

NAPA CONVENTION.

Wine - Growers' Deliberations.

TALKING AND TASTING.

[Phonetically Reported specially for the MERCHANT, by SAMUEL OSBOURNS.]

The Napa Viticultural Clnb, under the active presidency of the Hon. M. M. Estee, held a convention on Thursday 19th inst., for the discussion of viticultural affairs in that county and the State at large. Every effort was made by Mr. Estee and his associates to make the convention a social success and carry out the intention of doing something heneficial to all. The labor was divided amongst committees. Over 400 invitations to attend were sent out. Also all the leading wine merchants of this part of the State were solicited to forward some of the choicest samples of their cellars for comparison. The object of this was not advertising, but mutual instruction. In spitof the severity of the storm which overtook the Central Pacific regions on Wednesday night and Thursday morning, the conven tion was a great success, there being some three hundred persons assembled during the day. An excellent lunch was provided free for all invited guests. Mr. Joseph Cowan, of the Revere House, was the caterer, and the tables were laid out in the Banner warehouse, the only building available in the city which had accommodations for the 400 guests who were expected, and would have been there had it not been for the storm. The hall was liberally decorated with flags and evergreens, the edibles were choice in quality, and made attractive iu appearance, the wine was excellent in quality and supplied in profusion, and the waiting was everything that could be desired. Altogether the occasion was most enjoyable, and to those who had none of the labor of committee work to do as pleasant a day, despite the rain, as a man could desire of

Opening the Convention.

M. M. Estee of Napa, on calling the convention to order, aunounced that it had heen decided that his address, with which it had been intended that he should open the proceedings, should be reserved until after lunch

The President-The first question for discussion, therefore, will be preparation of the ground and the selection of a proper soil for vineyards, and I call noon Captain McIntyre of Rutherford, Napa county, to address the convention on that subject.

Captain McIntyre—In respect to the preparation of the soil it is generally conceded that the land should be thoroughly grubhed ont, and the stones and all ob-structions to cultivation removed; then it ahould he plowed quite deeply and well pul-verized. I am not satisfied yet as to the advantage or disadvantage of subsoiling.

I live is a free loam, and it is onr custom to plow deep and subsoil. In planting I use plow deep and subsolt. In planting I use a spade, and I am careful to see that the lower four inches of the cutting is well packed. I would suggest to plant cuttings packed. I would suggest to plant cuttings from eight to twelve inches deep. The soil being moist in my vicinity, longer cuttings

are apt to rot.

Mr. C. A. Wetmore.—This question of the preparation of the ground, and of the proper soil for vineyards, is one that is to be answered by experience. I have found vines growing well in almost all sections of the State. I would not advise planting on land with an underlying stratum of impervi-ous clay, near the surface of the ground. The strength of the vine is in proportion to The strength of the vine is in proportion to the cubic quantity of soil and subsoil ac-cessible to the roots. Freference should al-ways be given to land that is naturally drained. Mountain sides which are warm, light and dry are preferable; damp valley land is not good, but whether the land should be valley land or hill land would depend on what we want to use the grapes for. Soil that would produce good table grapes will not always raise good wine grapes. The main things to be considered are warmth, facility for drainage, depth and richness of soil. age, depth and richness of soil. Vines best in dry countries, not in wet ones. Vines grow ones. Wet will keep the vines green so late that the grapes will not mature.

(A member stated that the soil in the vicinity of Auburn was the same as near St Helena, and could be purchased for five dollars per acre, and he asked why the vines would not do as well there.)

vines would not do as well there.)

Mr. Wetmore—The soil near St. Helena is volcanic, while near Auburn it is granitic. Grapes will grow there if the conditions are proper.

As to the value of land, Mr. Wetmore nrged that the necessity of community set-tlements necessarily advanced the cost of the land, and said that there was no husiness which succeeds so well by association as viticulture. It is worth one hundred

as viticulture. It is worth one hundred dollars per acre to have a vineyard near such experienced men as Mr. Krug. Isola-tion is a disadvantage. Mr. Schramm—My experience is, that a southeastern exposure is preferable. I have seen vineyards in the mountains with a northwest exposure where there was only a full crop once in three or four years. I have found that subsoiling is advantageous in damp valley laud. It serves the purpose of drainage

Mr. DeTurk-I have always advised people in my section to plant grapes on the hillsides, in deep and warm soil. I do not agree with Mr. Schramm in regard to the exposure. I find that some of the hest grapes I bny are grown on a northern posure. There are several causes for this. The sun from morning to night rests longer on the northern slope, but the extremes of heat are reflected so as not to sunhurn the fruit. The situation is out of the influence of the west wind. I am in favor of sub-

soiling, Mr. Schramm-When I spoke of a sontheastern exposure being preferable to a northwestern exposure, I meant preferable to a northwestern or western exposure. I know there is no frost in northern exposures when there will be in northwestern.

Dr. Pond asked what would be the result if there were not subsoiling done previous to planting, with reference hard-pan in farming. After the ground has been plowed four or six inches deep, at the bottom of the plowing we have often seen what is called hard-pan

Mr. Krug-That hard-pan should penetrated in some way, if not with a plow,

hen with a spade. then with a spade.

Mr. Ewer—My place is old land. I did
not snbsoil, but I plowed ten or twelve
inches deep, and I had a very good stand
considering the frosty year. In plowing
the land twelve inches deep I plowed
through the hard-pan and broke the soil
up below it, and I believe I was equally
according with these who were the subsoil uccessful with those who use the subsoil plow, and I think my vineyard was as well prepared as it would have been by subsoil-I know that the land of my nearest neighbor who subsoiled was not better preneighbor who subsoiled was not better prepared than mine was. If I had the land coffee and tea drinker, nor the pie-ceater, transportability of its wine. With Marpared than mine was. If I had the land coffee and tea drinker, nor the pie-ceater, transportability of its wine. With Marplan that Dr. Pond speaks of, and the hard-pan land so give them choice wines, either of the noble French varieties, we may appear a proper drainings, but I would end down through our wine unless it is mellow to the palate drainings, but I would end to down through our wine unless it is mellow to the palate clarets.

The proper data mine was the mobile french with a proper data mine wit

Mr. Krug-The soil in the vicinity where by plowing it twelve inches deep; plowing wines better than onr own. My wife does, as deep as I wanted the vines to grow; but to get through the hard-pan I would use a spade; otherwise I believe the dibble to b

as good as the spade and succeed equally well. There are many persons in our neighborhood who do not use the spade at all. I have used the dibble where I plowed twelve inches deep without subsoiling. I plowed only six inches deep in a gravelly soil I would use the dibble, but I would use son I would use the duble, but I would use the spade in hill land. Where there are stones you must use a spade, but in friable, gravelly soils I would use the dibble. The dibble is equally good in loose, loamy soil, but in the red land in the hills I would use

a spade for planting.

The President—We will now pass to the next question for discussion as to the variety of grapes to plant. I have been requested by several viticulturists by letter from re-mote portions of the State to ask that those gentlemen who have had large experience in this matter would express themselves freely, so that they might receive instruc-tion as to what variety of grapes to plaut, because, as has been well stated, after the selection of soil, of course the most important question is what kind of grapes they should plant, and therefore I shall be very much obliged to any viticulturist here to express his views upon that subject; and to commence the debate I have been requested to ask Mr. Wetmore, because of his official position, and because of his experience, to start off by telling us what he

perience, to start off by tething us what he knows on that subject.

Mr. Wetmore—I would first say on this subject that there is danger of too much generalizing. This is a great subject, and the question naturally resolves itself into distinct branches. When a mau asks for advice on what variety of vine to plant we advice on what tarrey of this ambition is— must first know what his ambition is— whether he wauts to make a fine wine, or wants to get the greatest quantity with a given amount of expense; whether he be-lieves that a large quantity of common wine will pay better than a small quantity of wine, and then the answer will pend very much on his climate. Here in Napa county, of course, when we talk ahout grapes we talk about wine-grapes generally, but there are large sections of the State that would be asking for information with respect to table-grapes and raisin-grapes, that this is a very wide question. Now for this section, I think we ought to devote our selves to the vines that are best known for making fine dry wines rather than to try give advice as to what they should plant in Fresno. By and by they will have a meetiug there, and will discuss the question perhaps from their standpoint, but understanding that I am talking to people who are planting wine-grapes in a district adapted to dry wines, can narrow the subject

down very much.

First, I will say that I have a theory which I have been preaching for two or three years past, which I think every winegrower should consider and not forget, that is, that we are trying to enter into an industry, the object of which is practically to change the hahits of the whole union, or a large part of it. We are preparing to make more wine than our people now drink, and we are intending to offer it in markets where it is not asked for, and the question is how shall we get the people to use our products? That is the question that will gov n us in the selection of wines. In an old wine-drinking country like France it pays better to raise wine for quantity rather because they have a market larger than their products, and the demand the habit of drinking wine. We, however, do not have such a population to cater to; we must go to the beer-drinker and the whisky-drinker, and must ask them to drink onr wine and brandy in preference to beer and whisky, and they will not do it nnless they like our wine and brandy bet-ter than they do their beer or their whisky. We must offer them good goods first, and order to do that we must commence by building up a market with fine articles. Common wines will not satisfy them nor draw them away from their bad habits. You cannot win over the

white better than offr own. My whe does, for instance, and there is no reason why she should be prejudiced. But the reason for that is that the French wines are mellow to the palate, while ours are generally too young and are harsh and rough. We are making too much noise now over ordinary new wines which we offer for sale. We have samples of choice wines, sufficiently matured, but none for sale in quantities for the general market. This valley cannot now offer Riesling wine enough to supply one large honse with a pure, unblended article. It is nothing but a noble variety of vine that will make a fine wine. You cannot get the American women, who do not like wine, to drink our product until we get it smooth and delicate to their palates. They say that our wines are too paintes. They say that our wines are too coarse and rough. Most of our braudies are made by distillation in a coarse, rough way; not sufficient regard is ordinally paid to how they are made, and they do not the whisky drinker.

You will see that we have an immense market in the United States if you will only think of it. Take out that class of people who have "prejudice against all classes of wine-drinking," count them ont, and then take the German, the Italian, the Spanish, the Irish, the French, the Euglish, the nnprejudiced and cultivated native American— these all have been brought up to helieve that good wine is a blessing, and you will find that there are as many people now existing in the United States, as a basis for onr wive market, as there are in the whole Republic of France, where they consume over a billion gallons of wine annually, and we shall do it in the United States when we give the people a good article and

educate them to use it.

But most of our wine does not suit the palates of a great many people, and again, whenever they want to get it, the hotels sud restaurants will not give it to them, except at a high price. For instance, here, in Napa, they charged us, last evening, a dollar a bottle at the hotel for Zinfandel, which only cost them fifty or sixty cents a gallon, and we would not take it, because

gation, and we would not take it, because we could not afford to pay a dollar a bottle. This subject leads us back to the ques-tion of varieties. We must select noble varieties, or we cannot make our market in America. We cannot send poor wine to England; we cannot sell such wine. They not want to import poor wines anywhere in the world. We have a hig mar-ket, but we can only fill it with fine va-That narrows the subject down

For high-classed clarets and dry and red wines, you will want-

From the Medoc district, near Bordeaux, the noble Cabernet Sauvignon and Franc Cabernet, with their valuable associates,

especially the Malbec.

From Burgundy, the noble Pinot, although it is probable that the time has not yet come when we can afford to cultivate in large quantity the true Franc Pinot, in large quantity the true Franc Fillor, which is an exceedingly shy bearer. Most of us will probably be content to plaut the fine varieties, generally classed as Burgundy in type, but which are not properly I mean those that produced wines so-called. of types which commerce honors with the name of Burgundy, such as the Ploussard, Trousseau and Charbono, of the Jura; the Gamay of the lower Burgundy; but the more commy or the lower Burguindy; but the more important, the Black Burguindy (so-called Petit Pinot), the Meunier (or Miller's Birguindy) and Chanché Noir (or Pinot de Poiton). This e varieties, while not as noble as the Franc Pinot, still make wines, and bear sufficiently well to be profitable.

and bear sufficiently well to be profitable.

From the Hernitage district, the Petite Syrah, a most notable and promising va-riety for this district.

Properly speaking, for the finest products for three distinct types, study and experi-ment with the Cabernets of Bordeaux; the Franc Pinot of Burgundy; the Petite Syrah of the Hermitage. These are France's noblest vines for red wines. We may expect to associate them partly with the varieties found useful for them in France, but more especially with our Zinfandel and Mataro. The Mataro has spleudid qualities, important among which is the tannin and transportability of its wine. With Mataro and Zinfandel, raised in finesse by either of the noble French varieties, we may

lou of the Sauterne district. The Chardonay, or White Pinot of the Burgundy districts, is to he sought for hy those who are are not afraid of trying a very shy hearer, and the Plant Vert Doré, with such associates as experience may snggest for Cham-

We have to consider what grapes we have already, among them the Zinfandel. low ground many times that variety makes poor wine, and onght to he grafted the Pinots, which ripen earlier. Wherever our wines are harsh, it is gener-ally hecause the grapes have not properly matured, and they have not matured he cause we have not the proper vines in some of our low, damp, cold grounds. The Zinfandel is almost worthless, and never will succeed in such localities. It must have a good, warm exposure in this district to de-velope well. We cannot cut all the cuttings velope well. We cannot cut all the cuttings here that we require, hecause the rule seems to he almost without exception that nohle varieties need long pruning. All these va-rieties have heen tried and discarded in the past, heaves they would not hear well with sbort pruning. Long pruning has heen little understood. Now that we come hack to them, we must study the principles of pruning more than in the past. The finer reaning more than in the past. The finer varieties we need. There will always be euongh poor and cheap wine—you need not be afraid that somebody will not raise it. do succeed well with the Zinfandel in certain places, but I know of no grape that records so many failures in this tbat has made so much poor wine. It is only in a few places that I have ever seen good Zinfandel wine. The present great want is to raise the quality of om wines hy using noble varieties of grapes. If we go further than that question to-day, we have a large question opened.

