

the State, no matter from what section, what to do. He has worked wonders in promoting the interests of the California wine growers, and to him we are really more indebted than to anyone else. [Applause.] Five years ago little or no California wine was bought; now our wealthiest men buy it and demand the best.

A discussion here arose between Messrs. Denicke, Kohler, Krug and Wetmore, as to a reduction of railroad rates. Mr. Kohler thought that railroad companies would carry grapes at reduced rates in order that they might be sent to different parts of the State, when they could not be successfully purchased and worked at home. Mr. Denicke thought that the railroad Companies would do nothing to assist the wine makers.

Mr. Kohler believed they would if proper representations were made, and suggested that a committee be appointed to visit the different Railroad Companies, with a view of securing lower rates of transportation on grapes by the ton.

Mr. Krug asked if the improper grading of wines which had formed the chief subject of discussion on Thursday was not one of the greatest drawbacks to the marketing of wine.

Mr. Kohler replied that the grading was almost impossible until the wine had stood in the cellar for several months. Then it could be done, but one day was not one of the causes of trouble, was that many growers attempted to raise too large a crop. That experience has shown us that four or five tons of grapes to an acre was sufficient, and that when more were raised, the quality of the wine was in consequence.

Mr. Denicke then asked if it would not be beneficial to reduce the temperature of fermenting cellars at Fresno and other hot countries. In some cellars the temperature was maintained at 80 or 90 deg., whereas, some thought it should be 65 to 75 deg. Machines were used for this purpose, and he would like to know whether or not they were advantageous. Of course if the proper temperature for fermenting could be ascertained and maintained, finer wines would then be produced.

Mr. Kohler thought that fermenting should go on at about 65 deg. In his cellar at Los Angeles if it got too hot, he sprinkled with water, one, two or three degrees made no difference, but he could lower it five degrees by high sprinkling and closing the doors at night. In hot summers and acid taste was developed, and whenever wine was fermented at a warmer temperature and he thought that 65 deg. temperature should be maintained, either in summer or winter, in winter, by heating by a stove if necessary; with that, however, the machinery in question, which was used antagonistically in a county like Fresno, where the changes in temperature were so great.

Mr. Denicke said he had never seen cellar fermenting at less than 85 deg., and that the temperature varied greatly between night and day. He further spoke of Black Malvoisie as a grape which he had succeeded very well with in Fresno.

Mr. Kohler and Mr. Wetmore both agreed in advising against the further cultivation of this variety. Mr. Kohler saying that it was a step to any vineyard, unless for market sweet wine, and that it was not the Malvoisie in a vineyard, like a bud hug in a hotel.

Mr. Denicke continued the discussion about the trouble occasioned by a high temperature in fermenting rooms, after which a discussion arose as to the experience that the smoother the ground was kept, and the fewer weeds existed, the less damage frost did, but that grasses held the frost sometimes longer than it would naturally lay, after holding it some time, and that for that reason it was better to have the ground bare.

He also thought, that if vineyards should be rolled, the frost would not remain so long. H. W. Crabb, of Oakville, Napa county, stated that he differed from Mr. Kohler in his opinion, and that the wine ferment on the skins. He did not believe they should be allowed to remain on the skins more than from 24 to 36 hours. If allowed to remain longer there would be too much tannin and it would acquire a rank taste that it would lose in three or four years to lose, besides which they would not become clear. He first allowed it to remain 24 or 36 hours, then drew it off and

allowed it to stand, and skimmed off the scum which itself formed. Without the skins, the wine cleared itself in about six months, but if fermented on skins it would not.

Mr. Wetmore asked Mr. Crabb what was to become of California wines in a few years when four or five times the quantity was raised, and the product exceeded the cellars.

Mr. Crabb thought it would be a case of the "survival of the fittest." The wines produced then will all be fine, for only the best will be selected for the cellar. The wine makers in trouble in buying grapes, and the wine dealer in buying wines, for he is constantly told: "I will not sell unless you take the whole lot." In time of glut this would stop, as the dealer would only buy what he wanted. This would also lead to increase prices. If better wines were produced, lower prices would not be necessary, for in years to come our better wine will bring higher prices, while our present cheap wines will be discarded. We will entirely fail to sell our poor wines then, therefore we should correct our error, as soon as possible, by grafting the Mission and Malvoisie to better stocks, immediately. The Zinfandel brand has practically built up our claret trade, and when that will be blended with better varieties, we will have the grandest clarets in the world. The Mission, Malvoisie and a few other vines must be got rid of. The Zinfandel will also have to be discontinued in some places, but the Colombar, or Sauvignon Vert, or S-millon, or Golden Chasselas, all good bearers, and good for grafting, could be grafted on the better stocks, and Malvoisie. The growers of white grapes in the coast counties should plant the grapes last named and other fine hearers. Before crushing, grapes should invariably be cooled over night by exposure to the atmosphere of the cellar. In time, would be classed as a third, or fourth, and green wine, useful only for color. The Pied de Perdrix is better, and if more tannin is wanting in a wine, it should be allowed to stand longer on the skins, but he thought the sooner the wine was drawn off after fermentation the better. His cellar was of 2,000 gallons capacity. Last year he had warmed up his must to 62 deg. and had gotten through in three days. Small packages ferment more thoroughly but not any faster.

