

TABLE AND SHIPPING GRAPES.

Under this head I shall, at present, write very little. We have, I believe, scarcely developed any positive knowledge on the subject, of comprehensive nature. The description of varieties of vines are fullest in the French books, but of the varieties of shipping grapes, such as we may cultivate, France knows comparatively little. In all the books, I cannot recognize by description our *Plume Tokay*, *Empereur* and *Black Ferrara*. I can find no true description of the *America* the well-known green grape commonly imported in barrels from Spain. The *Black Prince* I have not yet located. From record and tradition, I am led to believe that there are many most valuable varieties to be found in Asia Minor, Persia and countries even farther east, the possession of which would enrich us. If the State would send a competent person throughout those countries to gather specimens for us, the investment would, no doubt, be the most profitable one that could be undertaken for the benefit of our farmers. If some one of our wealthy men would devote, say, twenty thousand dollars to making such a collection, I will undertake to demonstrate to him that it would prove profitable to him as an enterprise of vines and cuttings propagated. There are vineyards in this State now receiving an annual income of several thousand dollars from the sale of cuttings at ordinary prices. Will not the press give this suggestion a wide circulation? I could find the man who would support such an enterprise with ample funds, I would gladly undertake the direction of the work as a business proposition, with full condensation in reaping individual as well as public profits. There are many varieties of vines grown in Italy than in France, yet we know very little about them.

Of the varieties now known in this State suitable for table and shipping purposes, we should make two classes, viz:

First: Those which are best suited for the home and near markets;

Second: Those which are suited for long transportation.

It happens that those varieties which are the most palatable and delicate are not very durable; hence, these must stay at home, and will therefore have a limited market. It happens, also, that even in the home market grapes are valued often more for the appearance than for their delicacy and flavor. This last condition, I believe, will change with time.

FOR THE HOME MARKET: Of varieties of real excellence, we have the several kinds of *Chasselas*, *Black Prince* and *Muscadel*, *Black Hubbard*, *Milvaise* (black) and *Mission* are also.

Of varieties serviceable for early and late-pickings, but not of particular merit otherwise, are the *Sweetheart*, *Magdalen*, *Black July*, *St. Peters* (?) for early, and the *Verd* for late fruit.

FOR DISTANT AS WELL AS HOME MARKETS; Of good shipping and keeping varieties, suitable for long transportation, as well as filling certain local demands, we have the *Muscadel*, *Plume Tokay*, *Corncock*, *Black Ferrara*, and *Empereur*. There are also some curious vines such as the *Zabalskaskoi*, but we know little yet about their productive properties.

One of the best known is the *Cassid*—an early black variety from the south of France, valuable both for wine and shipping. The same is being done at Folsom by the Natoma Company. Next year we shall know its period of ripening with us, and may test its shipping properties.

The *grape* now being tested also in this way, will probably prove of value as a table grape, as well as for the wine maker.

The *America* is being tested, but gives unsatisfactory results generally, on account of its being situated in the San Diego county. Its home is Malaga. It will prove a fortune as a late keeping variety whenever it succeeds well.

Some of the American varieties, such as *Isabella*, *Heche*, etc., will always find a limited market, which should not be neglected. Few of them, however, have yet been tested here.

CAUTION: Those who desire to produce table and shipping grapes should remember that transportation facilities are prime requisites; for the home markets, the vine-

yard should not be far from the centers of population and should be on lines of easy and quick communication. For Eastern markets, it should be on or near some grand trunk line of railway and the planter should have enough products to make up car-load lots. It is doubtful whether the future shipping grapes will come from irrigated vineyards.

P. S.—In my notes published last week, mention should have been made of the

ORLEANS: This is a white grape, generally called the *Orleans Riesling*. I think there is no good reason for calling it a *Riesling*. It is cultivated in this State principally at the Orleans Hills vineyard, now property of Messrs. Apard Haraszty & Co. It was first imported by Mr. Jacob Knauth, of Sacramento. At the Orleans hills it ripens early, but in such warm situations (near Capay Valley, Yolo County) it appears to need some companion to assist and complete fermentation. The proprietors are now adding the *Blanche* and *Burger*, I understand, for that purpose.

