W. Riesling, Medium Sweet); Chadwick Bay Winery, N.Y. (1980 Vidal Blanc, Dry); Chateau Gai Wines, Ontario (Spumante Classico); Taylor Wine Co., N.Y. (Empire Cream Sherry) and Canandaigua Wine Co., N.Y. (Ch. Martin Sweet Vermouth).

The competition was entered by wineries in 22 states and two Canadian provinces. For full results contact EWC, Box 329, Watkins Glen, N.Y. 14891.

These were the only varieties that retailers seemed to feel were significant. Generally, with the exceptions of Cabernet, Chardonnay, Pinot Noir and Zinfandel, most indicated that vineyard designations were of almost no importance to consumers, and of very little importance to them as retailers—other than as sales aids. White Riesling seems to be the variety next in line to receive attention with respect to vineyards of origin, although virtually all the retailers indicated that Riesling sales continue so slow they simply don't pay much attention to the variety. Despite fears that vineyard designations could *someday* get out of hand, as did those of Germany in the '60s, it appears that we've got a long way to go before such a point. If anything, I'd conclude that we're just seeing the *beginning* of the vineyard designation phenomenon in California. ☐

(Everett publishes The Wine Trade, *a marketing newsletter, 18 times a year at a cost of $48. His address is P.O. Box 77291, San Francisco, CA 94107).*

Wines & Vines Feb 1982
The trend to vineyard designations

San Martin bowed its new "Select Vintage" label.

Among the wines is this Cabernet Sauvignon in a six-liter Imperial. Also in the line are Chardonnay and Fume Blanc. Shown is winemaster Ed Friedrich. The California winery said the label will be used for exceptional wines only.

The Monterey Vineyard introduced 1979 Pinot Blanc.

The 100% varietal has 13.2% a.c. and is $6/750 ml. The grapes were harvested at 23.3° Brix and cold fermented. The wine was aged four months in European oak at the Gonzales, Calif. winery.

Schramsberg Vineyards of Calistoga released 1975 Reserve champagne.

The California winery's first reserve, it was bottled in spring, 1976, disgorged last summer and finished *brut*. The price is about $20.45. The wine also is available in New York, Illinois, Georgia, Texas and Washington, D.C.

NEW ZEALAND HAS GOOD CROP

A summer minus excessive rain promised a record grape crop of about 44,000 tons for New Zealand's wine industry. The crop also matched volume with quality in sharp contrast to 1980, seriously affected by heavy rain most of the late summer and autumn. This year many vineyards have been able to allow grapes to stay on the vines far longer than usual to build up sugar and flavors to the optimum.

The New Zealand wine industry has more than doubled in size during the last five years with just under 5,000 hectares (12,350 acres) planted in vines. In 1975 the figure was 2,300 hectares and in 1960 it was 400. More important is the fact that growers are concentrating on the classic varieties instead of hybrids. There has also been a considerable move in the location of vineyards to regions with a more suitable climate. Consumption has also increased dramatically, about 150% in the last 10 years. Last year there were 360 vineyards (not all yet in production) producing roughly 37 million liters of wine.

Taste in wine has changed too. Many of the new plantings are being used for light white table wines. Several have won major awards at overseas exhibitions. For example, Montana Wines' Sylvaner Riesling received the title of best white wine at the International Food and Wine Show in London this year, against competition from French, German, Spanish, Chilean and Hungarian wines.

Concannon's Zinfandel Rose has a vineyard designation.

The grapes were grown 100% at the Wilson Vineyard in Clarksburg and the wine has natural CO2. It is balanced at .9 sugar and .8 acid and sells for $4. A 1979 Livermore Riesling, also released has 76% White Riesling and 12% Chenin Blanc, with small amounts of Colombard, Semillon and Muscat Blanc and has a generous 1.3% sugar. The price is $5.

New winery makes "Rompope" for first time in California.

Stanford J. Wolf and Assoc., Sunnyvale, will produce the wine-based beverage that originated in Mexico. It is blended with egg yolks, sugar, milk and other special flavors. "Maravilla" is the brand; retail is about $4. Eventual production will be about 50,000 cases per year.

News Briefs

June 1982

Events, Marketing, People, Suppliers, Government

Marketing

Weibel Champagne Vineyards introduced wine in six-packs.

"Little Getaways" are six 187 ml bottles of burgundy, vin rose, chablis and light chablis. Retail is under $5. Pilfer-proof closures by Alcoa and bottles by Glass Container are used. The six-pack is marketed through beer wholesalers. Weibel is located at San Jose.

Widmer's Wine Cellars changed its Niagara Light Wine line.

The new blend has 25% fewer calories than the regular Lake Niagara brand, and replaces a "light" introduced five years ago. It is available in .75, 1.5 and 3-liter packs.

Cakebread Cellars has 6,732 cases of '81 Napa Valley Sauvignon Blanc at $9.50.

Owner Jack Cakebread sells nationally through Somerset Wine Company and makes about 25,000 cases annually of Sauvignon Blanc, Chardonnay, Zinfandel and Cabernet Sauvignon. Cakebread's son, Bruce, is winemaker. The Sauvignon Blanc grapes were field-crushed, fermented in stainless (except 10% in oak) and aged six months in Limousin cooperage. The price is $9.50 per 750 ml.

Jekel released the Cabernet Sauvignon that won in London tasting.

The 1978 Private Reserve was first in a private match in March against a 1978 Latour, Lafite, Margaux, Mouton, Haut-Brion and Leoville Lascases. Judges, said Bill Jekel, were British wine professionals. The wine is $16 a bottle. He also has rolled out a 1980 P-R Chardonnay he introduced at the 1982 Four Seasons Barrel Tasting in New York City. The price is $14.50.

Stevenot in Sierra Foothills has a Mendocino County Chardonnay at $10.

Located near the gold rush town of Murphys, the winery has a small newly-planted Chardonnay vineyard but until it comes into bearing will buy grapes from others. This 1980 batch came from Hopland. The wine aged six months in Nevers oak.

Robert Mondavi has put a $12 price on his 1979 Cabernet Sauvignon.

The April national release was aged in French oak almost two years. About 8% Merlot and .4% Cabernet Franc were added. Alcohol is 13%, TA 6.3 grams/liter and R. S. .23 g/l.

R. & J. Cook released its first Fume Blanc.

The $7 bottle has .44% residual sugar offset by .78 total acidity, and is described as "Dry Sauvignon Blanc." The Cook winery is at Clarksburg on the Delta of the Sacramento River.

Brookside Vineyard Co. now has 'light' wines.

The first two releases, under the Vache label, are Soft (White) Riesling and Soft Chenin Blanc.

Suppliers

James S. Minnis is 1982 president of the Packaging Machinery Manufacturers.

The Institute's new chief is division manager in Horsham, Pa., of the FMC Packaging Machinery Division. Other officers include John M. Johnston, Parsons Packaging Systems, Berkeley, Calif., first vice president, and William J. Maybury, Jr., vice president, packaging division, Package Machinery Co., East Longmeadow, Mass., second vice president.

The Moffett Company has added another supplier to its list.

The San Jose firm is exclusive agent for the United States for the Amos Co. of Heilbronn, West Germany. Amos was established in 1860 and manufactures stemmer/crushers and other winery equipment.

Epic Inc. has a new hand refractometer.

The New York City company's instrument is made of stainless steel and has an unscratchable, fused quartz prism. The refractometers are $245 each.

Richard Killins joined Waukesha Pumps.

He is the western regional sales manager for the Waukesha, Wis.-based pump manufacturer. His territory includes 11 states. Killins formerly was a technical sales representative at Food Machinery International Div. of FMC Corp. He can be reached at 1694 The Alameda, San Jose, Calif. 95126, (408) 293-8229.