Mr. Wetmore: How shall we pick our grapes in the future? Mr. Crabb: That is a study. Demand should be filled by European labor, if possible, but it is unprofitable to retain labor the year round in a vineyard. At Napa, Chinese grape pickers are paid \$1 a day; in Fresno \$1.50 per day, and in the next year they will probably demand and receive \$1.50 per day. Boys are unreliable, and they will stay but two or three weeks. Mr. Denicke, of Fresno, stated that grape pickers should be brought from France and Belgium. Men will come from there under contract of a year, at from \$20 to \$30 per month, and you can always depend on them, as they do not require constant watching; after the first importation they will emigrate themselves and be brought back by the next season, and in getting labor to pick the grape crop this fall.

Mr. Krug said that boys were hired to do their work in St. Helena, but they do not stick to the business. He said it was advisable to pay the laborers wages, furnish them good home accommodations, and good food, and we would then experience no difficulty in procuring help. Mr. Crabb, said that he paid \$30 a month for white labor, and as soon as hayting time came, they all left, except the Swiss.

After a short general discussion, Mr. Wetmore called attention to the insufficiency of cellars, saying: We are going to be stuck on cellars, as there will not be room enough for one crop of two years hence. There is a big crop coming in. Let not the grapes rot, and the grapes in this; as the wine dealer now foresees, and will then take advantage of the glut. The merchants are going to take advantage of your necessities and buy you up cheap. Don't trust to anybody's intentions; look out for yourself, each one of you. The Livermore valley we will have two or three million gallons a few years, and we must have more cellars, and we must

have more merchants, and you must be prepared if necessary to hold your wine for two or three years. The immense crops that are coming in will require to be stored. The merchants are not doing enough to extend our wine trade or in opening up new markets. The producers should form a syndicate and send salesmen to Valparaiso, Panama, London, Australia, St. Petersburg, and establish them upon these markets, and in that way we ought to have a market for 50,000,000 gallons of wine when we produce that much. Advertisements should be inserted in all the leading papers of the United States, and of Europe, stating the chief varieties of California wines, and where and at what prices they could be procured. We must advertise our wines directly to the consumer. Do as Max Greger does, establish depots, and advertise your own wines. This must be done, to sustain our prices, because with increased quantity, we must have larger markets. This is a part of the merchant's business, and they should do it, but if they do not do it, the producer must.

In connection with the question as to a possible over-production in some sections where quantity rather than quality was aimed at, Mr. Wetmore stated that a gentleman in the Convention who was well informed in all matters pertaining to spirits, had submitted an opinion to the effect that neutral spirits might be profitably produced, if there were not sufficient outlet for brandy. He calculated, for instance, that an average crop of heavy hearing varieties in Fresno would be seven tons of fruit per acre, from which 100 gallons of proof spirit could be made. Cost of first distilling, 2 cents per gallon; cost of distilling to high degree and rectifying, casks, etc., 8 cents; total, 10 cents; value of spirits in bond, 30 cents; net profit, 20 cents, or \$56 per acre. This would demonstrate that even at the lowest possible price for spirits, there would be a profit, and the market might be relieved of a glut of inferior wine, if it occurred.

Here an adjournment was taken until 8 P. M.

EVENING SESSION.

Vice President, Mr. Wetmore, presiding.

In calling the Convention to order, Mr. Wetmore announced that the program of the evening had been changed, in order to afford further opportunity for the discussion of special types of wines that had been noticeable among the exhibits and other topics of the most practical importance. The committee of exhibits had not been requested to formulate any decisions, but, having had the best opportunities to carefully note the samples examined, the members of it would not doubt be able to express their individual opinions with some advantage to all concerned. The chairman of the committee, Mr. Pohndorff, was then invited to take the stand and give the convention the benefit of his notes, as expressing his personal opinion.

MR. POHNDORFF'S OPINION OF WINES AND BRANDIES SAMPLED.

Mr. Pohndorff, taking the stand and referring to his rough notes of examinations of wines and brandies, called attention, to the following observations he had recorded.

RED WINES.

Norton's Virginia, F. Eisen, Fresno; (mixed); Sound, ordinary, clear tasting. Zinfandel, from grapes averaging seven tons to the acre; (Geo. West, Stockton) over ripe grapes, not typical good color.

Zinfandel, '81; L. De Turk, Santa Rosa; robust, full of viscosity and flavor, will compare with samples of the Hungarian types, and perhaps favorably.

Zinfandel, Pellet, St. Helena; excellent as to viscosity and mild light taste; typical.

Zinfandel '82; C. Krug, St. Helena, blended partly with Teinturier; fine type, but the Zinfandel others rather overpowered by the Teinturier.

Zinfandel '82; C. Krug, St. Helena; good, typical.

Zinfandel, '81, J. H. Drummond, Glen Ellen, Sonoma Co., excellent, typical.

Mataro, H. W. Crabb, Oakville, Napa Co.; not frank tasting, but indicative of promise of success for the adaptation of this variety of grape.

Mataro and Carignan '81, Wm. Scheffler, St. Helena; excellent in expression towards Medoc types.

Carignan, '81, Wm. Scheffler, St. Helena; not as pronounced as that mixed with Mataro, but likewise showing Bordeaux character. The use of the Mataro in such blends appears to be very good.

Cabernet-Sauvignon, '82, J. H. Drummond, Glen Ellen; the most successful approximation to a Medoc wine, to be recommended as best success.

Mataro '81 J. B. J. Portal, San Jose; good type, but coming the experience that the Mataro should be grown alone.