A Member—You call them noble because

they are approved varieties, is that it?

Mr. Wetmore—They have heen so called
by anthors and writers on viticulture. They e heen enobled practically, and are s

called noble vines.

A Voice—Can cuttings of those vines be

procured in the State?

Mr. Wetmore—A great many such as the Riesling can be had, but of most others uot so many as the people wish. Some have begun to propagate them in earnest; some are importing. It would be impossible to plaut a large area with them. They have been planted here, but the cuttings of those varieties are very scarce, because, as I say, they all require long pruning, and when the people experimented with them they pruned them short, as they did the Mission vine, and they did not yield, and they were dis-

I would recommend planting the noble vines, and if you cannot get cuttings euough plant something else that is vigorcuongn piant sometiming eise that is vigor-ous to graft inpon; for instauce, the resist-ant wild stock. They propagate rapidly; from a few cuttings you can get enough to propagate a whole viueyard in a few years. There is no reason why you should not bave in three years! time a whole vineyard

by grafting on old vines.

A Member — How does the Franc Pinot compare with the Zinfandel as to hearing qualities?

Mr. Wetmore—The Franc Pinot does not

bear one quarter as much as the Zinfandel, but that is an extreme case. We have hardly reached the point of raising the Franc Pinot yet, but we can get along with the other varieties and make a wine sufficiently good to suit a critical taste. I think we would do better to follow the Bordeaux varieties, which are hetter hearers and more

vigorons.

Mr. J. L. Beard—With regard to varieties, I do not see how any man can active the strong into the control of the co any planter who is just starting into husi-ness what varieties he shall plant, hecause the conditions of soil and climate make an eutire change in the product of the vine-yard. I think it is advisable for a person planting out a vineyard to plant these dif-terent varieties, several of them, and find out hy his own experience what succeeds and then graft the rest of his vineyard with that variety.

A person just starting into business can derive a great deal of information from ohserving the vineyards in his own neighborhood, and seeing the varieties that succeed best there. And it is a well-known fact, that in some sections of Santa Clara the Greuache succeeds very well on a loose,

grape on an adobé or clay soil it is not the real German Riesling, according On the other hand, the Zinfandel will do very well on the adohé soil, while in other sections of Santa Clara it will not succeed on loose soil. So it is very hard to tell exactly the varieties that a man should put in. I think, bowever, that we are safe in plauting several varie-ties, and then when they come to maturity, make our selection, and then graft that variety that we find has succeeded.

Mr. Portal-The question of the selec-Mr. Forair - the question of the victor of grapee naturally follows after the selection of the ground, hecanse after the ground is selected, the question comes, what are we going to produce? What is what are we going to produce? What is the experience in America of the wines that you are going to produce? Do you know anything about making a popular hrand of wine? What kind of market have you? Is it one that calls for a fine or a common wine? These are the questious, and the inquiry arises, what pays the hest? Have you the kind of a location to raise the kind of wine that you would like to raise?

If you want to make the finest hrand of wine you have the Sauterne as a white wine, and the Burgundy—those are the grape cuttings that you can select for investment, to keep and invest your capital in. If your means are limited, and have a rich soil and your place is accessible to market, you would be governed by those conditions, and could select the Rousillon varieties, being coarse, heavy wines easy to keep, marketable thirty days after th first fermentatiou, and heing such a wine that the grower only has to open the faucet, let the wine run, sell it and pocket the money. These wines are probably the hest for beginners. The varieties that I would select to make Rousillon wines, a cheap, good, common wine would he the Mataro, in some places called the Mourvedre, others call it the upright Burgundy. The Mataro has a number of good qualities; it stands well, it erects its branches in such a way that when the plowing season comes you can come very close with a pair of horses and with a large cultivator; it is less subect to frost, and brings a heavy crop almost every year, making a good common wine, agreeable in bouquet and a good fruity taste, and better than all, its qualities as a keeping wine. I have a cosk of Mataro of twenty gallons which, I left open from November until some time last month. left it with the bung out, intending to sacrifice that much of the wine in that experi-ment, because I have understood that in France they tap a cask of sixty gallons, and draw it until they can draw no more. In the experiment that I made, I found very little difference in the wine standing open as it did, so that I am convinced that we have in the Mataro the foundation of an export ing wine. The Mataro alone does not make an agrecable wine, but we have some wines to hlend with that, which will produce well in certain locations—those are well known here in the State. The Cornichon is one. That corrects in a great degree the defects of the Matero. The Cornichon if used in a small proportion with the Mataro wine will make a first-class cheap marketable wine that you can always get from two to five cents more for than ordinary Zinfaudelnot that I wish to he understood as saying that the Zinfandel is not a good wine. I think the Zinfandel ought to be raised in small quantities in all the vineyards of Cali-fornia, in order to give the houquet that the Zinfandel possesses; it is nice in quality, it is mild. Our people need soft wines to he-gin with, and if you give them a little light Zinfandel first, hy and hy they can drink any heavy wine you can give them. We will have to educate our young growing families to drink wine. Ten years ago you could hardly see a young hoy who would drink wine; they did not know what it was. To-day I do not find a hoy that will refnse a glass of wine. Let us educate our young population-we do not work for ourselves, we work for our children.

Now we have the coarse, common wines of those varieties that I have mentioned in a proper soil, bearing heavily, easy to keep, ee from suckers, and we can make a wir at a cost of fifteen or eighteen cents a gallon, and can get from twenty to thirty-five cents for it, according to quality and The differences in soil have been mentioned

clates; and the noble Sanvignon and Semil- gravelly soil, while if you take that same and some may use the Franken Riesling or taste. Some may make a harsh wine, and others a light, dry wine. But I have not But I have not experimented much on white wine, so I will leave the discussion of that matter to those wbo are hetter qualified to speak of it. But from my experience I would say to select the finest wine, and when you determine what is the finest wine, that is the one to select. I would select it for the sake of an investment, as one in which I could invest that much money to bring me regular interest on my capital.

Then, coming to the Burgundy varieties, although there have been mentioned thirtyfive different varieties, yet there are hut one or two that are extensively or exclusively cultivated in the Burgundy district. The first one is the Franc Pinot. It is doubtful as yet if we really possess in the State the true Franc Pinot, at least in any quantity. I have a Pinot that I would to call the Franc Pinot, hat as yet I cannot get enough of the wine-growers to agree on the name, and I have got the Petite Pinot; it hears fairly. It is healthy and makes a fine article of wine, and it helongs to the noble varieties of vine that Mr Wetmore refere to. To make a first-class red wine I would then put in that Petite Pinot that I have spoken of, hecause there is no use in talking of the Franc Pinot, for we have not got it, and even if we had it would vary in nature from its condition in France, and I do not think we would make anything by raising it nntil we have more amateurs of fine wines. So we have the Petite Pinot, which, mixed in small proportions with the variety that has heen meutioued hefore, the Plous-sard, makes a fine, mild claret; it is mice in color, not too dark, easy to drink, keeps well, and has a decidedly agreeable flavor that ladies particularly like. If we would educate the ladies we must produce what they like, and hy and hy their hushands will

Then, for the red wines, as I have said, the Petite Pinot and the Ploussard are my choice. The Cahernet and the Sauvignon, if taken in the proportion of eeventy-five measures of Cahernet and twenty-five measures of Sauvignou Vert, or Columbar, makes a very fine heavy-flavored wine. understood that some have used a little Mataro, but I have never tried it, but the Cahernet and the Sauvignon Vert will make a fine Bordeanx type, such a one that we can imitate nutil we understand it better.

There is another grape that produces the Hermitage wine, and that is the Petite Sirah. I would like to know where I can get it. That would make a wine similar to Zinfandel of the first-class, a wine smitable for a young drinking people who have

not been accustomed to drink heavy wine Mr. Hussman—My experience has been too short in California to say anything definitely on this subject, and therefore I would prefer to hear from Mr. Crahh and others, who have been engaged in husiness But since it seems that we cannot have the pleasure of hearing from him I want to say a good word for one vine which has boen strangely over-looked, whether it is hecanse it is American, and does not come with a high sounding reputation from France wbatever the reason may he. I think the Lenoir, a simple American wine, will take the first rauk in producing high Burgundy, and especially as a hlending wine with other varieties. What we want in our clarets, and what I think the gentlemen who has spoken before me also desire is to have a grape to blend with, which will give our Zinfandels and other varieties more richness and more fullness, and at the same time produce sufficient quantity make it worth while to grow it, and this, I think, we will find in the Lenoir. Mr. Crahl tells me that it produced as much as the Zinfandel last year, and he tells me that the must ran up to twenty-eight per cent, and certainly the wine he has made from it, which I have had the pleasure of receiving samples from, as well as tasting in his cellar, is as fine as any Burgundy I have seen. Now with the rapid and vigorous growth of the Lenoir, and its seemingly good bearing qualities, together with other desirable qualities, amongst which should not he for gotteu resistance to the phylloxera, it seems to me that that is one of the first hrandies. I am surprised that not a word has been said in its favor here to-day, I canuot let the opportunity pass without doing it. I snppose that we will have sam-ples here from Mr. Crahb, of the wine he has made from it, and the gentlemen whose dnty it will he to taste the red wines will have an opportunity of judging for themselves

have received the cold shoulder, and yet, Mr. President and gentlemen, I helieve it is just as important for this State to produce the choicest white wines as it is to produce the choicest clarets and Burgundies; hut it is hardly necessary for ns to say that the Riesling and Traminer produce good white wines. We all know that they do, but there are a great many others that also prodnce good white wines, and which, perhaps, are hetter hearers than those two. not heard a word said in favor of the Chauche Gris, or Gray Riesling, as it is com-monly called, yet I think that grape produces an admirable wine, perhaps fully ac good as the true Johannisberg, and what I have seen of it, produces ahundantly also. Of course it wants longer pruning than some other varieties. You cannot prune it some other varieties. On cannot prine it like the Berger, or the Mission, and produce a sufficient crop, but with longer pruning I have seen as heavy crops on it, and have tasted as fine wine from it, as from

any variety that I know.

There is a variety of Riesling that grows over in Sonoma, known there as the Kleinherg, which is like the Johannisberg and Riesling in its flavor, and in the wine it makes, while it produces a great deal more. Then I have not heard a word of the Chasselas, and yet the Chasselas produces a re-markahly fine wine, perhaps not as high a quality as the Riesling, but still sufficiently high to produce fine wiue, and we all know that it is one of the most reliable hearers.

As I said before, I have heen too short a time in the State to he as well versed on this subject as some, hut I think those are among the varieties that have heen overlooked so far.

Mr. Wetmore-I would like to ask Professor Husmann where the impression came from that the Lenoir made a fine wine hy itself. There has none been made in this State that is more than a year old, and that is only a small lot in Mr. Crahh's cellar. I have never heard any one speak of it as making a fine wine hy itself, either in making a fine wine hy itself, either in France or here. The reputation it has comes mainly from Frauce, and I would like to know where the Professor gets his anthority for the statement that it makes a

Mr. Husmann-I would like to ask Mr. Wetmore whether he hae tried Mr. Crahh's wine?

Mr. Wetmore—I have.

Mr. Husmann-Well, I have heard others say, who I thought were good judges, that it was as good a red wine as has yet heen produced in this State.

Mr. Wetmore—It is only a matter of taste. In France the Lenoir has acquired a great reputation as a fine resistant vine, hut its great value depends npon ite color. In this country and in this valley there has heen a great lack of color in a great many wines, and consequently the Lenoir has at-tracted a great deal of attention because it has a great deal of color. But there is great danger of people considering a single quality too much in their estimation of the of a wine. I will recommend blending the Lenoir with the Zinfandel in a small portion-ten per cent., not more. I never et found a place where they pretend that the Lenoir alone is a grape which will make a fine table wine. Here is what is make a fine table wine. said of the wine of the Lenoir by Professor Foex, President of the College of Mont-pellier, which is devoted almost exclusively to the introduction of American wines, and where they are almost extreme partisans in its favor. He writes:

its favor. He writes:
"It is a wine which can never he drank alone, and which, in consequence, com-merce can buy only in limited quantities."

And he therefore advises planting this

variety in limited quantity only hecanse commerce will soon get all it wants in color. But he advises them not to forget their rare and fine wines, and rather use resistant stocks of easier propagation to be grafted with fine varieties. They have found some difficulty in France with the color of Lenoir Then let us make a white wive of the Sauterne varieties, like the Sauvignon Vert, tion if we want to produce good clarets and

ing the must in fermentation. It does not always exactly suit their shades for blending, but yet it is a very valuable wine for color, and I sm planting it, and I advise others to have it in a limited proportion. Mr. Estee—It has a fine color, the Lenoir.