Wine Things Unlimited offers a range of wine-related gifts.

The mailing address is P.O. Box 2584, San Rafael, Calif. 94912; (415) 388-5344. A division of New Age Sales Company, it services winery tasting rooms, wine producers and distributors. Items include notecards, bottle bags, racks, aprons and a *Vineyard Almanac*.

A new line of stainless steel tanks was introduced.

Both jacketed and unjacketed, the tanks are made by Stoll Systems Design, a division of Hubert C. Stollenwerk, Inc. For information contact the company at P.O. Box 314, Egg Harbor City, N.J. 08215.

Sea-Land has increased its Alaska service by 50%.

An additional containership — the SS Galveston with a 366-container capacity — will increase vessel calls at Seattle and Anchorage from two per week to three.

Manville Corporation has reorganized its divisions.

The company—formerly known as Johns-Manville—has made its Filtration & Minerals Division a component of Manville Products Corp., the latter being one of five subsidiaries of Manville Corporation. The Filtration and Minerals Division produces and markets diatomite and perlite and markets fiber glass fillers and filtration products. S. R. Heath, Jr., is vice president and general manager of the Division. He predicted improved customer service.

A-B-C Packaging Machine Corporation brought out "Kontipack."

The new high-speed rotary bottle unpacker/packer for glass or plastic bottles handles a variety of case styles and sizes. A-B-C is at 811 Live Oak St., Tarpon Springs, Fla. 33589, (813) 937-5144.

Price Waterhouse has created WINE-SIM, a time-sharing computer system.

Designed to help wineries plan, it is available by contacting Ken Docter, Price Waterhouse, 555 California, San Francisco 94104, or phone (415) 393-8500.

JUNE 1984

WINE INDUSTRY NEWS BRIEFS

...A prized 1909 vintage bottle of Brolio Chianti was among the first wines offered for inclusion in the **Italian Wine Promotion Center's** new Enoteca, or wine library, inaugurated in March. The prized bottle of Chianti will be on permanent display at the Enoteca of the new Italian Trade Center along with other rare, old vintage Italian wines as well as with a complete spectrum of wines from Italy....

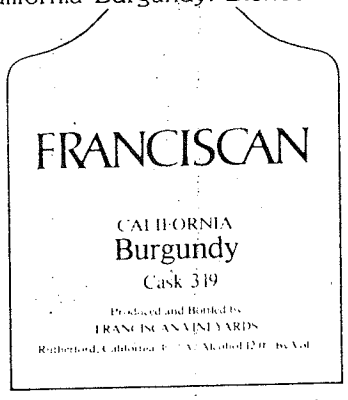
...**Grand Cru Vineyards of Glen Ellen,** in conjunction with their Pennsylvania distributor, Neal Snydman of Vintage Imports, has obtained a new tariff schedule with United Airlines.

The new schedule permits by participation of the winery and the distributor, to greatly reduce air freight charges for wines. The success was announced by Allen B. Ferrera, president of Grand Cru Vineyards, as "a major transportation breaththrough. We can now ship rather small lots of California premium wines to the East Coast, with 1 day delivery, for only modest increases over either truck or rail. The new tariff allows small lots for fill-ins of inventory or receipt of small allocations of special wines to be accomplished in time frames that make the additional freight costs seem insignificant when weighed against the problems involved in hot summer or cold winter shipments, not to mention the cost of maintaining large inventories that turn over slowly."

...**Lawrence Winery, San Luis Obispo,** has created two new wines

from the 1980 vintage, Barbera and Merlot and Pinot Noir, Cask 319 is a are said to be of extremely rich texture, flavor and body and of unusual intensity. Both are still quite young and will not be released for some time but they already are showing a lot of promise. Both will be available only in very limited quantities...

...**Franciscan Vineyards of Rutherford,** Napa Valley, has released the latest in a series of fine red dinner wines—Cask 319 California Burgundy. Blended from



leading varietals, including Zinfandel, Gamay, Cabernet Sauvignon, Merlot, and Pinot Noir, Cask 319 is a dry, deep-ruby wine with a rich, complex nose. "I think it is the balance of varietal characteristics that makes this wine so interesting," says Franciscan Vineyards' winemaker and president Justin Meyer....

.....**Cribari & Sons Winery** was named the offical wine of the Long Beach Grand Prix. Joe Rollo, vice president, marketing, says, "We wanted to associate Cribari products with this exciting sports event because the new target market for popular table wines is the younger, more active sports-oriented woman or man."

Cribari has been heavily involved in sports events in the past, Rollo said, including The Forum in Los Angeles, New York's Madison Square Garden and sponsorship of the NFL in 26 American cities.

An estimated 20 million viewers watched the Long Beach Grand Prix on television on March 15 and more than 200,000 Formula One racing fans saw the action live through the streets of the Southern California City. Cribari supported the promotion with point-of-sale cards, free consumer take-ones, bumper stickers/case strips, on-track signage and sales promotion materials...

....**Concannon Vineyards, Livermore,** which traditionally has presented wines from the Unique Livermore Valley appellation, has created an all new wine called "Livermore Riesling." A blend of 75% Johannisberg Riesling, 12% Chenin Blanc and 6% French Colombard from the 1979 vintage, this complex wine is distinctively styled dry yet with a mellow undertone.

Concannon has also introduced the first of its "selected vineyard" wines, a 1980 Zinfandel Rose from the Wilson Vineyards of Clarksburg, Calif. This wine, which is very rich in character as a result of the unusually long, cool 1980 growing season, was cold fermented for 2 months and aged in stainless steel. The color is vivid pink with bluish tones, it is rich and full-bodied, well balanced and crisp to the palate and holds a full measure of Zinfandel berry-like character.

...Justin R. Meyer, president, and Michael Eckes, chairman of the board, of **Franciscan Vineyards, Inc.,** jointly announced that Meyer has asked to be relieved of his administrative duties at Franciscan Vineyards in order to devote more of his time to grape growing and winemaking activities.

After a suitable replacement has been found to assume the administrative position, Meyer intends to continue to oversee the grape growing and winemaking activities at Franciscan in a consulting position...

...**The Monterey Vineyard, Gonzales,** has added a 1979 Pinot Blanc to its line of table wines. It is 100% varietal, vintage-dated and available only in limited quantities.

....**Parducci Wine Cellars of Ukiah, Mendocino County,** has released two premium, vintaged table wines. A gold medal winner at the Los Angeles County Fair, the Parducci 1978 Vintage Red is garnet in color with a rich bouquet and full fruit flavors. It carries the Mendocino County

The 1980 Parducci [illegible] is a "rather unique" blend of Chenin Blanc, French Colombard and Chardonnay, the latter providing an underlying richness complemented by the lighter, fruity qualities of French Colombard and Chenin Blanc....

....A 100-year-old tradition of wine-making skill culminates this year with the Centennial introduction of a new line of **Colony Classic Wines**: Classic Chablis, Classic Rhine, Classic Burgundy and Classic Rose.

Robert Finigan's
Private Guide to Wines

May 31, 1979
Volume 7, Number 7
California Edition

CALIFORNIA CABERNET SAUVIGNON UNDER $6: From My Tasting Notes

OUTSTANDING

1975 California Cabernet Sauvignon, Wine & the People ($4.50-Bel). Dark garnet in color with a lovely and rather subtle bouquet, this wine impresses me with its Bordelais character. It's delightfully soft and rich on the palate, and boasts that slightly sweet impression of a great claret (Pomerol rather than Medoc). It's surprisingly mature for the stated age, and in a blind tasting could easily be taken for an excellent St-Emilion or Pomerol of some age. Outstanding value.