Mataro and Charbono, J. B. J. Portal, San Jose; not successful as a blend; Charbono should serve in ordinary blends and Mataro should go with Grenache Carignan and other types.

Gamay, '82, H. W. Crabb, Oakville; light clean, ordinary, full color, fine tannin, but has no expression by itself. Doubtless most acceptable if blended with some variety that may give expression and character in order to produce a light pleasant claret wine. Malbec, '82, H. W. Crabb, Oakville; deep color, excellent as to tannic contents, proper for blends for and with higher grade of Medoc type wines. Mataro goes very well with Malbec. Malbec is seemingly a success for light table wines, salubrious and healthy, and may be consumed without dilution.

Charbono, J. C. Merithew, Cupertino, Santa Clara Co. Good color.

Charbono. H. W. Crabb, Oakville, good color.

Black Burgundy, '82, H. W. Crabb, Oakville; confirms the good hopes for this variety; clean and full tasting, deep color.

Miller's Burgundy and Cabernet, Wm. Scheffler, St. Helena; very good; Cabernet prevails in its taste and expression.

Teinturier, '78, J. B. J. Portal, San Jose; splendid and showing the characteristics of a Chamerlain.

Lenoir, '82, H. W. Crabb, Oakville; full color, clean, but not exactly as well constituted as other samples have shown to be.

Pellet Syrah, '82, J. H. Drummond, Glen Ellen; promising; good qualities near to the original in Hermitage wines.

Baron's Tannat, '82, H. W. Crabb, Oakville; most successful, of the richest in tannin, very commendable.

Trousseau, '82, J. C. Merithew, Cupertino, Santa Clara county; good in color and rich in tannin, and well fermented; commendable.

Grosser Blauer, '82, H. A. Pellet, St. Helena; successful as to superior taste, tannin and color, very commendable, will turn a fine variety.

Grosser Blauer, '82, John Thomaun, St. Helena; if not as well made as Pellet's, yet showing the same promising qualities.

Teinturier, J. H. Drummond, Glen Ellen; excellent, and like the grape next described.

Pied de Perdrix, H. W. Crabb, Oakville; commendable as wine that is natural color for blends.

Zinfandel and Trousseau, George West, Stockton; good quality and color, promising to establish good blending property for the blending of dry wine; this sample, however, containing a tiff too much unfarm-tuned sugar.

WHITE WINES.

Folle Blanche, '82, J. G. Ayres, Mission San Jose; good, clean, vinous.

White Malvoisie, L. De Turk, Santa Rosa; good for base of ordinary Shirries.

West's White Proifide (Geo. West, Stockton); useful for brandy and for blending.

Sauvignon Vert, Wm. Scheffler, St. Helena; successful and promising.

Berger, Chas. Krug, St. Helena; good, but not equal to that from the hill vineyards.

White St. Peter, E. B. Smith, Cordelia; harsh after-taste, but otherwise excellent wine.

Berger, F. Hartung, Anaheim; good.

Smillon, J. H. Drummond, Glen Ellen; good.

(Other samples of White Wines examined were not reported on by Mr. Pohndorff.)

Mr. Pohndorff referred to the Brandies and Sweet Wines cursorily. The samples of Brandy of Brandy's White, Frolic, from (Geo. West, Stockton, were especially commended; also his Port Wine made from the

Trousseau grape, which the speaker stated was the best yet found for Port Wine in this State. We can make splendid Ports from the Trousseau. A Sherry from Mr. Eisen, Fresno, was characterized as "pleasant to drink, having some sherry flavor."

Mr. West's Sweet Frontignan was especially noticeable for delicacy of flavor and price.

"The California wines," he said, "compare favorably with the samples of Hungarian wines exhibited. We come nearer to Hungarian types than to any other. A very superior Riesling was found among the Hungarian wines. Our clean Zinfandel beats the lowest of the types of the Hungarian red wines. One sample of the Hungarian reds was better than the others, apparently on account of age. The sample of "Grand Imperial Tokay" of these Max Gregor Hungarian wines, said to be valued by many samples of our sweet wines at one-fifth the price."

An opportunity for further discussion of the wine exhibits was offered, but no one appeared to desire to take the stand.

VARIETIES OF VINES AND THEIR ADAPTATIONS.

Mr. Wetmore hereupon addressed the Convention for consideration of the subject of varieties of vines and their adaptation, but owing to the absence of the short-hand reporter, for some unaccountable reason, we are unable to give his remarks in full. We are informed that he will, however, repeat his effort in substance in his next official report. We summarize his address partially as follows:

He first alluded to the apparent confusion in the mass of varieties of vines under experiment, and, to simplify the study of the subject, he rapidly selected out the groups of vines which are cultivated in the different vineyards of this country. The examples of the Rhenish vineyards, on the extreme northern limits of viticulture, show, for instance, that the finest vines are there made from the noble varieties of the Riesling, Traminer and Pinot (of which last the latter is a variety). These noble varieties are all very early in ripening their fruit; yet it requires the full heat of the season there to bring them to the best maturity for making fine wines. Often they fail to perfect their proper maturity, and the wine of the year is said to be of inferior quality, as compared with other years. In the Rhenish districts other vines, such as the Elbling (Kleiberger, Berger, etc.) are cultivated where quality is sacrificed to quantity. The Elbling is sometimes cultivated together with the Riesling in the noblest vineyards, even in Johannisberg, where the Riesling is the noblest and best quality, and the Elbling is called the common grape, and makes the common cheap wine of the country. Experience in other districts, however, proves two things, viz:

First.—That the noble varieties, Riesling, etc., which ripen early, require the maturity in the Rhenish climate when planted in the warmest situations, lose their qualities when cultivated in southern latitudes, where late-ripening varieties succeed well; the only exception to this rule being where these early-ripening varieties are planted on northern slopes, in warm regions.

