

are viz., the vine bears well, and resists early fall rains. The fruit

#### CONTAINS AN ABUNDANCE OF TANNIN.

The wine is wholesome, easily fermented, and contributes its fermenting and keeping qualities to others with which it is combined. A mixture of Mataro in the fermenting vat with varieties that ferment with difficulty is often a sovereign remedy. In the south of France whenever it is well suited in soil, exposure and climate, it gives an intensely colored wine. It dominates in the vineyards from which the Roussillon wines of commerce come. When excessively ripe it combines well in Port wine, and if left to become over ripe on the vine and partially desiccated, after picking it has been combined with the Muscat of Frontignan, to make a superior liqueur wine said to resemble the wine of Constance.

Dr. Jules Guyot, the most celebrated of French viticulturist writers, says of this grape: But of all its advantages that which should cause it to be carefully preserved in Var, Provence, and in all those regions of the Mediterranean coast of France, where it is cultivated, is this—the wines produced by it are unaffected by disease; it is agreeable and salutary to a higher degree than the wines of any other varieties, of those districts.

Mr. Pellicot, a later authority, and one most competent, says: I believe we should add to the judgment of Dr. Guyot, that no other wine of our country (the south of France) stands transportation by land or by sea, and the equatorial regions better than that of the Mataro. The tannin with which it is well provided gives it in a high degree preservative qualities. But it is at the same time the cause of a bitterness which is noticeable in the new wine.

I believe there are few red wine vineyards in California, whether for dry or sweet wines, wherein a proportion of Mataro varying from 10 to 75 per cent., will not be a positive gain.

#### THE GRENACHE.

This grape is a very strong grower and will do well in a dry soil where many other varieties will not thrive. In damp and rich soils the Grenache will be more subject to coulure, which is the only fault I know of with that grape, except it may be a little tender to early frosts. In proper proportions it adds to the Mataro wine a fineness and delicacy. It is also made separately in the south of France to make a fine desert sweet wine. But it takes many years to mature and must be fermented differently than when it is added to the Mataro. I have tasted wine of Grenache four years old, made by our friend Mr. P. S. Stockton, of Gravel Ridge Vineyard, south San Jose, and although yet young it shows the remarkable degree of fineness that the French experts exact of it. It is to be regretted that Mr. Stockton made only a small quantity of it.

#### THE CARRIGNAN.

This grape although an indispensable associate with the Mataro and Greache, differs entirely from the last named as to the soil and production. It is hardy, not subject to coulure, and brings its crop in good ripened condition in dry or wet soil, but will do better in deep soils. It succeeds well in the foot-hills and the mountains near Saratoga. Its principal role in the Roussillon is to add to the Mataro a more perfect body and color.

#### THE CLAIRETTE.

This grape is white and is the most prolific of the four varieties here mentioned. It is added to the Roussillon as a grape of quantity and although now blended with those wines, it increases the density and fineness, and hastens their maturity. Alone it makes very fine white wine if cultivated in warm dry soil. It does well at my new vineyard. I have not made any separate wine as yet, but will this year; and next season we can tell better. What I can say to-day, is that all the qualities the writers give to that grape are fully developed here. It is also a good table grape. When I sent it to the last State Convention, Mr. Wetmore told me it was the first Clairette he ever saw in California.

Such are the wines France has shipped to the world in various shapes and under various names and most of them contained very little of the pure juice of the grapes above named. But the fact that they came

from France has caused them to be drank without suspicion, and,

#### MILLIONS OF DOLLARS

Have been sent from the United States alone that may be retained at home if Congress does its duty and the people of the Union theirs. Viticulture will in a short time assume the importance now only dreamed of. In twenty years from now the wines of California will be as favorably known all over the world as those of France are to-day. But the grandest results are impossible unless viticulturists themselves will awake to the importance of their profession and study all its details with diligence and persistence. Wines cannot be made by chance. Men must study what varieties to plant, and through all the processes of growth and development must watch carefully and work intelligently to secure the high results for which California has all the natural resources awaiting human intelligence and industry to turn them to the fullest account.

#### FURTHER PROCEEDINGS

After Mr. J. B. J. Portal had finished his lectures it was moved and seconded that he be tendered a vote of thanks, which was done.

A general discussion then ensued, after which a committee of two was appointed to see about procuring a hall, to report at the next meeting, and it was agreed that in view of the convention to be held the last Saturday in May, that the President procure speakers for the occasion.

The meeting then adjourned.

#### WINES AND VINES.

#### Too Much Poor Wine Produced—The Best Varieties of Grapes to Plant—Guarding Against The Phylloxera.

[From the Napa Register.]