This wine was made entirely from Clarksburg Cabernet Sauvignon, from the same vineyard we harvest for our frozen grapes. About 20% of the juice was drawn off early and fermented as a rose; the remainder of the must was fermented to dryness on the skins, pressed, and then aged in French oak until bottling in the spring of 1977. The wine is typical of Clarksburg Cabernet: rich, soft, drinkable relatively early, and with a good life expectancy.

Peter Brehm, Winemaker
Wine and the People

Seattle Times
April 1981

Irish winery

Luck plays no role at Concannon

It was appropriate that Jim Concannon, California's resident leprechaun of the wine business, dropped into Seattle the week of St. Patrick's Day.

After all, Jim is one of the few Irish winemakers around. If you're like me, you may have assumed that all winemakers were either of French, Italian or German extraction. But Irish?

Despite the lack of winery lore generally attributed to the Irish, the Concannon family has done all right. The winery in California's Livermore Valley was founded in 1883 by Jim's grandfather, James Concannon, himself an Irish immigrant. They've been making fine wines ever since.

There are those who say that the reason for the high quality of Concannon wines is that Jim really is only half Irish. The other half is Italian. Be that as it may, the latest releases from the winery are outstanding. And just to top it all off nicely, we are seeing the debut of a brand-new Concannon label here.

There is much more than just new labels. The winery is making a resurgence of late with a strict philosophy of what goes in the bottle.

WINE

TOM STOCKLEY
Times columnist

"We're going to remain a small winery," said Jim, "so we can control our own destiny. For example, in our estate line we will grow only seven varieties, the ones we do best."

Consequently, on the label we will read: "Grown, produced and bottled by Concannon Vineyard." Labels on wines from purchased grapes clearly will state the area and specific vineyard, which is two years ahead of California's new labeling laws which will take effect in 1983.

Here are my tasting notes on the latest Concannon releases.

• **Zinfandel Rose 1979** — Long considered to be one of the very top roses in California, it is a dry, dry, flavorful version from grapes grown at the Wilson Vineyards in the Delta region of Northern California. It has been noted for its bright, clear color, produced by fermenting the wine on the skins for 16 hours. "If it means sleeping on an Army cot in the winery to check the progress," said Jim, "well, then that's what we do." It's about $4.20 here.

• **Sauvignon Blanc 1979** — This has been a Concannon specialty for many years. This version is fresh, clean and does not have that grassy or overly pungent quality that often is found in California versions. I thought it was one of their most successful, a wine that would go nicely with local shellfish. (About $6)

• **Zinfandel 1978** — I liked this rich, berry-like wine from the first sip. It is an interesting blend of 90 per cent Zinfandel and 10 per cent Petite Sirah. It then was aged in American oak. An excellent, well-made wine and a real value at less than $5.

• **Livermore Riesling 1979** — If you've never heard of this one before, it's because it replaces the long-familiar Moselle bottling. This one mostly is Riesling with some Chenin Blanc and other white varieties from the Livermore Valley. It has some sweetness, making it a pleasant sipping wine and an interesting contrast to the winery's drier Johannisberg Riesling. (Under $5)

• **Petite Sirah 1977** — Year after year, the Concannon version of this wine tops the list of the best made from that variety. The '77 version is not one of the big, gusty wines that are so common, but a more subdued, elegant one that makes it go better with food. It has aged three years in redwood and oak barrels and is 100 per cent Petite Sirah (about $6).

Concannon also has come out with two vintage-dated jugs (1.5-liter size) that are worth pursuing. The Burgundy is a blend of Petite Sirah and Zinfandel while the Chablis is Chenin Blanc and French Colombard. They are about $7.

Finally, look for Concannon's 1973 Cabernet Sauvignon. The winery is one of the few to release their Cabernets at that age, Jim likes to point out.

"If I talk enthusiastically about my wines," he explained, "it's because I really believe it."

Ivan Fuezy
Wine Marketing

September 28, 1981

TO ALL DISTRIBUTORS

Some of you have requested a promotion for October and November on R. & J. Cook wines. We thought that October should be a good month anyway, therefore we felt that no promotion was needed - WE CHANGED OUR MINDS!

The enormous success of our California only experimental promotion in August prompted us to repeat a $1.00/case purchasing allowance on our Varietal Red and Varietal White in both sizes for two months - October and November. In addition to this, we will give you a $1.50/case purchase allowance on our double Bronze medal winning 1980 Rose of Petite Sirah.

While we really can't afford to do this kind of post off too often, it looks like sometimes we can't afford not to do it either. Especially in view of your success in both on and off sale accounts in August.

All of you matched our purchasing allowance last time, and we hope you can do this again in the next two months.

We apologize for making this decision late, but hope that a flyer to your salesmen and their personal approach to their customer will make this promotion a success also. If you have any questions, please call us.

A toast to success!

Sincerely,

Ivan T. Fuezy

ITF:gf

THE WINE INVESTOR
6430 SUNSET BLVD. LOS ANGELES, CA 90028 (213) 461-9437

7 September 1981

LINE TASTING

FROM R. & J. COOK: SPECIALIZING IN CHENIN BLANCE AND ROSE; ALSO WHAT MAY BE CALIF'S MOST NOTEWORTHY GENERIC WHITE

Roger and Joanne Cook are among the first to have caught what may be a new wave for small Calif wineries: specialization in one or two varietals made from estate-grown grapes. Their vineyards and winery are at Clarksburg, in the Sacramento Delta, which many regard as a prime region for Chenin Blanc. They've produced not one, not 2, but 3 ChBls, along with 3 rosé entries (each from a different varietal), and two generics. National sales rep is Ivan Fuezy, 1622 Fairorchard Av., San Jose, CA 95125 (408/267-9463. The wines:

VARIETAL WHITE and VARIETAL RED, each n.v., each $2.99 (or $5.49 for 1.5lit)--The red, which is more than passably interesting, comprises 50% CabSauv, 20% Petite Sirah, 15% Merlot, and 15% Gamay. Fruit flavors are good, balance excellent. For the price, one will be hard pressed to find a more complex Calif red wine. But, ah, the white! This gets my vote as Calif's most noteworthy white generic. It's 85% Chenin Blanc and 15% Sauvignon Blanc; stylistically, it sort of straddles the line between the Loire and Bordeaux. It definitely strikes my palate as more characteristic of France than of Calif. It's bone-dry (I estimate resid at .3) with fruit flavors that are excellent but subordinate to wine flavors. Balance is impeccable. In sum, here is a wine for consumers to buy in case lots and retailers in many-case lots--and an ideal house wine for top-ranked restaurants. Wager your guests a bottle of Lafite that they can't identify the production region. Mais naturellement, a WINV BEST BUY.

1980 SEMI-DRY CHENIN BLANC, $4.99 (13.15alc, 1.3resid, .76TA); 1980 VERY DRY CHENIN BLANC, $4.99 (12.5alc, .44resid, .77TA); 1980 EXTRA DRY CHENIN BLANC, $7 (13.2alc, .49resid, .72TA)--These confusingly-named entries (what's the difference between "very" and "extra" dry?--apparently .05resid) are certainly grist for the mill of fans of comparitive tastings, but they're also superb choices for the table of any wine lover. The Semi-dry has the strongest fruit flavors and most flowery nose; its sweetness should appeal to neophytes, but the wine is more than sufficiently interesting to merit the attention of traditionalists also. The Very Dry and the Extra Dry both qualify for the same adjectives: crisp, clean, superbly balanced, and long in the finish. The Extra Dry was fermented in new Limousin barrels and offers a bit more complexity, but, when I tasted all 3 blind with a French wine professional, neither of us was able to identify the Extra consistently among 6 glasses--2 of which contained the Extra and 2 of which contained the Very.

