An Enthusiastic Vigneron. John H. Drummond Esq., of Glen Ellen, Sonoma, Co., formerly in command of a company, and adjutant of H. B. M's. Thirtyfourth Infautry, though retired from the service on account of his health, has, since he was Californiaized, become oue of the most studious, most indefatigable, and promises to be, when his new varieties of vines shall mature, oue of the most successful of onr wine growers. Thanks to his efforts, cordially supported by enterprising neighbors, the Glen Ellen district will mak for itself a name, and Dnnfillan Vineyard will be known by its products to every connoisseur of wine in the United States. Mr. Drummond's report to the members of the First Annual Convention as Chairman of the sub committee on varieties of wines, and which appeared in extenso in the MERCHANT of November 3d, 1882, was a most valuable contribution to the literature of California cenology, and won for its anthor the sincere thanks of all engaged in viticulture. Mr. Drnmmond has prohably done even a greater service to viticulture than the preparation of that report by importing truly named cuttings of every variety of vine that promises to be adaptable to the soil and climate of Glen Ellen and the bay counties in general. Below we give a list of the vines imported by Mr. Drummond iucluded in a catalogue of all the vines in this unique collection. A letter from this gentleman, received since the weather cleared up after the week's rain, says "we are propagating as fast as possible all the claret, champagne and Burgundy varieties, and are grafting largely so as to see what type of vine is most suitable for this locality." Mr. Drnmmond is not only studying the question of merit as regards flavor and fragrance, but also another quality, which has great importance both estheti-

cally and commercially, and that is color. VINES IN THE DENFILLAN COLLECTION (Glen Ellen.)

Wild vine, from the Himalaya, India while vine, from the Himanya, thina vine from Naini Tal, India; Katchebourie; Kanvaury, Opiman and wild forest vinc, from Kashmir. From China: Spino Vitis Davidii, Ramanti, and another variety, name unknown. American varieties: Vitis Californica, Candicana Arizonica, seedlings Riparia, Herhemont, Lenoir and Cun

Vines originally in the vineyard, not re-

Mission, Zinfandel (Zierfandl Noir), Mal-Mission, Elmanaet (Zierjanai Noir), Mai-voisie (Malvasier Noir), Rose of Peru, Black Hamhurg, Isabella, Catawba, so-called Black Burgundy, Early Jnne, so-called, and Gree Rouge; Franken Riesling Canet, and ore House, Flance Resing, (Sylvaner Blanc), Johannisberg Riesling, so-called Large Riesling; Chanche Gris, Chasselas, Gutedel, Berger, Muscat of Al-exandria, White Frontignan and so-called exandria, Wh

Parsley Vine.

Vines added to the collection from Cali-

Tannat (Mudiran, from Mr. Wetmore). Gros Blanco, Pied de Perdrix, Gamai Tein-turies, Chile Rose, Alamarica Zahalkayski. Lenoir, Elvira, Madrasfield Court, Mnscat

Lenoir, Elvira, Madrasfield Court, Mnscat and Gillet's Muscadine (from Mr. Crabh, of Oakwille), and Gros Calman, Black Ries, from Mr. Krug, of St. Helena.
From Santa Clara: Cabernet Malhee, Grenache, Carignane, Mataro, Follo Blanche, Banvignon Vert, Chalosse and Chauche Noir, the Cadilloc, from Polsom. From Mr. Shaw, Flame Tokay and Cornichou.
Table. The Court of the

Table grapea imported from Eugland: Mnscats, Tynnington, Cannon Hall, Madrasfield Court, Black Muscat, Mrs. Princes Trentham, Mrs. Pearson's, and Venns.

Other varietiea: Syrian, Gros Maroc, Childe of Hale, Golden Hambro, Golden Queen, Foster'a Seedling, Duke of Buc-clengh, Barbarossa, Buchard's Prince, Lady Downs' Seedling (white), Lady Downs' (lback), Pope'a Hamburg, Wilmot's Dutch Hamburg, Trebiano and Alnwick Seedlings. Imported from France, for direct propo-

gation or for verification of varieties already in the State:

Iu 1879, Piuot Gris de Burot, Gamai
Noir, Franc Cabernet, Maccaber, Grenache

In 1880, Semillon (from Yquem), Cab ernet Samivgnon and Crnchiuet Noir (La-Petite Sirrah (from the Hermi-Kadarkas Noir, Fnrmint and Ba-

tage), Radarkas Noir, Firminit and Ba-lint from Hungary.

In 1881, from the Bourgogne: Franc Piuot, Norien, Pinot de Pernand, Pinot Murad, Gamai Nicolas, Gamai fin Trous-seau, Gamai Abondant, Plant du Roi, Mo-

rillon Blanc, Chard nay Blanc Musque and

Pinot Gris, vin de Champagne.

Iu 1883, from Margaux (Medoc) St. Macaire, Mancin. Verdot Colon, Cahernet
Sanvignon, Matervic and de Sauterne. V
From Chateau Brown Cautenae, at Mar-

gaux, Cabernet Sanvignon, Franc Cabernet, Petite Verdot, Merlot and Malbec. From Epernay, Noir Vert Dore D'Ay, Blanc Vert Dore D'Avize, Pinot Noir D'Ep

ernay and Meumer D Epermay.

From Beaune (Bourgogne), Pinot Franc
ou fiu Noir, Pinot Blanc, Gamai Noir,
Pinot Grosse Vace, Aligote Blauc, Gamai
Blanc and Gamai Teinturier.

