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I THE ANDERSON VALLEY: JEWEL OF CALIFORNIA

The historic 80-square-mile grape growing and winemaking district known as the Anderson Valley is said to be the "jewel of California." Recognized internationally for its high quality premium and sparkling wine production, the valley was originally home to the Coastal Pomo Indians. Here, the tribes hunted for deer, elk, bear, wild squirrel, and rabbit in the northern Coastal Range and they fished for steelhead trout and salmon in the raging Navarro River.

The first white settlers to come to the Anderson Valley in 1851 were former Missourians Walter and Rhoda Anderson and their sons. One of Anderson's sons is said to have stumbled onto the valley while stalking an elk during a family excursion up the Russian River from Sonoma. Soon after, the elder Anderson moved his entire family north to this "garden of Eden," thereafter called the Anderson Valley.

Agriculture in the Anderson Valley began in 1852. Farmers during that period practiced mixed farming, growing wheat, corn, vegetables and fruit and raising cattle, sheep and horses. Early Swiss immigrants who settled between Philo and Navarro are said to have planted orchards. Although it is undocumented, some settlers are thought to have brought vitis vinifera cuttings with them. John Gschwend built the first sawmill in 1852; and his neighbor, Andrew Guntley, brewed grain for beer. The beverage industry had its early beginnings here.

The early isolation of the Anderson Valley gave rise to "Boontling," a language developed by locals to exclude outsiders. Today, this lingo is spoken only by a few oldtimers, but remnants survive as place names.

The Anderson Valley has had a few vineyards since the 1890's. These were grown by a small settlement of Italians who developed vineyards at 1600 feet elevation along Greenwood Ridge. Popular local blends were made from grapes such as Zinfandel, Carignane and Alicante, or from Golden Chasselas, Malvasia Bianca and Muscat. Woodsmen who logged redwood along the coast and the farmers who settled the Anderson Valley proved to be ready consumers of these hearty wines.

With the advent of Prohibition, many Anderson Valley wineries closed down. Several wineries persisted selling wine and grappa through the back door. There are colorful stories

of federal agents raiding wineries and destroying winemaking equipment and barrels. However, with the decline of the wine industry, most Anderson Valley vineyards fell into disuse. Today, the 1916 Depatie DuPratt Vineyard is the oldest producing vineyard.

The post World War II years were prosperous for the logging industry in the Anderson Valley, but not for the grape growers. In 1946, Italian Swiss Colony, located in Asti in Sonoma County, planted 200 acres of vineyard and contracted for an additional 100 acres. The grape varieties planted never ripened sufficiently and this project was abandoned in the early fifties.

During the sixties Dr. Donald Edmeades came to the Anderson Valley and planted 24 acres of premium varietals: Chardonnay, Gewurztraminer, French Colombard and Cabernet Sauvignon. After his death, his son Deron followed in his father's footsteps and, in 1972, he founded Edmeades Vineyards, the valley's second bonded winery.

In 1971, Tony and Gretchen Husch established the Anderson Valley's first bonded winery since Prohibition, Husch Vineyards. In the late sixties, they planted 21 acres of Chardonnay and Gewurztaminer near Edmeades. Later, they acquired an additional eight acres on Greenwood Ridge which they planted to Caberent Sauvignon, Merlot and White Riesling. Very soon after, Navarro Vineyards and Lazy Creek Vineyards followed, and along with several other small wineries began making premium wines.

The eighties marked the Anderson Valley's official standing as an established appellation of origin. Today, the Anderson Valley has developed an international reputation for its high quality premium wines and sparkling wines made in the classic methode champenoise.

II THE ANDERSON VALLEY: A PREMIER VITICULTURAL DISTRICT

The beautiful and pastoral Anderson Valley, an isolated rural viticultural district in the Mendocino Plateau in the Coastal Mountain Ranges 100 miles northwest of San Francisco, is two miles wide and 25 miles long extending from Anderson Creek to the Navarro River to the Pacific Ocean. This premier viticultural region is acclaimed internationally for producing Pinot Noir, Chardonnay, Gewurztraminer and White Riesling for the production of classic still wine and sparkling wine made in the methode champenoise.