The following article by H. W. Crabb was to have been read at the last meeting of the Grape Growers' Association but was received too late. The close observation and long experience of Mr. Crabb are a sufficient guarantee that the article will prove both interesting and profitable reading:

So much has been said and written about wines and vines, that I am unable to offer you anything of interest on the subject. Every phase of it has been discussed by the commission and the various viticultural clubs. Every country paper must have one or two articles on it in every issue. The city dailies are beginning to follow suit. It is the general topic of conversation on the cars and ferries, in the hotels and on the streets. Persons in the cities rush into the country, buy land—suitable or not—and plant vines; they must have a vineyard anyhow. The excitement is unhealthy, and I believe it to be our interest and duty to discourage it any further. If you tell them that about ten millions of gallons of wine fills the present requirements of our trade and that, if nothing unfavorable occurs, we may expect to have grapes enough this season to make between fifteen and twenty millions, requiring upon short notice, perhaps, five million gallons of new cooerage, and you fear that the vineyard area is being extended too rapidly—what does he do? Take your advice? No; but as if to prove the correctness of your opinion, goes straight away and plants, perhaps, several hundred acres, musing in his mind that you want to monopolize the business; that he has the world for a market, and it cannot be overdone. Wine is only a luxury and ours has yet to be disguised with a foreign label. Their quality is improving and trade increasing but, I fear, not fast enough to prevent a glut or a temporary depression. There would not be any danger of overproduction, if we only could, by labeling them "Rock and Rye," cause them to be used in place of that 'dynamite of civilization,' whisky. Under these premises, what course shall we adopt? Are there any wines that are scarce and dear? Yes. Very well,

#### HERE IS AN OPENING.

As you said, we have been at the bottom long enough. Let us strike for the top of the ladder, make high class wines. We want to get rid of Chateau Lafitte, Chateau Margaux and every other Chateau—including Chateau Yquem and Latour Blanche of the Sauternes. If we cannot

drive them out of our own market, how can we expect to compete with them in their own? But how can we do it? Simply by using the same varieties of grapes, with the advantages of a superior climate in our favor. They tell us the Franc Cabernet and Cabernet Sauvignon lengthened out with other growth, principally the Merlot, Malbec Verdote and sometimes the Sirrah, for the red wines, and the Semillon, Sauvignon and Muscadet, for the Sauternes, and the Cardonay or W. Pinot, for Chablis. These wines do have the world for a market, and command their own price. Now, it seems clear to me, that there is no danger of over-production of these varieties. They are from light to medium bearers and have been introduced the last two years by four different parties. Samples of wine were made from them last season, fully sustaining their reputation.

The Chasselas or Gutedel is only mentioned once by McMillan amongst the French wines, and then, as only making a wine of poor lasting qualities. Some of the varieties of red grapes are of fine quality, but I would no longer recommend their propagation for the reason that, in order to make a good, durable white wine, the grapes, when crushed, should remain one or two days on the pomace, which will give to the wine a reddish tint. I would plant white varieties for white wine, and those for red, which have sufficient color to make a dark wine without drawing off any of the juice for white wine. Any vineyard lacking in color, will have its value enhanced by planting or grafting in some Lenoir, Gamay Teinturier, Pied de Perdrix or Grosser Blauer. These will also improve the quality of almost any red wine that is deficient in color. The Zinfandel, grown on suitable location, and not left too long in the vat, will for a long time to come be used as a blend to give fitness to others. Its tendency with age is to become too dry, and in our greediness to make money, we increase its acidity by working up and mixing in the second crop. The mixture tastes better the first year than the second, because there is no longer any saccharine to cover up the excess of acid, leaving it tart and rough. Its grapes should contain

#### TWENTY-FOUR PER CENT.

Of sugar at the crusher. The must will even then show five per mille of acid. If worked sooner, there are to many berries on the bunch, and the wine will be light in color.

The Los Angeles wineries adopted twenty-three per cent. sugar as a minimum standard, which I believe is correct, for black grapes especially. All damaged, rotten and unripe grapes, should only be used for distillation. All those excessive crops of insipid, colorless grapes produced by long pruning and irrigation, contain an abnormal must, and can never make a good wine. Their saccharine, and particularly their vinous and tannic properties are proportionately lessened to the amount of their over-production. It is like mixing one gallon of good wine with one or two of water. In fact it is Gallizing by a process of nature. The alcohol and tannin a wine contains is its strength and life; enables it to precipitate its impurities and ripen into brilliancy. Its acid imparts to it a sprightly and refreshing taste, but in reducing these one-half, it is rendered insipid—becomes sickly, and soon enters into decomposition and has to be distilled. In the Roussillon district, the Grenache, Carignan and Mataro are the principal varieties cultivated for red wine. They are all vigorous growers and good bearers and best adapted to warm, dry soils. They do well on this land. The Mataro is the last vine to burst its buds in the spring; ripens two weeks later than the Zinfandel, and on rich, cold soil, will be deficient in color and Saccharine. The Zinfandel when not planted in suitable soil is affected in the same manner.