Second.—The Elbling (the true Berger of the Rhine) and the Putschner (which appears to the variety known to California as Berger, and which was brought to the Rhine from Hungary, but taboed on account of general failure in ripening it) improve in quality as they are removed south, where they may attain the requisite maturity.

The Burgundy variety (a not the so-called Black Burgundy of this State, etc.), being the true Pinot family of the Cote d'Or) but they ripen very early in ripening, are practically failures when moved into the south of France. The vines from them contract diseases after fermentation, such as the *gout ouer* (hitter taste), lose their quality and are difficult to handle.

The Cabernet Sauvignon when it is taken away from its seaside home near Bordeaux often produces a harsh rough wine, while it has certain valuable qualities, does not equal the wine of the Medoc, where the season is just sufficient in all its conditions to mature it to the requisite degree.

The Folle Blanche of the Cognac country makes there a wine, worthless as such, but valuable for distillation. This grape near Cognac does not become matured sufficiently to make a sound wine; it is difficult because the wine has not strength enough to keep six months. Moved a little south to the region of Bordeaux, it makes a very light wine, commonly known in commerce as Vin de Graves, or Graves, pleasant to drink, liked by the Germans, and often used in mixing with heavy Spanish clarets and the rough red wines of the Palus or bottom lands near Bordeaux (such mixtures being known as cargo clarets and forming the base of the clarets known as Bordeaux wines in America.) It is however considered a very "special" wine at Bordeaux, notwithstanding it has been improved by moving the grape southward. Further south, the same grape in the Landes districts makes a very esteemed wine. In California, this convention has shown what it can produce when sufficiently ripened.

Further south, on the slope, the result of experience along the line of the northern limit of viticulture, Bordeaux, Cognac, Burgundy, Champagne and the Rhine, shows that the good years are those when the grapes get as ripe as possible; and the bad years, those when the grapes do not mature sufficiently. It is along this northern limit that the most famous dry wines and brandies of the world are produced.

Further south, where the vine appears to be in its glory, where all varieties may be grown and ripened, where the vine develops the full vigor and where the vicissitudes of the climate are not feared, there is more trouble with the vintage. Fermentation is difficult, really fine wines with grand bouquets are rare, alcohol is in great demand to fortify the imperfectly fermented wines against disease and decay, and sulphate of lime is too often used to assist nature in making the grape juice from impurities, and in those countries that we find the best dry wines, made from late ripening varieties and the poorest from the early ripening ones, which later may have been even the noblest in districts further north. It is there that the poorer grades of brandies also. And it is in those countries and for them that the ablest vintners and students of wine making have counseled for making dry red wine to pick the grapes before they arrive at complete maturity. Now I deduce one grand lesson from all this study of localities, viz.:

The grand fine wine are made generally on the northern limit of viticulture because the grapes there never get spoiled by the development of an excess of sugar; likewise the fine brandies are made there because they are distilled from light white wine the elements of which were fine though not sufficiently protected by a sufficiency of alcohol.

The study of the principles of fermentation, as a science, is a new one—one of our own generation and only in its infancy; much less studied is the application of this science to the various conditions of fermentation in different climates.

It is known that to make a sound, salutary dry red wine in the south of France and Spain, the grapes must be picked before complete maturity. It is known that the grapes of the Bordeaux region do not become over matured, and that the wine of that region is very salutary and sound. From these and more extended studies, I have concluded always to insist on the following as general principles to govern our new plantations, where the object is not to make sweet wine, viz.:

Plant only varieties of vines which ripen comparatively late in your respective districts, avoiding what may in your districts be called early ripening. Seek to pass the intense heat of the summer before entering on your vintage.

Look upon early ripening varieties, when later varieties succeed with you, as dangerous to the reputation of your districts.

Plant early ripening varieties when later varieties will not succeed with you. Ascertain

what degree of sugar in each variety indicates the requisite maturity for a good, sound wine and easy fermentation, and be prompt in picking your grapes whenever such a degree has been reached, sacrificing color, if necessary, to good fermentation. In the absence of such accurate knowledge, concerning each variety, do not let the sugar pass twenty-four per cent. for a dry red wine, nor let your berries lose the last traces of immaturity. Experience may permit fermentation with a must of 26 or even 28 per cent, but experience also should do so, and generally the safe rule will be to work the must at 22, giving a wine of about 11 per cent. of alcohol. Such wines will not be so soft to the palate as those which retain a portion of sugar when a w, but they will develop with age all the qualities of which the grape is capable.

Make your brandies from light, aromatic white wines, which have not fermented on the skins, and determine by experiment whether a certain degree of unripeness in the fruit when picked will not insure finer quality in the brandy. This recommendation is for brandies especially of the Black, Colombar and Berger. West's White Frolic, which has thus far proved well for brandy, appears to belong to the family of the Colombar.