It is not blnish here.

Mr. Wetmore—There is only one place that I know of where it has been grown here

that I know of where it has oeen grown here to make wine.

Mr. Estee—The grape has a fine color and not at all tinted bine. There will be some at our lunch to-day, and the discussion of it will probably be the most interesting part of the ceremony.

Mr. Hussman—I would like to remark

that we all understand that the experience and observation of a wine in France is no criterion of what we can do here with it, because the conditions here may be very

Mr. Estee-I grafted some last year, and it is a wonderful grower. I think the average growth in point of length of the Lenoir that I grafted on old California vines was that I grafted on old California vines was probably from six to twelve feet, and very many of them as big as your wrist. I never saw such growers. Of course, I do not know anything about the wine; I have never made any. I would like to hear from Mr. Pohndorff. He has had a large expe-

Mr. Pohndorff-I have seen some of the wine at Scheffler's. I do not know who grew it, but I ssw it. I had seen it before but had not paid much attention to it, but the other day I saw the Lenoir and my impression was then-color, splendid, as deep as one would desire to see; in fact, three or I would not believe four years ago color could be reached here; tannin something extraordinary and bouquet exactly like a good Bordeaux wine. after I had taken it from under my nose, and put it to my mouth I said: "Well, there's a disappointment." It will never wine; it is a good wine and bring us a fine a most useful blender, but I never expect that that wine will be classed as a fine wine. It is, however, a spleudid variety, and onght to be planted abundantly, not only for its color but for its tannin and its capability to bring some of those low varie-ties around, and give us something really palatable and good, and I shall be glad to endorse it.

Mr. Portal—Did you blend it?
Mr. Pohndorff—No; but I have seen Mr.
Crabb's Lenoir in the two years which he has used it, and I have attentively looked at it; it is surprisingly beautiful, but its taste does not correspond to its bouquet.

Mr. Portal—Did it pucker your lips and

Mr. Pohndorff-No; but there is more of tannin in it than you are accustomed to in the wines of California, and then the bouquet that I have spoken of gives it the qualities of a wine that will aid our wines

Mr. Portal-It will make a good blending

Mr. Pohndorff-Yes, sir. Mr. Wm. McPherson Hill-I will say a word in regard to this subject. The wine question appears to be the all-absorbing one; but most of us here are planting grapes with a view to make money them, I suppose, and there is a branch of the question that is deserving of some consideration that has not been alluded to and that is the question of table-grapes Here in this valley and the valley of So noma we have been very successful in raising table-grapes, and I think, as a rnle, they have been quite as profitable as wine-grapes, and of the varieties proper to plant, it would be probably well to say a word, because I believe in the near future they going to be the most profitable. I think for table-grapes in the United States, worth and south, and it is well for us to consider that branch of the subject. In the last two or three years large interests have heen developed in the way of shipping Cali-fornia grapes to the East, and there have been several houses established on a very firm basis looking to the future shipping of grapes to the East. My own business has been drawn in that direction for the last two years, and my judgment is that we onght to give more consideration to that lieve it is a creditable object, and after a content of the content of

Sonoma county and up in Solano county, they paid from fifty dollars to sixty dollars a ton for table-grapes, and could not get sufficient, while st the same time our wineere in great demand at twenty five snd thirty dollars, but the table-grapes commanded a much higher price. There has very little attention been paid to that ect among planters for several years,
I think that it will be found that we

are going to be very short of the supply.

As for the particular varieties required for that business, I may mention espe the Flame-colored Tokay that appears to b sold all mine last year at fifty-five dollars at ton, and have an offer now of fifty-two dolrs and a half a ton for the coming y That makes a fine paying crop. It yields very largely, although in some localities it very largely, although in some well, but generally in this ley and in Sonoma Valley it does well. The great value of that grape is its color, and wherever you have a locality where it will color well, I think a man should plant Tokay grapes. There are some parts of this valley and Sonoma, the lower parts, that it does not do well. My first attention was called to this grape about fifteen years ago, probably longer, hnt during the life-time of one of your old settlers, one whose name is mentioned always with respect-Mr. Osborne, who was the first proprietor of Oak Knoll. On a social visit to him with my family, he called my attention to this grape, and that was the first acquaintance I had with it, and he said: Hill, if you will take this grape and propa gate it in your valley it will be a fortune to you," and I always say that it saved me from a failure in the grape business. I took a few of them and I found that they colored very well at my place. I have propagated them quite extensively ever since and at a time when the grape business was very much depressed. I found that they realized a very handsome profit, and my principal income from my vine-yard was from them. There are other varieties that have a good regulation also ricties that have a good reputation also.
There is one called the Black Ferrara. I
think this is one of the best carrying grapes
and one of the very best keeping varieties.
It is not so showy a variety as the Tokay. Then there is another called the Cornichon of which they have quite a number in this of when they walley. This is one of the very best keeping varieties, one of the very best shipping varieties. I experimented with the carrying character and quality of these different varieties of grapes years ago. Before the railroad was built I sent them way of Cape Horn, to see how they ald carry. I sent them to New Orleans would carry. New York and Boston, and packed in vari ous ways, and I found that the Cornichon was one of the very hest. I prepared a box or two of them for a friend of mine in San Francisco, who sent them to Dublin, and they came out in splendid order. Now when you can put a fine variety of grapes in the Eastern market or in the market of Oregon or Washington in good shape, there is no danger but what it always is going to be a most profitable business. There is no danger, Mr. President, in my judgment, of your over-doing it. There is, in my judgment, a great dan-ger, and in the near future, of our overdoing the wine question. Somebody is going to he hurt very soon. It will come right in the end, and those who live through it will come out all right. I am a pioneer in the grape business; I am one of the oldest probably in this room. I commenced in in 1851 and 1852, and have been at it ever since. I spent all the best of my manhood in it. I have had some very bitter experience in it. About six years ago about half our vineyard men were hankrupt. Those that were raising wine-grapes, their vineyards were rooted out; wine was selling low, going begging at twelve or fifteen cents a gallon. It was being sold to the vinegar-makers; we could not find a buyer; the wine men would not take our stocks; they could not find any market in the East. Let me not he misapprehended. We are educating our people to drink these fine wines, and it is a very worthy, credita ble object that we are undertaking, to try to have it take the place of whisky

advocate extensive vineyards. It is a big interest, and it has a big future, but I fee a little like Commissioner Rose in Lo Angeles—you had better go slow a little while. There will be great danger of our everdoing it. This is not probably, pleasant to talk ahout. I probably ought ot to speak of it, but if any one in this sssem bly would be justified in saying it, I suppose by would be justified in syling it, I suppose it would be myself. We who are planting table-grapes, my judgment is, that we had better extend our plantations, and I think we can make more money out of it in a few vesrs than we will make out of wine

Another variety of grapes, before I sit down, I beg to mention, which is the Emperor, grown by Mr. Blowers, one of the best keeping varieties, and one of the best shipping varieties. He tells me that he can nothing like supply the demand at fifty dollars a ton for shipping Fast.

I throw out these few hints for others to

advance their views about it, and if I am incorrect, I am willing to acknowledge that may be in error; but that is the direction

that I am now turning myself to.

I have tried the White Malaga, but it is too compact for the purpose. A shipping grape must be loose. The Muscat of Alexgrape must be loose. The Muscat of Alexandria, I may state here, do much better in Yolo county than in Sonoma or Napa. They ship earlier, and strike an earlier market. The White Muscat of Alexandria is a better variety, raised in Yolo or Solano counties, but I think that here, more to the west, it does not do so well

A Member—What have you to say of the White Tokay?

Mr. Hill—I am familiar with it, and I

think it an excellent variety.

A Member—It is an equal bearer to the

A Member—It is an equal bearer to use Flame Tokay, It is an immense bearer, and of good keeping quality. Mr. Hill—It has an open bunch, the ber-ries are large and of fine flavor, and it is going to be a good shipping variety. The Rose of Pern is one of the best grapes for the home market, but it is a poor grape; the bunch is too compact; they cay quickly. As soon as a berry in midst of the bnuch commences to decay the

bnnch soon goes.

The President—I have seen the time when I had to sell my grapes at ten dollars a

Mr. Portal—You cannot fail if you raise first-class red claret, because if the first year the wine does not bring your price, the year it will, and fifteen years after your first failure you will get compeusation for all of it. In France the best known wines they do not sell before they are ten years old. Here they begin the first week, and ask a man what he thinks of this and whether it will do. We have seen and read of the experience of all countries, and as to failure, do not get discouraged. Pnt in what

you think is best for yourself.
Mr. Krug-Mr. President, the varieties I would recommend have been all mentioned to you already. The German varieties of to you already. The German varieties of white wine are very familar here. We have a Johannisberger, Riesling and Franken Riesling, the Chauché Gris, or as it is usually called, the Gray Riesling. We have the Chasselas, the proper name of which is the Gutedel. They are all well known here, and particularly the Riesling, not only on account of thew excellent flavor, but because they contain the proper acids. cause they contain the proper acids. They good keeping quality. Some of our friends advocate the planting of claret grapes mostly, but we ought to plant two-thirds claret and one-third white wine, but particularly in this valley, where we have abundance of white grapes, Rieslings, Chasselas, etc., we ought to be carefully selecting, such variought to be careful in selecting such vari-eties of grapes as will give us a No. 1 claret. etics of grapes as will give us a No. 1 claret. The claret, it is supposed, will be the great national drink of America, more so white wine, although white wine will always find great admirers. Amongst the claret grapes we have abundance of Zinfandel, and we commit a great blunder in plant-ing Zinfandel as we have done. Instead of Instead of planting the Zinfandel on the hills, where their proper home is, in warm, loose soil, where they make a splendid A No. 1 noble wine, we have often committed the blunder of planting it in rich, adobe soil. I myself

German varieties of grapes do a grest deal better on cool soil than the fine claret grspes. The disadvantages of raising the Zinfsndel in the valleys, on rich soil, are manifold. First, it lacks color. The Zirfandel raised in the valley has very little color, particularly in wet years. It will do tolerably well in dry seasons. Then it has too much seid, that is, if gets too thin, snd the flavor is more doubtful. We should raise the Zinfandel on warm, billy soil, with excellent drainage, snd if possible on

The Bnrgundys commence to be well nrderstood. The Black Burgundy-and I will not say that I give the proper scientific name—is a splendid grape. The Peti e Pinot and Chauché Noir and the Sauvignon are all fine A No. 1 grapes, and we onght to try to raise them higher np, and get those fine varieties more on the hillsides rath r fine varieties more on the

A few words about the flat ground.
A few words about the Lenoir. I am inclined to believe that the Lenoir does not give the finest of wines, nor a noble wine, but it is a splendid, useful variety of grapes. It has an excellent color, is a good hearer, with lots of tannin, and the main thing for me, and the reason why I propagated because it is just the variety of American vines that resist the attacks of the phylloxera, and produce a good wine into gain. For instance, if you take the Riparia you have to graft something else on the roots, but with this we raise a resisting grapevine that is phylloxera proof, and gives us at the same time a good and very useful

which was the question of overtoing the thing. The question is important, and Mr. Hill created a sensation here by mentioning the point. There is no question about it

attention

vsriety of wine. Now on the question of overdoing the

we have paid but very little here in this neighborhood to raising table-grapes, and there is no question that we grapes, and there is no question that we will have an elegant market always all over the United States for all kinds of table-grapes. The shipping facilities will become better and better, and freight will become cheeper, the packing will be better, and I would not discourage the planting of table-grapes.

Ret now come our wine grapes. Several But now come our wine grapes. Several gentlemen have already mentioned the fact that we should only encourage the planting of fine varieties of grapes. Now, gentle-Now, gentle men, did you ever hear of a country where really fine wine is made that they could not get a good price for that fine wine ever we go, in Frauce or Germany, or wherever it is, where the wines are fine and noble, there is always a high price paid for it, and there is never enough of it in the market. There is never an abundance of of it in tho really fine, noble wine in the market, and if you have it you can get your pay for it. But the poor wine we have always with us. We, in our section of the country, Sonoma, Napa, Mendocino, Lake, Clara, Coutra Costa, Alameda aud Santa Cruz, need not be afraid of low prices. We should go on and plant the fine grapes that have been mentioned repeatedly here to-day, because there cannot be raised fine wine enough. It will always pay. And when we come to the coarser varieties of wines, inferior because made from grapes like the Mission, etc., and also be raised on soil unfit to produce that variety of wine, I am inclined to think that the grapes which are produced in the hot valleys which to-day are producing wine-bearing grapes will before long sink very low in price; but I believe that the fact of throwing large quantities of that cosrse, ordinary wine upon the market will he to raise the price of good wines. And we will not suffer anything on that account, even if those ordinary wines should sink as low as nose ordinary wines should sink as low as ten or twelve cents a gallon, if we come in with fine wines raised on the hills. For my part, I would encourage the planting of wine-bearing grspes, particularly on the high and dry hillsides, where the advantages of drain-ing are so great. We have planted on the valley land heretofore, and why? Because it is easier to cultivate; we can make a vineyard and can cultivate it with less money. There are no difficulties at all, whereas, if we go on a hill we have to fight with rocks and trees and other ob-

as high as they can go. Mr. Schram was formerly the only one who had a vine-yard on the hill, now there are lots of them from one end of the valley to the other. For my part I do not feel discouraged, on the contrary, I think that

our good times are coming.