In the Napa and similar valleys, it should go to the warm hillsides; it does not ripen early there. It is a prolific bearer, and would probably make a good combination with *Volle Blanche* and *Black* for the southern country. Mr. Haraszty considers this variety as of fine quality.

Los Angeles District.

THE STATE COMMISSIONER'S

REPORT,

BY THE

Hon. L. J. ROSE.

Progress in Vine Planting—Hints on Varieties and on Blending Wines—The crop of 1883—Honest Labels.

Being Advance Sheets of the Report of the State Viticultural Commission.

By the courtesy of commissioner Rose and the Secretary of the State Viticultural Commission, we are enabled to publish the interesting report on the Southern District in advance of the publication of all the complete reports by the State Printer. This is the season when viticulturists are studying the questions on which Mr. Rose gives much valuable counsel, and if we waited for the issue of the State publication, some four months hence, these suggestions would reach the viticulturists too late for use this year.

L. J. ROSE'S REPORT.

SAN GABRIEL, LOS ANGELES, CALIF.

Dec. 29th, 1883.

TO THE BOARD OF STATE VITICULTURAL COMMISSIONERS, GENTLEMEN:

Again I am notified by the Secretary "it is time to report." Two years have slipped by and it almost seems like yesterday.

As I look out at the open window, the same men are busy in the vineyard, some pruning and their bright pruning hooks are glistening and flashing in the sunlight; others are busy gathering the brush and burning it and here and there a straight column of smoke curls up in the air. The same family of humming birds on the edge of the gravelly brook taking a bath and splashing the water in small showers around them. The bees are humming the same old drowsy tune in the orange trees, sipping sweets out of the fragrant blossoms. The I humming birds are flashing their metallic lusters of changing hues as they hover over the rose. The same quiet, balmy, sunny day is here. All is busy, happy content, yet two years have slipped by, years that have added much to the viticulture of California, have doubled the acreage of vines, have added to the knowledge of wine-making, have added variety to the varieties of grapes and opportunities for testing their adaptability and to the making of improved kinds of wine,

More has been accomplished in these years in the last two years than in ten years previous, and as yet the work has only begun. Grapo cuttings are being introduced from grape-growing countries of the world. Each year the grower brings himself some new varieties of grapes. This may be termed the experimental era, and that much good will grow out of this work is certain. These two years have been two years of prosperity to all, to the grape grower, to the wine maker and to the wine merchant. Debts have been paid, plantings have been extended, ornamental houses and surroundings have been built and new cellars, fermenting houses and store rooms are seen in both city and country. All is prosperity, and good will flow from one to the other pervades.

RED WINES.

In view of our large planting of vineyards, the question arises what we shall plant. Reds, Claret, Burgundy and Port, are the wines we have to make in larger proportions than White wine, when we sell in England or in France. In California the wine of America, England and France. To make then the best Claret is the important problem. California, up to this time, has made its Claret from *Mission*, *Milvaise* and *Zinfandel* as a rule. In fact, the vast majority of our Claret made in this State is produced from *Zinfandel*, and it is much superior to the other two and has done a noble work, making a wine which will compare very favorably with the ordinary wines of Europe. Yet I think that there are other grapes which make a wine that is a grade higher than *Zinfandel*. In fact it is hard to find a *Zinfandel* which is a wine of the first quality. As a rule it has too much acid. It is not smooth enough for the general taste and that improvements can be found in other varieties is certain. Nor do I speak of the *Zinfandel* of Southern California, for we make *Zinfandel* here of fair average quality. I speak about it as I have seen it in cellars in San Francisco, Napa and other localities in this State. I buy wine as well as make it. We have bought wine that is a grade higher than our cellars, and whenever we could find what suited us, last year could not find a year-old *Zinfandel* wine, or older, in any quantity that would answer for the purpose we wanted it. That is for the best bottle trade for New York. We found, however, a wine in Mr. Schell's cellar at St. Helena, which we bought and it was suited to our requirements and has given satisfaction to the buyer. This he called *Carrigan*, but it was understood at the time that it was a blend of two or more wines. What these blends were I have not learned. We should not make a wine of Mr. H. W. Crabb's, Oakville, which were very fine, consisting of *Milbeck*, *Pied de Perdre*, *Ganey*, *Teinturier*, *Lenoir* and *Petit Pinot*. The first four are wines of intense color and wines that would be desirable and suitable any market in Europe to be used as blends and many such wines would now sell in this State for a high price, to blend with lighter-colored wines to give color, and no one can go wrong in planting largely of all any of these varieties. The *Petit Pinot* makes a very nice wine of better quality than *Zinfandel*. At Mr. Crabb's an intelligent comparison could be instituted, for there could be seen *Zinfandel* and other old known varieties of wine, made in the same manner as the others and grown at the same locality as all the other varieties were inferior to the varieties I have named.