From Yquem, St. Emillion and Sanvig-

Verified varieties from the Government Horticultural School at Versailles: Mus-cats, Troveren, Muscat Blanc (tres hatif), eats, Troveren, Muscat Bianc (tres hatti), Muscat Rouge de Madere, Muscat hatti de Sannur, Muscat Lienral, St. Laurant, Muscat D'Alexandrie d'Ammour, Musca-t'illier Noir, Muscat Bifer, Misseat Eso-lata, Muscat Bowood, Muscat Ottonel, Niew Muscat, Muscat de Puy de Dome Chasselas, Vibert Hardy, C. de Florence, nasselas, vitert Hardy, C. de Florence, . de Chambourcy, C. Rose, C. Balavny, . Musque, C. Beau Hardy, C. Muscadine, . de Negrepone, C. de Fontainbleau and . de Fondent rose.

C. de Fondent ross.

General varieties: Maddeline Royale,
Van der Laon, Chichavd, Ponlsard Masque, Raissine, Corinth Rose, Rumonya,
Meunier, Saint Antoine, Rosake Zolo, Mayoreain, Precoe de Saumnr, Aliatus, Mardjeuy Rose Madeline Anjevine Blanche, Fintudo Noir, St. Trone, Bande, Gradiska,
Maddeline Noir, St. Julien, Noir hatfi,
Cortese Biauca, Blanc Courtiller, Bicane
Black Alicante, Noir de Lorraine Cte Odart, Pause hlanc, Arnithe Noir, Precoce Oude rause mane, Armine Kon, Frecoce Oude-bine, Marbais, Pis de Chevre Blanc, Pinot Blanc Precoce, Blanc Copi, Barbaron, Ulli-ate Urai, Doctor Hogg, Dodrelati, Walte-lines, Noir de Pressac, Angusta, Bakator, Musque, Cot a Quene Rouge, Marocain Noir, Noir hatif de Marseille, Schiradzouli, Claivette Rose, Mezes, Boudales hatif de Malvoisie Vacheron Blanc, Blauer Portugiser Keinich Blanc, Milton Bibier, Snperbe de Candolle, Listan Blanc, Geueral Lamar mora, Diamant Traube, Gros Guillaume Prunella Noir, Aramon, Obery on Beau Blanc, Bondales, Blanc Cardon, Long d'Esagne, Oeil de Tours, Jalabert Rose, Fehel om, Sicilien, Pinot Ponner, Calabre Noir Soun, Sicilien, Pinot Ponner, Calabre Noir, Mill Hell Hambourg, Damas Clanc, Oli-vette Noirc, Malvoisie Hardy Blanc, Lignan, Intolia Bianca, Malhois Vigne de Yedo, Sainte Marie.

The following sre from the collection of

Mr. Henry Vilmorin, Paris:

Mr. Henry Vilmorin, Paris:
Precoce de Malingre, Chasselas Salicette, Chasselas de Fallout, Oseri des Tarn, de Constantinople, Brnn Fourcat, Grnne Kadarkes, Blanc d'Ambre, Malvoisie Rose d'Italie, Pinot Noir de Conlanges, Pinot de Mttray, Mnskatchier de Geneve, Enfarine, Groslot, Madelaine Violet de Hoyrie, Troseau Noir, Furmint, Petite Beelan, Poulsard Noir, Lonbal, Fie Gris de la Vienne, Tokay des Jardins. Beloussard Blanc. Tokay des Jardins, Beloussard Blanc Meilles, Fumat Gris de Tarn, Maldonx Traminies Rose, Cot or Pied de Perduit Gros Marquillier, Savagnin Blanc, Gris de res Ranschling, Morillon Precoce Sauvignon Blanc (Sauvignon Jaune) Noire, Sauvignon Blanc (Sauvignon and Malvoisie Blanche de la Drome.

There has been no time to thoroughly classify the collection, so simply the names of the viues and where obtained from are

Iu the market of Irkntsk, the Siberian the market of framess, the sigerian town whose name has grown so familiar to American readers through the story of the ill-fated Jeannette, milk is sold by the block, being hard frozen. Each block has a being hard frozen. Each block has a string or stick frozen into it for convenience of carrying, and the purchaser takes his milk by the stick or string, slings it across his shoulder and walks off with it.

Vines in Marin.

The verdure-clad hills and rich pastures of Marin county have won the admiration of every lover of nature who has visited that charming and health-giving resort, San Rafael. This famous sanitarium-aud indeed a larger portion of the connty-is likely in a few years to win the admiration of connoisseurs for its wines. Herman Koff some years ago planted a small vineyard on a hillside near the entrance to the town from the west, consisting of Mission grapes and a few Zinfandel, and Riesling vines. These have been bearing for some time, and he is now selling at retail a fair Mission claret, and also a white wive, and doing a thriving business with excursionists and others. Mr. Grosjean, a leading merchant of San Rafael, has planted several acres of cuttings this year. Mr. Callot, formerly a hrickmaker on a large scale, has turned the hills around and above his yards into vineyards, and is extending his venture every year by planting. He has also con-structed a substantial and very commodious brick cellar.

W. T. Coleman, Esq., of this city, iutends planting on a large scale the hilly portions of his San Rafael estate with vines of the of his San Raiael estate with vines of the most approved varieties. Mr. Coleman has already put in nearly fifty acres this year, consisting of Zinfandel, Petit Pinot, Franc Pinot, Mataro, &c. Those who have studied vine growing in France are of opinion that there are localities in Marin which from soil, exposure and climate, can hardly fail to reproduce from selected hardly fail French varieties wines that on matnrity will be little, if at all, inferior, to the very choicest from the parent vineyards of La

De Turk's Winery. [From the Santa Rosa Republican.]

