



NAPA CONVENTION.

Wine - Growers' Deliberations.

TALKING AND TASTING.

(Phonetically Reported specially for the MERCHANT, by SARCA GOSWICK.)

The Napa Viticultural Club, 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 beneficial 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 spite of the severity of the storm which overtook the Central Pacific regions on Wednesday night and Thursday morning, the convention 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 in 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 any could desire of spend.

Opening the Convention.

Mr. M. Estee of Napa, on calling the convention to order, announced that it had been 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. In this regard, Captain McIntyre of Ruthford, 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 grubbed out, and the stones and all obstructions to cultivation removed; then it should be plowed quite deeply and well pulverized. I am not satisfied yet as to the advantage or disadvantage of subsoiling.

Mr. Krug—The soil in the vicinity where I live is a free loam, and it is our custom to plow deep and subsoil. 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 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 impervious clay, near the surface of the ground. The strength of the vine is in proportion to the cubic quantity of soil and subsoil accessible to the roots. Preference should always 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. Vines grow best in dry countries, not in wet 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 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 argued that the necessity of community soil, which I have already mentioned, is the land, and said that there was no business which succeeds so well by association as viticulture. It is worth one hundred dollars per acre to have a vineyard near such experienced men as Mr. Krug. Isolation 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 land. 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 in the best vineyards grapes are grown on a northern exposure. 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 sunburn the fruit. The situation is out of the influence of the west wind. I am in favor of subsoiling.

Mr. Schramm—When I spoke of a southeastern 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 northwest.

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

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

Mr. Ewer—My place is old land. I did not have any plowing in it of 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 well off. Dr. Pond speaks of, and the hard-pan has not been broken, I would have used a spade. I would not be afraid of under-drainings, but I would cut down through the hard-pan. I succeeded in my vineyard

by plowing it twelve inches deep; plowing 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 be 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 seen vines where I plowed twelve inches deep without subsoiling. If I plowed only six inches deep in a gravelly soil I would use the dibble, but I would use the spade in hill land. Where there are stones you must use a spade, but in friable, gravelly soil, I would use the dibble. The spade is equally good in loose sandy 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 viticulturists from all parts of the remote 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 instruction as to what variety of grapes to plant, but, as we are not here to discuss 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 before we begin to select, I would like to be asked to ask Mr. Wetmore, because of his official position, and because of his experience, to start off by telling us what he knows on that subject.

Mr. Wetmore—I would first say on this subject that there is danger of too much generalizing. It is a great subject, and the question naturally resolves itself into distinct branches. When a man asks for advice on what variety of vine to plant we must first know what his ambition is—whether he wants to make a fine wine, or a cheap wine, or a great quantity of wine, given amount of expense; whether he believes that a large quantity of common wine will pay better than a small quantity of choice wine, and then the answer will depend very much on his climate. Here in Napa county, of course, when we take in the whole State, we are speaking generally, but there are large sections of the State that would be asking for information with respect to table-grapes and raisin-grapes, so that this is a very wide question. Now for this section, I think we ought to devote our attention to the thing that we best know for making fine dry wines rather than to try to give advice as to what they should plant in Fresno. By and by they will have a meeting there, and will discuss the question perhaps from their standpoint, but understanding that we are intending to have a meeting in planting wine-grapes in that district adapted to dry wines, we 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 wine-grower should consider and not forget, and that is, that we are trying to enter into an industry, the object of which is practically to change the habits of the whole nation, or a large part of it. We are preparing to make more wine than our people now drink, and we are intending to have more wine than they are not asked for, and the question is how shall we get the people to use our products? That is the question that will govern us in the selection of wines. In an old wine-drinking country like France it pays best to raise wine of the quantity rather than quality, because they have a market larger than their products, and the demand is for cheap wine, because every one is in 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 make them want to drink our wine and brandy in preference to beer and whisky, and they will not do it unless they like our wine and brandy better than they do their beer or their whisky. We must offer them good goods first, and in this we are already doing it, for we are 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 coffee and tea drinker, nor the pie-eater, nor the cigar smoker, nor the whisky drinker. People in England will not drink any of our wine unless it is mellow to the palate, our harsh wines they do not like. I have met many people here who like good French

wines better than our own. My wife does, for instance, and there is no reason why she should not be prudent. 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 are not making a wine that is matured, but none for sale in quantities for the general market. This valley cannot now offer Riesling wine enough to supply one large house with a pure, unblended article. It is nothing but a noble variety that we can make a wine of. 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 coarse and rough. Most of our brands are made by distillation in a coarse, rough way; not sufficient regard is ordinarily paid to how they are made, and they do not suit the whisky drinker.

