

Second Annual

STATE

VITICULTURAL CONVENTION

SIX DAYS SESSIONS.

Commencing Monday next.

GRAPES, RAISINS AND WINE.

CIRCULAR TO LOCAL INSPECTORS.

Programme of Proceedings.

C. A. Wetmore has addressed the following circular to all local resident Viticultural Inspectors, and as the suggestions and information it contains are of interest to all vineyard owners, present and intending, we give it place in our columns. The greatest possible variety of exhibits, and numerous attendance from all the wine districts of the State, is necessary, if the convention is to do all the good the commissioners contemplate. There is every indication that more people interested in these branches, wine and raisin grapes, wine brandy and raisins, will be gathered together on this occasion than ever before met in California, to discuss the State's progress and future possibilities of the products of our soil. Enthusiastic grape growers should urge upon their more active neighbors the duty and advantage of being present and taking some part in the proceedings if it is only as listeners and students.

CIRCULAR.

SAN FRANCISCO, August 1st, 1883.

TO THE LOCAL RESIDENT INSPECTORS—Gentlemen: You are respectfully invited to take an active part in procuring for the Second Annual State Viticultural Convention, to be held under the auspices of this Commission, representative of viticultural products for study as to merits and comparatively as to progress in excellence; also in making known to the vine-growers, wine-makers, distillers, wine and brandy dealers, raisin dryers, viticultural experts, specialists in the manufacture of tools, implements, etc., necessary to the industry. It is my invitation, which we extend to all such interested parties, to attend and take part in our proceedings. We desire especially through the intervention of our inspectors to secure an attendance of men and women amply representative of the general purposes, attainments and wants of all sections of the State. The objects of the convention are critical rather than stultifying. We aim at progress in our industry and not to flatter any person or any locality. We wish to learn from each other something of practice and permanent value; and to disseminate exact truths and principles for the safe guidance of all who desire legitimate progress. We cannot undertake to individualize in issuing invitations, but cordially invite all, who have practical interest in the subject, to be present. I attend and more especially desire that men of careful experience shall contribute their share to our common stock of knowledge. To facilitate the work of the Convention, we have specially invited certain well known and experienced persons to prepare written papers on special subjects, as named below; others will no doubt be added to the list, and voluntary discussion will be elicited from those who attend.

Our Commission reserves the right, through its presiding officers, to rule out of order any discussion which is prepared or unfriendly to the purposes of the convention; also to so regulate any discussions as to time in speaking, etc., as to elicit as wide a range of discussion as possible. It is not the design of these conventions to make positive utterances which are points of the vine-growers and others involved in our industry, by passing resolutions, writing formal reports, etc., but to permit each member to glean for him- or herself, as much information as possible, free from the bias that party groupings are prone to display, and hurriedly digested reports. If, however, there should be any subject ap-

parently demanding a formal expression of opinion, a resolution relating to the same, may be acted upon, after being first referred to a committee and reported upon on a subsequent day.

A special committee will be appointed to take charge of all exhibits and to direct the manner of their inspection. People will not be invited to attend the Convention to eat or drink viticultural products, except to the extent as is necessary to the intelligent examination of the same under the direction of the Committee; therefore, large exhibits are not solicited. A few bottles of any particular kind of wine or brandy, a single box of raisins, or a few of the products of single varieties of grapes, being sufficient for all critical purposes. All exhibits should be labelled carefully by the exhibitor, before sending to the Convention; they should be addressed by express to John H. Wheeler, Secretary of the Commission, Dashaway Hall, San Francisco. It would be better that they should be forwarded, so as to reach the Hall Monday morning, August 27th. In the case of rare and small lots of experimental wines, etc., a single bottle will be acceptable. In all cases, exhibits should be accompanied by a careful description of the varieties of grapes (if known) that enter into their production; and also, if possible, by samples of the grapes as grown in the identical vineyards producing them. Where wines have been blended, care should be taken to explain the blends; dates of vintage are always important. Foliage, together with a section of the fruit cane, should accompany the exhibits of grapes, which should not be detached from the cane.