One among the large business enterprises of Sonoma county is Isaac De Turk's winery in this city. It is located on Railwinery in this city. It is needed on ran-road avenne, between Eighth and Ninth streets. The main building is 180x150, fronting on the railroad, two stories high, and has cellar capacity for 500.000 galand has cellar capacity for 500.000 gal-lons. The wines principally mannfactured are red Zinfandel, white wines from foreign grapes, red and white Mission and Sherry. The huilding is a massive brick structure, and occupies three-quarters of an acre of ground—the whole is enclosed with a substantial board fence. At this time there are about 150,000 gallons of wine in the cellars, and about 3,600 gallons of brandy in the honded warehonse—all made and distilled this season. The distilling aparatus is of the latest improved, and is operated altogether by steam. operated altogether by steam. Bestdes the Superintendent, three men are employed in the winery. There is also a cooper, who is kept busy all the year round. During the busy season, that is when the grapes are heing crushed, the force is incressed to he tween twelve and fourteen hands. At this time Mr. De Turk is preparing lees. This is the sediment obtained from the wine tanks after fermentation. It is put into heavy canvas hags and after all the mois-ture is pressed out, it is put into ordinary ture is pressed ont, it is put into ordinal, barrels and shipped to San Francisco, for which Mr. De Thrk gets ahont \$30 per ton. The lees is then purified through a process the property of t and made into cream-of-tartar. He will have about ten tons this year. Last season Mr. De Turk crushed about 1,100 tons of grapes, costing about \$30 per ton—the total cost of which was the round sum of \$30,000. His hired help costs him about \$5,000 a year, and with his other expenses Mr. De Turk paya ont immediately in Santa Rosa every year from \$40,000 to \$50,000. At the Cloverdale winery he bnya grapes to the amount of \$12,000, and about the same at his Bennett Valley cellar. His hired help at both these places must be at least \$5,000 more. Add to this about \$1,000 for incidentals and the sum swells to \$30,000. To this add the expenses of his Santa Rosa winery, and his total ontlay every year in this county is not less than \$80,000. And

Turk four years. He has had large experience in the wine business—some fourteen years. He has conducted on his own acyears. He has conducted on his order count several wineries and distilleries with profit, both in this country and Germany, and is, therefore, the right man in the and is, therefore, the right man in the right place. Mr. Dohn resides with his wife and daughters in an elegant cottage on an adjoining lot to the win-ry, built expressly for him by Mr. De Turk. The house is furnished nicely, and the whole has the semblauce of comfort and ease. He is a deserving man, full of hospitality, and we don't envy him his comforts and enjoyments of life.

Pacific Mail Extertion. [From the St. Helena Star.]

The all-important question of relief from the injustice of favoring seveu San Francisco houses at the expense of the entire viti-cultural interest of the State—amounting to a prohibition of the latter from shipping steamers of the Pacific Mail Compaby the steamers of the Facine Mail Compa-should not be treated with indifference by the thousands who are injured by it. The San Francisco Merchant of a late date treats the subject energetically, arguing not only that middle-men are reaping the bene-fit of an already high freight rate, but that nt of an aiready nigh freight rate, but that hy the overcharge of 35 per c.nt. ou the producer, who is thereby shut out, the Company makes it absolutely impossible for California wines to reach the Eastern markets in their original purity, unblended, as they would go from the grower's cellar. Whilst on one hand indicious blending of wines brought from different localities may show satisfactory results in low qualities, on the other hand it may he asserted that growers shipping their own produce, and selecting therefrom what will elicit not only satisfaction but praise, will do far more in the aggregate towards showing the true points and merits of particular varieties and securing from the consumer a recognition of the qualities of special districts and the most successful vineyards.

In this the Merchant is right. The real aspect of wines from different grapes and regions is to the generality of Eastern consumers a mystery: for dealers having to ship large parcels cannot but amalgamate what is analogous from different districts, and surely nothing could contribute to the our wines, or certain ones of them, more than vintages the identity of which admits of no doubt—obtained direct from the grower.

This does not mean that we wish to free This does not mean that we wish to tree ourselves from the shipping merchant in the center of our trade—San Francisco. On the contrary we wish them to prosper; hat we ought in all justice to be on an equality with them. There is room for all, and without injury to the few through and without injury to the lew through whose hands the greater part of our wines pass, the San Francisco dealers, we require for every grower the same facility; in fact the possibility of sending to whoever is willing to try to procure our wines just as we produce them.

It is presumed that the measure just passed in favor of native wines by the na-tional legislature—the raising of the import doty on foreign wines from uext July—will angment the consumption of our wines chiefly on the Pacific Coast. The same canse will also bring about increased demand from the East. Now what reason, but by a most unjust extortion to enrich the share holders, can there be for thus hampering our industry by the Steamship Co.? That such a thing should be considered legal seems absurd to an ontsider. It should not

The Grape Growers' Convention.

The Napa Grape Growers will hold a convention in the Opera Honse, Napa, on Thursday next, April 19th, under the anspices of the Napa Wine Grape Growers' Association. The following are the names of the committee chosen to pass upon the wines sent for exhibition:

wines sent for exhibition:

C. Krig, of St. Helena; C. Anduran, of
Napa; I. DeTurk, of Santa Rosa; Wm.
McP. Hill, of Sonoma, and J. L. Beringer, of St. Helena. On White Wines—Prof. Husmann, of Talcoa Vineyard: Chas. Bun-schu, of Sonoma; H. W. Crabb, of Oakthis does not include taxes, nor his et ville; Col. Wm. Scheffer, of St. Helena, George Dohn, Mr. De Turk's efficient Superintendent, is a man about 42 years of age, of German extraction; is genial acompanionable, and has been with Mr. De companionable, and has been with Mr. De Samples of wine for exhibition should be

Sent to the Society in the care of J. A. McClellaud, Napa.

The convention will be called to order at

10 o'clock, and the exercises will be carried out in the following order:

1st. Music by the Band. Openiug Address by President M. M.

Estee.
3d. Discussion of Viticultural interests, among others have The following topics, among others have been suggested for discussion: "Preparing been suggested for discussion: "Frequency Ground, and the Proper Soil for Vincyards;" "Variety of Grapes to Plant;" "Cultivation, Pruning and Training;" "Insects, injurious or beneficial to the vines;"
"Resistant Vines and their value," and "Wine Making."