Dr. Wilkins, Superintendeut of the Napa Insane Asylum—I am in my A-B-C class in the cultivation of the vine. I have no experience whatever in the matter of variety, character of soil, or anthing else per-taining to the grape, except that I am very fond of some of those table-grapes that Mr. Hill speaks of. They are the only kinds that we have been raising at the Asylum so far, because we have a very large family there, and use about half a ton of grapes a day, when we can get them. We have not vines enough yet to supply our table, and have plauted out this year some five thousand more of the table-grape

I am very much interested in this sub-I am very much interested in this sub-ject, and have been listening with great interest to the gentlemen who have ad-dressed this meeting, and particularly the gentlemen to my left, Mr. Wetmore, and my old frieud, Mr. Krug, who seemed to be perfectly familiar with the question of the varieties of grapes. I have always been a believer in the best of everything. I think that the fine wines are those that are think that the fine wines are those that are to give character to the country, and the ones which should be encouraged. And, as has just been remarked, there will be plenty of people to raise the poorer variety of grapes, and those who are particularly interested in the character of the wines produced, and the reputation of the State abroad, it seems to me, should begin to cultivate these hetter and nobler varieties. I have no information to inneart with second

I have no information to impart with regard to the matter of soil and culture. I will only say that good cultivation is one of the principal things to be cousidered—as I have heard Horace Greeley say many years ago in a lecture before the State Agricultural Society at Marysville—that there was a great deal of useless land in this State, hecause it was not plowed deep enough, and be recommended a large plow and strong teams, turning up the soil to the depth of eighteeu inches at least, if it were possi-ble. I am satisfied that the preparation of the soil is one of the first elements in the

successful culture of the grape.

There is one question that has not been

very much touched upon, but one that seems to me to he of considerable importance, and that is the selection of the location for the culture of the grape, and particularly with regard to its freedom from ticularly with regard to its freedom from injury from frost. That is what we suffer from very much in this valley. There is a great deal of land yet uncultivated that is free from frost, the hillside exposures particularly, as Mr. Krug has said, being best for the hest varieties of grapes.

I am delighted to be with you to-day. I can truthfully say that I have learned much, and I hope in the future to be a regular

attendant upon these meetings.
Mr. L. W. Buck of Vacaville—I have listened with much pleasure to what I have heard here, mainly from geutlemen repre-senting Napa and Sonoma counties, with regard to the wine interest of the State. Of the wine interest I know very little, as we in the neighborhood of Vacaville raise but few if any hut table and shipping grapes, although I believe some of the wine men of the State have come into our locality and bought of us the refuse and second and I helieve from some things that I have heard, they claim that they have made a very fiue wine even from our second quality and second crop of grapes.

Of the shipping varieties, we at Vaca-ville send the first that goes over the Sierra Nevadas, and in part I agree with Mr. of Sonoma, and in part I disagree with him.
The shipping of grapes to the Atlantic
States starts from our county, and often
ours are partly gone, or sometimes entirely,
beforethe supply is obtained from near Sacramento. As Mr. Hill has said, the prices at Vacaville have for some years run to fifty dollars, and up even as high as one hundred dollars per ton, and the price at Sacramento has been from thirty-five to fifty dollars. I believe the last season they paid a little more than fifty dollars, but th

ordinary price for years past, at Sacramento, has been from thirty-five to forty dollars.

Now the pecuniary profit in raising table-grapes, or shipping grapes, at thirty-five,

forty, or forty-five dollars per ton I believe to be less than in winc gr tweuty-five to thirty dollars. grapes, at from rs. There is very at from more expense in putting them up,

much more expense in putting them up, a great waste in trimming, etc., while in a wine grape there is very little or no loss. Now I have heard the Zinfandel much spoken of to-day. I have some of them, and in our locality it is a very good grape to raise, even upon heavy, rich soil, as they always mature, while on the lighter soils they burn somewhat. I believe that in our vallers they will make a very desirable valleys they will make a very desirable wine grape, one very strong in saccharine. I have no experience or knowledge of wine-making, but I have a grape that I call, or that is called there, by two names, one the White St. Peters, and the other the Madeleine Blanche, and Mr. Smith of Cordelia has had the second crop of that grape, and it is a heavy bearer of a second crop. The first crop is a very early one, and is always sold in San Francisco. They are not good shipping grapes, and are only sent to San Francisco in small packages, in good order. Mr. Smith, I believe, has made a very good quality of wine, as he claims, from the second crop, and there is an Italian in San Francisco who has had the same grape from Vacaville for several years, aud he has always been very anxious to get it, although for the last two years, I think, he

has not had it.

Now for the shipping varieties. We comence at Vacaville with the Fontaine-bleau, one of the Chasselas variebleau, one of the Chassens ... ties. It is not a good shipper, ties. It is not a good surplified it does sometimes carry as far as Chicago in good condition. Following that comes the Muscat family, which ordinarily carry very well. The Tokay is a No. 1 shipper, very much better than the Muscat of Alexandria. Then the only grape we have of any account up there that follows that is the Cornichon, though there are not many of them, and the Emperor. But the Tokay is the finest shipping grape East. I would also name the Rose of Peru. It is a good shipping grape if shipped to Denver and sections this side of Chicago. But the city of Chicago and the Eastern market does not want a black grape of any kind. They wan black, want a white or not black, as the black grape is the predominant grape raised in the Eastern States. colored grape, hut

Mr. H. M. Larue-Being a new beginner in the grape business, I came here to listen, not expecting to say a word. I have been engaged in agriculture here in the varions branches for many years, but have only started in the grape business within the last o years. I am anxions to learn, and have come for the purpose of hearing these questions discussed by those who have been in the business and who have made it a study, and I find from listening to the discussion here that we have very much to learn. As has been very properly said by residents of this valcertain localities are far preferable to others: that it is necessary to have sun exposures, hillsides, and light soils to mature your grapes. I have plauted a vineyard on the plains of Yolo county. Many have objected to the location, and claim that we cannot raise good grapes there, because in France and Germany and Spain it has been their custom to plant their grapes upon the steep hillsides. While the soil may be beton the mountain sides, I have some doubts whether it is absolutely necessary that we should, in all localities, plant them on the hillsides. In this valley you have a great deal of moist weather and heavy fogs, and your bottom lands are cold and moist. and it is necessary that you should seek the mountain side for the purpose of drain-age and sun and warmth, and depth of soil probably, while with us it is the reverse. In our valleys the soil is rich, it is true, but it is deep and porous and warm. grapes there mature lying right on the ground. You go into the vinevard and you ground. find vines will find vines bearing fifty, sixty or seventy pounds of grapes, and half of them are lying right on the ground nestling are lying right on the ground nestling among the clods. That could not he done vent mold and mildew.

I say that there

I say that these questions have attracted attention, and this discussion has been instructive and cutertaining to me, because I have just embarked in the business. I planted a hundred aeres of vines two years ago. My land is

level and strong, but it is dry, and of a porous character. I have hopes of raising wine-grapes there, and I have planted noththe wine varieties, from the very fact that from the dryness of our climate there I think probably we can raise a larger quantity, and probably of as good quality as if on the hillside. But I am only a be-ginner, and have to learn from experi-ence, and in the hundred acres that I have planted I have put in but a few varieties. I consulted several grape-growers, especially Mr. Rose of Los Angeles, and though he had a great number of grapes in his vineyard, he recommended four vs-rieties, and those I have planted. Of course, they are not bearing yet, and cannot tell what quality of grape I will raise. I planted the Berger, the Blaue Elba, the Charborno and the Ziufandel.

In the other branches of agriculture and horticulture I am better posted than on the cultivation of vines. I have been able to learn much from this meeting. Throughout the agricultural portion of the country these meetings are always instructive and interesting, and in these meetings we should discuss, not only the proper varieties of grapes, soil, etc., but we should discuss all other agricultural productions, so that the and wine-grower may benefit by each other's experience. gaged principally in grain-growing and stock-raising, I feel that I would be bene-fited, and so would all other farmers, in attending meetings of this character.

Mr. E. B. Smith—Since the White St. Peters has been mentioned, I want to say that I made a small quantity of wine from Mr. Buck's vineyard, and I have a sample of it here. It was made from the second crop, but we thought it was very fine wine I am told that in some localities the White St. Peters is a very shy bearer. It is called in some places the Madeleine Blanche, but in Pleasant Valley it is a good bearer, especially of the second crop. I have seen in Mr. Bnck's vineyard four or five tons to the acre, of the second crop, but in some localities I have been told that it does not do so well.

Mr. Buck-The two grapes that have been mentioned as being the same are two distinct grapes, and very opposite. The White St. Peters and the Madeleine Blanch in our locality are entirely different. I sold from an acre of land there four years ago eight tona of the second crop from that same patch of vinea.

The President—That shows that you

have a good second crop, and it also shows that the man who tells the first story has no

chance in this meeting. [Laughter.] Mr. Buck-I have an acre of vinea, a from the acre I sold eight tons of the second crop of White St. Peters. And I will state this, that Mr. Cantelow insists upon it that it is the Madeleine Blanche. I have both varicties of grapes. The one I call the White St. Peters and the other the Madeleine Blanche. The Madeleine Blauche is a very shy h arer, and the White is a heavy bearer-ofteutimes the second crop is heavier than the first.

A Member-What was the first crop this case, when you got eight tons from the

second crop?
Mr. Buck—Probably about the same The quantity of the first crop I have no means of knowing, but the second crop I

Sold for wine, and consequently I do know.

Mr. Smith—The grape that Mr. Buck
has I do not think is the Madeleine Blanche has I do not think is the Madeteine Bianche from Mr. Crabb's description of it. Mr. Crabb stated to me that in that valley the Madeleine Bianche was a light bearer. He described the form of the bunch and the shape of the grape, and in my opinion it is not the Madeleine Bianche that Mr. Buck has. What it is I do not know, excepting that it is known as the White St. Peters.

The President stated to the convention that he had received a number of letters, among others one from Major Wm. Scheff-ler of St. Helena, apologizing for his inability to be present, and expressing in the strongest terms his hope that the convention will be successful.

Also a letter from Mr. M. Denicke, President of the Henrietta Viticultural Associauent of the Henrietta Viticultural Associa-tion of Fresno county, stating that they had had a frost there, and that some of their grapes had heen injured, but that the most of them had not been, and also expressing profound regret that he was unable to be here.

Also a letter from Captain J. Chamon de St. Hubert, saying that he cannot be here, but that Mr. Boysen in the room would represent him.

Also a letter from H. W. Crabb of Oak-

Also a fetter from H. W. Crabo of Ona-rille, stating that he has sent some of his wine, which would be tested by the wine committee, and regretting, that owing to ill health, it is impossible for him to be here.

Luncheon.

At this stage of the proceedings the President announced that luuch was the next order of business, remarking that the convention would probably be in a better condition to judge of the success of viticulture in California, after sampling the wines at table. The convention then repaired in a body to the Banner warehonse, at the foot of Brown street, where a fine lunch had been prepared. The large room had been beautifully adorned with flags and flowers, and presented a gay appearance. On five tables, each minety feet in length, covers had been laid for upwards of four hundred persons. In ahont the centre of the room was a large table, on which was the wine exhibit, which was certainly very fine and extensive. After the luncheon had been dispatched, various committees were ap-

pointed as follows:
On Clarets—C. Krug, Chairman.
On White Wines—Prof. G. C. Husmann. On Ports and Sherries-C. A. Wetmore,

Chairman,

On Brandies-J. B. J. Portal, Chairman. The committees remained at the ware-house, engaged in their labor of testing the wines and preparing their reports, while the convention reassembled at the Opera House.

Afternoon Session.

The President announced the next sub. ject for discussion as "The Cultivation, Pruning and Training of Grapevines," and called on T. B. McClure to speak upon that subject.

Mr. McClure-I am sorry, Mr. President, that you called on me, because I do not expect that I can give you any information that will amount to much. In regard to cultivation, I suppose we all know that the more thorough the cultivation the better for the vineyards—the better the cultiva-tion, the finer we can keep the soil, the more moisture it will hold, the better

it will be for our vineyards.

Pruming is one of the most important operations connected with raising a vineard, and it is one that I think the people of this valley have erred in very much. I think that the pruning in this valley has been too extensive; too much pruning, too much cutting, too many large limbs cut off. I know that it is the case with myself. I commenced raising a vineyard twenty years ago, and did not know anything bout it, and left eight or ten limbs, which finally got to be as large as my vines. After a few years I found they were too large, and I took a saw and sawed off one or two of those big branches every year. It went on, and the vines did not seem to be very thrifty after that for some years, and when the phylloxera got into the orchard I began pull up some of them, and when I would hitch to one of those vines which had had one or two large limbs sawed off, the horses would pull it out without any trouble, but when I came to one that had not had any saved off, and had not heen destroyed that way, they could not pull it out at all without a good deal of digging. I began to investigate, then I found where there had been any bearing branches cut off by the saw, there was a bad streak through the whole vine running clear down into the roots, and the roots were not healthy. That cansed me to be of the healthy. That cansed me to be or me opinion that a saw ought never to go into the vineyard, and I do not believe that a the vineyard, and I do not believe that a he ever cut off that you canuot cut off with the shears.