The Anderson Valley floor, ranging from 200 to 600 feet above sea level, is not flat and level throughout; low rolling contours sloping to the northwest are broken into distinct sections forming a series of elevated river terraces with indications of severe geological shifting. Many vineyards are located along and in the foothills above the river from Boonville to Philo to Navarro.

On three sides the Anderson valley is enclosed by steep mountains and thereby protected from the outside world. To the southwest, where many waterways flow, there are redwood and fir groves. The northeast slopes with their grassy openings and timber forests, are covered with oak, madrone and laurel in the ravines and canyons. The upper end of the valley is encased by steep mountains similar to the northeast slopes. The lower end narrows to the canyon through which the Navarro runs.

Within the cool, coastal climate of the Anderson Valley, two very separate and distinct climates exist, both of which are suitable for producing grapes with intense fruit flavors, naturally balanced with higher acids and lower pH. While each winery is noted for its own particular style of winemaking, overall the wines of the Anderson Valley may best be recognized as fresh, crisp, well balanced with pronounced varietal character.

A north-south boundary line bisects the Anderson Valley midway between Philo and Boonville. West of this line and closer to the Pacific Ocean, there is greater rainfall, more night and morning fog, with warm summer days. This is a classic Region I climatic zone, ideal for Pinot Noir, Chardonnay, Gewurztraminer and White Riesling. In the upper valley, there is less rainfall and fog; the result is colder winters and hotter summers, a classic Region II climatic zone. This area is suitable for the aforementioned varieties as well as experimental blocks of Cabernet Sauvignon, Merlot

and other varieties. Average rainfall throughout the valley is 40 inches between November and March.

In some years, early rains may fall during the vintage and the botrytis organism may develop on the grapes creating the "Noble Rot." Under these conditions, the grapes turn to raisins and are used for the production of late harvest dessert wines made from the Chardonnay, Gewurztraminer and White Riesling grapes.

The rich river terraces are excellent for apples, pears, grains and grapes. Typical soils along the ridges tend to be thinner and more acidic in composition with some grape growing, sheep and cattle grazing. Grape growing in the Anderson Valley dates from the middle 1800's; and, today, there are close to 1,000 acres planted to vine.

IV WINERY PROFILES

ANNAHALA ESTATE

Annahala Estate was recently founded by two families in Anderson Valley. Located on the site of the former Pullman Vineyard in Boonville, the winery grows Chardonnay, Pinot Noir, Gewurztraminer and Cabernet Sauvignon on 20 acres of Region I clay loam.

The unusual name, Annahala, retains part of the agricultural past of this area of the valley. The beautiful neighboring ranch was planted with apples in the 1960's by the William Hudson family. Annahala is derived from the first two letters of the names of Hudson's four children: Anne, Nancy, Harter and Larry.

Annahala Estate expects to release its first Chardonnay in 1989. Initial production will be 1500 cases annually.

Annahala Estate
10500 Anderson Valley Way
Boonville, Ca. 95415
707-895-2759

Tours: None
Tasting: None

CHRISTINE WOODS VINEYARDS

The Christine Woods Vineyards was named from the 1850's Anderson Valley community called "Christine" and the lovely coastal redwoods on their highway property. Once a home wine-maker, founder Vernon J. Rose and his spouse, Jo, purchased 40 acres in 1966, cleared the land and planted Cabernet Sauvignon and Gamay Beaujolais at the 1200 foot elevation in 1975.

By 1982, Rose had created a partnership with son Edward and daughter-in-law Lisa; and together in 1982 they purchased 44 additional acres on Highway 128 and planted it to Chardonnay and Pinot Noir. Both vineyard sites are a cool Region I. That same year with the release of their first wines, the 1,500 case Christine Woods Vineyards won a Gold Medal for their barrel-fermented Chardonnay at the Mendocino County Fair and established a reputation for their Gamay Beaujolais, Cabernet Sauvignon and Merlot.