Concerning the varieties of wines well and generally known in this State, we need not mention such as the Black Hamburg, Rose of Peru, Tokay, Muscat of Alexandria, from which wine has frequently been made in small quantities. These are not recognized as wine grapes, and it needs no effort to prevent their planting for wine purposes.

Of varieties in large use as wine grapes we have the Mission and the so-called Black Malvasia (Malvoisie or Malvasier) to condemn. The latter is a disgrace to the noble name it bears. The true Malvoisies of Spain and Italy are noble grapes, very unlike the variety known here by that name; the latter is really a German grape of good quality for the table, but not for dry wine. It may be valuable for sweet red wine, however. The Mission should be condemned, however, as the true test of our viticulture. I shall not let the condemnation rest upon its defects, as known to the wine maker and cellar master only, nor on its defects as new wine to the consumer's palate—which latter are had enough—but upon its want of salutary character. We cannot on any ground defend a grape whose wine and brandy both are deleterious to the health and comfort of the consumer. Both the wine and brandy of the Mission grape contain elements which disturb digestion, paralyze the nerves, produce headaches and other nervous disorders, and cause consumers to curse all California wines into which the grape enters as heady and earthy. It may possibly be better after many years these Mission wines and brandies lose their deleterious influence and become really good, or even "fine;" I will not dispute this claim, whether true or false; but practically no grape is of much value to us if its wine does not, within two or three years, show positive signs of quality; generally such quality is required by elements within two years, and the very finest qualities, such as the Mission can never claim at any age, will justify the practical producer in keeping wine more than five to seven years, unless he is breeding solely for blending purposes. Fortunately, however, the Mission vines are good grafting stocks, and are rapidly being transformed into nobler varieties.

We find that when noble varieties produce to comparative perfection their peculiar properties, we must restrict their plantation within climatic extremes, homed on the one side by the zone of its best and easiest development, and on the other by the zone where it ceases to ripen well. The Riesling and the Zinfandel appear to be two varieties refractory in the greater part of the State, their most general successes being confined to warm hillside locations in the southern portion of the Bay of San Francisco. Exceptions are also there so marked that they only serve to prove the rule. The Riesling in this respect tends to prove the rule that might be deduced from its European history; a northern limit in viticulture, attended by atmospheric moisture, and natural vernal rains, are late into the growing season, being conditions accompanying its successful development.

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del may have a wider usefulness; but for a choice claret it must be very much restricted, unless, as I have supposed might be possible, its association in the fermenting vat with the Mataro and Berger, or Folle Blanche, picked at the same time, may assure a good fermentation and a sound wine in our interior valleys.

For Sant-rens we have a much wider range; their types may be produced well throughout a larger area, and will be popular in our markets. A blend of Berger, Colombar and Folle Blanche with Semillon at Sauvignon, in our warm, dry valleys, will no doubt prove a most acceptable and profitable white wine; these vines are especially fertile.

The larger part of the State is better adapted to the Spanish than to the French claret varieties, such as the Mataro, Carignone and Grenache, associated with the Berger and Folle Blanche for lightness and brightness, and with well known coloring varieties whenever color may be deficient. For the districts near the Bay of San Francisco, where light red and white table wines of quality are known to succeed, where to the north the Hungarian and Rhenish types are approximately reproduced, and to the south the French clarets, Burgundies and Sauternes, we need greater propagation of such varieties as have been successfully exhibited at this Convention. The Napa Valley needs the Mataro, Cabernet Sauvignon and Malbec to perfect the Medoc types and the so-called Burgundies (Crab's Black Burgundy, Chanché Noir, Memier and Trouseau), to satisfy a certain vague market demand. The true Burgundy varieties (Fauve Pinot, Noirin, etc.) of the highest type will not become popular until we have some better assurance that great distinctions of quality will be amply appreciated by connoisseurs—as these varieties are extremely shy bearers. The Mataro, however, needs to perfect itself, 24 per cent of sugar, and such a situation as is necessary in the Napa Valley to make a good Zinfandel with ample color. When the Zinfandel loses color in the valley land, the Mataro does also; but in these situations the Malbec thrives and gives fine color. In such doubtful places plant the Malbec and the Cabernet Sauvignon, though these same vines are better on better ground.

Where the Riesling now makes fine wine, do not abandon it, but rather increase its area. The Semillon, Sauvignon, Colombar, Folle Blanche and Berger may profitably be pushed to the warmest exposures in the Bay counties. These last named varieties should constitute the main stocks for the central and southern counties also, until experience has proved that we may succeed with the true Sherry varieties. They (the Semillon, etc.) will no doubt produce the finest brandies, as well as choice table wines of Sauterne character.

For Pert wine we know the superior qualities of the Trouseau; yet it will probably be benefited by a mixture with Grenache and Mataro, wherever the latter ripen sufficiently.

For Sherrys we must continue to experiment, having every good reason to hope that with the varieties of the Xeres district of Spain, when planted in suitable climate here in soil sufficiently calcareous, we shall have no more difficulty in making sherry types than we have had with others, as soon as we have used the proper varieties.

The Verdelho—the queen of the Madeira group, should be propagated, wherever quality in sweet wines is desired to associate with other more prolific varieties. When we have in this way first availed ourselves of the experience of the rest of the world aided by our own limited observations, we shall be in a good way to demonstrate whatever new there may be for us to discover.