In regard to the different modes of pruning, I do not know what is best. I think, though, we prune our spurs too short. I believe we would get much better results by leaving longer limbs. Last year I investi-gated that matter in one piece of my vine-yard. My vines are trained up about a foot. I never stake any, and last year there was one part of my vineyard where I just I then left three or four short spurs on and kept the vine neat, and drew the long ones up and tied them, and the result was that I got more than double the grapes off that piece of vineyard than I had for three or four years; more than double the amount of any one year for three or four years, and I attributed it solely to that long pruning. This year, then, I cut off those long branches that were left lest year, and left long branches from the shorter spurs that I have left last year.

I did not come here prepared to ssy anything about it, but as the President saked me, I thought I would get np and just make these remarks. I expect to learn from others how to prune vineyards. It is a matter that very much depends on, and my opinion is that if the vineyard is started right, a saw never should go into it, and that there never should be anything cut that you could not

cnt with the shears.

I would like to hear when the time comes I would like to hear when the time comes from experienced rinesyrdists here, in re-gard to pruning vines the second year, to start them right. There have been hun-dreds of acres of vineyard in this valley set ont in the last two years. I do not know the proper method of starting a vineyard myself to have it exactly right, and I would like to have the oxyling of these who have ilke to have it exactly right, and I would like to have the opinion of those who have been raising vineyards here, how you prune the second year, how low you cut down, and what you leave; if you leave several eyes, whether you rub them off or not.

The vines that I speak of were Mission and Chasselas, both. We only tried a very few of the Chasselas, but I know there is one vine last year that I prined that way, that I picked between sixty and seventy pounds of grape off of myself, and as to all the surrounding vines, it took four or five to make that much.

make that much.

A Member—Did those grapes ripen properly when staked np?

Mr. McClure—They did. However, I did not tell all. When I got through cultivating, I took my knife and cut the string, and the weight of the grapes took them down to the ground. Where I live, it is cooler of night shan in the valley, and the grapes will ripen and grow better near the grapes will ripen and grow better near the grapes will ripen and grow better near the grapes. ground there, because the ground gets hot through the day, and the vine is warmer ou the ground than it is higher np.

Mr. Ewer—I want to say something in ref-

Mr. Ewer-I want to say something in ref-er nee to what Mr. McClure said. I thought as he thinks uow, and a good many have thought, that we could increase the crop very largely by leaving the old canes and training them np high. They would be freer from frost, we all know that. We concede that in our section of the country that where they are trained up from two feet to four feet high, they are much freer from frost than where they are left near the ground. That is not denied, but I saw three vineyards last year that were seriously injured by being raised up that way, that is to say the grapes were not good; they were inferior, quite so. Those were the Zinfandel, and they were trained up from four to six feet high on stakes, and the crop in some instances was from fifteen to twenty tons to the acre, which was a perfectly enormous crop, but the grapes never ripened properly. There was very little sngar in them, and they never colored well, and I made up my mind that I had to change it. I thought that was the proper way from concede that in our section of the country I thought that was the proper way from what I had learned, but I modified my views what I had learned, but I modified my views entirely, and I think that there is such a thing as leaving too many canes and raising too large a crop. I do not believe that any vineyard ought ever to raise over ten tons to ripen well and get a sufficienty quantity of saccharine matter to make good wine. Ten tons is, I think, as much as anybody ought to desire to raise on an acre of vines The President-That is more than ever I

A Member—Snppose they had fallen down and had got the warmth of the ground,

would not they then have matured?

Mr. Ewer-Mr. Norton, a gentleman who

Mr. Ewer—Mr. Norton, a gentleman who lives on the county road any there, had a first crop that he picked and marketed, I believe, and his second crop was so large that he was obliged to drive stakes and tie them up, or they would not ripen at all. He got some of them ripe by tying them mad exposing them to the air and sun, and that is the difficulty that they do not ripen where they have deep the county of the county. These where they lay down in our county. There are green grapes in the bunches, and there is no sugar in them, and hence my judg-

left three limbs four feet from the ground. ment is that there is just as much care to be them up with horses, where the phylloxera used in not producing an overcrop as in producing a reasonable and sufficient crop. Mr. McClure-I think ten tons is quite

a heavy crop.
Mr. Ewer—I had two acres that I did not consider of any value, and I tried the experiment with two rows across the place. I staked them four feet high. I was not there. I do not live on the place myself. It is carried on by hired men, and the boys on the place told me that they yielded fully twice so much as any other two rows in the vineysrd. But they said that they were green and had but little color. They picked them with the balance, because there were so few of them. But really if there had been a whole crop of them they would have been unmark table. Now, I think there is just as much care to be used in not tying np the old canes—too many of them. Some of our people tie up the young canes. They do not leave sny of the old canes long at all, but ss the young canes grow they tie them to high stakes. We believe in staking high. A four-foot stake is so low as I went to use at all. I am using some from necessity. I want five-foot stakes, but we are using four-foot stakes because not get others. On the bottom land we are in doubt now whether we should leave any long canes at all. If we do, we do not leave but a few. If the soil is productive leave but a rew. If the soil is productive we are in danger of producing too much to the acre to have grapes that are fit to make wine. That is my conclusion, and I believe is the one generally arrived at in that section of the country. So they train up the long viues, and I believe that is going to be successful. But I am not quite positive enough to give an opinion. To train up long vines as they grow and tie them up on a high stake, they ripeu better, and color better, and become sweeter—more sacchs-rine matter. And I believe in loug stakes, not less than four or five feet high, and tie them up so that the air and sun get at the grapes, and ripen them, and sweeten them. But I do not believe that it will do to try to leave four or five long old canes and tie them up, By so doing I believe that you will over-produce and injure your crop of wine, and it will not be as good for the wine as it would be to raise a less crop.

As to sawing off large limbs I have no

As to sawing on large imos I have no experience at all—do not know anything about it, I know one thing, that there are phyllozera in a vineyard not thirty steps from where I live in the town of St. Helena, and they are grafting now and have been for the last day or two before this rain disciple, then we cetting for this rain, digging them up, cutting them up and grafting and putting in Lenoir cuttings, with the hope that it will take root and would beat the phylloxera. This is supposed to be a resistant stock, and they are grafting with that kind of viue. I do not know what the result will be, but they are in hopes to succeed. These vines are Mission, and twenty years old about. Where the phylloxera first made its apwhere the phylloxera arist made its appearance they had been pruned in the old manner, sawed off as Mr. McClure states, and the gentleman who owns it tells me that the head of the vine has become almost dry-rotted. But that condition does not extend down as low as stated by Mr. McClure, but it extends considerably below the stem of the vine, but the root is good, sound and healthy. I know that he told me that the heads of the vine appeared to be affected with the dry-rot, but whether it is from the ordinary pruning or not, I am

unable to say.

Mr. McClure—I would like to say thing. My experience is that grapes do not timing. My experience is that grapes do not color better in the sun; they color much better in the shade. I know about fifteen years ago I heard of their summer pruning about St. Helena, and I went up there and saw them cutting off the ends of the limbs, and I would be supported by the same of and I wondered what beuefit there would be in that, and when I went home—I had a vineyard then of three acres, five or six years old—and I went through every other and as it is called summer pruned it, and I left every other row just as they were and then I came to gather them I found and it is be not a desirable variety, to cut it and no difference in the quantity, but those that I had sammer pruned were no on the top, not nearly so well colored, not nearly so saleable in the market. Where they have those that in the market. Where they had not solor so well, but those that inpend in the shade nearer the ground, were better color and larger grapes. Now I spoke about some of those vines it is the best method to bring the young had been sawed off that I could not pull

wss in it. I sawed some of them off, and they were perfectly green through the stock, I mean clear down, and the vines, where I found I had cut a limb, were desd in the middle, and that condition ran clear down into the ground, so that is what makes me think it bad policy to saw off sny large limbs in a vineyard. I think it destroys and cracks open the wood and the rain gets into it, and it begins to rot and makes the

vine unhesithy.

Mr. Ewer—There has been a deal of discussion in one club on the question of summer prining, and there has been difference of opinion. We had a commit-Mr. Fellows was one of them, quite an experienced vineyardist, and the report wss in favor of summer pruning, but pruning them lightly, not quite so heavy as they had been in the habit of. Mr. McCord here was sgsinst snmmer prnning, but the club adopted the view of the committee that it was best to summer prune, but to prane lightly once or twice. Generally they summer prune about twice, cutting off the mere end of the cane, and so far as snmmer pruning was concerned that is the conclusion arrived at.

Mr. Smith—I was going to ask the question, Mr. McClure, whether in cutting off those branches the stnmp, where it had been cut off, had been covered with wax or paint or something to keep the air off, and whether that would not prevent the rotting? It is so considered in cutting off and cutting back trees. Some orchardists believe in always covering the sawed off stnmp some substance to prevent air or moisture

from entering it.

-I never tried wax, and I

do not think it has been tried.

Mr. E. W. Woodward—Suppose your vines had the black knot, cansed by frost, would it uot be better to cut off from the vine that portion which had the black knot and leave it fresh, the same as if you had a sore on your hand, you might have to take it out and put in a little wax, perhaps, and have it heal np. Some of our vines will get the black knot from the frost, and you have to take the saw or something and get the black knot off, and then the question is whether you had better not put wax on the in order to make your vines look healthy.
Mr. McClnre-I have no experience in

that, but when you cut off a black knot it is not like cutting off a large limb leaving a square place, because the knot is on the side of the vine and, it will probably hark

over again.

Mr. Hatch-In regard to the black knot, what I do to eradicate it, and at the same time save the vine from the influence of the moisture and air that enters where the cut was made, we cut them below the ground and cut off the entire top, and make

onr vine head from there.

Mr. John H. Wheeler—I am not snfficiently well versed in this matter to give my experience, but my observation leads to high pruning and long pruning as appropriate, that is, appropriate to the varieties that I raise. It often is the case where frost is injurious, that by long pruning we encourage injurious, that by long pruning we encourage the terminal bad to extend, and the frost taking that, the next lot of buds may be taken, and finally we get a good crop of grapes from the first crop without throwing it into second cror

And with regard to the black knot, I think it is well understood that the late fall frosts, which it is our misfortune sometimes to saffer from, are the principal causes of the black knot. That is undoubtedly en-couraged by short or close pruning, where-as long pruning might give the vine a chance to protect the sap properly; but the reason is frost coming before the cane is reason is trost coming before the chair is properly matured, and that is impossible to prevent, and these remedies I think, which have been suggested, are apparently the best—that if the vine be a desirable variety it should be cut off below the ground, and the sucker allowed to come up, and if it be not a desirable variety to cut, if

Mr. Portal—My experience in pruning two-year-old vines is to leave the hrsneh nearest to the ground, because thereby you renew your stock and do away with the old wood. That is the simplest and short st way to get started a healthy vineyard. Some will lesve the old stock, but if you will ent that old stock in two you will find will cut that our stock in the year that it is a piece of wood that should be done swsy with. You ought not to raise a vincyard with. Toh ought not to raise a vineyant in shorter time then four years; it will take that long before you get roots enough to bring all the shoots you want and where went them.

Mr. McClure—After the second year, how many do you leave on that himb—do you leave all that grow on it from the ground np

Mr. Portal-You ent sll but one or two that is enough, and the least number the better, and the lower the ground the better. It is just this way: if you put too big a burden on a young child you break its back, but give it less to do and it will be better for it.

M. M. Estee's Address.

FELLOW-CITIZENS: In the name of the Napa Viticultural Association I welcome yon among ns. We have taken the liberty to call together many of the vine-growers and wine-makers of the State to consult upon questions of mutual interest. Grapegrowing and wine-making are comparatively new to many of us; we sdmit we have much to learn in this business, but we are to be congratulated in this, that we have very plittle to forget, for we have no old prejudices to remove, nothing to unlearn. We are now trying to start right; with that view we want the best experience of the best and wisest men among us.

We want to know the hest kinds of grapes

to plant, and in what localities to plant them; for instance, what kind of grapes will do best in Napa, and what kind of wine will the soil and climate of Naps best prowill the soil and climate of Naps best pro-duce; what kinds in Fresno, in Sauta Clara, in the Foot Hills, it Sonoma, in Los An-geles. We alter a will be some consideration of pro-duce as heavy wines in Napa as in some ther localities, but we can make very fine hight wines. Nor can we successfully pro-duce raisins here. We know that at Fr.son and Riverside they make excellent raisins and can make heavy wines. We know the Zinfaudel is a good wine grape with us, but we don't think it is the best obtainable, and we cannot well afford, in the infancy of this great industry, to plant any grapes but the best, because we have to prove to the world best, or cause we make to prove to the what that we can make not only good wine but the best wine, or we can never succeed. If on soil and climate are all right, then we alone will be at fault if we fail.

alone will be at faut it we ran.

At the commencement of grape culture in California we planted the vines we could most easily get, not knowing which were the hest. Now we look only for those vines that make the best wine, and among the best warms of the range of the country within our wrestly. the best grapes for wine within our practi-cal knowledge are the Grenache, the Mataro, the Malbec, the Black Burgundy, the Pinot, the Lenoir, the Charbono, the Riesling, the Golden Chasselas, the Carbenet, the Verdot or Vedelot, and the Zinfandel. It is quality more than quantity that should be sought for. We must in spire a generous competition and an ambiexcel, and we cannot tail. should be willing to learn from every source within onr reach or we will deserve to fail, For that reason meetings like this should be frequent.