THE BEARING QUALITIES.

Or rather quantities, I also observed at Mr. Crabb's, the *Pied de Perdre*, *Ganey*, *Teinturier* and *Lenoir* are all good bearers. The *Malbeck* is a light bearer. The *Maturo* and *Carrigan* were highly spoken of by Mr. Crabb, as good bearers, while the *Sirrah* and *Sauvign* are very shy bearers. The *Scintillo* and *Sauvign* are very shy bearers or for a white wine of a Sauterne type has no superior. The *Trousseau* also is a fair bearer and for Port wine or perhaps for a red wine of a Burgundy type it has no superior. I saw, too, the sample of *Sauvign* sent to Mr. Crabb's, a very nice wine indeed, and that grape is the heaviest bearer of all grapes, except the *Burger*, perhaps, which may be its equal. *Burger*, in favorable warm

localities makes a wine which will hold its own against all comers and will be especially valuable as a base for blending.

I have indicated these few varieties, as I have seen the grapes growing and examined them growing and for that reason they can be called facts. Facts are what are wanted and are the only educators. Counting years will give us many more, for many are experimenting and many rose visions are painted by us all. What the future holds for us will be in yet in doubt. Here and there some one is working in a certain direction, but my belief is that

BLENDING.

Two or more kinds will in time make the perfect wine, and with the dark-colored varieties of wine grapes in abundance, the white wine grapes, such as *Burger*, *Sauvign*, *not* *Tet*, *Scintillo* and perhaps *Sauvign* and others, will in my opinion, play an important role in this make up. This blending may be done in the fermenting tub, during vintage, and that no doubt will be the best way, or it may be done after each kind has been made separately.

FERMENTATION.

This is a very important subject and one that is as yet imperfectly understood. There is more wine spoiled by faulty fermentation than all other causes combined, and for a most good wine to be fermented will never make good wine. Such wine carries within itself a germ of stink decay and will turn what is termed milk wine. The greatest trouble seems to be with red wine, and some kinds of grapes are more difficult to ferment dry than others. I have never had any trouble with *Burgundy* or *Elben*. Grapes over ripe or very sweet are more troublesome than those less matured. I regret that I am unable to tell you how to do it or even the best way, but have to go into the region of surmises instead of facts. Mr. Crabb drew my attention to a fact which had always escaped my notice. That a violent and hot fermentation was always dangerous and when the heat in the mass rose to 95 degrees, Fahrenheit, or over, such was never made a dry wine.

That a slow and regular fermentation, at a low temperature, was the favorable one. A wine maker now with Mr. Barton is quite noted for the success he has in his fermenting and making of red wines, succeeding this year at Fresno where the weather, during vintage, is hot and grapes are liable to become over ripe. The secret of his success in his treatment of the grapes consists in rubbing them off from the stems, but not mashing them and then frequently stirring them in the vat. This is, too, the practice in the south of France. I had heard of this way, but in mashing the grapes, years ago, but could see no reason for it. In trying it, for my belief was, air being an active agent in fermentation, the more air the better, and by crushing the grapes thoroughly they would become saturated with air and fermentation would be stronger, quicker and better. Then I did not know that too much heat would check fermentation, before all the sugar was changed into alcohol. Now I can see that excluding the excess of air may prevent this violent and rapid fermentation, and may be the very method essential for making a more slow and complete fermentation. My suggestion for the benefit of the wine makers and as an experiment well worth trying.