"We believe in handling the wine as little as possible," says Rose, " and strive to bring out the fruit character and

acidity unique to the Anderson Valley in our wines."

Christine Woods Vineyards
3155 Highway 128 Box 312
Philo, Ca., 95466
707-895-2115
Winemaker: Vernon J. Rose

Tours: By Appointment
Tasting: None

GREENWOOD RIDGE VINEYARDS

High above the Anderson Valley along the southern ridgeline is home of the Greenwood Ridge Vineyards. Situated at 1200 feet elevation and only six miles inland from the Pacific Ocean, owner Allan Green built his company around features that distinguish it from other Anderson Valley operations.

Because of the ridgetop location, Greenwood Ridge Vineyards experiences less fog and therefore more sunshine than most of Anderson Valley. Says Green, "We can ripen grapes here that can't be ripened in most other locations." To take advantage of this, the 12 acre vineyard is planted to Cabernet Sauvignon, Merlot and White Riesling. It was planted in 1972, making it one of Anderson Valley's oldest vineyards.

Since 1983 Greenwood Ridge Vineyards has been the site of the California Wine Tasting Championships, a tasting competition for wine tasters. Held the last weekend of July, every year, this festive event is the only one of its kind in the country.

A tasting room on Highway 128 in Philo, a few miles from the remote winery and vineyard, showcases its line of fine wines: White Riesling, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Zinfandel. "Our Riesling is clean, crisp and Germanic," says Green. "Our Cabernet/Merlot blends are intense, long-lived wines that we age four years before release."

Greenwood Ridge Vineyards
24555 Greenwood Rd.
Philo, Ca., 95466
707-877-3262
Winemaker: Van Williamson

Tours: By appointment
Tasting: Summer: 10-6
 Winter: 10-5
Tasting Room Phone:
707-895-2002

HANDLEY CELLARS

An excursion to the 12,000 case family-owned and operated Handley Cellars takes the visitor to the site of a historic turn-of-the-century sheep and cattle ranch amongst the coastal redwoods in the Anderson Valley. A lovely 73-year-old ranch house complete with a sitting porch stands in contrast to the modern wood and glass winery with its outdoor garden patio and sweeping views of the estate vineyards, 15 acres of Chardonnay and Pinot Noir.

The winery houses wines produced by winemaker Milla Handley: barrel-fermented Chardonnays (for which they are well-known), Sauvignon Blanc, Gewurztraminer, methode champenoise Brut and Rose sparkling wine, and a generic "Brightlighter White." The sunny tasting room houses Raymond Handley's art collection: Mexican and African masks, sculptures, and works of primitive, folk and Asian art.

Handley Cellars was a pioneer in the production of Anderson Valley sparkling wines; their release of a 1983 Brut made from 100% Anderson Valley grapes heralded a new era for the region.

Says Milla Handley, "It is our philosophy to keep our wines in balance, with complexity of flavors while maintaining the essential character of the grapes."

Handley Cellars
3151 Highway 128
Philo, Ca., 95466
707-895-3876

Tours: By appointment
Tasting: Summer: 11-6
Winter: 11-5

Winemaker: Milla Handley

HUSCH VINEYARDS

As the first-bonded winery in the Anderson Valley, the 25,000 case Husch Vineyards has the distinction of pioneering early development of this cool, coastal region's three most famous varietals: Chardonnay, Gewurztraminer and Pinot Noir. The Ukiah farming family of H.A. Oswald has continued this tradition with the purchase of the 1971 founded Husch Vineyards from Tony and Gretchen Husch in 1979.

All the wines are estate-bottled. The cool growing varietals of the Anderson Valley Day Ranch and Husch Vineyards are supplemented by Sauvignon Blanc, Cabernet Sauvignon, Chenin Blanc and Chardonnay grown on the family's La Ribera Vineyards in warmer Ukiah Valley.