4th Reports of committee on sample

Lunch will be served without charge to all invited guests at 12:30 o'clock P. M.

The Wines of Germany.

To the Romans, from whom they undoubtedly derived their civilization, the Germans ascribe the introduction of the Germans ascribe the introduction of the vine into their country, and both civilization and the vine were for many centuries fostered and promoted chiefly under the care of Roman monks. Henderson, in his "History of Ancient and Modern Wines," it is true, throws some doubt upon the share of the Romans in this matter, and asserts that when Tacitus wrote his description of Germany it is clear no vineyards existed, for he declares that the German soil was unpropitious to every kind of fruit tree. It was not probably, at any rate, till towards the reign of Charlemagne, between 768 and 814, that any attempts were made to clear the banks of the Rhine, which were, until then, clothed with wood, and to plant them with vines. It is recorded of this Emperor that he deemed uothing beneath his attention which concerned the interests of his empire or of his subjects He required the Germans to plant certain kinds of fruit trees, the cultivation of which was thus northward in Europe. From this period the agriculture of Germany continued to improve, and such has been the amelioration of the climate, that now it freely admits of the culture of the vine, in some places even so far as the fifty-second degree of northern latitude. The best German wines, indeed, are grown beyond the line which has been assigned for the successful cultivation of the vine in France

The average production of wine and the extent of vine-land in the principal producing districts of Germany is as under:

	Gallons.	Acres
Alsace-Lorraine	26,400,000	80,00
Baden	14,124,000	50,00
Wurtemberg	9,614,000	65,00
Hessia	5,082,000	22,50
Bavaria	17,600,000	55,00
Rheingan	1,540,000	8,75
Moselle	7,000,000	22,50

Of the above, the wines of Alsace-Lorraiue, Baden, and Wurtemberg are thin and poor, and are chiefly consumed in the country. Much of this inferiority in qualty is no doubt due to the lowness of temperature, cansed by the cool airs which come from the suow-capped summits of the Alps. The wines of Hessia and Bavaria Among the hest of these are the Lieb-fraumilch, Forster, Niersteiner and Schar-Radherg, which are nearly equal to the Rheingau wines. The wines of the Moselle, with their peculiar bouquet aud finesse, are much appreciated, though they are thinner thau Rhine wines. Of all the vine-growing districts of Germany, however, the Rheingau produces, in good vin tage years, the fluest wines, the bouquet and delicacy of which are almost unrivaled. This will be admitted by all those who have had the good fortune to taste a real bottle of Johannisberg Cabinet, or Steinberg Cabinet, of the 1862 or 1868 vintage.

Some excellent red wines, having good

color, houquet and taste, are produced also in favorable scasons in Nassau, Wurtem-herg, Bavaria and the Grand Duchy of Ba-The finer growths of German are produced on either side of the Rhine, in the neighborhood of Mayence. Those of the left bank, while they have less body, have, at the same time, great character and aroma. The choicest vintages, as already

remarked, are produced in the Rheiugau, a district of about mue miles in length hy about four in breadth, extending along the right bank of the river, and yielding ahout four-sevenths as much wine as the Sherry district proper. The river, at this part, makes a curve, and the vineyards are shel-tered from the worth wind, which fact with the special character of the soil and the immediate neighborhood of the waters of the Rhine, which are said to have the effect of concentrating the sun's rays-reflected from the surface of the river as from a mirror-upon the vine-clad slopes, is supposed to account to some extent for the excellence of the wines of this district. At the same time the greatest attention is given here to the cultivation of the vines, which are also carefully manured. The annual produce of the Rheingau averages about a million gallons. The wines known as Palatinate wines are relatively cheap, and have not very great keeping qualities, but are largely consumed in Germany, holding much the same position in comparison to Rheingau wines as Marsala does to Sherry in Eng-land. The Palatinate yields about onetenth of the entire produce of Germany. The wines of Frauconia are chiefly known in this country by the peculiar bottles in which they are shipped—"bocksbeutel"—but they are not much adapted to English taste, being of rather a too pronounced char-

Among the leading descriptions of vine plants in the Germau vineyards, the Riesing stands out pre-eminent. It is rally planted on the rocky mountain slopes, and the small bunches of white grapes which it produces ripen only in years of high temperature; but when that is the case they give a wine of high quality, the characteristics of which develope themselves only the more as the wive hecomes older. On the lower lands the species of older. On the lower lands the species of vines known as the *Kleinberger* and *Oestreicher* are planted, the grapes of which ripen more easily and produce more freely ripen more easily and produce more freely than the Riesling grape. The French vines —the pineau and gros blane are also cultivated in Germany. Oue-half of the vines, however, grown on the banks of the Rhine cousist of Riesling plants, and it is probable that this vine is indigenous to the Rhine valley; as, although planted elsewhere, it has never been found to yield fruit of such quality as in the Rheinigau district.

The process of making a new vineyard in Germany consists in planting cuttings two or three feet deep, which will com-mence to bear fruit about four years afterwards, and the virgin wine from which is much esteemed. The duration of a vinemuch esteemed. yard is from twenty-five to sixty years, ac-cording to the soil and the treatment the vines receive. The hest position for the vines is looking south southwest, as being more exposed to the sun; while the most suitable soil is composed of slaw, chimore exposed to the sun; while the most suitable soil is composed of clay, slate, loam, with some little iron, which latter is considered to give quality to the wine and to add to the durability of the vines. The best plants, as we have already remarked, are the Riesling vines. It is said that all the qualities here enumerated are united in the best vineyards of the Rheingau.