Let us not forget however that the salutary, refreshing and exportable qualities of our wines should be considered prime requisites and that the varieties of vines and methods of fermentation necessary to produce such results should be our first study. The people will not continue to consume wines that they find to be not salutary and refreshing to the palate, nor will commerce largely handle wines that are not easily transported in good condition, no matter what beauties of flavor, bouquet or color they may have.

We must aim at fine quality, but only after first considering the health of the consumer and the safety of the merchant.

Mr. Wetmore, read some copious translations relating to the qualities of certain varieties of grapes which should be produced—especially of the Mataro, and called upon the convention to continue the discussion if desirable.

Mr. Krug said that he found nothing to criticize in Mr. Wetmore's address, and he considered the remarks well timed and complete in scope. In conclusion, Mr. Wetmore in the name of the State Commission complimented those who had taken part in the convention for their labors, assiduity and intelligent researches and co-operation, saying that no greater compliment could have been paid to the Commissioners than the promptness and alacrity with which their call for this Convention had been responded to. The success and harmony of these meetings had proved to the Commission that it had earned the sympathy of those for whose benefit it was created and that a cordial spirit of co-operation pervaded the ranks of the industry throughout the State. Trusting that local county and district meetings of a public character would be held in all viticultural sections to be followed next year by the next State Convention attended, as this had been, and equally successful, he declared the sessions adjourned sine die.

COMPLETE CATALOGUE Of Exhibits.

WINES, BRANDIES, GRAPES, RAISINS, CERRANTS, SCIENTIFIC INSTRUMENTS, TOOLS, IMPLEMENTS, REMEDIES FOR PESTS, ETC.

GRAPES.

A. LANGENBERGER, ANAHEIM, LOS ANGELES CO.

Burger, Malvoisais,
Lencir, Isabella,
Muscat, Chasselas,
Gray Riesling, Flams Tokay,
Orleans Riesling, Pinot,
Zinfandel, Semillon Blanc,
Cabernet, Malbec.

E. C. HARN, GUADALUPE, SANTA CLARA CO., CAL.

White Chasselas.

GEORGE WEST, STOCKTON, CAL.

Frontignan, Sauvignon,
Black Prince, Chanche Gris,
Burger, Johannenberg Riesling,
White Tokay, Charbono,
West's Trifolite, Morelle Riesling.

J. B. J. PORTAL, SAN JOSE,

Chairette, Ploussard,
Petit Pinot, Noirin,
Chasselas Frise.

G. NEUBAU, RUTHERFORD, NAPA CO.

Franken Riesling, Grenache,
Chalosse, Colombar,
Carignane, Mataro.

P. PELLIE, SAN JOSE.

Mataro, Folle Noir,
Folle Blanche, Verdal,
Chanche Noir, Malvoisais,
Black Hamburg, Colombar,
Dagouant, Pinot,
Charbono, Rose of Peru.

H. A. PELLET, ST. HELENA, NAPA CO.

Grosser Blauer, Mataro,
Grenache, Zinfandel,
Carignane.

MR. BENSON, OAKVILLE, NAPA CO.

Pinot, Vert Dors,
Pinot Valrhons or Raisin blanc d'Avise.

A. HOLLENBECK, MOUNTAIN VIEW, SANTA CLARA CO.

Verdal, Chanche Noir,
Folle Blanche.

J. C. MERITHREW, CUPERTINO, SANTA CLARA CO.

Rose Peru, Trouseau,
Charbono, Mataro.

R. E. BLOWERS, WOODLAND, YOLO CO.

Ross Pern, Black Hamburg,
Zinfandel, Seedless Sultana,
Black Tokay, Sweet Water,
Black Marocco, Pinot,
Flams Tokay, Golden Chasselas,
Muscatel Gordo Blanco.

J. GUNDLACH & CO.

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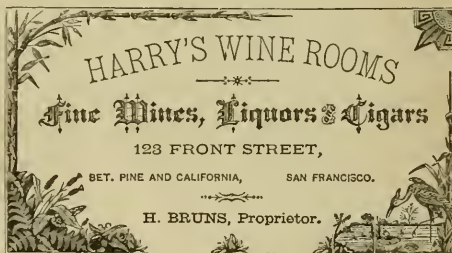
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TO VITICULTURISTS.

Stencil Plates and Burning Brands

Of all Styles and Descriptions.

A. E. RIDLEY & CO.,

ESTABLISHED
1864.

Room 7, S. F. MERCHANT Building, 323 Front Street.

ROBERT HASTY, CLAYTON, CONTRA COSTA CO
White Malaga, Verdal,
Unknown Variety.

WILLIAM CADWELL, CLOVERDALE.
Gray Riesling, Muscatel,
Palestine, Orleans Riesling,
Unknown Variety.

W. MOORE YOUNG, FRENO.
Flame Tokay, Zinfandel,
Muscatel de Gordo Seedless Sultana,
Blanco.

O. MOTTIER, MIDDLETOWN, LAKE CO.
Mission grafted in 1880 on California
root 10 inches long—vine described by C.
A. Wetmore in the 1st Annual Report of
Vit. Com.—(bunches large and comely.)
Malvoisie grafted 1882 on *Vitis Californica*
root remaining in ground—(large
fine bunch.)

Zinfandel grafted 1882 on California
seedling of 1881—(beautiful bunches.)
Black Hamburg grafted 1882 on piece of
white California root 10 inches long—
(good.)