"Foremost our wines showcase 'the fruit;' to us our vineyards are an extension of our farming heritage," says Richard Robinson, who co-manages the operation with his spouse Beelu Oswald Robinson. "And, we're proud of the teamwork of our dedicated staff. It shows in the well-tended vineyards, the friendliness in the tasting room, and the outstanding wines."

Husch Vineyards
4400 Highway 128
Philo, Ca., 95466
707-895-3216
Winemaker: Mark Theis

Tours: By appointment
Tasting: Summer:10-6
Winter:10-5

KENDALL JACKSON VINEYARDS & WINERY

In September, 1988, Kendall Jackson Vineyards & Winery, a 300,000 case winery near Lakeport, California, with vineyard holdings in Mendocino, Lake, and Santa Barbara counties purchased the second winery bonded in 1971 in the Anderson Valley, Edmeades, and 11 acres of vineyard.

Under the leadership of owner Jess S. Jackson and winemaker Jed Steele, Kendall Jackson will plant the 110-acre ranch to capacity and turn the property into the winery's sparkling wine production facility.

Best known for their competitively priced Chardonnays, with 70 percent of their emphasis on white wine and 30 percent of their emphasis on red wine, Kendall Jackson Vineyards is breaking ground for a new era of sparkling wine production in the Anderson Valley.

Kendall Jackson Vineyards &
Winery
5500 Highway 128
Philo, Ca., 95466
707-263-9333
Winemaker: Jed Steele

Tours: None
Tasting: None

LAZY CREEK VINEYARDS

Lazy Creek Vineyards was named for the meandering creek that runs through the 90 acre ranch located 2.4 miles west of Philo in the Anderson Valley. Swiss born Hans and Theresia Kobler, early wine pioneers along with the Edmeades and Husches, founded their winery on the site of an old Italian, Region I, vineyard estate in 1973. Now this 1,700 case

winery, with its 80-year-old wine cellar dug into the earth with hand hewn redwood walls, produces Pinot Noir, Chardonnay and Gewurztraminer from a 20 acre vineyard located in the rolling foothills of the valley. The main winery building and newer one, have views of the surrounding countryside and abut Lazy Creek.

Convinced that the Anderson Valley is an "excellent still wine area," the Koblers believe that the quality of their wine is determined by the quality of grapes at harvest.

"Making wine as natural as possible is the style of this winery," says Hans Kobler.

Lazy Creek Vineyards
4610 Highway 128
Philo, Ca., 95466
707-895-3623
Winemaker: The Koblers

Visitors by appointment
Tasting: By appointment

NAVARRO VINEYARDS & WINERY

Edward T. Bennett and Deborah S. Cahn, a husband-wife team, are the longest established original owners who are still operating the winery which they founded in 1974 on a 910 acre ranch in the cool climes of the Anderson Valley. Designed to take full advantage of the superior features this valley has to offer-warm days, cool foggy nights and ocean breezes, from 1974 to 1988 this team planted the region's most noted varieties as the foundation of their terraced hillside vineyards: 30 acres of Gewurztraminer, 5 acres of Pinot Noir; and 15 acres of Chardonnay. Riesling and additional Chardonnay are purchased locally.

Says partner Cahn, "Our emphasis is to make not more and more, but better and better wine by emphasizing good Anderson Valley grapes."

Presently, this 12,000 case owner-operated winery ferments small lots from distinct vineyard sites individually. Traditional winemaking and oak aging methods are followed, and then "a cuvee is selected from the best lots to achieve the most complex wine available from that vintage." Today Navarro wines have won over 100 medals and honors in major California tastings.

Concludes Bennett, "Blending of individual lots results in wines with balance and varietal clarity."

Navarro Vineyards
and Winery
5601 Highway 128
Philo, Ca., 95466
707-895-3686
800-537-9463
Winemaker: Tom Lane

Tours: By appointment
Tasting: Summer:10-6
Winter:10-5

OBESTER WINERY

The original 10,000 case family-owned and operated Obester Winery, owned by Sandra and Paul Obester, is headquartered in Half Moon Bay, Ca., has "a tradition of producing well-balanced premium wines with an emphasis on fruit and subtle oak." Best known for their Sauvignon Blanc, with 90% of their production devoted to white wine, their pursuit of grape sources outside of the Santa Cruz Mountains led them to Mendocino County in 1978. Purchase of a 75 acre ranch, one half mile west of Philo, confirmed their commitment to the Anderson Valley in 1982.