You will see that we have an immense market in the United States if you will only be thoughtful enough, that class of people who have "prejudice against all classes of wine-drinking," count them out, and then take the German, the Italian, the Spanish, the Irish, the French, the English, the unprejudiced and cultivated native American—think of the great number of people to whom that good wine is blessing, and you will find that there are as many people now existing in the United States, as a basis for our wine market, as there are in the whole Republic of France, where they consume over a billion gallons of wine annually, and we are not making a wine that is better 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, when ever they want to get it, the hotels and restaurants will not get it, 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 we could not afford to pay a dollar a bottle for the subject-matter of the question 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 do not want to import poor wines anywhere in the world. We have a high market, but we can only fill it with fine varieties. That narrows the subject down.

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

From the Medoc district, near Bordeaux, France, the Cabernets, and the 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, which is an exceedingly shy bearer. Most of us will probably be content to plant the fine varieties, generally classed as Burgundy in type, but which are not properly so-called. I mean those that produced wines of types which commerce honors with the highest prices, such as the Pinot de Trousseau and Charbono, of the Jura; the Gamay of the lower Burgundy; but the more important, the Black Burgundy (so-called Petit Pinot), the Meunier (or Miller's Burgundy) and Chaneau Noir (or Pinot du Chateau). These are the varieties as noble as the Franc Pinot still make wines, and bear sufficiently well to be profitable.

From the Hermitage district, the Petite Syrah, a most notable and promising variety for this district.

Properly speaking, for the finest products for which we are studying, study and experiment 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 of the Rhine, and partly with the Riesling, especially with our Zinfandel and Mataro. The Mataro has splendid qualities, important among which is the tannin and transportability of its wine. With Mataro and Zinfandel, raised in France by either of these fine wines, we may hope to challenge the world with good clarets.

For white wines, we want the noble Riesling of the Rhine, and its proper asso-

"It is a wine which can never be drank alone, and which, in consequence, commerce can buy only in limited quantities." And he therefore advises planting this variety in limited quantity only because 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 wine, being sometimes bluish, and that objection they have tried to overcome by treat-

ing the most in fermentation. It does not always exactly suit their shades for blotting the very best of very valuable wine for color, and I am planting it, and I advise others to have it in a limited proportion.

Mr. Esteé—It has a fine color, the Lenoir. It is not bluish here.

Mr. Wetmore—There is only one place the Lenoir grows where it has been grown here to make wine.

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

Mr. Hussman—We 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 different.

Mr. Esteé—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 probably from six to twelve feet, and very many of them as big as your wrist. I never saw such growth before. 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 experience in wine.

Mr. Pohndorff—I have seen some of the wine at such a place, but I am not sure who made it. I saw 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 four years ago I could not believe that such a color could be reached. I found something extraordinary and bouquet exactly like a good Bordeaux wine. But then 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 bring me back to a wine of this kind. I am a useful blender, but I never expect that that wine will be classed as a fine wine. It is, however, a splendid variety, and ought to be planted abundantly, not only for its color but for its tannin and its capability to bring some of the worst varieties of wine to a good something 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. Crabbs' Lenoir in the two years which he has used it, and 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 tongue?

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

Mr. Portal—It will make a good blending wine.

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 out of them, and suppose, and have 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 Sonoma we have been very successful in raising table-grapes, and I think as a rule, 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 are going to be the most profitable. I think that a new market will be opened for table-grapes in the United States, north 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 been developed in the way of shipping California grapes to the East, and there have been many large firms, and many of the 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 ought to give more consideration to that than we do now. I think that there is much danger of our over-supplying the demand for them for a number of years. Last year throughout this valley and in

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 at the same time our wine-grapes were in great demand at twenty-five and thirty dollars, but the table-grapes commanded a much higher price. There has very little attention been paid to that subject among us for the last two years, and 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 especially the Flame-colored Tokay that appears to be the chief variety in this country. I myself sold all mine last year at fifty-five dollars a ton, and have an offer now of fifty-two dollars and a half a ton for the coming year. That makes a fine paying crop. It yields very largely, although in some localities it does not do well, but generally in this valley and in Sonoma it does very well. A 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 in, but I was called to this grape about fifteen years ago, probably longer, but during the lifetime of one of your old settlers, one whose name is mentioned always with respect—Mr. Osborne, who was the first proprietor of the Oak Knoll vineyard, one of our hills with my family, he called my attention to this grape, and that was the first acquaintance I had with it, and he said: "Mr. Hill, if you will take this grape and propagate 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 found 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 were a good variety for attention, and my principal income from my vineyard was from them. There are other varieties 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.