The wine of Schloss Johannisbergof the best growths of the Rheingau—is reputed to he the king of German winea. is the produce of a village of the same name situated in the province of Nassan, on the right bank of the Rhine, about twelve miles from Wiesbaden. The population of Johannisberg consists of seven to eight hundred inhabitants. In the neighborhood, also, are the much-esteemed Rudesheim, Steinberg, Graefenhurg and Rauenthal vineyards. The vineyard of Jo-Rudenthal vineyards. The vineyard of Johannisberg is said to have been planted about the year 1009, by monks, under the direction of Ruthard, Archbishop of Mayence. During the long struggle of the Thirty Years' War these vineyards were destroyed. In 1722, however, the Ab-bot of Fulda built a chateau on the site where the Convent had previously and replanted the vineyards. an illustration of the care and attention estowed npon the vines, tradition reports bestowed upon the vines, tradition reports that, previous to commencing the vintage at Johannisberg, the written permission of the Abbot had to be obtained. On one occasion, owing to sickness, or some other canse, this necessary permission was delayed; and the grapes were already becoming rotten upon the vinea before the operations of the vintage were commenced. By

what was snpposed, however, to be a special dispensation of Provideuce, the wine of that year proved to be of finer quality than that of any previous vintage; and to this fact is supposed to be due the practice of commencing the vintage at Johanuis-berg and elsewhere in the Rheitigan always the content of the province of the provinc at as late a date as possible. A portion of the celebrity of the wines of Schloss Jo-hannisberg is no doubt, however, owing to the property having passed into the hands of Prince Mettermich. Some rich hankers of the time, desirous of securing the favor of the all-powerful Minister, contracted to take the Schloss-Johannisberg vintage for several years at a fixed price; and the Prince, throwing his interest into the bargain, the wine was re-sold at a rate which left a profit to the happy purchasers of some fifteen to twenty per cent., while in addition the Prince had the gratification to see the value of his property increase beyond his most sanguine expectations.

A story is told, in illustration of the re marks made above as to the late period at which the Johannisberg vintage takes place, which would appear to show that, although this arrangement may have at first originated in chance, it still rests upon good reasons. It is said that in the year 1857 reasons. It is said that in the year 1557 the Princess Metternich, with a large party of French guests, was staying at the Chateau. Being anxious that her visitors should on this occasion witness the operations of the vintage, she, somewhat the manner of King Canute of old, decided to give orders in defiance of the ordiuary laws which govern not only the tides but the seasons, that the vintage should take place some two or three weeks earlier than usual. The result might have been anticipated, for the wines of Schloss-Johannisherg of that year, although th realized enormous prices, proved, so far as quality was concerned, more or less a

Schloss-Johannisberg is the produce of ac vines immediately around the Chateau, although it is not uncommon to meet with other wines bearing the name of Johannis-berg. The extent of the vineyard is about ninety acres, and the quantity produced about 32,500 bottles yearly. This Chateau is situated on a considerable eminence, and helow it are immense cellars. Johannis-berg is a wine of remarkable fragrance and strength, of a beautiful amber color, and somewhat pungent flavor. That of the more celebrated viutages has been known more celebrated viutages has been known to be sold from the Schloss-Johannisberg cellars at thirty-three to thirty-five shillings were bottle—a price, however, which of per bottle—a price, however, which of course is rather due to its reputation than to the intrinsic value of the wine.

Next to the Johannisberg may be classed the Steinberg wines, which are the strongest of all Rhine wines, and have much sweet-ness and delicacy of flavor. At Rudesheim also, opposite to Bingen, on the rocky slope of the hill, some wines are produced which are considered to be little inferior in flavor to Johannisberg. The vineyards from which these wines are de rived are placed upon the bare rock, and have been formed by vegetable mold and manure, which has been carried up in baskets. The great advantage the vines here possess is in the situation, which allows the grapes more often to ripen fully, and thus give to the wine considerable flavor and body. Of late years the practice has spring up of employing only over-ripe grapes in the production of Steinbergers, as has been the custom with the Schloss-Johannisherg. The finest berries only are chosen for the Cabinet Steinberg, Auslese, and these are gathered with the greatest care, and never while the dew is upon the fruit. Among the other best known varieties of German winea are those of the vine-yards of Graefenberg, Markebrunne and

Hockheimer is the produce of a compara-Hockhelmer is the produce of a compara-tively small district, not on the Rhine, but situated on the banks of the Maine, several miles above its confluence with the Rhine. The name Hockhelmer has been known for upwards of 200 years in England, and, no doubt, originally included and denoted many other varieties of Rhine wine. The Liebfraumilch wines, produced near Worms, have considerable hody, flavor and aroma, compared to which those of Nierstein are of

are characterized by a light, pleasant flavor and considerable aroma. The principal red wine produced in Germany is growu at Asmanshausen, a little below Rudesheim. The yield of this wine, however, is com-paratively triiting. It resembles in charac-ter the good growth so f Burgudy.

Great care is bestowed in Germany npon
the process of the vintage, which is usually
made as late as possible. German, like
French wines, are uaturally fermented. In
most respects, indeed, the plau pursued is
the same as in Frauce, except that the wine
is fermented in casks in place of vats.
From this practice arises a great difference
in wines even of the same, exists and vin-From this practice arises a great difference in wines even of the same estate and vintage, while as a result there is often a great variation in the prices of the several casks of wine produced on the one and the same estate. Thus, while claret of one vineyard will all be of the same quality, it is the contrary with Rhine wines. If Schloss Johannisberg, or Steiuberg, yield 50 stucks, seek stuck may be different in orabity and each stuck may be different in quality; and, as the wines are sold at public auction, in a as the wines are sold at public auction, in a vintage year prices have here known to vary from £70 to £100 the stuck. After being gathered, as they attain ripeuess, the grapes are pressed, and the fermentation is effected in casks, from which, after having been duly racked and flued, the wine is transferred to other casks, which are kept constantly filled up, and where it mellows and improves with age, the contents of each cask being separate and distinct and improves with age, the contents of each cask being separate and distinct. Some of these casks are of immeuse size, as, for example, the well-known tun of Heidelberg, in the cellar under the famous castle of that name, which is 36 feet long and 24 feet high, and capable of containing 800 hogsheads. The proper treatment of German wines after fermentation is a matter of the greatest importance. The should be taken off the lees in February and racked again before the period known as the flowering of the vine sets iu. Some proprietors, allow the lees to rem iu a year in the wine—a process which gives it a fuller and sweeter taste. Several years are required to get the wine fit for bottling -in fact, no wine in the world requires more careful treatment than hock—as there is no fixed period at which the wine will complete its fermentation. Indeed, the finer the wine the longer is the time necessary to ensure its heing in a fit condition for bottling. During this period the wines while in Germany receive the greatest attention, being tested at frequent interv Undouhtedly, one of the great difficulties that German wines have to contend against that German wines have to content against is this question of condition, and hence, probably, has arisen the practice of using colored glasses when drinking Hocks and Moselles. For England the shipments in eask ought to arrive in February, and the wine be allowed tog-rest until the end of March, when it should be hottled without any other operation. If for export or other process, the wine warts for fifting it should purpose, the wine wants fortifying it should be racked again after about five weeks, or it will be snre to lose its brilliancy