1980 BLANC DE NOIR OF CABERNET SAUVIGNON, $4.25 (12.3alc, .92resid, .85TA); 1980 ROSE OF PETITE SIRAH, $4.75 (11.9alc, 1.4resid, .8TA); 1980 MERLOT BLANC, $4.99 (12.5alc, .72resid, .77TA)--All 3 are 100% varietal and feature superb fruit flavors in most harmonious balance. The Merlot was barrel-fermented. My favorite is the Petite Sirah, but this is a stylistic preference rather than a statement about quality. ---PG

Ivan Fuezy
Wine Marketing

Vintage

OCTOBER 1981

California Chenin Blanc | A Question Of Style

by Norman S. Roby

Tasting Notes

Vintage *Producer* *Appellation* *Availability* *Price*

Outstanding Quality

1980 R. & J. Cook. Northern California Dry Chenin Blanc, major markets, $5.00. Straw color; effusively fruity aroma of melons and grassiness; delicious flavors; very fruity; direct varietal personality; slight sweetness adds character; still finishes on the crisp side. First-rate.

Ivan Fuezy
Wine Marketing

WINE AND SPIRITS A BUYER'S GUIDE

BON APPETIT MAGAZINE
JANUARY 1982

BY ANTHONY DIAS BLUE

Best California Wines of the Year

Chenin Blanc

This much-maligned grape, which makes sweet Vouvray wines in the Loire Valley of France, has been undergoing a stylistic change in California. Instead of wines that are always slightly sweet, many wineries are now making a crisp, dry wine from Chenin Blanc grapes. I have indicated the dry Chenin Blanc wines on my list.

1980 Cassayre-Forni Cellars, Napa ($6), dry
1979 Chappellet Vineyards, Napa ($7), dry
1980 R. & J. Cook Winery, Very Dry, Yolo ($4), dry
1980 Dry Creek Vineyard, Sonoma ($5.50), dry

Other Red Wines

1977 Beaulieu Vineyards, Burgundy, Napa ($3)
NV R. & J. Cook Winery, Varietal Red, Yolo ($3)
1980 Georges Duboeuf & Son, Red Table Wine, Sonoma ($5)
1978 Charles LeFranc (Almadén Vineyards), Pinot St. George, Monterey ($6)
1979 Monterey Vineyard, Classic Red, Monterey ($4)
1980 Charles F. Shaw Vineyard, Napa Gamay, Napa ($5)
1978 Stag's Leap Wine Cellars, Petite Sirah, Napa ($8)
1977 Stags' Leap Winery, Petite Sirah, Napa ($8.50)

Correction: Very Dry Chenin Blanc is $5, California Consumer Price

ICD08140

Bon Appétit

AMERICA'S FOOD AND ENTERTAINING MAGAZINE

JANUARY 1982 $1.75

WINE AND SPIRITS A BUYER'S GUIDE

BY ANTHONY DIAS BLUE

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1980 Fetzer Vineyards, Mendocino ($4.50)
1980 Hacienda Wine Cellars, Sonoma ($5), dry
1980 Kenwood Vineyards, Sonoma ($5), dry
1980 Lakespring Winery, Napa ($6.50), dry
1980 Robert Mondavi Winery, Napa ($6.25)
1979 Parducci Wine Cellars, Mendocino ($4)

Other Red Wines

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1977 Stags' Leap Winery, Petite Sirah, Napa ($8.50)
NV Trefethen, Eshcol Red, Napa ($4)
1978 Zaca Mesa Winery, Toyon Noir, Santa Barbara ($5)

R&J Cook

Ivan Fuezy
Wine Marketing

Area Code 408 • 267-9463

1622 Fairorchard Avenue • San Jose, CA 95125

421

VINTNERS CLUB

TASTING OF Chenin Blancs DATE 2-12-81 TASTER S 18

UR SHIP COMES IN WITH GOLD & SILVER IN THE MOST PRESTIGIOUS WINE COMPETITIONS

1980 Chenin Blanc Very Dry — Gold Medal — Orange County Fair
1980 Chenin Blanc Semi-Dry — Silver Medal — Orange County Fair
1980 Chenin Blanc Extra Dry — Silver Medal — San Jose Mercury-News Tasting
1980 Rose of Petite Sirah — Bronze Medal — San Jose Mercury-News Tasting
1980 Cabernet Sauvignon Blanc de Noir — Silver Medal — Los Angeles County Fair
1980 Rose of Petite Sirah — Bronze Medal — Los Angeles County Fair

		WINE	CONSENSUS COMMENTS	Average Points		Group Ranking	Firsts / Seconds / Twelfths	Total of Scores
	A	1979 Durney Vineyard Carmel	Pale straw; closed-in nose; soft, slightly sweet, grassy, thin body	13.1		8	0 / 0 / 0	100
	B	1979 Turner Winery	Light straw; aggressive, vegetal, melon bouquet; clean, round, balanced	13.4		4	1 / 3 / 0	79
	C	1980 Kenwood Vineyards - Dry	Green straw; grassy, earthy nose; tart, good acid, medium body, food wine	15.2		6	1 / 2 / 2	87
X	D	1979 R&J Cook	Light gold; sweet, Riesling bouquet; sweet flavors, oily, round, rich	15.1		2	1 / 3 / 0	70
	E	1979 Pendleton Winery - Dry	Medium gold; oaky, vanilla bean nose; bitter, oaky; medicinal finish	12.3		11	1 / 1 / 7	123
	F	1979 Stevenot Vineyards	Pale straw; fruity bouquet; low fruit, high acid, too alcoholic	13.5		9	0 / 0 / 0	102
	G	1979 Ventana Vineyards - Dry	Light straw; slightly buttery, grassy nose; good balance, fruit, sound	13.6		5	1 / 2 / 1	86
	H	1979 Callaway Vineyard & Winery - Dry	Light gold; wet hay, grassy bouquet; soapy, spritzy, chemical	13.3		12	0 / 0 / 2	124
	I	1979 Fenestra Winery - Dry	Light straw; canned mushroom, oaky nose; heavy-handed, bitter, full	13.2		7	3 / 0 / 0	88
	J	1979 Burgess Cellars - Dry	Light straw; closed-in, dull bouquet; citric, lacks varietal character	13.3		10	0 / 1 / 2	103
	K	1980 Dry Creek Vineyard	Pale straw; grassy, fresh nose, gravelly, crisp, clean; long finish	14.8		3	1 / 1 / 0	73
X	L	1979 Grand Cru Vyds. Cook's Delta	Light straw; rich, intense bouquet; slightly sweet, some oak, balanced	14.9		1	5 / 1 / 0	57

20 POINT SYSTEM

Appearance (0–2) Aroma and Bouquet (0–4) Total Acid (0–2) Flavor (0–2)
Sugar (0–1) Astringency (0–2)
Color (0–2) Acescence (0–2) Body (0–1) General Quality (0–2)