There is another called the Cornichon, of which they have quite a number in this valley. 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 by way of Cape Horn, to see how they would carry. I sent them to New Orleans, New York and Boston, and packed in various ways, and found that the Cornichon was one of the best. 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 Great Britain or Washington, it is a 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 danger, and that is, in your over-doing the wine question. Somebody is going to be 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 planters in the roots of our vineyard, and I have been here since 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 bankrupt. Those that were raising wine-grapes were ruined, and the 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. I was in a very bad position. We are educating our people to drink these fine wines, and it is a very worthy, creditable object that we are undertaking, to try to have it take the place of whisky. I believe it is a creditable object, and after a while it will do about as much good as whisky. But in the meantime, people, I am afraid, are going to experience great loss. I like to hear those gentlemen get up and

advocate extensive vineyards. It is a big interest, and it has a big future, but I feel a little like Commodore Rose in Los Angeles—who had better go slow a little while. There will be great danger of our overdoing it. This is not, probably, pleasant to talk about. I probably ought not to speak of it, but if anyone in this assembly would be induced to do so, 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 years than we will make out of wine grapes.

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 the coming year.

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 I may be in error; but that is the direction that I am now turning myself to.

Another variety of grapes, before I sit too compact for the purpose. A shipping grape 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 is an excellent variety.

A Member—It is an equal bearer to the Flame Tokay. It is an immense bearer, and of good keeping quality.

Mr. Hill—It has an open bunch, the berries are large and of fine flavor, and it is going to be very popular. The White Tokay of Peru is one of the best grapes for the home market, but it is a poor carrying grape; the bunch is too compact; they decay quickly. As soon as a berry in the midst of the bunch commences to decay the bunch soon goes.

A Member—I have seen the time when I had to sell my grapes at ten dollars a ton.

Mr. Portal—You cannot fail if you raise first-class red claret, because if the first year the vine does not bring your price, the next year it will, and fifteen years after your first failure you will get compensation 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 that, and he says, "I have seen and read the experience of all countries, and as to failure, do not get discouraged. Put 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 wine, particularly the Riesling, not only are a Johannsberger, Riesling and Franken Riesling, the Chaudé 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 their excellent flavor, but because they contain the proper acids. They have tannin enough, and have very good keeping quality. Some of our friends advocate the planting of claret grapes mostly, and suggest to plant two years ago, and one-third white wine, but particularly in this valley, where we have abundance of white grapes, Rieslings, Chasselas, etc., we ought to be careful in selecting such varieties of grapes as will give us a No. 1 claret. The claret, it is supposed, will be the great thing in the wine market, and I think that 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 planting Zinfandel as we have done. Instead of planting the claret grapes, we plant 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 confess to have committed that blunder. It is a mistake to plant Zinfandel in rich soil. I wish I had just done the reverse. The

German varieties of grapes do a great deal better on cool soil than the fine claret grapes. The situation of the vineyard in Los Zinfandel in the valleys on rich soil, are manifold. First, it lacks color. The Zinfandel raised in the valley has very little color, particularly in wet years. It will do tolerably well in dry seasons. Then it has no bouquet, and it is not so good to drink, the flavor is more doubtful. We should raise the Zinfandel on warm, hilly soil, with excellent drainage, and if possible on red soil.

The Burgundys commence to be well known. The Black Burgundy—and I will not say that I give the proper scientific name—is a splendid grape. The Petit Pinot and Chaudé Noir and the Sauvignon are all fine A No. 1 grapes, and we ought to try to raise them higher up, and get those fine varieties more on the hillsides rather than plant them on 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 bearer, and it is a very good variety for making wine, and the reason why I propagated it, is because it is just the variety of American vines that resist the attacks of the phylloxera, and produce a good wine into the bargain. For instance, if you take the Riparia you have to go to the hillsides, clear on the roots, but with this it is a fine resisting grapevine that is phylloxera proof, and gives us at the same time a good and very useful variety of wine.

Now on the question of overdoing the thing. The question is important, and Mr. Portal has already mentioned the point. There is no question about it that we have paid but very little attention here in this neighborhood to raising table-grapes, and there is no question that we will have an elegant market always all about us for the same thing. The shipping facilities will become better and better, and freight will become cheaper, the packing will be better, and I would not discourage the planting of table-grapes. But I think that the gentlemen here have already mentioned the fact that we should only encourage the planting of fine varieties of grapes. Now, gentlemen, 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? Wherever we go, in France 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 a really fine, noble wine in the market, and you have to pay a high price for it. But the poor wine we have always with us. We, in our section of the country, Sonoma, Napa, Mendocino, Lake, Santa Clara, Contra Costa, Alameda and 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 make a coarse wine, we have to pay a low price for it. 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 our having to pay a low price for the ordinary wine upon the market will be 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 ten or twelve cents a gallon, if we come to the hills, and plant the noble wine. For my part, I would encourage the planting of wine-bearing grapes, particularly on the high and dry hillsides, where the advantages of draining are so great. We have planted in the valley land heretofore, and when we have done so, the cultivator 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 objects, and with the uncertainty of the soil, and we have to do it. But it is different now. If you will go through our valley from one end to the other, you see right and left extensive vineyards, going up

as high as they can go. Mr. Schram was formerly the only one who had a vineyard 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.