EVERYTHING UNDER ITS TRUE NAME.

It is of the first importance that we make the best wine possible and that all make good wine, for one lot of poor wine will damage a great deal of good. It is also important that there shall be a uniformity in the grape and in the wine. So that California wine and brandy will mean something definite to the consumer. This will all come with time, for it would be hard to find a more wide-awake and diligent class of men than the viticulturists of California. The wine is still another matter almost equally important. So that everything should be pure, made from the grape alone, and the more clearly we can make this self-evident to the consumer, the sorer and greater will be our success. California wine should be sold under its own name and the brandy should be sold under its own name and by whom sold. Brandy should be sold in original package only and all other products. For instance, brandy made from spirits should show its origin. Adulterated wines made from various con-

ceptions should show from what they are made, whiskey, pure spirits and alcohol, all should be sold in original package only, or if anything is done to make them appear something else, by making them into gin, rum or what not, it should so appear on the barrel. We have a right to ask from Congress that it will make laws to protect us in our honest efforts to sell pure wine from grapes. It is in the interest of honesty, morals and good health. It is right, and every honest man in the world has a direct interest in this matter. The man who makes a spurious article has no reason for complaint if compelled to sell it for what it is, or be punished, any more than the man who makes imitation jewelry and sells it for real, has a cause to complain because he is put in jail for swindling. We do not ask Congress to stop the making of spurious wines, brandies, gins or drink whatever, we only wish the article which is offered for sale to show for itself what it is. If it is Pinchbeck, let the card or label show that it is Pinchbeck. Let it be sold on its own merits for what it is, and not by its imitation which would injure and hurt the sale of the real gold. This matter has come up in our Board and there has been some effort made to introduce a bill with this end in view and a strong move will be made in that direction, but it will require the help of every grape grower in the land, and though objections will be made, and we shall encounter much opposition, yet the right in the end must prevail, for it is just.

CHANGES IN LOS ANGELES COUNTY.
 Since I made my first export in 1850, there have been many great changes in this country. Vineyard planting has tripled the acreage of our vineyards, and although not in full bearing, yet the coming year will feel the increase in yield. Lands that could have been bought for ten dollars an acre would now sell for from fifty to one hundred dollars. Pleasant homes with vine-clad cottages are now dotted over our plains which were formerly grazed by flocks of sheep. The transcontinental railroads, which were then in process of construction, are now completed and long lines of cars are transporting the products of every clime, bringing our oranges and our wheat to the four corners of the earth.

LAST YEAR'S PRODUCT
 Of grapes was but little short of the previous year's product. The hot weather in June made the crop that shorter than it would have been otherwise, but we were as little affected as any portion of the State. The best continued throughout the month of June; indeed it was the hottest June I ever remember here, yet it shows what a wonderful climate that of California is when so much comment is made over a small falling off in production. The fact is we are like spoiled children who are accustomed to have everything their own way. We measure everything by the largest possible production and if some circumstance occurs rare intervals which cuts short, in some small degree, that production, we make as great an outcry as if we were injured. The grape crop in this country, if I may judge by my own crop and from the crops of some hundred other grape growers in this country, did not fall short by ten per cent of that of the year previous. The yield must have been fully fifty-five million pounds of grapes, which was made into wine and brandy. The raisin interest has also largely increased. The quantity of the wine made in this district cannot be estimated, very closely, for no one is willing to give an accurate statement. The quantity of grapes made into brandy and wine I approximate by the number of crushers in the county and the time they were at work.

Our wine does not now figure in the exports of San Francisco. All our wines are now shipped by rail, and those shipped to New York go by way of New Orleans. This general prosperity and planting of vines and trees extends to adjoining counties, all of which are keeping fully abreast in that particular with Los Angeles, San Diego, San Bernardino, and Santa Barbara. All are teeming with life and energy, new people, new hopes and new energies.

L. J. ROSE,
 Sunny Slope.
 State Viticultural Commissioner for Los Angeles District.

SEASON OF 1884!