Since 1985, Obester Gewurztraminer has come from this appellation of origin. With the purchase of eleven additional acres in 1988, the Obesters plan to open a 5,000 case winery here in 1989, and plant nine acres to vines by 1990.

Obester Winery
9200 Highway 128
Philo, Ca., 95466
707-895-3817
Winemaker: Doug Obester

Tours: Spring 1989
Tasting: Spring 1989

PEPPERWOOD SPRINGS VINEYARDS

A-top the rolling hills surrounding the Anderson Valley on Holmes Ranch Road two miles northeast of Highway 128 is the 600 case Pepperwood Springs Vineyard owned by San Franciscans Phyllis and Gary Kaliher. The winery was named for the pepperwood trees which line the creek of the same name which runs through the property.

Recognized for producing hand-harvested, estate bottled Chardonnay and Pinot Noir, the gently sloping, six acre Region I vineyard is planted with an even mix of the aforementioned grape types, both David Bruce clones. Another

acre, planted in 1987, on AXR-1 pyloxera resistant rootstock, has been grafted over to Pinot Noir next year.

The vineyard is situated to take full advantage of the long sunny days, afternoon breezes off the Pacific and morning and evening fog. At 1,000 feet elevation the vines are well protected from frost during bud break in the spring.

"We try to make fruity wines without too much oak. We crush the fruit as we harvest and make no adjustments to the juice if possible," says Phyllis Kaliher.

Pepperwood Springs Vineyards
Holmes Ranch Road
Philo, Ca., 95466
707-895-2920 Weekends
415-665-7525-Weekday Evenings
Winemaker: The Kalihers

Tours: Weekends by
appointment
Tasting: Same as above

ROEDERER ESTATE

Roederer Estate Brut, the first sparkling wine produced by Champagne Louis Roederer, builds upon a 200-year tradition of fine winemaking. Roederer's winemaking style is based on two elements: estate-owned vineyards to insure consistent quality and the addition of oak-aged reserve wines to each year's blend or cuvee.

The 580-acre Anderson Valley vineyard and winery site was selected in 1982 based on growing conditions similar to those in France's Champagne region. The cool, coastal Region I allows grapes to mature slowly and develop full varietal character. To achieve an optimum balance of acids and sugars in the estate's Pinot Noir and Chardonnay, an "open lyre" trellis system is used to train vines on 16 moveable wires.

The 48,000 square-foot winery combines leading edge technology with traditional methode champenoise processes. Oak-aged wines from the special reserve cellar are added to each blend.

"This Roederer Estate 'signature' creates a cuvee with finesse, body, depth and flavor," says Jean-Claude Rouzaud, winery founder and chairman of Champagne Louis Roederer. "Our intent is to further the art of making fine sparkling wines, and most importantly to increase the consumer's enjoyment of them."

The estate will eventually produce 100,000 cases.

Roederer Estate
4501 Highway 128
Philo, Ca., 95466
707-895-2288
Winemaker: Michel Salgues

Tours: By appointment
Tasting: By invitation

SCHARFFENBERGER CELLARS

Scharffenberger Cellars was the first house to use Anderson Valley grapes in sparkling wine made in the methode champenoise in 1981. Named for its owner, John Scharffenberger, this 26,000 case producer has as its goal "to produce the finest sparkling wine in America."

Following a classic French approach to sparkling wine production, Scharffenberger Cellars stresses the value of the premier, cool, coastal grape growing district, Region I, for their fruit, combined with the well-drained soils, which according to Scharffenberger, parallel growing conditions in Epernay.