The Germans claim that there is no wine in the world which so conduces to lightheartedness and mirth as Hock. of the great reformer Luther that, after a good bottle or two of his native wine, he sang, it is true in somewhat unmetrical

Who does not like Hock, Wife and Song, Remains a fool his life-time long.

Remains a fool his life-time long.
And a German friend, in sending us this anecdote, adds: "Try a good glass of the aormer, and it will add to your appreciation of both the latter." Certain it is that nearly all the poets of Germany have sung the praises of Rhine wine, and have credited it with many of their best thoughts and inspirations. Indeed, as Horace declared in his time, so the Germans maintain in the present, that poems made by tain in the present, that poems made hy water-drinkers have never been known to become classic, or even to survive a season.

Mr. Shaw, in his collection of songs, referring to the wines of various countries, claima for wine generally the same merit so far as prose-writers are concerned; wh lar as prose-writers are concerned, white Goothe gives at length the sermon of the priest on the Rochusberg, who estimated the goodness of God by the quantity of wine which he was enabled daily to consume. Many of our readers, no doubt, will he familiar with Byron's lines in "Don

Ring for your valet; bid him quickly bring Some hock and soda-water: then you'll know A pleasure worthy Xerxes, the great king; For not blessed sherbet, sublimed with know,

Nor the first sparkle of the desert spring, Nor Borgundy in all its sunset glow. Nor Bergundy in all its sunset glow, After long travel, ennui, love or slaughter, Vie with that draught of book and soda-water.

The prevailing notion as to acidity in Rhine wines is entirely an erroneous one, the fact being that although comparatively weak in alcohol they are especially free from liability to this defect. They are, it is true, drier than French white wines, but that arises rather from the fact that the that arises much from the transfer and saccharine quality in the grape is almost entirely absorbed in the fermentation, which is very perfect. Hence it is that hock of a good vintage, although of less alcoholic strength than many French wines, has extreme durability, and will keep for a long time; and after a certain number of years, iu place of becoming acid, it appears rather to concentrate its flavor, and at the same time to increase in tint from a light pale to a deep straw color. At the Vienna Universal Exhibition of 1873 a sample of Hockheimer was shown no less than 167 years old, that is to say of the vintage of 1706. It is true, it was sent more as a curiosity than anything elsa, and little of its original quality, except the color, remained. It is something, however, to say as much as this for any wine, especially unfortified, for it must be remembered that while German, wines are or ered that while German wines are originally very low in alcoholic streugth, it would be regarded as little less than sacrilege to attempt to add thereto as in th case of ports, sherries and other strong wines. The alcoholic strength of the principal German wines ranges from 15 to 25 degrees of proof spirit, the higher strength degrees of proof spirit, the higher strength being found principally in the Rheingau wines. Some of the descriptions of red wines show as much as 20 degrees, while the wines of the Moselle district range usually from 14 to 22 degrees.

In "Practical Notes on Wine," by Edward Lonsdale Beckwith, associate-juror and reporter on wines at the Paris Exhibition, 1867, the author remarks: "Rhine wines merit more than a mere passing remark, on account of the great skill and in displayed in their production, and the high state of perfection to which the Germans have brought their vineyards. have no hesitation in stating, as my de-liberate opinion, that were one medal only to be awarded as a recompense to the ex-hibitor of the fluest possible wine, illustrative of what nature, aided by industry and improved by science, can effect, that medal should at once be awarded to Johannisberg. It is the Chateau Margaux of the Rhine, as the Steinberg is its Lafitte. It may not be out of place, however, to warn purchasers out of place, however, to warm purchasers who pay a very high price for Johannisberg that there is a marked difference between the qualities. Johannisberg Schloss is one wine, Johannisberg district is another. The same remark applies to Margaux clarets, those of the Chateau Margaux being of the very highest class, while the district Marganx, au area of nuch wider exteut, produces both good and bad wines."

To this we may add a remark of Dr. Drutt in his "Report ou Cheap Wines, their Quality, Wholesomeness, and Price," dedicated to Mr. Glastone, in which he says: "I am unwilling to fluish these says: "I am unwilling to finish these pages without at least a respectful mention of those noble vintages of the Rhine, which afford such models of what wire ought to be, of light alcoholic strength, and yet almost imperishable through their pmity, and with marked fragrance of the true viuous character, the Rheuish wines the wines for intellectual gaiety. They increase appetite, they exhibatate without producing heaviness and languor afterwards, and they purify the blood. The higher class of Rhenish wines differ remarkably in their flavors, but as a rule are all very us ful in cases in which we need all very us till in cases in which we need to support the nervous system, clean the tongue, queuch the thirst, and oxidate the blood. How I have seen a poor fellow with pleurisy, his face just dusky, turn from sherry and grasp at a goblet of Rudesheimer." II, indeed, we except perhaps claret, there is not a healthier wine to consume in the world than hock, it being, like clar-t, the natural production of th grape, fermented without the addition of any substance whatever. It has at the come time greater aromatic properties than most of the white wines of France and other countries; possessing also those special qualities which render it all times an agreeable drink, the consumption of which