Mr. Schram, Superintendent of the Napa Insane Asylum, is 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 anything else pertaining to the grape, except that I am very fond of some of those table-grapes that Mr. Schram makes. The one that he likes the most that we have been raising at the Asylum so far, because we have a very large family there, and we can get half a ton of grapes a day, when we can get them. We have not vines enough yet to supply the table, and have planted this year some five thousand more of the table-grape varieties.

I am very much interested in this subject, and have been listening with great interest to the gentlemen who have addressed this meeting. I am particularly interested in what Mr. Krug, Mr. Wetmore, and my old friend, 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 of the character of the soil, 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 in the country, and who are going abroad, it seems to me, should begin to cultivate these better and nobler varieties.

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 considered. I have seen Mr. Greely 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, because it was not plowed deep enough, and he recommended a large plow and strong horses. I have seen Mr. Greely say that eighteen inches at least, if it were possible. 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 which seems to me to be 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 injury from frost. That is what we suffer from very much in this valley. There is a great deal of land that is cultivated that is free from frost, the hillside exposures particularly, as Mr. Krug has said, being best for the best 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 gentlemen representing Napa and Sonoma counties, with reference to the wine business of this State. Of the wine interest I know very little, and in the neighborhood of Vacaville raise but few if any but table and shipping grapes, although I believe some of the wine men of the State have come into our locality and, through us, the refuse and second crop, and have been from some of them. I have heard, they claim that they have made a very fine wine even from our second quality and second crop of grapes.

Of the shipping varieties, we at Vacaville send the first that goes over the Sierra Nevada to the agents in the city of San Francisco, and in part I disagree with him. The shipping of grapes to the Atlantic States starts from our country, and often ours are partly gone, or sometimes entirely, before the supply is obtained from near Sacramento. Mr. Smith will raise the prices at Vacaville, but for some time, at 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 raised it more than fifty dollars, but the ordinary price for some time past, I believe, 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 many other crops, from twenty-five to thirty dollars. There is very 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, and I have heard of its cultivation, 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 valleys they will make a very desirable wine-grape, one very strong in malic acid. I have heard of its cultivation, and I am making, but I have a grape that I call, or that is called there, by two names, one is 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 very good 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 great deal of the quality of the wine from the second crop, and there is an Italian in San Francisco who has had the same grape from Vacaville for several years, and he has always been very anxious to get it, although for the last two years, I think, he has had it.

Now for the shipping varieties. We commence at Vacaville with the Fontainebleau, one of the Chasselas varieties. It is not a good shipper, but it does sometimes carry as far as Chicago in good condition. Following that is the Tokay, which is a very good one, and carries 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 Cornillon, though there are not many of it, and it is not a good shipper. But the Tokay is the finest shipping grape. I have seen it 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. The Tokay is a very good grape, but not black, as the black grape is the predominant grape raised in the Eastern States.

Mr. H. M. Larue—Being a new beginner in the grape business, I came here to listen, not expecting to get a word. I have been engaged in cultivating here in the various branches for many years, but have only started in the grape business within the last two years. I am anxious to learn, and I have come for the purpose of hearing these questions discussed by those who have been engaged in it, 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 valley, certain localities are far preferable to others; that it is necessary to have sun exposures, hillside, and light soils to mature your grapes. I have planted 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 the custom to plant their grapes upon the steep hillside. While the soil may be better on the mountain sides, I have some doubts whether it is absolutely necessary that we should, in all localities, plant them on the hillside. In this valley you have a great deal of soil, even on the heavy clay, and your bottom lands are cold and moist, and it is necessary that you should seek the mountain side for the purpose of drainage 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 not so deep, and it is not so warm. The grapes there mature lying right on the ground. You go into the vineyard and you will find vines bearing fifty, sixty or seventy pounds of grapes, and half of them are lying right on the ground, nestling in the leaves. In this valley, however, in Napa Valley, you have to go to the mountain sides to get dryness, and to prevent mold and mildew.

I say that these questions have attracted attention, and this discussion has been instructive to me, and I am glad, because I have just embarked in the business. I planted a hundred acres 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 nothing but the 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 in the high, heavy, moist soil of the beginner, and have to learn from experience, 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 thought he had a great number of grapes in his vineyard, he recommended four varieties, and those I have planted. Of course, they are not bearing yet, and I cannot tell what quality of grape I will raise. I planted the Berger, the Blau de Elbe, the Chaborno and the Zinfandel.

Now for 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 profitable, and in these meetings we would discuss, not only the proper varieties of grapes, soil, etc., but we should discuss all other agricultural productions, so that the farmer and wine-grower may benefit by each other's experience. Although engaged principally in grain-growing and stock-raising, I feel that it would be benefited, 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 it was very good 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 the Valley it is a good bearer, especially of the second crop. I have seen in Mr. Buck'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 Blanche in our locality are entirely different. I sold from an acre of land there four years ago eight tons of the second crop from that same patch of vines. 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 vines, and from the acre I sold eight tons of the second crop. The President of the first story says that this, that Mr. Cantlow insists upon it that it is the Madeleine Blanche. I have both varieties of grapes. The one I call the White St. Peters and the other the Madeleine Blanche. The Madeleine Blanche is a very shy bearer, and the White St. Peters is a heavy bearer—often times the second crop is heavier than the first.