It is not expected that as many varieties of grapes will be exhibited as there were last year; but a wider range of experience is looked for in obtaining certain varieties from many districts. The exhibit of raisins, wines and brandies should be the leading feature this year.

The Convention will be held in Dashaway Hall.

The essential plan of the convention will be to devote the mornings to informal critical examination of exhibits under direction of the special committee, such direction being necessary to prevent confusion; the afternoons and evenings to formal meetings and the discussion of topics as set forth generally in the following schedule, viz: MONDAY, August 27th. The morning will be devoted to the reception of exhibits, etc.

9 P. M. Practical examination of table shipping and raisin grapes and raisins. Messrs. Blowers, Briggs, Earl, Mrs. Carr.

8 P. M. The selection, plantation, cultivation and maintenance of vineyards. H. W. Crabb.

TUESDAY, August 28th. 10 A. M. Inspection of raisins, and methods of packing; informal conferences.

1:30 P. M. General discussion of experience in selection, plantation, cultivation and maintenance of vineyards; including varieties of vines. I. De Turk, Leonard Coates, Chas. LeFrank, W. B. West and others.

8 P. M. Vine pests, diseases of the vine, remedies, etc. Prof. Gustav Eisen.

WEDNESDAY, August 29th. 10 A. M. Inspection of wines and brandies; informal conferences.

1:30 P. M. General discussion of vine diseases, vine pests and remedies; American resistant vines. Prof. Jas. Blake (on frost, etc.) Matthew Cooke (insects). Julius Dresel (resistant vines, etc.)

8 P. M. Practical fermentation and care of new wines. Arpad Haraszthy.

THURSDAY, August 30th. 10 A. M. Continued inspection of wines and brandies; informal conferences.

1:30 P. M. General discussion of fermentation and distillation; construction of cellars, coolers, etc. George West, F. Pohndorf, J. L. Heald, Elix Gillet, J. B. J. Portal.

8 P. M. Markets for viticultural products, their requirements and development. F. Jacob.

FRIDAY, August 31st. 10 A. M. Continued inspection of wines and brandies; informal conferences.

1:30 P. M. General discussion of economic questions relating to viticulture, markets, obstacles, producers, tariffs, adult regulations, etc. Chas. R. H. Ross, D. DeBarth Shorb, Chas. Kohler, M. Dencke, S. A. M. The uses and abuses of wines

and brandies; their relation to personal character, public health and the formation of good society. C. A. Wetmore.

SATURDAY, Sept 1st. Inspection of viticultural tools, machinery, etc., wine cellars and coopers in San Francisco, processes of champagne making, maturing wines, etc., details to be announced during the Convention. (It is expected that the wine-dealers, champagne-makers and coopers of San Francisco will arrange to receive the members of the Convention and afford them ample opportunity to learn the lessons that practical work in viticulture will furnish.) The names of gentlemen above will be added to as we progress with this work and we hope all named will prepare some paper kindred to the topics suggested, concisely setting forth some one or more branches of the question. The gentlemen named for the evening meetings, are expected to lecture formally and elucidate principles, which may be appropos to the discussion of the following day. They may be followed the same evening by general discussions, as opportunity or the occasion may require. Respectfully yours,

CHAS. A. WETMORE, Chief Executive Viticultural Officer.

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REFERENCES: NAPA COUNTY—Messrs. Krug, Mrs. J. C. Weinberger, Beringer Bros., John Thomas, W. Scheffer, and others. ST. HELENA: G. Niebaum, Rutherford; H. W. Crabb, Oakville; G. Goezinger, Yountville. SONOMA COUNTY—Mrs. Warfield, J. Clauvet, Glen Ellen; J. Gundlach, Julius Dresel, Henry Winkel, F. Zrich, Sonoma; Isaac De Turk, Santa Rosa; Harry F. Williams, Windsor.

ALSO—Kohler & Frazer, J. Bumiller, I. Keefe & Co., Los Angeles; Eggers, & W. Co., Fresno; Barnard, Auburn, Placer County; J. H. Carroll, Sacramento.

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