

NAPA REPORT ON WHITE WINE.

The following purports to be the report of the Committee on White Wines of the Napa Convention, and appears to have been prepared by the Chairman, Prof. Husmann, and furnished to the Napa Register since the convention adjourned:

Mr. President: Your Committee on White Wines at the last convention at Napa City do respectfully report as follows: We have under consideration 46 samples of wines, the majority of them well made, ranging from fair to very fine. In judging we adopted a scale of 10, the highest num-ber being the finest wine we classified as fol-

Chasselas or Gutedel, 8 samples.			
Number. Vintage. Graded No.			
1	Chas. Krug	1876	10
	A. Grossman	1880	
2	J. A. Shaw	1879	6
4	J. H. Drummond.		
•	Imperfectly fermented.	1889	Б
5	W. W. Lyman	1881	8
6	J. H. Drummond	1881	8
7	J. W. Simonton		
•	(G. Husmann, maker)	1881	7
8	J. W. Simonton		
_	(G. Husmann, maker)	1882	
Riesling, 12 samples.			
1	Chas, Krug	1875	8
2	W. W. Lyman	1875	10
3	A. Munroe, N. S. Wales	1877	8
4	Jacob Schrain	1880	10
5	J. H. Drummoad		
6 7 8	"	1881	,,,,,,,,, 8
7	A. Schranz	1881	10
8			
9	Chas. Krug	1882	6
10	" Green Rieslin	g.1882	8
11	G. Niebaum, Inglenook	1882	5
12	G. Niehaum, Inglenook	1882	5
Berger, 5 samples.			
	Jacob Schram		10
1 2	Jacob Schram (taste		10
z	cask)	1001	0
3	J. H. Drummond (taste		0
0	cask)	1000	F.
4	J. H. Drummoud	1001	6
5	J. A. Shaw (fermenting)	1001	
White Wine, (Mission and Mission blends,) five sam-			
ples.			
1	C. Anduran & Co	1879	5
2	O .	1879	5
2 3	41	1880	4
4	B. Semorile		

of the choicer varieties.

Muscatel or Frontignan—1, J. W. Simonton, 1881, 6; 2, J. W. Simonton, 1882, 7. Good, sound wines, but the committee do not admirs the particular flavor of the

Trontignan.
Chauchs Gris, Gray Riesling; Rulander—
1, E. B. Smith, Solano, 1881, 9; 2, J. B. Shaw, Glen Ellen, 1878, 9. Both very fine,

White St. Peters—1, E. B. Smith, Solano, 1882, 6. Promises to make a fine wine, but is yet fermenting slightly.

wine, but is yet fermenting signity.
Semillon—1, J. H. Drummond, Glen
Ellen, 1881, 9. An exquisite wine of the
Sauterne class, very fine.
Sauvignon Vert—1, W. W. Lyman, 1880,
10; 2, H. W. Crabb, 1882, 9. Both very
fine, delicate wines of the Sauterne class.

Flame Tokay—1, H. W. Crabb, 1881, 5.

A very nice wine for that variety.
Pedro Ximines—1, H. W. Crabb, 1882, 7.

A very nice wine with Sherry character.
Seedless Sultana—1, H. W. Crabb,
1882, 8. A very promising wine, deilcate
Sherry flavor.
Cadillac—1, H. W. Crabb, 1882, 5.

Pinot Murad—1, J. H. Drummond, 882, 4. Spoilt by fermenting on husks. Catawba—1, H. Hagan, 1880, 7, Very fair, rather astringent.

Elvira—1, H. W. Crabb, 1881, 6. Good. Next, Husmann assumes that the Mer-

sound wine, rather too marked in character. CHANT would not publish anything from his As a whole the majority of the wines were very creditable to the makers and the State, showing a surprising degree of cellence, and promising highly for this young industry, destined to become one of the leading ones of California.

Geogge Husmann, A. D. Bell, Jacob Schram, Henry Hagen,

Committee.