#### BUT THE LENOIR,

B. Burgundy, Maltice, (sic) Grosser Blauer, Pied de Perdrix, Teinturier, Petite Bouschet and Gamay Teinturier will have an abundance of color, saccharine and tannin, if planted anywhere but in a veritable swamp. Of course they would produce better wines in good locations. They are admirably adapted for the manufacture of port wines, as well as for blends in lighter clarets. Most of them are too full and rank in taste to be drunk in a pure state, and require to be cut with some white wine, such as the

Sauvignon Verte. It must be well understood that all those deep colored wines precipitate a heavier deposit than those of less color, and therefore require sacking often.

All new wines should be racked every three months the first year, especially in cellars easily affected by sudden changes of temperature. They must be kept clean and clear of their lees, otherwise they are liable to rise and make the wine sharp, and if not noticed at once will acquire a bad taste and be rendered unfit for use. The Malvasia is more liable to affections of this kind than any other in my experience. If well fermented and clear inside of six months, it has reached its zenith. Afterwards it is much more apt to deteriorate than to improve. I consider it only adapted for port wines, and should be confined to interior districts more suitable for that purpose. My experience here with the Mission compels me to say, that on account of its deficiency in color, I have never been able to make a good, merchantable red wine from it. Two years ago I received of Mr. C. A. Wetmore and planted some rooted seedlings of Lenoir, Riparia Arizona and California. The first three rooted deep, leaving a good trunk for grafting. The California threw out a mass of roots from near the surface of the ground within an inch of the crown, so that I could not even get room to graft them. The Lenoir made a fine top growth of good strong canes.

Why is it that the Lenoir, Riparia or any vine is resistant? Is it owing to the structure of the fibre of its wood or bark? Or is it to the pungent, bitter property it contains? Or is it owing to its healing powers, or to its root producing vigor? I believe it is mostly owing to the latter, which also, enables it to heal over where it is punctured by the insect. I had last season a great many varieties in nursery, and I observed in digging them up that the roots on the Lenoir were more than twice as long, and larger than those on the Vifera. The former had no fibrous or capillary roots, while very many of the latter had nothing else, particularly the Zinfandel. It was decidedly the poorest rooter of the whole lot.

#### THE NEXT BEST

To the Lenoir, was the Chasselas de Fay, and then the Sauvignon Verte. The texture of the wood of these two varieties is very much like that of the Lenoir, close grained and hard. I never saw any black knot on either of these or any other variety of similar texture, but the Zinfandel, Rose of Peru and some other soft wooded varieties, when cut with the plow or hoe, will not heal up, but form a knotty excrescence. Therefore great care should be taken in hoeing around the Zinfandel to not cut it. No vine succumbs to the attacks of the phylloxera quicker than it does, which is no doubt assisted by its annual production of a second crop. As soon as discovered, they ought to be dug up, and also one or two healthy rows on each side of them. Let the ground be idle two years, and in the meantime put some Lenoir or Riparia in nursery to root for replanting. I believe it is generally conceded that the insect does not deposit any eggs above the junction of the old and new wood; therefore in making cuttings, they should be cut off above the blind eye or dormant bud.

For five or ten dollars every vineyardist can have a disinfecting tub of his own, and dip all the cuttings that come on his place. Self-interest ought to compel him to do it. It is the only way for protection. Cuttings may be thoroughly disinfected and sacked up, yet before reaching their destination may become infested by being shipped amongst others on board cars that are every day carrying cuttings hither and thither. Stakes are also carried directly from the cars into the vineyards. Mr. Jacob Schrum informs me that for the last eight or ten years he has washed his vines in the Winter with a solution of blue-stone, seven pounds to forty gallons of water, and that he has no diseased vine or vine pests in his vineyard of any kind. H. W. CRABB.

If the present high whiskey tax is so reman, whiskey is a good purchase for private consumption, but if it is to be taken off, every possessor of a barrel of whiskey will find that he has paid almost \$100 in excess of its value.—*Merchants Review*, N. Y.