

16th Annual Varietal Seminar “Beyond the Cabernet Horizon”

Saturday, August 12 at Copia, Napa

Board member John Skupny introduced the tenth Varietal Seminar he has helped put together. According to John, 32,000 acres are planted to black grapes in Napa Valley; 26,000 are in Bordeaux varieties and just 6,000 in “other black varieties.” Vintners on the faculty of “Beyond the Cabernet Horizon” represent a determined and dedicated, perhaps even a visionary, minority in the Valley.



John Skupny

Pinot Noir – Miles to Go

Moderated by Greg Walter, editor and publisher of the newsletter, “PinotReport; for people passionate about western Pinot Noir”, session panelists were Jerome Chery, winemaker at Saintsbury Winery; Michael Richmond, general manager of Bouchaine Vineyards; Amelia Ceja, proprietress for Ceja Vineyards; and James Hall, proprietor and winemaker at Patz & Hall.

Greg Walter

Greg began with the ukase, “You really need to let Pinot Noir open up and show what it’s got. It never gets enough air.” Greg was with Wine Spectator for 25 years before starting “PinotReport.” He has been an advocate for Pinot Noir since



Greg Walter

long before “Sideways,” which Greg called a turning point for the wine industry. He introduced Jerome.

Jerome Chery

At Saintsbury, two-thirds to three-quarters of its 60,000 case production is Pinot Noir. Saintsbury has a many-tiered program for Pinot. Carneros Garnet is a so-called entry level Pinot; the Carneros is more bottle-aged; the most complex are the vineyard-designated wines from three vineyards in Napa Valley and one in Sonoma. A Reserve program ended in 2002. The Brown Ranch Pinot Noir in northern Carneros had been the focus of the vineyard-designated Reserve wine. Now, Lee Vineyard, Stanly Ranch and Toyon Farm also join Brown Ranch as designated vineyards.



Jerome Chery

Each has its own terroir, soil, and vines. Stanly Ranch was first planted in the 19th century; it is now in Morey St. Denis, Louis M. Martini heirloom, Jean Claude, and Dijon 777 clones. The majority of the blocks are hill. In 2004, picking started early, on 23 August. Jerome said Brown Ranch was a quick pick. 2005 was a later harvest, with a cooler September yielding more powerful fruit. 2004 had a stronger ripeness peak. Jerome poured Saintsbury 2004 Pinot Noir Stanly Ranch Carneros and Saintsbury 2005 Pinot Noir Stanly Ranch Carneros.

Michael Richmond

Greg called Mike a pioneer. Mike had been a founder of Acacia Winery and Acacia had set the early tone of Carneros: Pinot Noir and Chardonnay. After Acacia,



Michael Richmond

Mike managed Carmenet. He is now vice president and general manager of Bouchaine. Mike found “Sideways” embarrassing. He didn’t think there were any jokes like that, based on any latent, pent-up need that could provoke a race for Pinot Noir. Rather, there is a notion of transcendence unique to Pinot Noir. It has an ethereal nature. Mike characterized Freemark Abbey Pinot Noir of the 70’s as a joke, saying real Pinot Noir began with Acacia in 1979. Frank Mahoney had planted it in Carneros in 1972. Martini, Krug, and Beaulieu were making it by just blending away--folly. In California, Mike credits Chalone, Sanford & Benedict (in Santa Ynez Valley) Calera (in San Benito Valley), and Mt. Eden as having been careful about Pinot Noir. Otherwise it was just “...tomato juice and silage.”

According to Mike, Pinot Noir has become both an international variety and a community. 27 years ago, fifty winemakers came to the first “Steamboat Conference” at Steamboat Inn, Steamboat, Oregon with their best and worst Pinots—and it was often hard to tell the difference. Now “Steamboat” is an international conference with winemakers coming from South Africa, Israel, Chile, New Zealand, Italy and France. “Are we making New World Pinot Noir? No, rather non-Burgundy.”

pH is the magic watchword; pH is more important than sugar for making a better wine, Mike counseled. pH level indicates stress. Ten years ago vintners gained a new perspective on irrigation. Previously, grapes went through veraison dry, and the level of potassium in the leaves and fruit led to high acid levels and high alcohols. Light, graceful wines come from vines in balance, when those ethereal flavors of Pinot, “cherry pie, cinnamon, the roasted flavor of piecrust,” can be expressed.