In every department of France conven-tions are held frequently by the leading vine-growers and wine-makers. Journals are printed devoted entirely to these interests. The government gives these great industries its fostering care. The news-papers of the whole civilized world nots with marked particularity the prospect for a good or a short crop of grapes.

The questions of the quantity and quali-

ty of the vintage become a subject of news on change, and of great commercial interest in the public marts of London, Vienna, Berlin, St. Petersburg, New York and Paris, aud this is so because there is only a small part of the earth's surface where grapes prosper; a little corner of Spain, about ha's of France, a nook only in South-rn Ger-many, a single section of Italy and Switzer-land, and our own California, comprise

nearly all of the grape-growing portions of the world; and in many of the very finest grape and wine producing sections of the world, like the champagne district of France, a really good crop only occurs about every third or fourth year.

In the champagne district referred to the dangers which surround the grape are far greater than with us; the frost does damage in the spring, heavy showers in June, and hail in July and August, and during the vintage the frost again, and heavy rains also seriously damage the crop. I mention this in a very general way to show how delicate the grape is and what care and attention is required to successfully cultivate it. grape has no home on all the brosd earth it will successfully grow without man's watchful atteution.

WHAT ARE THE BEST VARIETIES OF GRAPES TO PLANT IN CALIFORNIA

I have already mentioned some of the varieties which, according to our experi-ence in the State, make most excellent wine. Much depends upou soil and climate, and upon an experience in which we are yot very deficient; this will he one of the subjects open for discussion to-day. may, however, be pardoued in saying that there are some varieties recognized every where as superior grapes, and he who plants them can make no mistake. Take the Carbernet Sauvignon, from the Haut Medoc, a French grape, and a most splendid wive-grape. "Though not a large hearer," says August Dupre, "this grape makes fine wine in France; at Madeira, in Spain, in Algeria, everywhere, you obtain excellent wine from it." I do not know personally that there is any of this grape in this State, but it is claimed we have some of them. Franc Pinot, from the Bourgogne, in France, is also a very fine white grape It is said there are some of these in this State, but they have not heen planted to any large extent. The Black Burgundy is another good grape, and it is being rapidly introduced here.

The Riesling is a good grape everywhere, and makes a distinctive wine everywhere though in some localities it makes a much better wine than in others, depending very greatly upon the character of the soil

Dupre claims that the best wines of the southwest districts of France, where the southwest districts of France, where the climate is very similar to ours, are made from the grape known as the Carhenet and the Carhenet Gris before mentioned. Other varieties are named by him, but these stand first in the list.

The principal vine grown in the cham-pagne district is the Black Burgundy or As the name indicates, it is a rape, and some of these vines are hlack grape, and some of these grown in this valley. From this grape, chiefly, the champagne of the world is made. It is not a very large hearer, but it is a fine, delicate grape, and makes good wine everywhere, and is a fair grower in al-most all situatious.

In the eastern, the central and western districts of France the grapes known there as the Epinette, the Fromcutis and the Pinot are mentioned as the hest varieties. There are many other kinds grown, but these are spoken of as among the choicest varieties, a very few of which are found in this State, and some of which might not prosper here, but so far as we have had experience any grape that thrives in Frauce will do well here.

With us the Ziufaudel is preeminent as a claret grape, but in a few years we may he planting other and hetter varieties. It is a grape quite unknown, at least hy that name, in other countries, unless it be the Black St. Peters, which many of our oldest grape-growers seem to believe.

THE OHANTITY OF GRAPES RAISED TO THE ACRE IN FRANCE COMPARED WITH THE AMOUNT RAISED IN CALIFORNIA.

To show that California is a marvelous grape-producing country, we need hut compare our grape crop with that of France.

In France they do not average to produce more than one and oue-half tous to the acre, notwithstanding the great care hestowed upon the vine. Here three and one-half to four tons to the acre is not ahove the average, and eight or ten to the acre is not at all unusual. But in this connection it must be noted that the very best variety

amount of grapes to what they do in

France. THE PRICE OF GRAPES IN FRANCE.

Good grapes in the principal vine districts of France sell, in our money, at from four cents to twelve cents a pound, and hearing vineyards sell for what would amount, in our money, to from \$800 to \$5,000 an acre; and each year the French vineyardist expends from \$15 to \$60 an acre in the cultipenus from \$10 to \$60 an acre in the culti-vation and care of his vines, although labor is only worth from one to two frances a day. Indeed, as to cultivation, we in California are mere novices. In France every pound of mannre that can he ob-tained is carried to the vinevards, and tained is carried to the vineyards, and hills is carried back and placed around the vines. No one not acquainted with the manner of cultivation in France, can understand or appreciate the extent of the labor expended on their vineyards. Why, in some localities they actually make straw matting and cover their vines to protect them from the frost and cold north winds. THE PRICE OF WINE IN FRANCE AND ITS ADUL-

TERATION. Raw wine at the close of the vintage sells at from twelve cents a gallon to \$2 50agallon. This is pure wine. From thirty-five cents to \$1 a gallon is the usual price for good wines at the close of the vintage in the leading wine producing districts in

But it must be remembered that a large portion of the wines now made in France are not pure. Indeed the very largest por-tion of the wines manufactured there are made from a mixture of grapes with other

One of the processes adopted by the French is to take the grapes and press them slightly before fermeutation and make a white wine of this; theu they add a necessary part of sugar-water with ing must and pulp and let it ferment, and in due time press again; This makes the French claret Americans makes the French claret Americans drink. And then they add more sugar-water to the pulp and ferment it again, and this makes the wine that the masses of the people of France drink. This is only one process: there are many others. Why, so universal is this process now adopted in France that a very leading wine-maker actually called together some of the hest chemists of France to observe the experiment, and he worked over the pulp of his grapes by adding sugarover the putp of his grapes by adding sugar, water five times, and in the language of a very distinguished writer, "thus obtained from a quantity of grapes—which according to the ordinary proceeding would have given him 500 hectolitres of wine—2,000 hectolitres, the quality of which gave general satisfaction." By general satisfaction I satisfaction." By general satisfaction I must presume that the anthor meant general satisfaction to the American such who prefers French fermented sweetened-water, with poisonous substances put in to add color and taste, than the pure juice of the grape if from California.

So universal are the many methods of

adulteration of wines in France now pursued, that we read of lectures delivered in the very centre of the great wine-producing districts of France, "on the French art of making from a quantity of grapes four times the quantity of wine which the grapes would yield by the ordinary method." I do not argue hy this that no pure wine is now made in France, for there are many of leading wine-growers who make nothing but pure wine, and who denounce every-where the almost universal system now adopted there in the manufacture of im-pure wine. But there is not power enough in the French Government to stop this; how then can the competing wine-makers do so? I am prepared to say that the French claret of commerce is largely manufisctured from substances other than grapes; indeed this is admitted everywhere America. No man who huys a 60.gallon cask of French wine for \$60 after shipment here, and a payment of 40 cents a gallon duty, can expect to get a pure article. In a few years French claret wines, if sold at all in America, must be sold under California lahels to give them character; that is, if the time ever comes when it is fashionable to drink pure American wine.

REMEDY AGAINST ADULTERATION.

The most stringent laws should be passed of French vines are not large hearers. But on the subject, and these laws should be those leading French vines, some of which enforced. But the surest remedy is that we have, bear more than double the suggested by Guyot, Dupre and others,

namely: Make wines distinctive by giving them the name of the grape from which they are made. From the Ricsling grape make a Riesling wine, and call it by that name. The Pineaux or Black Burgundy makes a fine vine—name the wine after the grape. The Carbenet grape is known among the best viticulturists of the world —call it Carbenet wine. So with the Zin-fandel, we have already commenced right. We would say Zinfandel wine from Napa, or Sonoma, or from Santa Clara, and then these localities produce a hetter Zinfandel wine than some other parts of the State, they will have the henefit of it.

THE SOILS FOR GRAPES

There are no soils so poor aud none so rich in the grape zone of the world where the grape vine will not grow, and there are comparatively few places even in the grape zone where the grape grows successfully.

The question of soil then becomes au im-

portant factor, and in a new country like ours we cannot be too careful in the selection of the proper situations.

In the famous Haut Medoc district department of the Gironde, France, the soil is generally gravel, covering a subsoil which is sometimes clay and sometimes a sandy, rock-like material, all of which is ious to water.

In the Languedoc district, which consists of over 600,000 acres, and where viticulture flourished at the time of the the soil is chalky on the slopes, chalky and clayey on the plains, and mixed with more ss gravel, especially on the high plateanx.

The soil of the Burgundy district is loose nalk mixed with clay. The soil of the chalk mixed with clay. The soil of the famous champagne district is chalk, silica and clay, with more or less pehhles. In France for vineyards they general'y

seek a southern aspect. Yet in the cham-pagne district many of the best vineyards face to the north, and everywhere in Franc the very hest vineyards are found on roll-ing lands, and of course face in every direc-

In this State, where the climate is dry and warm for much of the year, I canno think the situation makes any material dif-ference; the character of the soil, however,

all important.

A deep, gravelly soil, more or less volcame in its character, is the hest soil we have thus found for grapes. This soil will not produce as many grapes as alluvial lands, but the grapes are very much better for wine.

PROTECTION OF THE GRAPE AGAINST FROST.

All European writers on the subject show that only protection from frost is secured hy shutting out the sky overhead and preventing radiation towards it. The frost will not seriously affect the young shoots if you can keep drops of water radiating from the earth from heing deposited on them. If you can stop the vines and the surface of the ground from losing heat by reason of the cold air ahove, you are all right. A fog will do this, smoke will do it, hut you must commence smoking before the vines freeze, you then stop the rapid radiation of from the ground—and moisture and heat moisture and near from the grounds the vines retain all the heat they possess, which is almost sufficient to repel a frost, and your vines are uninjured. There is no doubt that smoking is a successful remedy against frost, if thoroughly carried out. The hest vineyards of the world, except possibly the Johannisberg vineyard, are more or less subject to frosts.

THE OUESTION OF TRANSPORTATION.

We cannot hope to succeed as wine producers unless we have the world for a mar-ket. To do this we must have equal and just freights. There should be no discrimination either in favor or against any single individual or any number of individuals; hecause, if the powerful corporations of the country, engaged as common carriers, can select a favored few from among our people, and either in consideration of past political services or for any other reason, give them hetter terms than are accorded to other shippers, then the transportation companie alone have the power to cripple and finally destroy this great hut struggling industry. The Pacific Mail Steamship Company at

present transports most of the California wines shipped to New York.

For some years a few wine merchants of San Francisco have heen given special rates for the shipment of wine, so that they

could ship their wine to New York for from 3½ to 5 cents a gallon cheaper than any other merchants or producers. Feeling that this was a most harsh, cruel, unjust and illegal discriminatiou, many of the leading wine-merchants and wine-makers of the State sent to the Pacific Mail Steamship Company the following:

the Pacific Mail Steamship Company, San Francisco, Cal:

the Pacific Mail Steamahip Company, San Francisco, Cat:

Cate:

C

That company wholly disregarded this remonstrance, and renewed the contract previously existing hetween the parties. Unless this discrimination can he stopped then the grape-growers and wine-makers and wine-merchants of California will be completely under the control of the transportation companies, and whatever profit there will be in the business the transportation companies will make, and whatever loss will be suffered the producers will The law is with us; our own statute forhids discrimination by common carriers, our constitution prohibits it, the decisions of the Supreme Courts of the various States are against it, and the Supreme Court of the United States has decided in our favor.

On the one side we have right, and justice, the majesty of the law, to whose mandates all must bow, the combined strength of the producers of the country. Ou the other side the powerful corporations who, heedless of every lesson of the past and re gardless of every right which the people possess, have made a law unto themselves which they enforce at their will, and though they are creatures of the law, and owe their existence to the law, they trample upon the very power that gave them heing, and disregard principles of justice as old as written laws and as universal civilization.

Stens for Future Action

The President-I wish to offer a resolution, which I will have the Secretary read. The object of it is, more particularly, that there he a permanent organization of the vinc-growers and wine-makers of the State, and for that purpose a committee of twelve he appointed, who shall report at a subsequent convention, to be held some time during the summer, at such a time as this convention might agree upon, at another point, hecause of course Napa would not want to monopolize the place of holding the convention, but it will he held at a point to be

agreed upon hereafter.

The Secretary read the following resolutions, which were unanimously adopted:

The Secretary read the following resolitions, which were unanimously adopted:

Whenkas, for over two years the Pacific Mail Steamish Company has made and enforced a contract with acres which gives a considerable of the Pacific Mail Steamish Company has made and enforced a contract of vine, both as to time of shipment and price of reight, and

Whereas, most of the wine producers and many of the wine merchants of the State, realizing that it was considered by the producers and many of the wine merchants of the State, realizing that it was Euroyean marks unless they could have equal facilities for the shipment of their wine, did on the 25th day of January, 1885, and to the Pacific Mail Steamship Company the following communication:

address in another part of this report.]

And whereas, the said company, as we are informed, wholly disregarded the prayers of the signers of said petition and reneved the contract previously existing pands. Therefore be if.

Resolved, That a committee of twelve be selected, representing the wine and grape interests of the State, which is the said of the parties herein chanted and whenmaker union throughout the State, 2nd. To prepare a memorial to be addressed to the chanted and whenmaker union throughout the State, 2nd. To prepare a memorial to be addressed to the Chantel States, atting forth the grievance complained.