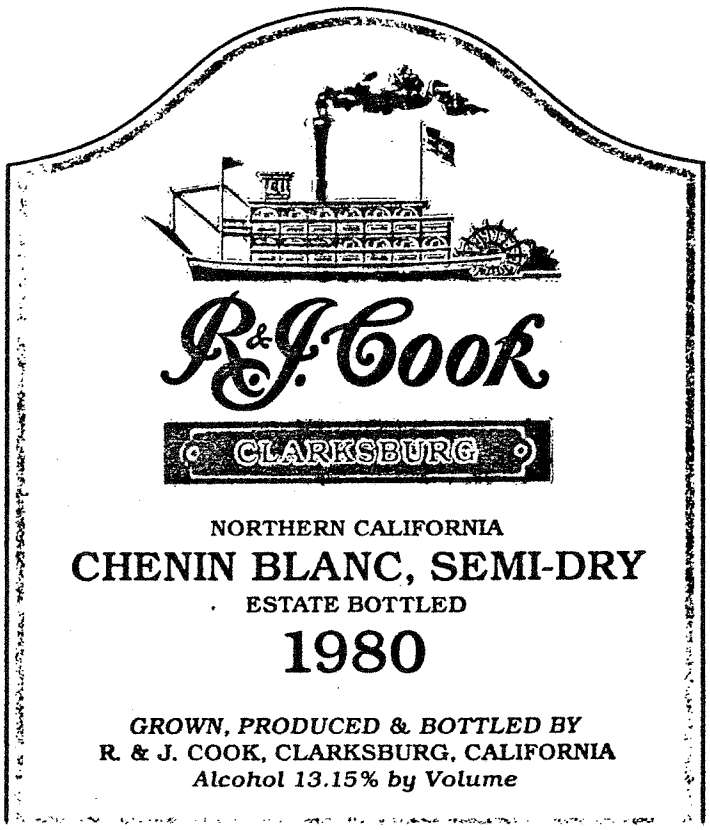
JOHN WALLING'S WINE TASTINGS

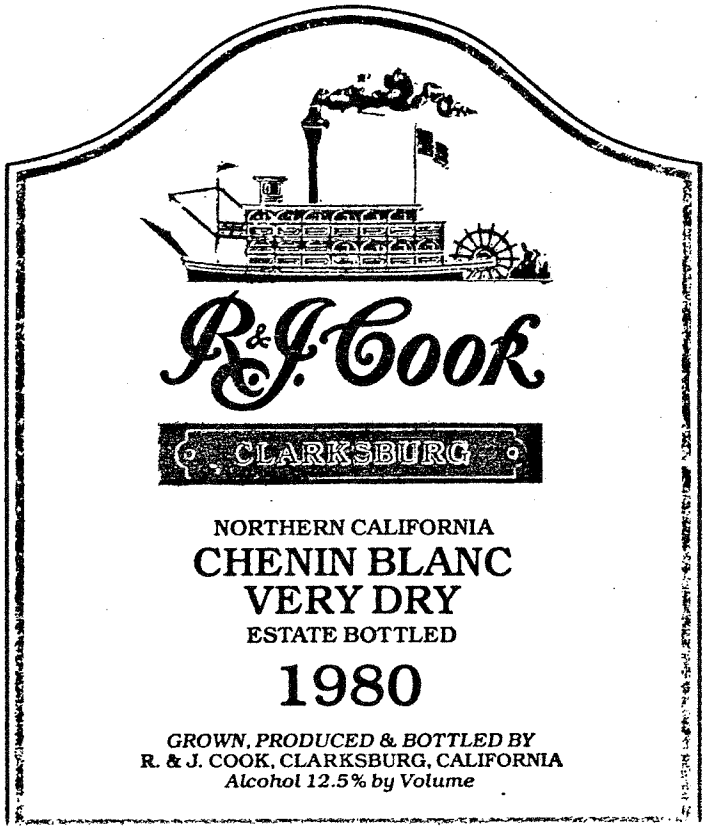
John Walling
8185 LaRiviera Drive
Sacramento, CA 95826

381–1325

RESULTS OF CHENIN BLANC TASTING, Monday, June 22, 1981
Taste Off - The top two wines from two flights of six.

Grp	Rank Ldr	Rating Ldr	Wine	Area	Price
1	(1)	(18.00)	80 R & J Cook - Semi Dry	Clarksburg	$ 4.75
2	(2)	(17.75)	80 R & J Cook - Very Dry	Clarksburg	4.75
3	(3)	(17.25)	80 Hacienda W. C.	Mandeville	5.00
4	(4)	(17.00)	80 Shown & Sons	Napa	5.00
	1st Flight				
1	(1)	(18.00)	80 R & J Cook - Semi Dry	Clarksburg	$ 4.75
2	(2)	(17.25)	80 Hacienda	Mandeville	5.00
3	(5)	(13.00)	79 Burgess	Napa	5.99
4	(3)	(16.50)	80 R & J Cook - Barrel Ferm.	Clarksburg	7.50
5	(4)	(14.25)	80 Grand Cru	Clarksburg	5.99
6	(6)	(12.25)	80 Stevenot	N. California	4.75
	2nd Flight				
1	(3)	(17.00)	80 Shown & Sons	Napa	$ 5.00
2	(1)	(17.75)	80 R & J Cook - Very Dry	Clarksburg	4.75
3	(4)	(16.25)	80 Kenwood	California	5.50
4	(2)	(17.25)	80 Preston - Estate	Sonoma	5.75
5	(5)	(15.75)	80 Fetzer	N. Coast	4.25
6	(6)	(14.50)	79 Stag's Leap V.	Napa	5.95





7/23/1980 S.F. Examiner

Harvey Steiman/On Wine

Cabernet marathon

Imagine more than 10 dozen wines arranged around the ballroom of the St. Francis Hotel and only two hours to sample the most promising of them. You don't know whether to laugh or cry. There's no way to taste them all, and you have no way of knowing whether you're missing something great by narrowing your scope to one type.

I did approach with a plan. Since there were 43 Cabernet Sauvignons, probably the largest collection of Cabernets ever assembled in one place for public tasting, I decided to sample all of them for relative merits. Since there was a rather impressive collection of new or relatively new wineries (those whose wines have been on the market less than, say, three years), I also decided to sample all of their wines so I could tip you off on some of the more impressive of the more impressive of the newcomers.

Then, if there was time, I thought I'd try anything else that seemed interesting. Given the circumstances, I am amazed I can still read my notes.

Of the new wineries, I was most impressed with three: Sierra Vista 1978 El Dorado Zinfandel ($4.75), R. & J. Cook 1978 Clarksburg Cabernet Sauvignon ($4.25) and Pellgrini 1977 Clos du Merle ($4).

The Zinfandel, from the Mother Lode Country in the Sierra foothills, has the typical berry-like aroma of neighboring Amador County wines, which have long been regarded among the state's better Zins. This is a rich, full-bodied wine, soft and drinkable and with an intense aftertaste.

The Cabernet comes from Clarksburg region some 15 miles south of Sacramento on the river, heretofore best known for producing the grapes used in a series of stunning Chenin Blancs made by various wineries throughout the state (most of them in Napa and Sonoma a few mountain ranges away). The Cabernet is fruity, easy-drinking, yet with firm acidity and complexity from oak aging. It's a steal at the price.

The Clos du Merle is made from grapes produced in a 45-year-old vineyard of five different grape varieties on a hillside overlooking the Russian River in Sonoma County. All five varieties are harvested together. This produces an automatic blend with a unique aroma and flavor. The style is rich and mouthfilling. The winery is in South San Francisco.

Not surprisingly, the best Cabernets came from familiar wineries, although several of the new wineries offered respectable alternatives. The Robert Mondavi 1975 Reserve stood out as the best. At $30, however, it is not *that* much better than the other fine Cabernets at roughly one-fourth to one-third the price, such as:

✓ Beringer 1976 Knights Valley (Sonoma County) is a wine of depth showing the maturity of a vineyard planted in the early 1960s, before the big spurt of planting in 1969-70. It has appealing fruit, currant-like rather than herbaceous. At $7.50 it offers a remarkable value.

✓ Carey Cellars 1978, a Santa Barbara County vineyard near Solvang, produced a first effort with soft fruit, intense flavor and good aftertaste.