Mike also puts less emphasis on physiological ripeness and more on gut-feel. Bouchaine has seven vineyards, six in Carneros. The 2004 harvest was a race that started on August 23. An early ripening is great, because all is in balance, however Mike wants a range of maturity, from bright to dark to jammy to raisin. This is possible with the new clones-- Pinot Noir 667 and others, like Pommard and Joseph Swan and a renaissance in Carneros (the naissance was with only one type, bad, lamented Mike). Pinot Noir is made in the vineyard, unlike Chardonnay, which is made in the winery. Pinot Noir is capricious, precocious. Place is especially important in estate-grown wines, and when Carneros is the region, Mike said you can get blackberry jam--perfume plus authority. Mike poured Bouchaine 2004 Pinot Noir Estate Grown Carneros and Bouchaine 2005 Pinot Noir Estate Grown Carneros.

Amelia Ceja

Amelia's introduction to wine came from eating one Merlot grape. Its sweetness and yet acidity at the same time captivated her as a child in Oakville. In 1967 she started at Robert Mondavi. In 1980, her family bought property in Carneros. There were cows and plums on the property. Here they would be able to control their wine's destiny— both the pick and the winery.

Pinot Noir is thin-skinned and has need of specific minerals. Amelia said grape growing in Carneros means consistency. The Ceja Napa and Carneros wines bottle-age a little bit longer at the winery. The 2003 had just been released. It's too soon to tell when the 2004 will be released. Chandon had originally planted their vineyards. Pierce's Disease precipitated a replant and brought Ceja the oppor-



Amelia Ceja

tunity to express its own philosophy. 2003 and 2004 vintages have fruit from Pommard and Dijon clones. Amelia says Pinot Noir is all about its birthplace: the vineyard. Amelia poured Ceja 2003 Pinot Noir Carneros and Ceja 2004 Pinot Noir Carneros

James Hall

Patz & Hall makes Pinot Noir and Chardonnay from fruit from all over the NorCal coast (ordinarily, James said he drinks Chardonnay for breakfast). For several years it has made a Hyde Vineyard Pinot Noir. Wines produced with closely related philosophies in a region create a reference point, a sense, in this case, of "Carneros-ness," threads of commonality "that we are in this together." James called Larry Hyde a Carneros pioneer, a world-traveler related to Romanée Conti by mar-



James Hall

riage (Larry's cousin married Aubert de Villaine, who has picnicked in Carneros and is crazy about it). Larry bought pasture and grapes with seven or eight black varieties on St. George. New vines were planted, Martini, Swan, then I13, Dijon and Pommard, and now California heirlooms. Swan and Calera selections and suitcase Burgundies had had leaf-roll virus (giving thin, light-colored not at all dramatic wines). Hyde has removed latent viruses from its vines. James called the new, clean vines with their small fruit set challenging. Their tender flowers give small berries, small clusters—a lot of color and flavor as a result of a lot of skin.

For its Pinot Noir, Patz & Hall co-fermented six different selections, like a field blend. The 2004 vintage was picked at night—concentrated fruit, dry but not raisiny, with high sugars, high acid. 2005 was a cool year with plenty of notice to pick. Patz & Hall prefers whole cluster fermentation. Stems give a peppery, cinnamon, maybe lightly herbal taste; estery, high-toned red fruit gives forward flavors (all common before de-stemmers). Pinot Noir is aged in 60 percent new French oak. Barrels are air-dried three years and are low in tannin. The 2005 was bottled eight days ago. Its fruit aromas are still closed-in, but the promise is there. Its herbal, beet-like tone is typical of a colder vintage. James poured Patz & Hall 2004 Pinot Noir Hyde Vineyard Carneros and Patz & Hall 2005 Pinot Noir Hyde Vineyard Carneros.