3d. To find out as to the legal rights of shippers in deal right of the parties of the found as to the legal rights of shippers in deal right of the parties of the found as to the legal rights of shippers in the contract of the parties of the found as to the legal rights of shippers in the contract of the parties of the found as to the legal rights of shippers in the parties of the found as to the legal rights of shippers in the parties of the found as to the legal rights of shippers in the parties of the contract of the parties of the p

this Convention to be held at San Jose, on the-

On motion of Mr. Portal, a committee of four, consisting of the President and three members to be appointed by him, was appointed to select the committee of twelve mentioned in the resolutions. Whereupon, the President nominated Messrs. Portal, Krug and De Turk, to serve

with the Chair as an appointing committee The President-The next question in or-

der is insects that are considered injurious or beneficial to vines. I never found any of the last kind on my place. [Laughter]. That is a very important subject, and 1 call upon Mr. Boggs as the executive officer of the State Horticultural Commission. Mr. Wm. Boggs-I am much obliged to

you for the compliment you have paid me in wanting me to address you on such an important subject as entomology. While I do not profess to he the chief entomologist on this coast. I have had some little experience in the past time in horticulture and viticulture, and it has afforded me a great deal of pleasure to listen to eminent culturists and horticulturists here to-day, many of whom I know and am most inti-mstely acquainted with, and among them my friend Krug, who, in earlier times, was pupil of mine in viticulture, that is in preparing cuttings to plant. I have now become a pupil of his in making wine. But the position which I have been promoted to by the State Board of Horticulture, a re oent organization in Sacrameuto, is one of executive character and not so much as a knowledge of entomology. While it is important that we onghi sil to be possessed of a knowledge of entomology, yet our early schools did not teach that branch of industry. The subject of entomology proper helonga to our scientific men in our colleges and schools of learning, where they have works which we can all get st. It is not so much the knowledge of entomology that we require, as the knowledge of how to get rid of these insect pests. That is the question now and that is the identical question in which this bill, that has recently passed the Legislature, requires the executive officer to perform his duties in an executive manner in seeing that the law is carried out, which, however, is a very defective hill, so prononneed by men experienced in horti-culture and viticulture. The bill was re-ferred, after its first introduction, to the Committee on Judiciary, and the Commit-tee on Judiciary not having a horticultural or viticultural experience altered the bill, and it is scarcely recognized by the original anthor. Now, this bill provides that the executive officer or inspector shall go about the different fruit districts and appoint local inspectors, whose duty is to see that the law is carried out, and not the duty of an entomologist to go around and lecture, as, if you will examine the bill, you will find

Now as to the manner of getting rid of Now as to the manner of getting rid of these insects, sill the various anthors on that subject differ. We have various ingredients proposed for the destruction of the fruit pest, moths, worms and all these enemies to our fruit which now prevsil, snd among them is a very enterprising gen-tlemen from Stockton, who has samples of it here, and who is well versed on the sub-ject of entomology and the means of de-stroying the insects. He has been experimenting for fourteen years. He has a cap-tal of some thirty or forty thousand dollars invested in a plantation of a plant com-monly known as the Buhach plant, He employs from fifty to a hundred men, and have in experimenting recently sno cceded to their satisfaction and to the aat isfaction of many horticulturists and fruitgrowers throughout the State. It is to such men as that that we have to refer to for knowledge and experience in getting hold of the material and the means which are efficacious in destroying the insects prevailing. It is not so much how an in-sect is formed or created, it is enough for us to know that they are amongst the fruit and doing a great deal of injury depositing their pups and larve and propagating their species in every man-ner and form, and new varieties per-hbps, or different varieties of the same kind. I am told by my predecessor in office that it is a different kind of insect that is detrimental to the fruit-growers' interest, which

more interested in the subject of viticulture than I have in horticulture. They are kindred associations, but now the law recently passed has separated the viticulture from e horticulture in the appropriation disbursement of the funds appropriated hy the State. These different insects which are originating in different parts of the country require different trestment, and may require a different remedy, and like the may require a different remedy, and she appeared to find a different remedies to the character of soils, you have got to sdapt the remedies to the character got to start in remember to the character of the insect. It requires learned men, of course, to study out and experiment on these different subjects, and while I do not profess to be a thorough entomologist in a common sense, natural laws teach me that the best remedy is the best thing to employ to get rid of them, and it is for you, who sre engaged practically, to experiment with them. Our friend has come all the way from Stockton, and he has s lot of material which he proposes to introduce on this oc-csion. He has expended some thirty or forty thousand dollars, and he has kindly come over here with a sample of the article which he proposes to distribute among you, and he asks you to try it. He does not ssk you to buy it, hut to try it, and if you find it efficacious we ask you to report to the committee on horticulture, and the report will be made and distributed, and that the duty which, as the executive officer, I

Mr. Portsl snggested that as several of the members who had been sppointed on the committees lived outside of the county it would be well to hear their reports on the wines exhibited at the present time.

The President-If the chairmen of the committees are ready to report 1 sngg_bst that we hear them. It is understood that they are to make a written report at a later date, but a verhal report will he sufficient to-day. Have the committees agreed upon port?

Krug-The Committee on Clarets Mr. sampled all the wines that were given to us. We acknowledge that we cannot do justice to the matter in such a short time tested ahout twenty or twenty-five samples of wines, from seven years old to half a year old, from different localities, with different names, the grapes coming from different counties, and the main point that I have to say is that we were all surprised at the excellent quality of the clarets that were given to na in those samples. We were perfectly surprised, and there were men among us who know what claret is, and they all agreed that the sam ples were splendid, first in color. We have not seen a single sample that was had in color. As to tanmin, they were mostly good, color. As to tannin, they were inversigned some excellent. The acids were in right proportion to the tannin and the other ingredients needed. The flavor was generally excellent. We are proud, really, to state here in this connection that the progress made in clarets in the last few years, and particularly in the last year, gives us the right to hope the best for our viticulture in the future. The names of the exhibitors will be given by our secretary. The of the wines are the Zinfandel, the The names nan, the Malvoisie, the Cshernet, the Plnssard, and others, comprising those varieties which give a noble wine. We request that you allow us in the future to prepare our written report. It will be done just as soon as we are able to get together again; but the

business is very encouraging.

The Secretary of the committee on Clarets submitted the following written report:
M. M. Estee, President Napa Viticultureral

Convention.

The few hours into which the proceed-ings of the Convention were crammed, together with the necessary choice of an nnreasonable period for the operation of tasting (immediately after lunch) did not allow your committee on red wines to make such a scrupulous and thorough comparison as the subject required.

We therefore, on presenting our report, beg to have these unfavorable circum-stances taken into consideration.

At the same time we have to express the satisfaction our examinations gave in seeing the marked improvement in the gen eral tone of our staple varieties; not one sample of wine objectionable in any sense is a very important branch of industry in came into our hands, but on the contrary day, and have this State, but it is not quite so much as the most agreeable surprises were experithe viticulture. I have originally been enced in tasting a number of new intro-intentions or the future,

ductions of wines which give the highest hopes for future grand results in our vine-

J. W. Simouton, presented by G. Husmann, Naps—Zinfandel, 1881, very good; do, 1882, good.

do, 1882, good.
Uncle Sam Wine Cellar, Napa—Zinfan-Uncle Sam Wine Cellar, Napa—Zinfan-del, 1878, good; do, 1881, very good; do, 1881, very good; do, 1882, very good; dlaret, 1881, good. Henry Hagen, Napa—Zinfandel, 1881, very good and fine.

1. DeTurk, Santa Rosa—Zinfandel, 1879, very good, heavy; do, 1882, good, full bodied.

A. Grossman, Nspa-Zinfandel, 1880,

A. Grossman, Aspa—Zintanaei, 1999, very good, delicate.
— W. W. Lyman, St. Helena—Zinfandel, 1881, excellent; do, 1882, very good.

James Shsw, Gleu Ellen—Zinfandel,

1882, excellent.

J. Gallegos, Mission San Jose—Zinfan-

del, 1881, good. J. B. J. Portal, San Jose-Ploussard and Burgundy, 1878, rich, a good adspts-

J. H. Drummond, Glen Ellen—Claret, 1882, good; Zinfandel, 1880, very good; Cab-ernet, 1882, excellent; Oeil de Perdriz, 1882, ernet, 1882, excellent; Oellus 1 (1882, excellent; Petite Syrrsh (Hermitage), 1882, excellent; Petite Syrrsh (Hermitage), excellent; Petite excellent; Burgundy, 1882, good. These last two giving great promise for a glorious future of California Reds.

future of California Reds.

G. Niebamm, Inglenook, Rntherford—
Zinfandel, 1881, good; Grensche, 1882, excellent; Carignan, 1882, excellent; Black
Burgundy (Petite Pinot), 1882, excellent,
Upright Burgundy (Mataro), 1882, good.
Of the Grenache, Carignan and Black Burgundy the same may be said as of Drum-mond's new varieties.

Ed. Heymann, St. Helena-Zinfandel, 1882, very good.

J. Schram, St. Helena-Zinfandel, 1881, very good; Burgundy, 1881, sample over-looked.

Charles Krug, St. Helena-Zinfandel and Black Burgundy (Petite Pinot), 1880, excellent; Zinfandel, 1881, good; Zinfandel, 1882, excellent; Zinfandel, 1882, very good; Malvoisie, 1882, good. Migliavacca, Napa—Zinfaudel, 1882, very

H. W. Crabb, Oskville-Teinturier, 1882 color excellent; Gaymay, 1882, very good; Charbono, 1882, good; Ocil de Perdriz, 1882, excellent; Black Burgundy (Petite Pinot), 1882, excellent; Malhec, 1882, excellent, very commendable for propagation; Lenoir, 1882, very good, excels in color and tannin; Australian Claret, no age given, very good; Anstralian Hermitsge, no age given, remarkably good wine

President-1f there is no objection that will be the order, that the written re-ports shall be made at a subsequent meeting of the convention.

The next committee is the committee on White Wines, of which Prof. Husmann is the chairman. They have not yet prepared their report.
Mr. Wetmore—The committee on Sweet

Winea can report to-day in full—their duty is short and sweet. The number of exhibitors were small, and we were able to examine them all, and report as we went slong. Your committee on Sherry and Port slong. Your committee on Sherry and Por wines were required to examine also the samples of sweet wines not so classed. We found the samples exhibited to be of good quality generally, and that there were which were deserving of special mention, namely, Sherry exhibited by Joseph Mathew, and Tokay, exhibited by Chas.

Krug.

We examined carefully sll the samples exhibited, and found the following deserving reports as follows:

Sherry, by Joseph Mathew, very good.

Malaga, so called, not resembling Mslaga, but a very good sweet wine, hy Henry

Muscatel, very good, by Charles Krug.
Tokay, extrs fine, with good character,
by Charles Krug.

Angelica, very good, by the Uncle Sam Wine Cellar. There were other samples of sweet wives

There were other samples of sweet with the committee did not consider worthy of mention.

Charles A. Weymore, Chairman.
F. Pohnnorff,
N. Droouer,
G. N. Miles.

M. DEGOUEY, G. N. MILES.
Mr. Portal—The committee on Brandy
have s very small number of samples today, and have agreed in their decision. I
have not prepared a written report, but will

We first go according to age, and test the quality, and we give our verdict as to age and quality, and find that the brandy of Naglee, of 1870, is a very fine article, and we give that brandy the first mention.

We tested another sample of Andnrsn's three years old. That hrandy deserves a special mark from this committee. It is a well-matured, distilled and prepared brandy, and although compared to and although compared to the Nagloe hrandy, is inferior in point of sge, yet ac-cording to the impression of the com-mittee it will, when equal in age and condition, he as good as the Naglee hrandy, but as the age is not there, we have in our port to give the second mention to the Anduran as a fine class brandy of that age, the best of that age that the committee have ever tested, well prepared, full in hody and fisvor, a first-class distilled hrandy.

We had another brandy exhibited by Mr. S. Migliavacca, of 1882. That brandy was made of pomace after second fermentation. It is a remarkable article of that production. Hardly a man, unless his attention was called to it specially, would he able to detect the defect of the pomace tsste in it, and would hardly believe that it was pomace brandy. It is an excellent quality of pomace brandy. We will reduce our report to writing hereafter.

The President-The question may as well be decided now when our next meeting will be and where it will be. We all agree that be and where it will be. We all agree that there should be stated meetings, in which the best thought and the wisest experience in this new industry should be called together, and the question is first as to the place we will

Mr. Wetmore-It has long been my desire to inangurate a system of meetings to be called by the local clubs in the different parts of the Stste, and ont of those even-tually create local societies, with repre-sentation in a State society, which will eventually take the place of our State Viti-cultural Commission, hecanse 1 expect the time will come when our Viticultural Commission will descend in politics, and then the wive-growers must look out these things themselves. At present we do not assume that there are any politics in it, but 1 think it is very important that in every section of the State there should be local section of the State there should be food viticultural societies, with d'elegates from those societies to a State society, which shall act for the whole State. This Con-vention, 1 understand, was called by the Napa Society. I presume that the St. Heleus Society will call a similar Couven-tion during the year and perhaus the Sante tion during the year, and perhaps the Santa Clara Society, secording to their convenience; but I think we are not called to gether for the purpose of deciding upon s plan of State action.