A Member—What was the first crop in this case, when you got eight tons from the second crop?

Mr. Buck—Probably about the same. The President of the first story says 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 from Mr. Crabbs's description of it. Mr. Crabbs described it as being a grape that valley the Madeleine Blanche 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 Blanche that Mr. Buck has. What it is I do not know, excepting that it is known as the White St. Peters.

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

Also a letter from Mr. M. Demick, President of the Henrietta Viticultural Association of Fresno county, stating that they had a frost there, and that some of their vines had been injured, and that 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. Crabbs of Oakville, stating that he has sent some of his wine, which would be tested by the wine committee, and regretted that owing to ill health, it is impossible for him to be here.

Luncheon.

At this stage of the proceedings the President announced that lunch 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 warehouse, 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 with a white cloth, gentlemen had been laid for upwards of four hundred persons. In about 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 appointed as follows:

On Claret—C. Krug, Chairman.
On White Wines—Prof. G. C. Haseman.
On Ports and Sherries—C. A. Wetmore, Chairman.

On Brandies—J. B. J. Portal, Chairman.
The President then adjourned to the warehouse, engaged in their labor of testing the wines and preparing their reports, while the convention assembled at the Opera House.

Afternoon Session.

The President announced the next subject 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 cultivation the better the crop, the soil, the more moisture it will hold, the better it will be for our vineyards.

Pruning is one of the most important operations connected with raising a vineyard, and it is one that I think the people should know something about, and I think 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 about 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 thirty after I had cut them off, and I thought the phylloxera got into the orchard I began to pull up some of them, and when I would hit 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 limbs sawed off, and had not been destroyed that way, they could not pull it out at all without a good deal of digging. I began to investigate, then I found that where there had been any bearing branches they had been cut off, and I found that through the whole vine running clear down into the roots, and the roots were not healthy. That caused me to be of the opinion that a saw ought never to go into the vineyard, and I do not believe that a limb ought to be ever cut off that you cannot pull it out.

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 investigated the matter in one place, and in my vineyard. 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

left three limbs four feet from the ground. 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 of that piece of vineyard than I had got 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 last year, and I cut long branches from the shorter spurs that I have left. 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 cut with the shears.

I would like to hear when the time comes from experience, how many cuts there should be to pruning vines the second year, to start them right. There have been hundreds of acres of vineyard in this valley set out 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 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 of them only tried a very few of the Chasselas, but I know there is one vine last year that I pruned that way, that I picked between sixty and seventy pounds of grapes off of myself, and as to all the surrounding vines, it took four or five to make up as much.

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

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, and that was the cooler of nights than in the valley, and the grapes will ripen and grow better near the ground there, because the ground gets hot through the day, and the vine is warmer up the ground than it is higher up.

Now, I have said something in reference to what Mr. McClure said. I thought as he thinks now, and a good many have thought, that we could increase the crop very largely by leaving the old canes and training them up high. They would be free from frost, we all know that. We could cut them in the middle 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 trained that way, and I think 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 bushels per acre, and that was the same as the others, but the grapes never ripened properly. There was very little sugar 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 what I had learned, but I modified my views a little, and I said 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 sufficient quantity of saccharine matter to make good wine.

Now, I think, by trying them that way, ought to desire to raise on an acre of vines.

The President—That is more than ever I raised.

A Member—Suppose they had fallen down and had got the warmth of the ground, would they be any better by trying them that way?

Mr. Ewer—Mr. Norton, a gentleman who lives on the county road up 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, and they would not ripen at all. He got a lot of the grapes by trying them that way and exposing them to the air and sun, and that is the difficulty that they do not ripen where they lay down in our country. There are green grapes in the bunches, and there is no sugar in them, and hence my judgment is that there is just as much care to be 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—There 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 as much as any other vineyard. Now, in the vineyard, 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 unmarketable. Now, there is just as much care to be used in not tying up the old canes—too many of them. Some of our people tie up the young canes. They do not leave any of the old canes grow long at all, but as the young canes grow they tie them up so high that they are not worth anything. A four-foot stake is as low as I want to use at all. I am using some from necessity. I want five-foot stakes, but we are using four-foot stakes because we cannot get others. On the bottom land we are not doubtful whether we should leave any long cane at all, and we should not leave but a few. 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. I believe in tying up the long vines, 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 high stakes, they ripen better, and color better. So, I believe, that is the right way to the vine matter. And I believe in long 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 tie up four or five long canes and tie them up so high that 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 experience at all—I do not know anything about it. I do not know that there are phylloxera 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, digging them up, cutting them up and grafting and putting in new cuttings, with the hope that it will take, and would beat the phylloxera. This is supposed to be a resistant stock, and they are grafting with that kind of vine. I do not know what the result will be. These vines are in hopes to succeed. But they are not old vines, and I am not sure that they are. Where the phylloxera first 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 as hard as the trunk, and it will 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 almost as hard as the trunk, but whether it is from the ordinary pruning or not, I am unable to say.