Three bunches Cabernet (Malbec?) from
his big vine grafted in 1881 on old
California vine—it now covers over 40 feet
square and has about 300 bunches of grapes
—(grapes very fine.)

Mataro or Upright Burgundy grafted in
1882 on California seedling 1881—
(bunches large and fine.)

Cabernet (Malbec?) grafted 1882 on California
seedling grown in '81.

EISEN VINKYARD, FRENO.
Hungarian Green, Chasselas Violet,
Golden Hamburg, Malaga,
Red Cornichon, Pisco de Chili,
Muecat, Red Cornichon,
Black Portugal, Weiser Steinheller,
Savignon, Hermitage,
Sabal Kanekoi, Seedling
Emperor, (black),
Black Barbarosa, Yellow Orleans,
Rose Peru, Primavis de Frontig-
nand, Micordat, Carignane,
Flame Tokay, Napoleon Chasselas,
Ka Kour Blanc, Pinot Noir,
Pinot Noir, Cabernet Sauvignon,
Palomino Blanco, Fehér Szagoe,
Hantrillo, Mataro,
Malvoisie, Grenache,
Seedless Sultana, Black Hamburg,
Mill Hill Hamburg, Uva Larga,
Gamay de Chastillon, Victoria Chasselas,
Chile Rose, Golden Champion,
Menestra, Mataro,
Rulander, Xante Black Currant,
Deacous Superh, Zinfandel,
Teurion, Ponderichery,
White Corinth, Pondichery.
T. O. WHITE, FRENO.

White Corinth.
HENRY MEL, GLENWOOD, SANTA CRUZ CO.
Teinturier, Chausche Noir,
Meunier, Verdal,
Chausche Gris, Balouzat,
Early Black July, (or Early Madeline.)

M. DENICKE, FRENO.
Folle Blanche, Meunier (or so-called
Prolific,
Rose Peru, Verdal,
Seedless Sultana, Chausche Pinot,
Muscat, Chausche Noir,
Zinfandel, Malaga,
Furnit, Groe Morocco,
White Malvoisie, Malvoisie,
Fehér Szagoe, Grenache,
Cornichon, St. Pierre (White St.
Carignane, Peter),
Gros Pinot, Carignane,
Savignon Vert, Gros Pinot,
White Corinth, Carignane,
Charbono, Chausche Gris,
Moreto, Chasselas Rose,
Muscat Frontignan, Pinot (Le Franc),
Lencir, Touriga,
Chasselas Violet, Chasselas Fountaine-
bleau,
Muscat Rose, Mourisco Presco,
Rose d'Italie, P. Alestine,
Tinta Anarella, Terret Bourret,
Challosee, Muecat Noir,

DR. J. STRENTZEL, MARTINEZ.
Cornichon, Muecat Alexandre,
Zinfandel, Riesling,
Malaga, Black Xante Currant,
Flame Tokay, Black Lombardy,
White Malaga, Syrian,
Black Hamburg, Tereet Nice,
Muecat, Madeline,
Teinturier, White Madeira

White Corinth, Rose Chasselas,
Mission, Chasselas Fountaine-
bleau,
Emperor, Tokay de Lunel,
Black Ferrara, Catawba,
Seedless Sultana, Orleans Tokay,
Isabella, German Muscatel,
Champion, WM. SCHEFFLER, ST. HELENA.

Pinot Noir, Sauvignon Noir or
Carignan, Noien,
Gray d'Ischia, Pinot Noir or Black
Cabernet Sauvignon, Burgundy,
Sauvignon Vert, Pinot Blanc.

H. W. CRAER, OAKVILLE, NAPA CO.
Mareanne, Buena Vista (name
wanted),
White Semillon, Chasselas Fountaine-
bleau,
White Cornichon, Morillon de Lorraine,
Black Pinot, Gros Riesling,
Sauvignon Vert, Chasselas de Foy,
Calabria, Tannat,
Miller's Burgundy, Pied de Perdrix,
Chardeonay, Green Sylvaner,
Black Burgundy, Verdal,
Charbono, Primavis Frontignan,
White Burgundy or Chasselas Mus-
catel, Petite Pinot Liver-
que,
Teinturier, Groesser Blauer,
Rulander, Black Tannat (very
fine),
Chasselas Violet, Early Madeline or
Grenache, White St. Peter,
Carignane, Franc Pinot, Meunier
Johannisherg Riesling, Noien,
Sauvignon Vert, Rose Chasselas,
Chasselas Fountaine-bleau, Black Pinot, Black
bleau, Riesling or Black
Chasselas Violet, or d'Ischia,
Purple Chasselas, Frontignan,
Groe Blanc Cantal, Gray d'Ischia, or
Burger, Gros Riesling or
Mataro, Mourvedre, Chausche Gris,
Upright Burgundy, Zinfandel,
Black Malvoisie.

W. KLEE, UNIVERSITY, BERKELEY.
Huasca Grapee,
Seedling Hybrid from seed of Vitie Cal-
ifornica grapes grown on sucker from root
on which was grafted and producing Flame
Tokay—thefolias intermingling.

WINES.

JOHN G. AYRES, MISION SAN JOSE.
Folle Blanche, vintage '82,
White Riesling, '82.
J. H. DRUMMOND, GLEN ELLEN, SONOMA CO.
Red Wine, White Wine.
Petite Sirrah, '82, Semillon, '82, (vines
Caribernet Sauvignon, imported from
'82, Yquem),
Teinturier, '82,
Zinfandel, '81.