VINES AND VINE CUTTINGS

I take pleasure in informing my patrons that I shall be able to furnish, if called for soon, limited quantities of

Genuine Cuttings

{ of the following rare varieties:— FOLLE BLANCHE, COLOMBAR (Sauvignon vert) MATARO, CARIGNAN, GRENAACHE, PETIT PINOT (Crab's Black Burgundy) CHAUCHE NOIR, TROUSSEAU, MEUNIER (same as the so-called Franco-Pinot of Mr. Schaeffer—misnamed), CHARBON, FOLLE NOIRE, MALLEBECK (same as Lafrance's so-called Cabernet-Malbeck) MOSELE RIESLING, WEST'S WHITE PROLIFIC, MUSCAT OF FRONTIGNAN, SEEDLESS SULTANA, etc.

The prices of the foregoing are capricious and some of the varieties, particularly MATARO, MALLEBECK, CARIGNAN, MEUNIER and WEST'S WHITE PROLIFIC, are nearly all engaged at the present time.

Price lists will be forwarded to those inquiring, as circumstances vary them.

Also, All the Well Known Varieties such as ZINFANDEL, RIESLING, CHASELANS, CHAUCHE GRIS, BERGER, MUSCAT'S (Gordo Blanco and Alexandria) FLAME TOKAY, etc., etc.

ROOTED VINES.

Particular care will be taken in respect to rooted vines to guard against infection by diseases. I can furnish rooted ZINFANDEL, MALVOISIE, VERDAL, FEHER ZAGAS, CHARBONO, etc.; at varying prices, according to the demands of different purchasers.

Also a few thousand CALIFORNICA SEEDLINGS; RIPARIA SEEDLINGS all engaged.

RIPARIA CUTTINGS.

Having made necessary arrangements, I am prepared until January 15th to offer fresh RIPARIA CUTTINGS from the forests of Nebraska—car load already arrived in better condition than ever before received in this State, as follows:

36 root cuttings at \$10.00 per M.	
42 " " " " " " "	\$12.00 " "
Ten per cent off for cash within 10 days after receipt and acceptance of orders.	
For those who desire shorter lengths I will furnish	
10 to 15 inch cuttings at \$3.50 per M.	
15 to 18 " " " " " " "	\$5.00 " "
18 to 20 " " " " " " "	\$6.00 " "

But I advise purchasers to take the long cuttings and prepare them to suit themselves. This is the cheapest offering of Riparia cuttings ever made in California.

SEED.

I have fresh Riparia seed (from Nebraska) to offer at

\$2.00 per lb. for less than 5 lbs.
\$2.50 " " " " 5 lbs. and more.

Also, Fresh California Seed at
 \$1.50 per lb. for less than 5 lbs.
 \$1.00 " " " " 5 lbs. and more.

CIRCULARS.

will soon be ready to explain the importance of certain of the rarest varieties and will be furnished on demand.

Address
 CHAS. A. WETMORE,
 No. 321 Montgomery St., or
 No. 111 Leidesdorf St.,
 San Francisco, Cal.

P. O. Address
 No. 111 Leidesdorf St. S. F

AD MAJOREM

GLORIAM BONI VINI.

The undersigned having enlarged his business, has opened a branch office at No. 321 Montgomery Street, where information can be obtained concerning viticultural and horticultural lands, and where orders for vines and vine cuttings will be received, as well as at the old office, No. 111 Leidesdorf Street.

Having accomplished nearly all that is necessary to be done in establishing a flourishing colony of wine producers in the Livermore Valley, I shall now devote my attention especially to the development of the Viticultural and Horticultural resources of San Diego County, which county is one of the most promising in the State.