✓ Richert Cellars is the label chosen for the new dry table wines from Richert & Sons, known for its excellent sherries and ports. Richert's 1978 Cabernet is a light-bodied wine with a classic herbaceous aroma underpinned with considerable fruit. An oustanding value at $6.

✓ Mill Creek 1977 is another good value at $7, a Dry Creek Valley Cabernet with flowery aroma, ripe flavors and firm acidity. Not to be released until September.

✓ Kenwood 1978 Jack London Vineyard carries a $10 price tag but the rich, ripe flavors and aromas are the epitome of Sonoma Valley Cabernet. This is an elegant wine that justifies the price.

Several wines produced in the burgeoning region south of Monterey County rated only a notch below these, but still eminently recommendable. Among them were the Hoffman Mountain Ranch 1976 Paso Robles (extraordinarily fruity, almost like a great Zinfandel), the Sunrise 1978 San Luis Obispo (less fruity, more depth), and the Santa Ynez Valley Winery 1978 (light and soft, appealing and ready to drink).

Too, several wineries known for their fine Cabernet Sauvignons in the past offered samples of new releases that maintain the [illegible]

Rutherford Hill 1976.

Two Pinot Noirs also caught my attention — the 1978 Davis Bynum (Sonoma County) at $7 an impressive realization of this temperamental grape, and the as-yet unreleased 1977 Santa Cruz Mountain Vineyard, a worthy successor to the much-heralded 1976 debut wine from this tiny winery, more typically varietal and a little less assertively fruity than its predecessor.

And finally, two Zinfandels deserve mention. The 1977 Grgich Hills carries a Sonoma County appellation and offers flowery, minty aromas and lively flavors, a wine of considerable distinction. The 1978 Sutter Home with the Amador County appellation is the best from this winery since 1972. The intervening wines never lived up to the promise of the great Sutter Home Zinfandels of the early 1970s, but this one does, a spicy wine of muscular intensity and depth of flavor.

•

Redwood Rancher's 1980 Winery Tour Maps and Directory is a handy thing to keep in the glove compartment if you like to dart off to wineries from time to time. Aside from a few minor typographical errors, the detailed maps and listings offer the least expensive source of concise tour and tasting information I know of.

The 16-page, 8½ × 11-inch pamphlet contains listings for all the coastal counties from Mendocino to Santa Barbara, including maps of Lake-Mendocino, Sonoma, Napa, Bay Area, Santa Cruz-Monterey and San Luis-Santa Barbara. Also included is a guide to wine country restaurants.

Single copy price is $1 by mail from Redwood Rancher magazine, 756 Kansas Street, San Francisco 94107. For more than 10 copies, the price is 50 cents apiece.

•

Good news from grape growers adds up to disgruntling news for wine drinkers.

California grapevines are producing about 3.1 percent less tonnage than they were last year, according to the California Crop and Livestock Reporting Service. This is a result of a relatively cool spring and early summer.

This is good news for the grower. With California table wine sales up 7.1 percent over last year, that translates to increased demand on the part of the wineries for the grapes the growers grow. That means the cost of grapes goes up.

Wine prices will go up, too, as a result, although the cost of grapes is actually a relatively small percentage of the cost of a bottle of wine. What bothers me is that to fulfill the demand for wine, wineries are going to have to blend in more non-wine grapes (such as Thompson Seedless), thus diluting wine quality. This is especially so of cheaper wine.

California Chen

TURNER LAKE COUNTY CHENIN BLANC

The Turner 1980 Lake County Chenin Blanc is a hallmark wine. Ample in acid, there is a bare hint of sweetness to accent the intense varietal perfume in both nose and taste. Created entirely from free-run juice, this 100% varietal wine recently scored a perfect 20 points by professional judges.
Suggested price: $4.75.

CRESTA BLANCA SANTA BARBARA CHENIN BLANC 1979

Cresta Blanca Santa Barbara Chenin Blanc 1979 is a fruity, dry white wine with a crisp, but slightly sweet, clean finish. This exceptional varietal is nearly 100% Chenin Blanc with a residual sugar of 1.5% and an acid count of .76. Distinguished as our Winemaker's favorite.
Suggested price: $3.90.

CHARLES KRUG NAPA VALLEY CHENIN BLANC

Charles Krug Chenin Blanc is the original wine of this type in California. It is a crisp, medium dry white wine that goes well with most foods. The fresh fruity flavor and bouquet are unique to the Chenin Blanc grape. This wine is cold fermented and contains no additives or preservatives.
Suggested price: $5.50

R & J COOK WINERY VERY DRY CHENIN BLANC

This R & J Cook Winery Chenin Blanc is a high quality premium table wine which is cold fermented in stainless steel to a flinty dry crisp finish with intense fruit. The grapes are grown at the Cook's Sacramento Delta Vineyards where the climate is tempered by the cool breezes from the Suisun Bay.
Suggested price: $5.00.

Santa Bar- **Other Red Wines**

...lieu Vineyards, Burgundy,

WINE AND SPIRITS A BUYER'S GUIDE

BY ANTHONY DIAS BLUE

Best California Wines of the Year

THIS IS THE TIME of year when people come up with their "ten best" lists. Everywhere you look things are being rated—movies, restaurants, television shows, insurance salesmen. Not to be outdone, I bring you the best wines.

Now, picking from the thousands of wines that are around would be a formidable task even for my insatiable palate, so I had to pare down the field a little. I limited my selections to California. The reason is that the state's production accounts for more than three-quarters of the wine consumed in the country, and its over 400 wineries present a particularly confusing picture for the consumer. It's no secret that Château Margaux puts out a good wine most of the time, but it is worth knowing that Fritz Cellars, a tiny operation in Sonoma County, has a terrific Pinot Noir as its first release.

Of course, there is no way that I could have sampled every California wine, but I did taste most of them at one time or another during the year. What follows is one man's opinion. I assembled my list based only on my own findings, so the buck stops here.

I couldn't pick just ten out of the thousands of candidates, so I selected the best of nine major varieties: Chardonnay, Sauvignon Blanc, Chenin Blanc, Johannisberg Riesling and Gewürztraminer among whites; Cabernet Sauvignon, Merlot, Pinot Noir and Zinfandel among reds. I also added two catchall categories—"other white wines" and "other red wines."

One general impression: The quality of California wines gets better every year. In the early 1970s, wines from Napa and other north coast areas reached a level of excellence that put some of them on a par with the best French bottlings. Today, new wineries opening practically every week and routinely releasing wines of remarkable quality. And world class wines are coming out not only from Napa, Sonoma and Mendocino, but also Monterey, San Luis Obispo and Santa Ynez on the north coast, and Amador in the Sierra foothills.

This embarrassment of riches makes choosing the best that much harder. In fact, there are so many good Cabernets around that I had to expand my selection to sixteen. Actually, for every best ten there are at least another ten worthy of the honor. To narrow the field even more, I eliminated many superb wines that were made in such small quantities that they are virtually unavailable anywhere but at the winery where they were produced. As a result, this "best list" can also be used for shopping. Take it to your local wine merchant: He should have two or three of the wines in each category.

The name of each wine is followed by the county in which it was made.

Chardonnay

The noble white grape of Burgundy has found a second home in California. The grape produces magnificent, complex wines, especially in the soils of Napa and Sonoma Counties.

1979 Beringer Vineyards "Private Reserve," Napa ($12)
1979 Buena Vista "Heritage," Sonoma ($12)
1979 Chateau Montelena "Napa Valley," Napa ($16)
1979 Chateau St. Jean (Robert Young Vineyard), Sonoma ($17)
1979 Grgich Hills Cellars, Napa ($16)
1979 Landmark "Sonoma-Cutrer," Sonoma ($10)
1980 St. Clement Vineyards, Napa ($13)
1979 Sterling Vineyards, Napa ($13)
1979 Trefethen, Napa ($10)
1980 Ventana Vineyards, Monterey ($12)

Sauvignon Blanc

When Robert Mondavi renamed it "Fumé Blanc," the white grape of Bordeaux had a rebirth in California and it has been growing in popularity ever since. Sauvignon Blanc is now the "hot" white grape, with excellent wines coming from Napa, Sonoma and the central coast. (Some producers may still call their wines "Fumé Blanc.")