After some discussion of the question, in which Messrs. Portal, Krug, Hill, Jordon and DeTurk were heard, the motion of Mr. Wetmore was carried that this convention invite the viticultural clubs of the different sections of the State to call similar conven

Mr. Coruwall'suggested that in the resolutions passed by this convention the re-port of the committee of twelve was to be presented to an adjourned meeting of this convention to be held at some future time and place, and that it was necessary for the purpose of filling those blanks to decide now upon the time and place to which this

onvention should be adjourned.

Mr. Portal, on behalf of the San Jose
Club, extended a cordial invitation to the convention to meet at San Jose at a time hereafter to be fixed, at which time and place the report of the committee of twelve will be received and acted upon

The motion was carried unanimously. Mr. Milco made a few remarks in relation

Mr. Allico made a few remarks in relation to the pyreturem plant, an insecticide which he is introducing, and distributed samples and circuit re amongst the members, and stated that Mr. Wetmore was now en-gaged in raising the plant from the aced, and that full particulars with respect to it can be obtained from Mr. Wetmore at San Francisco, or from himself at Stockton

A motion to adjourn was made, and after passing a resolution thanking the Napa Society for their generous hospitality, the convention adjourned to meet at San Jose at a date to be hereafter fixed.

NAMES OF SOME OF THOSE PRESENT From St. Helena—Charles Krug, J H McCord, A-Scharz, F Pohndorff, N DeGuy, Chas Momminger, H and J Schram, E Hsyman, John Yale, E Galewsky, E W Woodward, Cal Griffiths, Henry Rahn, Wm H Jordan, W H Gibbs, Seneca Ewer, Chas A Gardner of the Star, W Dugan of the Times, Wm Scheffler, D A Scrimeeur.

the Star, it Massacraft Market H H Harris, C P From Rutherford—H W Meintyre, H H Harris, C P Adamson, F E Lockwood, D Laungmer, J M Mayfield, W Krekeler. Atkinson, W Krekeler. om Yountville-T B Hooper, W H Gibbs, Simon

AB Action of Welvischer.

From You tille—T B Hooper, W H Gibbs, Simon Sax.

From You tille—T B Hooper, W H Gibbs, Simon Sax.

From You tille—T B Hooper, W H Gibbs, Simon Sax.

From Napa-Wn C Wallace, H C Parker, H Hagan, H Hatt, — Folndorff, C E S Gridley, David Smith, H Hatt, — Folndorff, C E S Gridley, David Smith, H Hatt, — Folndorff, C E S Gridley, David Smith, H Bichney, M L Google, I willing Keeter, George Level, W H Google, W H Hatt, W H Google, W H Hatt, W H L Goldend, J B Gordend, S Gritman, G W Hatter, J M H Wilcox, D A Scringeur, W H Andrews, Thoe Earl, J H Wilcox, D A Scringeur, G Torden, G M Francier, J Mighlavacca, M C Adx, M Jensen, E Callen, Ralph E Wilson, A E Brack, Benj Shurtleff, J D Boggs, A Weltl, Lee James, Level Sindreff, J M Hatter, J M Ha

Will the Phylloxers Spread?

Isaac DeTurk says there are two ways by which phylloxera, the grapevine pest, is transplanted from one section of the country to the other. One is by the wind when the insect is in its winged form, and the other is by transplanting rooted vinea from an infected district. So far as he knows there are no phylloxera this side of Glenn Ellen in the Guilicos Valley, and there is no probability that it will reach further north by the former way, as the prevailing winds from this section and north of us are from the northwest. He further said that the peculiar topography round about Glenn Elleu had an effect upon the winds coming Elleu had an effect upon the winds coming from the south, and that when they struck Sonona mountain they would whirl about and form an eddy, and deposit the insect in that section. He thought that those who were planting young vineyards, or who contemplate going into the business morth of us, should be careful not to put out rooted vines from intected districts; and that if the inacet very obtains a footbold in Cloverdale in any section lying in the trace of the varieties. tion lying in the track of the northwest winds, it would, in the course of time, overrun every valley in Sonoma county. Mr. DeTurk is a practical, painstaking and observing man. He made the subject of phylloxera a study for many years, and his ideas regarding the probabilities of its spread in this county are uccessarily deduced from well-established premises. He suggests a very effective remedy, and to our notion the only one that can possibly prove successful: The insects move in colonies, and when they first attack a viueyard, are observed in spots here and there, and the remedy is to pull out all the vines thus affected, and a few others near by, and pile them over the place or hole from whence the affected vines are taken, and having added kindling and other combustible material, set fire to them, thus heating the ground and killing the insect and destroying the larvæ, if per chance there happens to be any under the hark.—Santa Rosa Republican.

C. Anduran & Co., Napa, had shipped 23,000 gallons of wine this month up to Thursday last. G. Migliavacca has a very large amount on hand, having, besidea his own large product, that of several smaller cellars.—St. Helena Star, April 24.

DISTRICT RIVALRIES.

We have received the following communication in reply to Mr. DeTurk's remarks on

EDITOR S. F. MERCHANT: According to the St. Helena Times and San Francisco MERCHANT, Mr. I. DeTurk has said some not very kind words in regard to Fresno wines, and wines from other southern countiea. He is quoted with saying that our county is "analogous to those parts of France which manufacture winea for the This assertion is certainly most astonishing to all of us, especially as it is so much at variance with the opinion of prominent wine experts. I am unable to see why the success of Fresno as a wide-making county, not only in regard to quan-ity but also quality, should create such an ill-will and call forth such unkind com-ments as those from Mr. DeTurk and other Sonoma and Napa wine men. Certainly our success can in no way detract from theirs. Any unprejudiced man, reading Mr. DeTurk's article, may well ask him-self why Mr. DeTurk should wish to use expressions and have them published when they are not warranted by any facts. It would be the same bigoted way to say that no other wines are fit for the refined man's table than for instance those of Rhein and Burgundy, but that all other wines of Europe would only be fit for the peasantry We must remember that as much Span ish, Portuguese, Hungarian and other south ern wines is drank as northern wines, and it would certainly be unjust to regard all the drinkers of the former wines as only peasantry—we presume Mr. DeTurk means only peasantry, in taste. How really uncalled for have been Mr. DeTurk's remarks I will endeavor to show, by quoting the opinions of a few experts, whose statements will be taken by almost any one at least "at par" with those of Mr. DeTurk:

least "at par" with those of Mr. Delurk: Dr. J. J. Bleasdale, well acquainted with Fresno wines, regarded some light and very dry white wine, made from the Gray Duchez, as being, at two years of age, equal to the famous Bucellas of Portugal, and in regard to some light unmixed Feher-zagos, he thought it some fine Manzanilla wine, which would honor even Spain. Again, W. B. West, whose experience in Spain is considerable, regarded some white, dry Maderia-like wine, made in Fresno of Malvoise grapes as equal to any he had tasted. And now comes Mr. Eugene Morel, and declares, after he has carefully tasted our wines here, that he sees reason why Fresno should not produc adry wine fully equal in value to that of Sonoma and Napa, and, moreover, is so satisfied with our wine prospects that he has decided to settle here. We, here in Fresno, have been so frequently misjudged, rebuked and run down that it would be ensable if our patience would soon be at an end. Still we will try to keep it up a little longer, and we now humbly ask: when shall longer, and we now humbly ask: when shall we be criticised with impartiality and without prejudice? Yours respectfully,

Gustav Eisen.

A WINE EXPERT'S ANSWER, A well known and professional wine expert

who has, we believe, been in the Fresuo country, and has, we know, bad several opportnnities of tasting selected samples of Fresno wine, and has the reputation of heing unswervingly impartial in expressing his judgment, was in our office when Mr

Eisen's letter arrived, and the editor being absent, kindly consented to write some remarks to accompany it. This expert says: I see no reason for any umbrage being taken at the remarks of Mr. DeTurk, who

has spoken in general terms and shares the opinion held by most wine-men, that the aggregate of heat in the San Joaquin Valley favors a really abundant crop of grapea from a soil that has all the conditions for producing quantity, viz: a warm moist subsoil, but who doubt that the soil contains the mineral elementa which favor high class qualities of the juice of the berries, and that the climatic requirements exist there for such a result. The few inpared with even the lowest Spanish sherries ranks poorly; in fact, it has no analogy with anything from the Jerez growths; and as to Manzanilla, would to God we could think of having a grape the juice of which made us recall, even in the least, its generous flavor, and the acids, and the ethers of the Feherzages.

With due respect to Mr. West's impressions received from the Fresno Madeira, we should say compare it without going to Portugal, and without even using the acidimetre; smell the one and the other, and you need not taste it to form your opinion. It is not every one who can pass correct judgment on the quality and value of wines. All depends upon the standard, the ideal of perfection, which influences the appreciatious of a wine connoisseur. If you judge wines from your habitual use, or only according to the pleasure your own biased palate receives, you do not come up to what the interested dealer, who has to please the public palate, requires; and as to value, commercial value let people judge of that whose sole occupa-tion is handling wines and dealing in them in markets where refined tongues and delicate smelling organs guide the tests. Morel, seeing the Fresno district in this cool April weather will, like many, helieve in splendid possibilities. But let him see the the difficulties as the summer rolls on; shove all, let him and let us wait a few years until we can see results from the fine varie ties of vines said to be set out there. In fact, let us see qualities when they are produced, and then it will be time enough produced, and then it will be time enough to reform the judgments and convert those who doubt. I do not think that anything disparaging has been said of Fresuo, and I do not believe in anungentle-manly feeling against either Mr. DeTurk or the growers of the districts which have so far proved to be best adapted to produce quality in light wines from good grape va-rietics. But I have read and heard many an exaggeration from the Fresno district, where the press seems to be extremely sus-ceptible. The press should rather see advice than an attack in any expression of doubt, which caunot yet be reformed by proof that the people of refined palate in the Fresno district do not any longer get their supply of wine from other parts. The press of Fresno should advocate and en-courage perfection in planting, in getting the best varieties of vines and rethe best varieties of vines, and working the viueyards, and in making and handling wiuea in the most intelligent way. Winegrowers should listen to such advice, and then, when results are reached, their produce will speak for itself. Really good, but certainly not light, and much less fine wine, was made in Fresno last year from Zinfan-del grapes, timely gathered and well fer-Let ende avora to reach grand re sults continue, and then surely Mr. DeTurk will be the first to recognize that wine fit for gentlemen can be grown in Fresno.

The wine interests of this State heing as yet comparatively small, require mutual good will and unity in action among grapegrowers, wine-makers and wine-dealers for many important purposes, and their collected strength should not he wasted iu petty jealousies and mean motives. Generous rivalry, honest emulation will produce results that could hardly be obtained without these stimulants to seek improvement We are sure from our knowledge of Mr DeTurk that he had no intention of woulding the feelings of the Fresno wine-men, and in what he said he only expressed an opinion very generally held by the older dry wine-makers. Between Fresno and the Sonoma-Napa country there need be no rivalry. Our own opinion-subject as all our opiniona are to review and modification under the teachings of enlarged experience—is much like that of Mr. DeTurk. Fresno will not he able to excel or equal the latter district in light dry wines of the noblest quality, but in other wines of equal desirability, equally noble in their class, and of equal commercial value, Fresno may, in little to prove that these requirements do a few years, excel Sonoma and Napa. exist. A Febrezagos from Fresno com-

being so various, cannot reproduce in equal perfection every kind of wine that any other locality in California producea. We have much to learn yet, but in time we will find by experiment, through mortifying failures and gratifying successes, which ia our Burgundy, which is our Bordeaux, which is our Rhine, which is our Portuguese, and which is our Spanish district. In the meantime let us keep our tempers, and not reaent every well-meant word of criticism or avowal of diverse opinion as an ungenerous reflection or a selfish or a prejudiced judg-

California Vinevards.

The following are some of our leading Wine Producers and Brandy Distillers, with Post Office Address.

WEINBERGER JOHN C., St. Helena, Napa County, Cal. All Dry Wines produced from Foreign Grapes. Sweet Wines and Brandlea from Grapes. Foreign and Mission Grapes.

RUG CHARLES,
Krug Station, St. Heleas, Napa Co., Cal.
All Dry Wines produced from Foreign
Grapes. Sweet Wines and Brandiea from
Foreign and Mission Grapes.

Wines.

ARPAD HARASZTHY & CO.

530 Washington Street,

San Francisco

Wine Crowers and Dealers.

-PROPRIETORS OF THE-

Orleans Hill Vineyard Property.

Consisting of 650 Acrea.

140 ACRES OF REISLING AND ZIN-FANDEL VINES IN FULL BEARING

GRAPE CUTTINGS FOR SALE.

--- APPLY AT-

530 WASHINGTON STREET, S. F.

Wine Making Machinery.

J. L. HEALD'S

Agricultural Works. Crockett, Contra Costa County, Cal.

Postoffice address, for the present, Vallejo.

Wine Presses, Grape Crushers, Stem-mers, Elevators, and Wine Pumps, are our Specialties.

Portable and Stationary Engines, Pumps, Boilers of all Patterns Machine Work for all purposes. Consolidation of the Consolidation of th

LANDSBERGER & CURTIS.

123 CALIFORNIA ST., S. F. GENERA BROKERS AND COMMISSION

MERCHANTS, For the sale and purchase on commission of all kinds of merchandiae, and

especially of California Wines and Brandles