unlike in this respect those wines which have a greater amount of, saccharine—is always refreshing. This is confirmed by the experience of all those who have traveled on the Rhine, for where is it possible to see a more healthy population than there exists, while such a thing as drunkenness known. With all this is almost wholly unknown. With all this, too, look at the trouble and care bestowed upon the cultivation of the German vineyards. In many places these are so steep that the manure has to be carried up in small baskets, and walls require to be erected about every fifty yards to prevent the earth from slipping down. Add to this the constant labor the vineyards demand the constant lator the vineyards demand to keep them clear from the ever-growing weeds which spring up so rapidly under the intense heat; and then how trying to know that in nine years out of ten all this labor may be in vain, and the vines produce only unripe grapes not equal in value to the expenditure upon them during the It is true all this is changed when a good vintage does come. Then firee lighted at the close of the vintage, Then firee are prettiest girl is selected as harvest bride and the simple festivities which prevail everywhere show how thoroughly the joy of the vintage is entered into by the Ger-

Before concluding this brief account of the wines of a very interesting country, we should add that sparkling wines, under the names of sparkling hock and Moselle, are names of sparking nock and produced in many parts of Germany, and great improvements have taken place in great improvements. While lacking perhaps some of the lightness and delicacy of champagne, they have distinct characteristics of their own, including in some instances, a rich natural aroma, or, as is the case with the inferior sparkling Moselle wines, an artificially scented bouquet. The trade in this class of which stated to have been an increasing one o late years, the principal portion of which however, is with Englaud. The bottling of German sparkling wines is carried on in an exactly similar manner to that adopted with champagnes, and they are shipped principally from Mayence, Coblentz, or

Among the leading German houses con-nected with the English trade we may men-tion those of Deinhard & Co., at Coblentz tion those of Deinhard & Co., at Collentz, Henkell & Co., at Mayence; and Muller at Eltrille. The cellars at all the above places are exceedingly fine, perhaps the best in the world. Those of Messrs. Heakell, for instance, are double cellars, formed on the site of one of the old Roman camps, and occupy 70,000 square felt of land. They are constructed in solid stone, all the soil to the depth of thirty-five feet having been removed for the purpose. In these may be seen upwards of 600 casks—some stucks of 250 and other double stucks of 500 gallons—containing the wines in wood, besides upwards taining the wines in wood, besides upwards of 100,000 bottles of still, and 400,000 bottles of sparkling wines.

Great hopes are entertained by the Germaus that they may be favored this year maus that they may be involved this year with a good vintage. There is however, we are assured, a stock of old hocks and Moselles still on hand in Germany which, as light wines, are worthy the attention of merchants and consumers in England, while for quality, they will be found at the present time to compare favorably in price aud value, with the light wines of other countries.

The Grape-growers' Society of St. Heletha have appointed a comm thee consisting of J. J. McLutyre, Seneca Ewer and H. A. Pellet, to confer with Assessor Kean in reference to the assessment of vineyards under the late instructions of the State Board of Equalization. Some of the mem-bers suggested a classification of vineyards according to production, others according according to production, others according to age, and some recommended a division in 1st, 2d and 3d classes, according to the age and productiveness of the vines. As the practice that prevails in assessing vines in that aection will rule for the whole country. this is a matter of considerable importance o vinegrowers.—Napa Reporter.

Grape-growing is receiving considerable more attention this year amoug San Joaquin farmers than ever before. The Stockton Independent aaya there is unusual activity among farmera in the direction of cetting out vines. It is claimed that some portions

of the San Joaquin Valley cannot be excelled in cheapness and adaptability of soil for the grape in the whole State of Califor the grape in the whole State or Canmirably suited for vineyards, as for years the frosts have not destroyed vines to extent. Within a very short period over 700 acres have been planted to vines, and at least 3,000 acres more have been selected for the purpose of cultivating the grape before another year elapses.

Statistics of 'production of wines during the last fifteen years (condensed from Le

nueur	· inicole);	
	*Hectolitres.	
1868.	50,109,504	Į
1869	71,375,965	5
1870	53,537,942	
1871	57,084 054	Į
1872	59,528,182	
1873	35,769,619	•
1874	63,146,125	5
1875		l
1876.		3
1877		3
1878	48,720,553	3
1879	25,769,552	2
1880.	29,677,472	2
1881	34,138,715	5
1882	30,886,352	2

* A hectolitre is 26.41 gallons. The average production for five years, from 1868 to 1872 inclusive, was 56,527,129 Hom 1608 to 1672 inclusive, was 36,021,125 hectolitres; the average from 1873 to 1877 inclusive, was 56,160,049 hectolitres; and that from 1878 to 1882 inclusive, was 33,838,529 hectolitres. Number of hectares in cultivation iu 1882, 2,135,349.—Wine

It has been discovered by experience that rooted cuttings are more certain to live when planted out carefully in vineyards when planted out carefully in vineyarea, thau the unsprouted cuttings. Acting upon this fact, an enterprising owner of a five-acre tract of land near Sauta Rosa has plauted his possessions thickly with grape-cuttings of fine varieties, with the expecta-tion of selling the rooted vines next year at a considerably advanced figure over the cost and interest upon the experiment While we do not know that this would be a business that would be profitable for many persons to venture upon, nevertheless all vineyardists who propose to extend their area of vines should have cuttings put into the ground in layers every season to replace those vines which may have not aken growth, or to fill future possibilitiest of a demand. As many parties are now venturing into vine cultivation on the spur of the moment as a good investment fo idle capital, they would prefer to purchase rooted cuttings and thus save one year of growth otherwise that would be lost to them. Here is a hint for people of small means with small plots of lands that may be made available for money getting. Napa Reporter.