Q&A

A participant wondered about aging. The Ceja family has been making wine for twenty years. Amelia finds that high alcohol wines age less well than low, so Pinot Noir is perfect. Mike reminded us of the capricious, precocious nature of Pinot Noir. According to Pinot culture, if a wine shows well early, it will age. Mike just knows you don't buy Pinot for kids [to drink as grown-ups]. He goes more by bottle bouquet and thinks three to five years is the optimum for aging. French Burgundies, on the other hand, really are undrinkable young, unless they are truly great, in which case they can be treated like California [Pinot]. Mike has had a 1985 La Roche, which was "WOW." But we simply don't have that same type of fruit. Jerome volunteered that the 1986 Saintsbury was very nice, but agreed with Mike.

James said aging was influenced by cellar conditions, because sometimes the cellar is your garage. Although three to four years was average, in a wine cabinet it would be longer, at 55 degrees or lower. Later flavors in red wines are port-like, prune--flavors that are initially bound up by SO₂, especially in big Cabs. James iterated the mantra: acid, alcohol, oak, fruit, tannin.

A member asked about color differences. Mike thought color was less important in Pinot Noir, which he called, "essentially a white wine." It was true that generally color is associated with sweetness. But, with Pinot, Mike reminded us, it's a gamble. There is a relationship of the age of wine and its aging temperature to what it was at first. Stems influence color and flavor. As color goes, spice notes come in.

Asked about the role of grower versus winemaker, James said growers come to Patz and Hall. With 25 plus vineyards, its growers must have a deep passion for wine. The winemaker must be sensitive to sense of place, soil structures, row direction, trellising, water, clone, rootstock; and the passion of the farmer is vital--commitment to viticulture to adapt to the site, the adventure of what happens and a passion for learning. James put it rather succinctly: "My weird's someone else's distinctive."

A member wondered about Pierce's Disease. Amelia said riparian habitat is loved by the sharpshooter; you replant case by case. Vintners pay a self-imposed "UC Davis tax" for sharpshooter research. Ceja's vineyards are all sustainable with no pesticides, chemical or salt fertilizers. It uses cover crops and organic teas, resulting in little need for manipulation in the cellar. Amelia said, "It is all so lovely."

John Skupny called Amelia's answer and much of the preceding discussion "Shakespeare in the morning."

Que Sirah, Syrah

John introduced this session with Charlie Wagner's admonition, "Wine's first responsibility is to be red."

Historically, Petite Sirah, known as Durif in the Rhone Valley, was used to ameliorate lighter vintages. John said York Creek Petite Sirah made by Freemark Abbey in the 1970's became legendary, and now 1,000 acres are planted to Petite Sirah in the Valley. Petite Sirah is the result of a cross between Sirah and Peloursin. In Napa Valley, Joe Phelps was a Syrah pioneer. He was the first to plant it in 1973, and still produces a small quantity today.

Panelists for the session were James Caughlin, winemaker at Markham Vineyards; Lee Hudson, proprietor of Hudson Vineyards; Tor Kenward, proprietor of Kenward Family Wines; Fulton Mather, proprietor of David Fulton Winery; and John Skupny standing in for Mike Dunn, winemaker for Retro Cellars.

Mike Dunn

John said Mike Dunn, Randy's stepson, made the Retro Cellars 2003 Petite Sirah. Retro Cellars is a joint venture between Mike and his wife Kara (née Pecota). 198 cases of the 2003 were made from fruit from the Park-Muscataine Vineyard, Howell Mountain, which Mike prunes. It is 3.5 acres from the 1950's. Retro will release 270 cases of 2004, but only 125 cases of 2005 (because of a small berry set). Mike also handles sales and shipping for Dunn, runs its crush pad at harvest, and manages its cellar. Retro Cellar is, in Mike's words, "just a small slice of the pie."

Fruit for 2003 Retro Cellars Petite Sirah was picked at 24.4°Brix; cold soaked at 50° for 48 hours; inoculated with D254 yeast; fermentation was at less than 80° and pump-overs three times a day were vigorous. The wine was pressed off when dry (no sugar present), then inoculated with a malolactic culture. Malolactic fermentation took almost a year to go through in barrel. Mike used half new French oak and half neutral oak, all with medium toast, replacing the neutral (old) with new at six months. The wine was bottled at twenty months in June 2005 and has needed a year of bottle aging to open up. John poured Retro Cellars 2003 Petite Sirah Park-Muscataine Vineyard Howell Mountain.