Mr. McClure—I would like to say one thing. 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 wondered what benefit there would be in that, and when I went home—I had a vineyard then of three acres, five or six rows old, and I had a new row, and as it is called summer pruning it, and I left every other row just as they were, and when I came to gather them I found no difference in the quantity, but those that I had summer pruned were up on the top, and were not so good as the ones that were not cut in the market. Where the bunch in the sun they did not color so well, but those that ripened in the shade nearer the ground, were better color and larger grapes. Now I spoke about some of those vines that had been sawed off that I could not pull

them up with horses, where the phylloxera was 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 dead in the middle, and that condition ran clear down into the ground, so that is what makes me think it had policy to saw off any 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 unwholesome.

Now, there has been a good deal of discussion in one club on the question of summer pruning, and there has been difference of opinion. We had a committee appointed there last year or year before. Mr. Fellows was one of them, quite an experienced vine grower, and the report was 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 against summer pruning, but the club adopted the view of the committee. It was to leave the summer pruning to prune lightly once or twice. Generally they summer prune about twice, cutting off the mere end of the cane, and so far as summer pruning was concerned that is the conclusion arrived at.

Mr. Ewer—I was going to ask the question, Mr. McClure, in cutting off those branches the stump, 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. So, I believe, that it is always covering the sawed off stump with some substance to prevent air or moisture from entering it.

Mr. McClure—I never tried wax, and I do not think it has been tried.

Mr. Ewer—Suppose you suppose your vines had the black knot, caused by frost, would it not 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 let it heal. So, I believe, that if you 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 cut, in order to make your vines look better.

Mr. McClure—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 mark over again.

Mr. Ewer—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 one inch below the ground.

Mr. John H. Wheeler—I am not sufficiently 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 have seen. I think that the pruning is injurious, that by long pruning we encourage the terminal bud 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 crop.

Mr. Ewer—In regard to the black knot, I think it is well understood that the late fall frosts, which it is our misfortune sometimes to suffer from, are the principal causes of the black knot. That is undoubtedly encouraged by short or close pruning, where the pruning is made in the winter, and the reason to protect the sap properly; but the reason is frost coming before the cane is properly matured, and that is impossible to prevent, and these remedies I think, which have been suggested, are apparently the best. With regard to the pruning of second-year vines, I do not think any of the gentlemen have mentioned that point of the subject at all. I would like to know what is the best method to bring the young vines to the proper height.

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

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

Mr. Portal—You cut all 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 off.

M. M. Estee's Address.

FELLOW-CITIZENS: In the name of the Napa Viticultural Association I welcome you among us. 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. Grape-growing and wine-making are comparatively new to many of us; we admit we have much to learn in this business, but we are to be congratulated in this, that we have very little to forget, for we have no old prejudices to remove, nothing to unlearn. We are now trying to start right; with that view we have had the experience of the best and wisest men among us.

We want to know the best 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 make the climate of Napa best produce; what kind of grapes will grow in Santa Clara, in the Foot Hills, in Sonoma, in Los Angeles. We already know we cannot produce as heavy wines in Napa as in some other localities, but we can make very fine light wines. Nor can we successfully produce raisins here. We know that in Fresno and Riverside they make excellent raisins, and can make heavy wines. We know the Zinfandel 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 new country, to plant any grapes but the best, because we have to prove to the world that we can make not only good wine but the best wine, or we can never succeed. If our soil and climate are all right, then we alone will be at fault if we fail.

The commencement of grape culture in California is a new thing, and we could most easily get, not knowing which were the best. Now we look only for those vines that make the best wine, and among the best grapes for wine within our practical knowledge are the Grenache, the Malbec, the Pinot, the Chasselas, the Pinot, the Lenoir, the Chasselas, the Riesling, the Golden Chasselas, the Carbenet, the Verdor or Vedolot, and the Zinfandel. It is quality more than quantity that should be sought for. We must increase a generous competition and an ambitious rivalry. With regard to the pruning, we should be willing to learn from every source within our reach or we will deserve to fail. For that reason meetings like this should be frequent.

In every department of France conventions 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 newspapers of the whole civilized world note with much interest the prospect for a good or a short crop of grapes.

The questions of the quantity and quality 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, and San Francisco. In California there is only a small part of the earth's surface where grapes prosper; a little corner of Spain, about half of France, a nook only in South-Germany, a single section of Italy and Switzerland, and our own California, comprise

3d. To find out as to the legal rights of shippers in the premises and

4tb. To report fully at an adjourned meeting of

this Convention to be held at San Jose, on the day of 1883.