A reliable wine paper of France having gathered material to fix the amount of wines produced in several European counwines produced in several European countries, reports as follows: The crop of Spain in good years has been 740,000,000 gallons; in middling onee, 580,000,000 gallons, and in bad years, 475,000,000 gallons, and in bad years, 475,000,000,000 gallons, and in bad years, 475,000,000,000,000 gallons, and in bad years, 475,000,000,000 gallons, and in bad years, 475,000,000 gallons, and years, 475,000,000 gallons, 475 lons. Austria-Hungary gathers in years of abundance, 634,000,000 gallons. Italy had in 1875, 725,000,000 gallons; in 1879, 327,000,000 gallons; in 1880, 544,000,000 5allons; in 1881, 474,000,000 gallons. The average production of Italy may thus be estimated to reach 25,000,000 of hectolitres, estimated to reach 25,000,000 of hectolitres, or 660,000,000 gallons. The crop of Portugal is not easy to calculate. Good years have given 200,000,000, inferior ones 158,000,000, but according to other statisticians it was not more than 100,000,000 gallons; and still less, viz: 37,000,000 is alleged to be the amount of wine harvested, upon the authority of persons acquainted with the subject. It is certainly difficult in general subject. It is certainly difficult in general to collect reports having the statistical figures exactly or nearly alike, and it may be left to every one to consider or not the above figures absolute.

Different varieties of grapes require different treatment, being unlike most other fruits in this respect. The variety we wish fruits in this respect. The variety we wish to speak of specially is the Museat of Al-exandria. Raisin-makera have been experi-menting with this variety for years, and they have made very encouraging progress; but every one will admit that there is much to be learned. We think one of the great-

est mistakes made in the treatment of this variety is in staking up the vines, as is often done with the Mission and other wine grapes. For several reasons the Muscat should be kept as near the ground as posshould be kept as near the ground as provided into raisins. We have not had experience into raisins. We have not had experience on different soils, but the low-trained vine is undoubtedly preferable in warm, sandy or gravelly land. The clusters growing on or near the ground are invariably larger and sweeter, and the berries more perfect, than those which hang fifteen or twenty inches above the earth. We have often picked more than forty pounds of large and perfect grapes from a low-trained vine, when the one next to it, if it happened to when the one next to it, if it happened to be a high vine, would never produce over twenty pounds and the fruit would almost invariably be small and insipid. When the Muscat grape is allowed to grow up from the ground the harshness of the air or sunshine has a tendency to toughen the skins of the grape, thus rendering it suitable for a second-class raisin only; but when near the ground it is protected by the foliage of the viue, which is always more rank and thrifty when the vines are pruned -Santa Ana Standard.

Mr. I. De Turk, of Santa Rosa, says: "I would by all meaus discourage the planting of Mission vines. In fact, it is my opinion that every vintner who is so unforther the as to have Missions in the vineyard should hasten to graft some standard variety to the Missiou stock, for in a short time there will be no market for the Mission wine. Already the demand has ceased, and dealers are looking more particularly for cellars of fine wine, manifesting no desire to purchase inferior brands. As the production of wines increase, just in that proportion will the market for Mission decrease. It is useless for Sonoma county to attempt to vie with Fresno, Merced and other Southern counties in the matter of quantity, for we never can successfully do so. Our forte is quality, and vintners who disparage this fact and waste fine lands in the production of common grapes are making a great mistake The southern counties are analogous to those parts of France which manufacture wine for the peasantry, but Sonoma, like the famous vineyards of that European country, is destined to manufacture the rare and splendid vintages, whose production is umted and remunerative. At the vineyard of the Chateau Lafitte and Margeaux in France one and a half to two tons of grapea is the average yield per acre, and these are the vineyards which are mines of wealth; therefore Mission and all such common varieties should not be propagated in Sonoma. Mission winc has a tendency to Sherry, and in fact if I did not utilize in the manufacture of Sherry, I could hardly afford to bother with it at all."—St. Helena Times.

WE regret to announce that J. Bumiller, a well known and esteemed citizen of Los Angeles, who erected, only a year ago, a large winery in that city, has committed suicide by shooting himself through the head. It seems that he was prospering in business, and in easy circumstances finan-cially, but of late had shown symptome of insanity.

WINE REPORT.

Imports, 1 cs foreign wine, 343 cs champagns, Exports, 240 cs foreign wine, 960 gals native wine.

Exports, 240 es foreign wans, 1900 gale native wine rechanges, cellars in St. Helma have here sold. The following cellars in St. Helma have here sold the following cellars in St. Helma have here sold the sold of the following cellars in St. Helman have here sold the sold of the following cellars in St. Weinberner partly Toestit, Laurent, Beringer (partly) Sander, Degong, Scheffler, Feller, Hyman, Scaron, Cord, Wesks, Nielaum, Brun & Co., Crabb, Butler, Hagen, Sinonton, and Croekte, in Glen Elien, J. H. Drummond.

In Wine, Wintige 1881—none in growers' hands.

hands.
Vintage of 1882—
Dry White or Red. Mission (naked), from growers hands.
25 @ 26 ets
Dry White or Red. Foreign Grapes.
28 @ 35 ets
Angelica and Port Wines.
55 @ 65 ets

 vintner.
 Jobbers turnish shipping lots in good coopage F, 0.

 Br. ship or rail, as follows:
 White or Red Mission. 181—40 @ 45 '80—50 @

 White or Red Mission. 181—40 @ 50 '80—85 @
 60 '80—85 @

 Port Wine.
 81—72½@ 75 '80—85 @

 Angelica.
 81=75 @ 80 '80—80 @

Bell of Moscow.

Sec or double Sec same price.

DOMESTIC CHAMPAGNES. IMPORTED CHAMPAONES.

Discount to the trade.