Information may be had at this office concerning the remarkable offering of the

EL CAJON LAND COMPANY,

And selections of land and subscriptions to the stock of the Company may be made through this agency. This Company controls 27,000 acres of land in the richest part of San Diego County, where the finest raisins in the State are now made, and where nearly all kinds of fruit, particularly the apricot, pear, apple and olive, are raised to perfection without irrigation, and where, in proper sites, the orange and lemon are successfully grown with such slight irrigation as may be provided by means of windmills. The property commands ample means for irrigation whenever its settlers may desire to use the same. This property is being subscribed for at an average price of less than \$10 per acre to the stockholders; 2500 acres of choice land, platted and laid out with broad avenues, will be immediately allotted to subscribers in severalty. This tract of platted land is worth and has been selling for \$100 per acre, but it is included in the whole tract at the average price; 10,000 acres of the whole tract are arable; the balance grazing lands.

THE DIRECTORS

Of this Company will soon be announced officially, as follows:

- ARPAZ HARASZTEY, President,
- DR. JOSEPH JARVIS, Vice-President,
- GEORGE WEST,
- GEORGE A. COWLES,
- CHAS. A. WETMORE.

The Trustee, during the subscription to the stock, is Mr. Bryant Howard, the cashier of the Consolidated Bank of San Diego. Wm. B. West, Esq., who has made special studies in viticulture and horticulture and who has studied raisin-making in Spain, as well as in this State, is a subscriber to the stock of the Company and will devote considerable time during the coming Winter at the San Francisco office of the Company, for the purpose of giving

information to those who may desire the same, concerning the prospects of this enterprise. Prof. Frederico Pohndorff has engaged a portion of the land and stock with the object of establishing an olive orchard.

Those who subscribe early and make early selections of the platted land will never regret doing so. It is expected that all the land will soon be taken up. Samples of fruit, raisins and wine, raised in the El Cajon Valley, can be seen at this office; also maps and the plan of the subdivided tract.

Those desirous of purchasing a large tract of land—say 10,000 acres, part grazing and part arable—partly the finest alfalfa land, can find a good opportunity, if applied for soon, as the company can dispose of that much for each in one body in terms that will be most advantageous.

CHAS. A. WETMORE,
 No. 111 Leidesdorff street,
 Branch office:
 No. 321 Montgomery st.,
 San Francisco.

For information address also:
 GEO. WEST, Stockton.
 DR. JOSEPH JARVIS, San Diego.

RIPARIA CUTTINGS.

We offer the above from \$4.50 to \$7.50 per M., according to size. They are cut fresh and beaked in every day, from the vineyard of Judge Stanly, near Suscol, Napa county. The wood is much shorter jointed and better ripened than imported cuttings, and guaranteed true. There are frequently five buds on a cutting, where there will be only two or three on one of the same length raised in Nebraska or Missouri. We have used imported cuttings for the past four years, and our experience, together with others, abundantly proves that cuttings raised here will root 90 per cent, against 15 or 20 per cent of the imported ones. This we will demonstrate to any who will call at our nurseries. Therefore, 1,000 Riparia cuttings are worth more than 5,000 of the Eastern ones.

Best references given.
COATES & TOOL,
 NAPA, CAL.

"The Wine Press and the Celler."

Letter from Charles A. Wetmore, Esq.
 STATE OF CALIFORNIA, BOARD OF STATE VITICULTURAL COMMISSIONERS. OFFICE OF THE CHIEF EXECUTIVE VITICULTURAL OFFICER.
 SAN FRANCISCO, Dec. 24, 1883.
 E. H. RYKROD, Esq.
 Dear Sir:—Though late in doing so, permit me to compliment you on the successful issue of your labor in compiling the European authorities on wine making. Yours is in the main correct, such as a lawyer only would know how to prepare carefully and reliably. It is exceedingly valuable as a means of developing thought and observation on the topics so digested. For those who desire to be directed into a course of study and to be led to appreciate the multitude of questions that arise in viticulture and the care of vines, this work of yours will be an invaluable assistance. Readers who have not extensively studied such matters should, however, be taught to hold all maxims drawn from varied European sources, in abeyance until local experience has verified the same in this country. So much depends on the varying conditions of climate, soil and the varieties of vines cultivated, that very few questions in wine making can have more than a local solution. The wine growers of the State should add your book to their libraries without delay, and they all owe you many thanks for your painstaking industry in preparing for them a digest, such as can nowhere else be found in the language.
 Yours respectfully,
 CHAS. A. WETMORE.