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 resolution.

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 order is insects that are considered injurious or beneficial to vines. I never found any of these kind in this place. [Laughter.] That is a very important subject, and I 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 asking me to address you on such an important subject as entomology. While I do not profess to be 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 study the eminent viticulturist and horticulturists here to-day, many of whom I know and am most intimately acquainted with, and among them my friend Krug, who, in earlier times, was a pupil of mine in viticulture, that is in preparing cuttings to plant. I have now become a pupil of his in growing vines.

But the position which I have been promoted to by the State Board of Horticulture, a recent organization in Sacramento, is one of executive character and not so much as a knowledge of entomology. While it is important that we should be possessed of a knowledge of entomology, yet our early schools did not teach that branch of industry. The subject of entomology proper belongs to our scientific men in our colleges and schools of learning, where they have won much of the knowledge that is 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 make his duty to see that the law is being in seeing that the law is carried out, which, however, is a very defective bill, so pronounced by men experienced in horticulture and viticulture. The bill was referred, after its first introduction, to the Committee on Judiciary, and the Committee Judiciary not having a horticultural or viticultural experience altered the bill, and it is scarcely recognized by the original author. Now, this bill provides that the executive officer or inspector shall go about the different fruit districts and appoint local inspectors, who duty 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 it so.

Now as to the manner of getting rid of these insects, all the various means that I have 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 prevail, and among them is a very enterprising gentleman from Stockton, who has samples of all the kind who are engaged in the subject of entomology and the means of destroying the insects. He has been experimenting for fourteen years. He has a capital of some thirty or forty thousand dollars invested in a plantation of a plant commonly known as the cottony scale, and employs from fifty to a hundred men and they have in experimenting recently succeeded to their satisfaction and to the satisfaction of many horticulturists and fruit-growers throughout the State. It is to such men as that that we have to refer to for knowledge and experience in the use of the material and the means which are efficacious in destroying the insects prevailing. It is not so much how an insect is formed or created, it is enough for us to know that they are amongst the insects doing great injury to our vines, depositing their pupae and larvae and propagating their species in every manner and form, and new varieties perhaps, 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 identical to the fruit-eating insect, which is a very important branch of industry in this State, but it is not quite so much as the viticulture. I have originally been

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 the horticulture in the appropriation and disbursement of the funds appropriated by the State. These are the insects that are springing in different parts of the country require different treatment, and may require a different remedy, and like the question of pruning and culture of the grape, and the character of soils, you have got to adapt the remedies to the character of the soil. It requires a great deal, 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 are engaged practically, to experiment with them. Our friend has come all the way from Stockton, and he has a lot of material which he proposes to introduce on this occasion. He has expended some thirty or forty thousand dollars, and he has finally 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 ask you to buy it, but to try it, and if you find it efficacious we ask you to report to the committee on horticulture, and the report to be made to the Governor, and it is the duty which, as the executive officer, I have to do.

Mr. Portal suggested that as several of the members who had been appointed on the committees lived outside of the county it would be well to postpone the report on the wines exhibited at the present time.

The President—If the chairmen of the committees are ready to report I suggest that they hear them. It is understood that they are to make a written report at a later date, but a verbal report will be sufficient to-day. I have the committees agreed upon a report?

Mr. Krug—The Committee on Claret sampled all the wines that were given to us. We acknowledge that we cannot do justice to this matter in such a short time. We have to take into account some 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 countries, and the main point that I have to say is that we were all surprised at the identical quality of the clarets that were given to us in these samples. We were perfectly surprised, and there were men among us who know what claret is, and they all agreed that the samples were splendid, first in color. We have not seen a single sample that was had in color. As to taste, they were mostly of 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 names of the wines are the Zinfandel, the Carignan, the Malvoisie, the Cabernet, the Pinot, the Muscat, and the Tokay, 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. Este, President Napa Viticultural Commission.

The few hours into which the proceedings of the Convention were crammed, did not allow me to give you a very unreasonable 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.

As to the preceding report, our report, beg to have these unfavorable circumstances taken into consideration.

At the same time we have to express the satisfaction our examinations gave in seeing the marked improvement in the general quality of our simple varieties; not only the use of the standard varieties, but some of the fine old claret in the same sense came into our hands, but on the contrary the most agreeable surprises were experienced in tasting a number of new intro-

ductions of wines which give the highest hopes for future grand results in our vineyards.

J. W. Simonton, presented by G. Husmann, Napa—Zinfandel, 1881, very good; 1882, good.

Uncle Sam Wine Cellar, Napa—Zinfandel, 1878, good; do, 1881, very good; do, 1882, very good; Claret, 1881, good.

Henry Hagen, Napa—Zinfandel, 1881, very good and fine.