1980 Brander Winery, Santa Barbara ($8)
1980 Cambiaso Vineyards, Sonoma ($6)
1980 Chateau St. Jean, Sonoma ($9)
1980 Concannon Vineyards, Alameda ($6)
1980 Dry Creek Vineyards, Sonoma ($7)
1980 Kenwood Vineyards, Sonoma ($7.50)
1979 Robert Mondavi Winery, Napa ($9)
1979 Robert Mondavi Winery, Reserve, Napa ($15)
1980 Sterling Vineyards, Napa ($9)
1979 Zaca Mesa, Santa Barbara ($8)

Chenin Blanc

This much-maligned grape, which makes sweet Vouvray wines in the Loire Valley of France, has been undergoing a stylistic change in California. Instead of wines that are always slightly sweet, many wineries are now making a crisp, dry wine from Chenin Blanc grapes. I have indicated the dry Chenin Blanc wines on my list.

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1980 Dry Creek Vineyard, Sonoma ($5.50), dry
1980 Fetzer Vineyards, Mendocino ($4.50)
1980 Hacienda Wine Cellars, Sonoma ($5), dry
1980 Kenwood Vineyards, Sonoma ($5), dry
1980 Lakespring Winery, Napa ($6.50), dry
1980 Robert Mondavi Winery, Napa ($6.25)
1979 Parducci Wine Cellars, Mendocino ($4)

Johannisberg Riesling

In California this grape makes wines that are a bit simpler and a lot fruitier than those it makes in its native Germany. A few California vintners are experimenting with dry versions of Riesling. Two such wines are indicated.

1980 Chateau St. Jean (Robert Young Vineyard), Sonoma ($7)
1980 Felton-Empire Vineyards (Hallcrest Vineyard), Santa Cruz ($7.50)
1980 Gundlach-Bundschu Winery, Sonoma ($6), dry
1980 Jekel Vineyards, Monterey ($6.50)
1980 Robert Mondavi Winery, Napa ($6.50)
1980 Joseph Phelps Vineyards, "Early Harvest," Napa ($7)
1980 Raymond Vineyard & Cellar, Napa ($7)
1980 Santa Ynez V...

Varietal specialization a new

ROGER and Joanne Cook are among the first to have caught what may be a new wave for small California wineries: specialization in one or two varietals made from estate-grown grapes.

The husband-and-wife team owns vineyards and a winery at Clarksburg, in the Sacramento delta. Many wine professionals regard this area as a prime source of Chenin Blanc.

The Cooks produce not one, not two, but three versions of Chenin Blanc along with three rose entries (each from a different variety of grape) and two wines named simply by color.

My opinions:

VARIETAL WHITE and VARIETAL RED, not vintage-dated, each $2.99 — The red, which is more than passably interesting, comprises 50 percent Cabernet Sauvignon, 20 percent Petite Sirah, 15 percent Merlot, and 15 percent Gamay. Fruit flavors are good, balance is excellent. For the price, one will be hard pressed to find a more complex California red wine. But, ah, the white! This gets my vote as California's most noteworthy white generic. It is — no surprise — my Wine of the Week today.

1980 SEMI-DRY CHENIN BLANC, $4.99; 1980 VERY DRY CHENIN BLANC, $4.99; and 1980 EXTRA DRY CHENIN BLANC, $7 — The names are confusing. The "Very Dry" is lowest in sugar among the three, with a residual sugar level of .44 percent. The "Extra Dry" has residual sugar of .49 percent — still below the normal taster's sweetness threshold.

In any event, all three wines are certainly grist for the mill of fans of comparative tastings. They're also superb choices for the table of any wine lover.

The "Semi-dry" has the strongest fruit flavors and most flowery nose; its sweetness (1.3 percent residual sugar) should appeal to wine neophytes, but the array of other flavors is more than sufficiently interesting to merit the attention of longtime oenophiles.

The "Very Dry" and the "Extra Dry" both are crisp, clean, superbly balanced, and long in the finish. The "Extra Dry" was fermented in new Limousin barrels and offers a bit more compexity, but, when I tasted all

Wine Of The Week

R.&J. COOK VARIETAL WHITE, $2.99 — Here is a wine for consumers to buy in case lots and retailers in many-case lots — and an ideal house wine for top-ranked restaurants. It's 85 percent Chenin Blanc and 15 percent Sauvignon Blanc. Stylistically, it sort of straddles the line between the Loire and Bordeaux. It definitely strikes my palate as more characteristic of France than of California: bone-dry (I estimate residual sugar at .3 percent) with fruit flavors that are excellent but subordinate to wine flavors. I find the balance impeccable. Wager your guests a bottle of Lafite that they can't identify the production region.

Another unsolicited testimonial for the R. & J. COOK WINERY's success from the town of DAVIS, where the best enological school in the United States exists. QUALITY IS RECOGNIZED.

RESULTS OF THE DAVIS FOOD CO-OP's

WINE TASTING

Cabernet Sauvignon/Burgundy

1. R & J Cook Varietal Red NV	30.5%
2. Beaulieu "Beau Tour" Cabernet '78	28.5
3. Louis Martini Cabernet ' 78	15
4. Beaulieu Burgundy '77	11.9
5. Robert Mondavi Red Table Wine '79	4.7
6. Monterey Vinyards "Classic Red" '78	4.7
7. Almaden Monterey Burgundy NV	3
8. Almaden Mountain Burgundy	1.7

Chenin Blanc

1. Charles Krug NV	21.6
2. R & J Cook Semi-Dry '80	15.3
3. Ste. Chapelle '80	14
4. Bogle Vinyards '79	12
5. Bogle Vinyards '80	10
6. Wente Le Blanc de Blanc NV	8.9
7. Louis Martini '79	8
8. Sebastiani Northern Cal. '80	6
9. Sebastiani Mountain	2.7

Zinfandel

1. Sutter Home "Amador County" '78	43.7
2. Parducci '80	23.8
3. Louis Martini '78	21.5
4. Foppiano NV	10.4
5. Sebastiani Mountain Zinfandel NV	1

Chardonnay

1. Geyser Peak '80	48
2. Parducci '80	29.3
3. River Oaks '79	9.7
4. Louis Martini '80	6.5
5. Wente '79	6.5

White (Johannisberg) Riesling

1. Ste. Chapelle '80	63.6
2. Wente '80	27
3. Louis Martini '78	9.4

Chablis/White Table Wine

1. R & J Cook Varietal White '80	25
2. Beaulieu '80	20
3. Robert Mondavi White Table '80	19
4. Louis Martini NV	17.7
5. Inglenook Navalle NV	15.3
6. Almaden Mountain	3

Figures shown express per cent of tasters indicating that wine as preferred in comparison with others offered in that variety.

Total tasting population approximately 100.

Date: November 20, 1981

Family Venture Sparks Delta Grape Growing

By Harry Cline
Editor

JOHN BARANEK, general manager of the Herzog Co. ranch in Courtland, Calif., stands on the wheat stubble-covered levee which borders a portion of the vineyard

California's various grape growing regions have their own set of unique problems, and the relatively new plantings in the Courtland-Clarksburg area are no different.

But, then again the problems the Sacramento Delta growers face are not the every day, run-of-the mill type you find in other areas of the state.