Fulton Mather

At David Fulton Winery, Fulton made 350 cases of Petite Sirah 2003 (as a side note, Fulton said it was the 121st anniversary of his eponymous great-grandfather David Fulton's death). The winery also sells fruit to Markham. Fulton thinks the style of Petite Sirah is in its tannins. The fruit is always rich, every year. Its wines are black in color, really more black than red. Fulton lets the fruit sit on the vine longer, to wait for the tannins to mature a little bit further. He chews the seeds, lets them pop in his mouth; takes the pulp out, chews the skins, and waits for that chalky taste to disappear. When David Fulton picks, it is usually past the point others pick. That immediate pink color in the juice signifies skin breakdown and a more approachable wine (most people drink wine within 48



Fulton Mather

hours of its purchase). David Fulton ferments thin stave; the wine spends two and half years in oak, and six months in the bottle before release. Fulton poured David Fulton 2003 Petite Sirah St. Helena.

James Coughlin

James said at Markham they pick Petite Sirah when the vineyard is starting to gasp; they wait until the skins pucker and seeds are brown. James was at Robert Keenan for 17 years under Ed Beard, Jr. (a cousin to Fulton Mather, Ed farms five of the forty original David Fulton acres) and came recently to Markham. Petite Sirah is a tannic variety. You can't get around it. James likes the big black fruit, the spice of Petite Sirah. You can monkey with the acids, fine towards the end of a wine's life in barrel (that taste at the back of your mouth when tasting), but field



James Coughlin

selection and clone really make the wine. The vineyard, fermentation kinetics and aging, all contribute to the wine. James poured Markham 2002 Petite Sirah Napa Valley

Tor Kenward

Tor has been a self-avowed Syrah-nut for long time. He had made Chardonnay, Cabernet, a little Pinot Noir, but collected Syrah. He's found it a lot harder to make than he thought, harder than Pinot Noir.

His Tor 2004 Syrah Rock has not yet been released. It is made from all Mt. Veeder fruit from two vineyards. The one at the end of Wall Road (Carole Meredith loves Mt. Veeder) is higher, of rocky red rock. The other, from Tom Latour, is Syrah Noir on tufa soil--volcanic ash. The two picks are fermented separately by



Tor Kenward

different methods , e.g. stem retention, and then blended. Tor poured Tor 2004 Syrah Rock Mount Veeder

Lee Hudson

This is Lee's 25th year as a grower in Carneros. He began as a horticulture student in Arizona, and then traveled to France, where Pinot Noir took him to UC Davis. In 1981 Lee bought vineyards to plant Pinot Noir. In 1989 he planted Syrah. His classmates from UC Davis became winemakers who bought from Lee. He really likes the flavor profiles of his Syrah.

Today, thirty different buyers buy forty-five different selections of eight varieties of grape. Hudson's thirty acres of Syrah go to fourteen wineries, including Arietta, Cakebread, Elyse, Havens, Neyers and



Lee Hudson

PlumpJack. Although the current trend is to more intense flavors, flavors are driven by site. Lee says an average site can only give a serviceable wine; you need good ground for superior wine. The physiology of vines lets you know this is a good site. As the site improves, there is less fruit, smaller berry.

Much of Hudson fruit is appellation grade but some is good enough to be vineyard-designated. Lee discusses block potential and crop load with each wine-maker. He feels too much crop dilutes crop characteristics. One acre represents 254 man-hours of labor. While it is a constant effort, it is not a battle. Is it enjoyable? Yes. Profitable? No.

The Havens block was planted in 1991 and in 1999 proved worthy of vineyard designation. This Hudson "T" block is on 420A and 2309 rootstock in red tufa soil and has naturally low yields. Havens Syrah Carneros Hudson Vineyard is micro-oxygenated, not racked, yeasted, and aged in old oak. It has extremely strong varietal characteristics (a cousin block goes to Kongsgaard for a substantially different Syrah--more white pepper, and so forth). Most of the crop at Hudson is five or six tons per acre (one block can produce as much as fourteen tons). Lee believes Syrah has a place among the great varieties [of wine grapes]. Lee poured Havens 2002 Syrah Hudson Vineyard Carneros.