It is only just to Mr. Schram and to the writer to say that, though the committee agreed unanimously on the numbers to be awarded to each of the several exhibits, both of us strongly disagree with some of the comments of the author of the above report, and would not have signed it as it stands. Whether Mr. Hagen signed the above report or not we do not know The names of Jacob Schramm and A. D. Bell were signed without authority. This Professor Husmann is one of the

strangest characters we ever came across. We will not now recall the Scuppernung or other coutroversies in which he has been worsted on the Atlantic side, nor his insolent letter and postal card to ourself a year ago, but will give our readers his latest exhibition of old womanish captiousness and downright idiocy. Husmaun is dnbbed Professor, is in charge of a large vineyard belonging to other parties, and never misses an opportunity to claim recognition for himself as an authority ou grapes and wine. Hence his pretentiousness and folly sre fair subjects for criticism, and certainly we have a right to use our own type to resent his impertinences.

On Tuesday week we wrote him a short but polite business uote, asking himif it was convenient to let us have the draft of the report in time for publication with Mr. Osborne's shorthand report of the proceedings of the convention. On Saturday we received the following extraordinary reply:

Alexander D. Bell, Editor MERCHANT-Your favor of the 24th received, but too late to send you copy for this week' MERCHANT. I handed my report to Mf. Francis, editor of the Napa Register, and you will find it in its columns this week. I trust I did not feel, after my experience with the Merchant, that your journal would be willing to publish anything from the pen of one against whom the whole press of the State was called to the rescue to help put the State was called to the rescue to help put down his pernicious practices. Although I have often thought, in reading over the columns of "the leading journal in the in-terest of the grape-growers of the State," that it would serve their interests better by giving all sides a fair and impartial hearing instead of being the tool of one faction.

If you have since seen that perhaps I was not quite so terrible a bugbear as you painted me to your readers, and are willing to "smoke the pipe of peace," I can say that I consider the interests of the cause we are both trying to serve above all petty animosities, and am willing to accept all friendly advances in the spirit in which they are offered. But they must come from your side, not from mine. I have managed to live without the aid of the MERCHANT far, and can continue to do so, I hope Whether the MERCHANT can afford to ride roughly over any one who works in the cause of grape culture ou this coast, its owners and editors must know best. Yours respectfully, George Husmann. Talcoa Vineyards, Napa, April 27, 1883.

Husmann's first mistake is, that indeing we were as narrow-minded as himself, he thought we would feel jealous of the Register. The MERCHANT has received too many expressions of good-will from the interior press of California to entertain any but the friendliest feeling towards it; and, besides, the Napa press, for the zeal it had shown in promoting this meeting of Napa grapegrowers deserved every courtesy the officera and committees could grant it in return.

pen, yet he had signed the writer's name without authority to the document which he supposed the Merchant would not publish. If we had not published it, it would have been because it is not the expression of the committee; not because Husmaun drew it up. Again, since the controversy on Gallizing we have been introduced by a mutual friend, but the writer refused the introduction until Husmann had been asked if such an introduction would be agreeable to him. Lastly, about that Gallizing controversy, we did hit him hard, and would do it again with like provocation. preached heresy in his book, and tried, through a credulous press, to justify and advocate fraud and adulteration in California wines. When we rebuked him he sought to insult us. The MERCHANT will not submit to wrong from any man, subscriber, advertiser or journalist, without striking back. We will apologize freely if we are wrong, but we will fight false labels, frands and adulterations in every brauch of those businesses to which we give special attention while we can wield a pen or control a font of type and a press. Husmaun is the "faction," and not the great body of California wine-growers. He has been made too much of in this State. He has not a spark of California manhood in him, and is only dangerous, and therefore worthy of even such recognition as we have given him, because some people who think that a man who has a handle to his name and makes such large pretensions must be something. Professor Husmann is little better than a public nuisance, though he might be a useful man.

AUSTRALIAN WINES.

[COMMUNICATED.]