H. W. CRAER, OAKVILLE, NAPA CO.
White Wine.
Chasselas de Foy, Cadillac,
Sauvignon Vert, Sultana,
Red Wine.
Malbec, Pied de Perdrix,
Grosier Tinta, Tannat of Madiran '82
Charbono, Mataro, '82,
Port, '81, Black Burgundy, '82,
Port.

DR. J. STRENTZEL, MARTINEZ.
Isabella.

F. T. EISEN, FRENO.
Dry Sherry, White Wine,
Red Wine, Sweet Muscatel,
Grape Brandy, Norton Virginia
Teinturier (Sweet (Claret),
Port), Zinfandel (Claret),

I. DE TURE, SANTA ROSA.
White Wine.
Malaga, '81, Angelica, '80,
Sherry, '80,
Red Wine.
Zinfandel, '81, Brandy.

CHAS. KRUG, ST. HELENA, NAPA CO.
White Wine.
Riesling, Green Riesling,
Orleans, Berger, '82,
Gutedel, Franken Riesling, '82,
Johannisherg Riesling, '82,
Zinfandel, '82, Port,
Zinfandel, '81.

GEO. WEST, ETOCHTON.
White Wine.
Moelle Riesling, '81 Prolific, '81,

Sweet Frontignan '80.
Red Wine.
Tronseau Port, '81, Zinfandel, '81,
Prolific Brandy, '80, Brandy, '76,
Prolific Brandy, '78.

WM. SCHEFFLER, ST. HELENA, NAPA CO.
White Wine.
Sauvignon Vert, '81, Chasselas,
Red Wine.

"Burgundy" (made from Meunier and
Cabernet.)
"Cabernet" (made from Carignane and
Mataro)
Carignane,
Fumice Brandy,
Sanitary Brandy.

J. M. TELLES, PLEASANTON.
White Wine.

White Riesling '82, Mission, '82,
Mission, '81, Muscat of Alex'dra '82
Red Wine.
Mission Port, '81, Mission Port, '82.

HARTUNG & LUTERGE, NEVADA CO.
White Wine.

White Wine, '81,
Red Wine, '81,
Old Claret, '77, Red Wine, '82,
Red Wine, '81.

A. LANCEL & SONS, OCCIDENTAL, SONOMA CO.
White Wine.

Chausche Gris, '82, Mission, '82,
Hamburg, 40 per cent—Malvoisie, 40 per
cent—Mission, 20 per cent.

C. VON DETTON, ETOCHTON.
White Wine.

Sultana and Riesling '80.

J. O. MERITHEW, SANTA CLARA.
White Wine.

Sweet Muscat, '82,
Charbono, '82, Tronseau, '82.

E. D. BURIDGE, LINCOLN, CAL.
White Wine.

Royal Rose, Imperial,
Gold Seal.

H. A. PELLET, ST. HELENA, NAPA CO.
Grosier Blauer or Cantal '82

MICCELLANEOUS EXHIBITS.

GEO. L. WENTZEL, S. F.
Grape Stripper, Crushers and Wine Cel-
lar Machinery.

G. N. MILCO, ETOCHTON.
Buhach, Buhach Fluid Compound, Bel-
lows for Applying Powders, etc., Spray
Pump and Nozzle.

J. H. WHEELER, S. F.
Spray Pump, Injector for Applying Car-
bon Bieulphide to Phylloxera.

R. B. BLOWERS, WOODLAND.
Raisins from the Seedless Sultana,
White Corinth (Currants),
Muscatel Raisins.

MRS. G. H. KERR, ELE GROVE, SAC. CO.
Muscat Raisins.

C. A. WETMORE, PLEASANTON.
Raisins from San Diego county,
Riesling wine of the late J. C. Weinberger,
of St. Helena, vintage 1878; three years
in bottle.

Whether makers or dealers feel the need
of a good journal devoted to the
interests, they must
support

California vine propagated from cutting,
Ojo del Monte, two years old,
Ruprestis, do do,
Taylor, do do.

R. T. PIERCE, SANTA CLARA.
Ploussard graft on Vitis Californica seed-
ling; graft made last Spring on two-year-
old seedling.

LEONARD COATES, NAPA.
Rooted vine—Ruprestis,
Rooted vine—Lenoir graft on Riparia.

FOREIGN WINES AND BRANDIES.

EXHIBITS FOR COMPARISON AND STUDY.

Port wine (60 years old) exhibited by J.
H. Drummond.

Hungarian wine (from Max Greger's)
exhibited by Arpad Haraszthy.

Graded cherries (Soleras, etc.), from
Xeres—stocks of F. Cozans, Esq., London;
exhibited by Chas. A. Wetmore.

Graded French brandies (from Cruller
Freres, Jarnac, France (exhibited by C. A.
Wetmore.

TO

VITICULTURISTS.

No Special Journal in California has
worked with such

Enterprise, Energy and
Liberality,

—To build up an—

INDUSTRY,

And by gathering together the experience of

Viticulturists not only in the several

parts of this State, but in other

Countries, with all other

valuable information it

could collate and sug-

gestions it could

obtain,

FROM PRACTICAL MEN,

Has helped a Local Industry

AS THE

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HAS HELPED YOUR EN- TERPRISE.

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most experienced vigneron are the

most earnest in their expression of

appreciation of our work, even

though they them-

elves be frequent

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