Scharffenberger Cellars has built its reputation on the use of grapes from over 12 vineyard sources in Anderson Valley and Potter Valley. Recognized for their individual micro-climates, these vineyard sites produce quality vintages from which the cuvee is blended.

The Ukiah winery and vineyards serve as one location and the Anderson Valley vineyards as the corporate headquarters. Commenting on style, Scharffenberger says, " Our sparkling wines are distinguished for their overall quality of lightness with complex layers of flavor to achieve in the final blend."

Scharffenberger Cellars
7000 Highway 128
Philo, Ca., 95466
707-895-2065
Winemaker: Rob Mc Neill

Tours: By appointment
Tasting: Daily:10-6

V GROWER PROFILES

ANDERSON VALLEY VITICULTURAL SERVICES

Anderson Valley Viticultural Service is run by Steve Tylicki, president, and Steve Williams, secretary and treasurer. This Philo, Ca., company offers vineyard manage-

ment, site evaluation, vineyard construction, grape marketing, labor supply and management.

The firm oversees the management of several prominent Anderson Valley vineyards that include, but are not limited to: Big Tree Vineyards, Blakeman Vineyard, Latourette Bagnall Vineyard, Mt. Glenn Vineyard, Savoy Vineyards, Yorkville Vineyards, Corby Vineyards, Depatie Vineyards and Kendall Jackson Vineyards.

Tylicki points out that characteristically the vineyard property in the Anderson Valley averages no more than 20 acres and less than 10 acres with two 40 acre exceptions.

He says, "We are a vineyard construction and management service. Our goal is to help growers of small and large acreage to produce quality grapes."

Anderson Valley Viticultural Services
P.O. Box 361
Philo, Ca., 95466
707-895-2636
President: Steve Tylicki

CORBY VINEYARDS

At the northernmost corner of Highway 128 and Greenwood Ridge Road in the Anderson Valley is the privately owned Corby Vineyards. Once a historic stopping site for the local Indians who would smoke their fish along the Navarro River, owners Robert and Camille Corby say that ancient cooking implements, artifacts and arrowheads have been found on the property.

The Corbys purchased the first 50 acres in 1983 and, one year later, planted 10 acres of gently sloping Chardonnay vineyards not too far from the river. By 1984, the Corbys planted their second 10 acres to Pinot Noir. Their first harvest was in 1988 and it was sold to Scharffenberger Cellars.

Says former teacher Camille Corby, "Our dream was to combine the more peaceful pleasures of country living with our interest in grape growing. Some day we hope to produce our wines."

Corby Vineyards
5900 Highway 128
Philo, Ca., 95466
707-895-2710

DEPATIE VINEYARDS

David H. Depatie has owned the highly regarded Depatie Vineyards since 1983. The 80 acre Depatie Ranch on Greenwood Ridge Road is located at an elevation of 1400 feet, a Region II, and two miles farther inland than Greenwood Ridge Vineyards just above the Anderson Valley. Two vineyard blocks are on this property. The first is seven acres of seventy-year-old, unirrigated Zinfandel vines, first planted in 1916, and added to in 1985. The second parcel consists of five and a half acres of drip irrigation Chardonnay also planted in 1985.

Says vineyard manager Steve Tylicki, "The level of acidity and pH in these Zinfandel grapes is unusual for Zinfandel. The Depatie-DuPratt Zinfandel produced from this vineyard was the only wine to win three consecutive Gold Medals at the Los Angeles County Fair."

Depatie Vineyards
21491 Greenwood Ridge Rd.
P.O. Box 96
Philo, Ca., 95466
707-895-2452

DEMUTH VINEYARDS

Growers Chris and Lyn Demuth acquired the 185 acre sheep and cattle ranch which is home to Demuth Vineyards in 1974. A long windy dirt road takes you to an elevation of 1,600 feet above sea level, overlooking the rural village of Boonville. Here the Demuths have plans to build a winery and California style house.

At present, Demuth Vineyards, a climatic Region II plus, has 10 acres of high quality Chardonnay fruit under production which was planted in 1984. Each vintage, the grapes are hand-harvested and sold to Handley Cellars.