Q&A

Asked about Kongsgaard/Havens differences, Lee said Kongsgaard thins more, takes fruit to higher sugars; the wine sits in barrel to go through the “stink” phase; it is made in a highly reductive manner, just at mercaptan levels. Kongsgaard has longer extended maceration than Havens. Havens is a more immediately accessible wine.

A member wondered about those “wild” tannins? Are they wild in the vineyard or the winery? Lee said to let tannins mature in the vineyards. 22.5°Brix is a European, the French model for green tannins. Most fruit here is picked at 24°Brix or 25°Brix for mellow tannins. James said winemakers make the choice of when to harvest, based on site, plant health, and having tracked the chemistry. Tor uses stem retention to control tannins, keeping 10 or 50 or 100 percent, depending on vineyard and vintage. Clone also makes a difference. Softer wines have higher alcohol. Fulton likes leaving wine in barrel longer, too. In conclusion, Fulton said he liked his Petite Sirah with steak, James said with hamburger; Tor preferred Syrah with short ribs and Lee, Syrah with any cut of pork.

Fromage à Trois

Burke Owens,

Associate Director of Wine, Copia

Burke led off the session by reading Cole Porter’s “Milk, Milk, Milk” (from Cole Porter’s play, “Let’s Face It,” of 1941). Burke had selected three cow’s milk cheeses: a month-old soft, bloomy rind Italian white Piedmont Cremosina; a six month-old blue Point Reyes Giacomini (made with a ten year-old Maytag culture); and a four to six months-old gold, semi-hard Fontina by Fiscalini in Modesto. Burke reminded members that cheese making is equivalent to winemaking. Dryness, structure, that “of the earth” quality are all tasting components to consider in pairing cheese with well-balanced wines. Everyone concluded Zinfandel should be featured more often in cheese pairings. Burke poured



Burke Owens

Saintsbury 2005 Pinot Noir Garnet, Darioush 2003 Syrah Napa Valley and Storybook Mountain 2004 Zinfandel Antaeus Napa Valley.

Let He Who Is Without Zin

Bernard Seps, Proprietor and Winemaker,
Seps Estate at Storybook, Mountain

Storybook is celebrating its 30th anniversary. It is in the Mayacamas above Calistoga. Hillside vineyard, it is in the coolest, north part of Napa Valley. Its style is fruit forward, fruit plus acid to leave the palate a little bit cleaner. Bernard said Storybook is organically farmed; wine is made with non-inoculation fermentation; proprietary malolactic bacteria is added. Both wines tasted were special cuvées from vineyard blocks with eastern exposures. For the Antaeus, Bernard adds a little bit of Viognier to put it on the



Bernard Seps

elegant side—a sensual addition (to his Cabernet Sauvignon he adds Petit Verdot filled out with Bordeaux varieties for the male side, the tannins). Bernard poured Storybook Mountain 2004 Zinfandel Eastern Exposure Napa Valley and Storybook Mountain 2004 Zinfandel Antaeus Napa Valley

A buffet lunch was served al fresco beneath olive trees on the terrace at Copia. Bernard Seps moved from table to table answering and provoking questions. Zinfandels from Benessere, Burgess, Chateau Montelena, Markham and Frog's Leap and a rosé from Elyse were also poured in addition to the Storybook Mountain Zinfandels.

The Clean-up Crew

After lunch, John Skupny introduced the panel for the final session: Andrew Dickson, proprietor and winemaker at Andrew Lane Winery; Nils Venge, proprietor and winemaker at Venge Family as well as Saddleback Cellars; Tim Crowe, winemaker for Paoletti Estate Winery; and Ray Coursen, proprietor and founding winemaker of Elyse.

Andrew Dickson

Andrew Lane produces 500 cases of wine. Its Gamay Noir is a fun, approachable cousin to Pinot Noir. The grapes come

from a two-acre vineyard of 70 year-old vines off Garnett Creek that's been in the family for twenty years. Andrew thinks the mouthfeel, the texture of Gamay Noir is similar to Pinot Noir. It is made with no oak for fresh bing cherry, raspberry, strawberry and spice flavors. Andrew likes it a little bit chilled and said it is especially good with delicate Asian or spiced foods.