Retired Madera County farm advisor Paul Baranek and his son John started the grape growing movement in the area and John describes the problems in a totally unscientific term — "jungle growth."

John is general manager of the Herzog Co. vineyards, a family corporation, and his father keeps an eye on things and helps his son with some of the problems.

John talked about the tremendous vigor of the area's vineyards while standing in a Cabernet Sauvignon vineyard staked seven feet high on crossarms and still encroaching on the middle of the vine rows.

There are several reasons for the higher-than-normal trellising system. One is simply to keep the vines out of the rows so workers can get into the vineyards and another is to take advantage of the tremendous growth by allowing more leaf surface to be exposed and thus produce higher quality grapes.

Baranek, a California State University, Fresno viticulture graduate, spieled off examples of the phenomenal growth in the high calcium, high fertility Delta soil. One was the case of a Chenin Blanc experiment where Baranek took two side-by-side rows. One he thinned to a 12-ton crop and the other to an eight-ton crop. The result was "the exact same tonnage" and quality for each one. The only difference was that the heavier thinned row had much larger berries and clusters.

Baranek is not boasting, but just explaining the vigor displayed in the family corporation's 230 acres of wine grapes since the first commercial planting went in in 1969.

The story actually begins decades before that first commercial planting was completed. Baranek's grandfather, John Herzog, came to the area in the late 1800's. He and his neighbors formed a flood district, built levees and farmed the land.

Today the farm land is still as rich as it was when the first row crops went in — capable of producing those consistent three-ton wheat yields.

Baranek's grandfather (his mother's father) died at a relatively early age, and the farm was incorporated in 1921 as a family company of eight brothers and sisters.

John was born in Sacramento while his mother and father were living on the family ranch where his father at one time helped run a milk route and operate a dairy.

Paul Baranek became farm advisor in Madera County in 1953, and that's where John grew up and attended school, but still worked on the family ranch during summers and holidays.

Since the mid-1930's, Paul has been encouraging the other family members to try grapes on the ranch. For many years Paul and later John did much of the grape research work on the ranch, which also includes today about 400 acres of open ground, mostly in corn and wheat.

In 1960, the corporation decided to try grapes and 27 varieties were planted on the ranch in an experimental plot. The grapes were harvested and John Baranek produced quality wine which was the go-ahead signal to try grapes commercially.

The varieties planted on their own root stock today include the Cabernet, Chenin Blanc, French Colombard, Barbera, Zinfandel, Napa Gamay, Grey Riesling and Merlot.

Baranek has lived on the property for almost five years and was vineyard manager before he became general manager two years ago. A cousin, Tom Herzog, is in charge of the shop — an area which Baranek candidly describes as "the life blood of the ranch — you've got to keep that equipment going — especially at harvesttime."

An uncle, Fred Herzog, is a ranch supervisor. He has lived on and managed the ranch for many years.

The Delta grape plantings are the

first commercial vineyards in the area, but Baranek said prior to Prohibition there were grapes in the Galt area (10 miles away) which were crushed at the old Lodi Cooperative Winery.

The Herzog Co. is still a family corporation, said Baranek, and includes today "many minority stockholders," of which Baranek is just one.

One of the prime reasons for the success of the area vineyards is the weather, explained Baranek, which sends cooling night sea breezes from the San Francisco Bay area. This cooling effect coupled with warm fog-free daytime temperatures makes an ideal combination for grape growing.

Using climatological data collected at Clarksburg (which is about five miles north of Courtland on the fringe of the Delta) the area receives 3,598 degree days based on a 20-year average (1955-1974). That's comparable to the Fairfield and Ukiah grape growing areas and considerably better than St. Helena and Livermore.

The data also shows that Courtland-Clarksburg area has many more degree days in March, April and May, which means warmer nights and relatively frost free conditions. Baranek does not consider frost protection an economic necessity and so far he's been proven right.

Courtland averages only eight days per year with temperatures 100 degrees or more and only 27 days 95 degrees or above.

These weather patterns coupled with the rich soil (Sacramento silty clay loam and Columbia silty clay loam) make for almost ideal growing conditions.

The vigorous growth, admits Baranek, "presents quite a few vine training problems — vines grow right out of their ties."

Those prevailing winds also can cause shoot breaks and that's why it's important to Baranek to have the "proper trellising.

"We prune to the vigor and capacity of the vine and position the shoots before the wind can break them off," he said.

Baranek employs two pruning techniques, cane-pruned with both duplex and I-trellising and cordon pruned on both T-trellis and I-system. The trellising system can handle mechanical harvesting. All the Herzog Co. vineyard is now hand picked, but Baranek admits that the day is not too far off when most of the industry will go to mechanical harvesting.

The Cabernet Sauvignon and Chenin Blanc varietals are "extremely vigorous vines and we have had to string a few more wires to get more space under the vines and distribute the leaf surface area."

Because of the high fertility soil, Baranek uses no fertilizer and applies only the micronutrient zinc where soils conditions dictate.

Leafhoppers and to a lesser degree OLR have posed problems, said Baranek, who practices an "integrated pest control program" that calls for insecticides which deal with specific, target pests if populations levels warrant a reduction.

"Mildew is a real problem if you don't go with a good sulfuring program," he explained. Sulfuring is done 10 to 11 times per year. Every other row is sulfured every seven days at the rate of from five to eight pounds per acre.

***IRRIGATION MANAGEMENT** is important to the operation of the Herzog Co. vineyards, and water usually is cut off early to control vigor and stress the vines to allow for good maturation.*

In the Chenin Blanc and Zinfandel varietals, Baranek has overcome a "considerable bunch rot problem, — the berries would almost crush themselves."

He cut his bunch rot problem down from 15 to 20 per cent to less than one per cent using gibberellin, spraying once in April at the rate of from 7.5 to 10 parts per million. He experimented two years using gib spray and it has been a commercial operation for the past six years.

"Good water management also is critically important — particularly because of some areas where a high water table prevents good maturation.

"We try not to irrigate past July," he explained and with an eight to 10 hour run.

In grapes planted where the water table if within five to 10 feet of the surface, he irrigates only once a year and in the vineyards where the water is 10 to 15 feet deep, two to three times per year.

"A lot of that depends on the size of the crop and the type of heat in the summer," he said.

By managing the water, Baranek believes he can control vine vigor and the maturation cycle by putting the vines into stress prior to harvest.

Also to combat the water problem, Baranek never discs the middles where he keeps a perennial ryegrass crop. He does treat the berms with Paraquat, Princep and sometimes Karmex to control weeds.

Baranek said the philosphy he employs in growing grapes on the 100,000 vines is to "produce quality within economic bounds" while at the same time controlling vine vigor.

The majority of the grapes in the area go to the North Coast with most of the Herzog Co. grapes going to Christian Brothers.

There are now about 1,000 acres of wine grapes in the Courtland-Clarksburg area. Most of these vineyards are limited to the areas parallel to the river in rich mineral ground. There's little room for additional grape plantings, said Baranek, because most of the desireable grape land is in pears. A high water table excludes much of the rest of the acreage from grapes.

While the grape growing venture has proven highly successful, Baranek said the area has not received the "recognition it deserves" as a unique grape growing region — not a micro-climate situation only slightly different from coastal areas.

But he's frank to admit that to begin to get recognition would take a winery and many years of market development.

"And it's difficult to get capital when you're talking about waiting 10 years to get a return on your investment," he said.

Nevertheless, Baranek is happy to continue to produce top quality grapes.

"Some say you can't produce quality grapes on rich soils," said Baranek, who has proven that the old European adage that "the valleys are for food and the hillsides are for quality grapes" doesn't hold true in the Sacramento Delta.