I. De Turk, Santa Rosa—Zinfandel, 1879, very good, heavy; do, 1882, good, full body.

A. Grossman, Napa—Zinfandel, 1880, very good, delicate.

W. W. Lyman, St. Helena—Zinfandel, 1881, excellent; do, 1882, very good.

James Shaw, Glend Ellen—Zinfandel, 1882, excellent.

J. Gallegos, Mission San Jose—Zinfandel, 1881, good.

J. B. J. Portal, San Jose—Poussard and Burgundy, 1878, rich, a good adaptation.

G. H. Drummond, Glen Ellen—Claret, 1882, good; Zinfandel, 1880, very good; Cabernet, 1882, excellent; Ouil de Perdig, 1882, excellent; Petite Syrah (Hermitage), 1882, excellent; Burgundy, 1882, good. These last two giving great promise for a glorious future of California Reds.

Charles Krug, Napa—Zinfandel, Rutherford—Zinfandel, 1881, good; Graciosa, 1882, excellent; Carignan, 1882, excellent; Black Burgundy (Petite Pinot), 1882, excellent; Upright Burgundy (Mataro), 1882, good. Of the Graciosa, Carignan and Black Burgundy we were not able to say as of Drummond's new varieties.

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

J. Schram, St. Helena—Zinfandel, 1881, very good; Burgundy, 1881, sample overlooked.

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—Zinfandel, 1882, very good.

H. W. Crabb, Oakville—Tinturrier, 1882, color excellent; Gaymay, 1882, very good; Charbono, 1882; good; Ouil de Perdig, 1882, excellent; Black Burgundy (Petite Pinot), 1882, excellent; Malice, 1882, excellent, very commendable for propagation; Cenoir, 1882, very good, excels in color and tannin; Australian Claret, no age given, very good; Australian Hermitage, no age given, remarkably good wine.

The President—If there is no objection that will be the order, that the written reports 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 Wines 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 along. Your committee on Sherry and Port wines were required to examine also the samples of white wines not so classed. We found the samples exhibited to be of good quality generally, and that there were two which were deserving of special mention, namely, Sherry exhibited by Joseph Mathew, and Tokay, exhibited by Chas. Krug.

We examined carefully all the samples exhibited, and found the following describing reports as follows:

Sherry, by Joseph Mathew, very good. Malaga, so called, not resembling Malaga, but a very good sweet wine, by Henry Hagen.

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

Anglica, very good, by the Uncle Sam Wine Cellar.

We saw other samples of sweet wines and sherries, which the committee did not consider worthy of mention.

CHARLES A. WETMORE, Chairman.

F. POHNDORFF, J. CHATEAU.

N. DEQUENT, G. N. MILES.

Mr. Portal—The committee on Brandy have a very small number of samples to-day, and have agreed in their decision. I have not prepared a written report, but will in the future,

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 Anduran's brandy, and found that it brandy deserves a special mark from the committee. It is a well-matured, distilled and prepared brandy, and although compared to the Naglee brandy, is inferior in point of age, yet according to the impression of the committee it will, when equal in age and condition, be as good as the Naglee brandy, and as the age is not there, we have in our report 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 body and flavor, a first-class distilled brandy.

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 kind, and a very fine man, unless his attention was called to it specially, would be able to detect the defect of the pomace taste 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 well be decided now when our next meeting will 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 meet.

Mr. Wetmore—It has long been my desire to inaugurate a system of meetings to be called by the local clubs in the different parts of the State, and out of those eventually to be called by the State viticultural Commission, because I expect the time will come when our Viticultural Commission will descend in politics, and then the wine-growers must look out these meetings for the whole State. We do not assume that there are any politics in it, but I think it is very important that in every section of the State there should be local viticultural societies, with delegates from those societies to a State society, which shall act for the whole State. This convention, I understand, was called by the Napa Society. I presume that the St. Helena Society will call a similar Convention during the year, and perhaps the Santa Clara Society, according to their convenience; but I think we are not called to invite for the purpose of deciding upon a plan of State action.

After some discussion of the question, in which Messrs. Portal, Krug, Hill, Jordan and De Turk were heard, the motion of Mr. Wetmore was carried that this convention invite for the purpose of the different sections of the State to call similar conventions.

Mr. Cornwall suggested that in the resolutions passed by this convention the report of the committee of twelve was to be presented to an adjourned meeting of this convention, and that it was necessary for the purpose of filling those blanks to decide now upon the time and place to which this convention should be adjourned.

Mr. Portal, on behalf of the San Jose Club, moved that the committee of twelve 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. Miller made a remarkable relation to the pyrethrum plant, an insecticide which he is introducing, and distributed samples and circulars amongst the members, and stated that Mr. Wetmore was now engaged in raising the plant from the seed, and that full particulars with respect to it will be obtained from him at the convention in 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. McLeod, A. Schram, J. N. De Turk, Chas. Menninger, J. B. J. Portal, E. Heymann, John Yale, G. Oskewsky,

Agencies for Eastern houses in good standing, for the sale and purchase of goods, solicited