"We have strong feelings about wine being a food and going with a food. We consider wine a beverage of tolerance. It is our plan to one day make wine using the fruit we harvest to its best natural potential," says Chris Demuth, owner.

Demuth Vineyards
16125 Deer Meadows Road
Boonville, Ca., 95415
707-575-7427

EAGLEHEARTH VINEYARD

Eaglehearth Vineyard is a small three acre vigorous Chardonnay plot planted in 1978 in clay loam at 650 feet elevation. Exactly two and one half miles southeast of Philo, Ca., and one mile northeast of Highway 128 in the Anderson Valley, this Region I vineyard is owned by growers Wallen and Pat Summers.

The first commercial crop was harvested in 1981 and sold to Edmeades Vineyards, where Jed Steele, then their winemaker, kept the wine as a separate lot and bottled 90 cases as "Eaglehearth Chardonnay." This first bottling won a Gold Medal at the Mendocino County Fair.

The present three bearing acres are situated on an 105 acre ranch; an additional 9 acres are planned for vineyard expansion.

Says Wallen Summers, "Unique to this vineyard are the gravity flow, drip irrigation system from a nearby pond; no conventional frost protection as cold air drains off toward the valley; vines planted on the contour for erosion control; and the practice of strip spraying by hand and using sheep to maintain the vineyard rather than discing or using a cover crop."

Eaglehearth Vineyard
P.O. Box 502
Boonville, Ca., 95415
707-895-2340

FERRINGTON VINEYARDS

Dr. and Mrs Richard Ferrington, both devoted enophiles, ended their long search for their ideal vineyard in 1987 when they purchased an 160 acre ranch adjacent to the town of Boonville. Located at the southern end of the Anderson Valley, Ferrington Vineyards grows Chardonnay, Sauvignon Blanc, Gewurztraminer and White Riesling. There are also experimental plantings of Pinot Noir, Cabernet Sauvignon, Merlot and Cabernet Franc. The soil on which the 73 acres were planted in the mid-seventies is mostly Pinole loam, ideal for premium wine grapes.

Ferrington Vineyards takes pride in selling their grapes to all but a few of the local wineries. The vineyards are managed by John Ferrington, who earned a degree in viticulture and enology from U.C. Davis and gained experience

in wineries and vineyards in Napa, Sonoma and Mendocino counties prior to joining his parents' vineyard operation. To keep up with the keen demand for the grapes, John plans to improve the vineyard's production and grape quality using advanced viticultural practices.

Although Dr. and Mrs. Ferrington are very active in the management of the vineyards, they are also enthusiastic about restoring the redwood buildings and floral gardens that the ranch has locally been noted for. An estate winery may be somewhere in the plans for the future, but for now the family goal is to produce the highest quality grapes striking a fine balance between modern and traditional viticultural practices.

Ferrington Vineyards
P.O. Box 685
Boonville, CA., 95415
707-895-2724

MISTY HILLS VINEYARDS

In the gently rolling hills along the northern end of the Anderson Valley on Highway 128 in Philo stands Misty Hills Vineyards. Owned by Donald and Kay Hahn, this lovely 20 acre Mendocino ranch was originally purchased in 1972 and their first grapes were planted in the summer of the same year.

In 1984, the Hahns moved to the Anderson Valley and made it their permanent residence, devoting their full attention to growing the finest Chardonnay and Gewurztraminer, which they sell to neighboring Handley Cellars.

Says Hahn, "We strive to get the best results from the best varieties, taking full advantage of the different soil types on the property and ideal, cool, coastal growing conditions."

Misty Hills Vineyards
3101 Highway 128
Philo, Ca., 95466
707-895-2617

NOVA VINEYARDS

Nestled in the foothills above Anderson Valley five miles northeast of Philo and just a few minutes from Highway 128 lies Nova Vineyards, a small family owned and operated vineyard and winery started in 1981 by Stephen and Donna Heagan.