The wines of Murray Valley, Victoria, have gained in very few years a very good name among cousumers in England. Winegrowing was commenced in 1869 in that valley, not far from the northern slopes of Victoria, and near the Australian Alps, where a sufficient rainfall distinguishes the country from the "dry districts," and it has turned out to be well adapted to grape-culture. The cause of their success with their produce is doubtless the foresight of the growers in planting such varieties of vines as our California vintners are only now practically seeing the importance of, if they desire to obtain quality. Had the Victorian grape-planters had our Mission vines there, things would have turned out similar to our own laborious task in bringing forth a good grade of wine. They had the world's ex-perience to guide them in selecting varieties for the Murray Valley, and they chose such high classed ones as the Carbenet, Riesling, Verdelho, Pedro, Constantia, Muscat and Verdeino, Pedro, Constantia, Aduscat and the Hermitage Syrah. Mr. G. S. Smith's grape-plantation, one mile distant from Wahgunyah, is of very deep sandy loam, of reddish color and mixed with lime; the mica in it indicating granite to have been mica in it indicating grante to have been among the material forming the calcareous parts of the soil. A crop of 250 gallons of wine to the acre is considered an average. The above named proprietor keeps his wine for five years, and this is the secret of further success and this is the secret of further success. with his produce, which in its matured state won recognition at the exhibitions of Paris, Vieuna, Philadelphia, Melbourne and Faris, vietna, Financejana, activourie advised sydney, and practically in a market which absorbs anything readily that is good, namely, London. Wine grapes fetch a higher price in Australia than in California. If, therefore, meeting competition in the great wine markets, where the Murray Valley and the state of the called y wines are getting familiarized together with wines from European sources-good, pnre wines at established prices—it may be presumed that the Victoria growera adopt the liberal tactics of not looking to immediate high returns, but are desirous, by giv-

ing time for the wine to mature, to prove that grape culture is capable of furnishing a colonial merchandiss which will be acceptable, and eventually in good demand. The quotations in London for Murray Valley wines are \$5 25 per case of one dozen quart bottles, which, considering the outlay for bottles, case, corks, tables, work, freight for a distance larger than from Cali-fornia to England, dock expenses, insur-ance, commission, etc., is an astomshingly low price, and surely cheaper than the average bottle of native wine, not yet matured, that is placed on an American table. We find, according to the quotations of a

California exchange, that Australian winea are sold in London as follows: The red wines—Cabernet at \$4 per dozen quarts; Hermitage (Syrah) \$5 25; Mataro \$6 50; and the whites-Verdelho \$5 50; Reisling from \$5 25 to \$6 50, whilst Vesuvian claret from Italy, duty paid, can be sold in London at from \$22 to \$30 per 53 U. S. gallons. A great deal is said about adulteration in rope, but there is no lack of pure winea yet at reasonable prices. The Euglish wine importer is a fair judge of the merchandise importer is a fair judge of the merchandise he orders and pays his money for, and although there may be many an attempt to palm off adulterated wines where people look only for cheap goods, there is pretty good discernment in British markets, and for a fair price a fair and pure article in obtained there. One of the great defects in our American markets may be the importance given to obtain wines cheap, and this tendency will have to be mended before we can put a stop to an influx of vile wines. On the other hand, there are imwhites. On the other hand, there are importing houses in our midst who disdain to have anything to do with cheap, low wines, and good imported wines of high grade can be bought here. The raised import can be bought here. The raised import duty on wines will effect a general reform in this direction, for it will not be worth while to pay a high duty on worthless wines. For the lower order of imported wines our native wines will step in, and by and by, when we shall have the produce of better grade vines, and mature them, the consumption of the middling qualities of European wines will diminish. Everything should be done to favor such a reand we are happy to note that our California growers are proceeding in the right direction. A few years of progressive action will correct the blunders of a quarter of a century. But we may learn a lesson also from the Victoria growers, who prepare the great centres of wine consumption for their goods in a successful way. Instead of acting in a speculative way with such a delicate article as wine for a foreign market, where there is great intelligence, like that unfortunate export of wines by the Stella, by a man who had no knowledge of qualities, let the peopls who know better not neglect to show Europeans how we progress in our wine in-dustry, and occssionally place small parwines from different grapes into hands of intelligent and upright and influ-ential dealers in Europe. Their opinions ential dealers in Europe. and their criticisms, pointing out what is faulty and advice how to improve, will be of material aid to our vintners.

Note.-We have read a good deal about Australian wines, and not long ago had a chance of tasting Riesling from Murray Valley Vineyard, New South Wales. It had none of the characteristics of our Napa or Sonoma Riesling. It had more of the character of a light pale sherry, and reminded us in flavor, bouquet, color and strength of the wine known as Marsala. We have placed a bottle of this Australian Riesling at the disposal of the State Viticultural Commissioners, and suppose they will report upon it at their next meeting. -ED. S. F. MERCHANT.

California produces 3,000 tons of mustard per anuum, grown principally in the mid-dle and southern portions of the State. The varieties are brown and vellow; the former grows wild, the yellow cultivated, put upon the market at the same rate—about two to three cents per pound.

The farmers of Lancaster county, Pennsylvania, have made \$3,000,000 in the last ten years from tobacco growing.