Planting sites were carefully chosen on their 60 acre

ranch to take full advantage of the optimum southern exposure. The vineyards, located in a cool Region I viticultural growing area, were planted to 12 acres of Chardonnay and Pinot Noir, pruned in both the cordon and cane styles, with experimental blocks of lyre and vertical trellising under way.

Future plans include production of a 2,000-3,000 cases of Chardonnay, Pinot Noir, Gewurztraminer, Cabernet Sauvignon and select Late Harvest wines, the majority of which will be produced from estate harvested grapes. The Heagans, who personally prune, cultivate and harvest their vineyards plan to extend this "hands on" philosophy to their winemaking, from crush through bottling.

"The emphasis will be to create premium wines which will reflect the distinctive, complex character of the grapes grown here in Anderson Valley," say the Heagans, who expect their first releases to be available in the summer of 1990.

Nova Vineyard
2155 Nash Mill Rd.
Philo, Ca., 95466
707-895-3033
Winemaker: The Heagans

Tours: By appointment
Tasting: By appointment,
Summer 1990

VALLEY FOOTHILL VINEYARDS

The 105 acre Valley Foothill Vineyards on a 250 acre ranch parallels the northern side of the Anderson Valley. Founded by a limited partnership, the ranch is now owned by Gilman Ordway and managed by Bruce Regalia.

Planted in 1974, Valley Foothill Vineyards, situated in a climatic Region I, consists of 45 acres of Chardonnay; 35 acres of Pinot Noir; 15 acres of White Riesling; and 10 acres of Gewurztraminer with deep clay loam soils in the flat of the valley and slightly shallower soils along the foothills.

Known for growing quality grapes for Late Harvest Rieslings, Pinot Noir for cuvees; Chardonnay for cuvees; Pinot Noir for carbonic maceration nouveau wines, and award winning Chardonnays, Valley Foothill Vineyards "produces some of the best grapes in the Anderson Valley."

Valley Foothill Vineyards
4815 Highway 128
Philo, Ca., 95466
707-895-3034

V MEDALS AND HONORS

The Anderson Valley is recognized around the world as one of California's premier viticultural districts. Premium wines and sparkling wines from this growing region have been awarded Medals and Honors in major wine competitions, tastings and judgments across the United States.

The Anderson Valley has distinguished itself for winning Special Recognition of Merit, Gold Medals and Best of Class for its high quality premium Chardonnays, Gewurztraminers, White Rieslings, Cabernet Sauvignons, late harvest dessert wines and sparkling wines. Since 1986 wines from the Anderson Valley have won 73 Gold Medals, 128 Silver Medals and 144 Bronze Medals.

Premium wines and sparkling wines from the Anderson Valley have been poured at prestigious national and international events hosted by President Ronald Reagan at the White House for Heads of State and at the Moscow Summit for Mikhail Gorbachev.

VI ANDERSON VALLEY WINEGROWERS ASSOCIATION FOUNDING PHILOSOPHY

The Anderson Valley Winegrowers Association is a non-profit organization devoted to the education, appreciation and preservation of the Anderson Valley, its agricultural heritage, and its products, wine and natural juices. The group consists of wineries, growers, and several associate members. The Anderson Valley Winegrowers Association was founded in 1981 and grew out of a common need amongst its members to foster cooperation, develop a sense of community and create a forum for exchanging ideas and agricultural resources and equipment. Over the years, it has slowly grown to assume a far more responsibly conscious role in the Anderson Valley.

One of the first collective projects of this group was the establishment of the Anderson Valley appellation of origin in 1981. The isolated nature of the rural Anderson Valley farming community and the historically very independent character of its inhabitants: sheep and cattle ranchers, apple, pear and grape growers, vegetable and produce farmers, writers and artists have created a mutual trust and working relationship built on a spirit of giving. Foremost, the organization is dedicated to fine grape growing for the production of classic still and sparkling wines. Secondly, its members are deeply committed to preserving the quality of life and the natural, unspoiled beauty of this viticultural and agricultural district. And, lastly, the group is dedicated to educating the public to the quality of the fine products created there.