Andrew compared Gamay Noir grape clusters to the Grand Teton--as big as wine bottles. A variety known in the late 1200's in Europe, post-plague, it was labor-effective to pick, but later banned by aristocrats. Also known as Napa Gamay and Gamay Beaujolais, a 1948 Gamay Noir by Charles Krug took a World's Fair gold medal in Belgium, and in the 1970's became the wine of hot tubs, peacock feathers and big tanks as a result of a "License to Chill" campaign. Andrew



Andrew Dickson

poured Andrew Lane 2004 Gamay Noir Napa Valley.

Nils Venge

Nils first worked at Groth in 1982. In 1993 he founded Saddleback Cellars, an estate winery on seventeen acres planted to Cabernet Sauvignon, Merlot, Chardonnay, Pinot Blanc, and Pinot Grigio, with neighbors up the street who had one acre of Sangiovese from a Bob Pepi clone. Prior to Saddleback, Atlas Peak had been carrying the torch for Sangiovese.

With Bill Dyer consulting, Nils has gone from making Sangiovese by punching down in plastic 4' x 4' bin to punching over in a stainless steel tank. You want to pick it good and ripe, at 25°Brix. Its very large clusters don't raisin up as they turn pink.



Nils Venge

Sangiovese ferments fast, in four to five days. At 25°Brix, acidity is good, the pH is in good balance. Nils experimented with the addition of Charbono pomace for color. This worked well, so Venge adds a 7 or 8 percent dash of the smooth Charbono for color and complimentary flavors. The wine is delicate and shouldn't go in all new oak (Reg Oliver gave Nils one and a half year-old Pinot Noir barrels for his first Sangiovese). After fifteen months in barrel, the wine spends six to seven months in bottle and then is sold.

Nils declared, "There is definitely a place for Sangiovese in the world of wine. The variety has big vines and needs a big trellis on deep soils, so you must watch to control it. At Atlas Peak, Mr. Antinori made a classic Chianti-style wine. You must judge production values by how it hits you on the palate. We have thirty years of Pinot Noir in Napa Valley, so its styles are established. Now we must search out optimum conditions for Sangiovese—and pasta!" Nils poured Venge 2004 Sangiovese Napa Valley.

Tim Crowe

Tim came to Paoletti from Petroni Vineyards in Glen Ellen four months ago. The grape variety, Nero d'Avola, originated in Sicily in the 16th century. It has become very popular as a hearty, lighter still wine from its origins as a fortified

wine with outrageous alcohols (the Paoletti varietal was sent to America inside a briefcase). The two acres of very young vines produce 400 cases. Tim said picking at night, prolonged cold soaks and lower fermentation temperatures are all controls. The wine is aged in new French oak for 18 months; it has bright acidity, cherry and berry flavors, vanilla and elegance. Tim poured Paoletti 2004 Nero d'Avola Estate Napa Valley

Ray Coursen

Ray said his Jacob Franklin 2004 Barbera is from a new contract with Mike Naggiar in Grass Valley. (Editor's note: both Elyse and Jacob Franklin are made at Elyse.) It is de-acidulated if it's over .1, otherwise, "don't touch it." The acid started coming around in November 2005. As Ray put it, "A blind squirrel gets an acorn sometime."



Tim Crowe

Barbera is aged in experienced barrels. It goes well with pasta. Ray feels it captures fruitiness similar to Italy: a big fruity, juicy wine style. "We make 'em slow, cool, gentle." Jacob Franklin adds a malolactic culture; the wine is not racked or filtered.

The Elyse 2005 Rose Saigne California poured at lunch was a blend of Alicante Bouchet, Barbera, Carignane, Cinseault, Grand Noir, Grenache, Pinot Noir, Syrah, Valdiguié, and Zinfandel "—like fruit from a giant colander." It was fermented on its own yeasts and barrel-aged five to six and half months.

The Elyse 2004 Nero Misto came from the Chavez Leeds Signorello Vineyard on Pope Street, St. Helena where Zinfandel dominates eleven different black varieties. About 82 percent is made up of Zinfandel, Petite Sirah and Carignan; the



Ray Coursen

remaining 18 percent that adds acid on the back of the palate is in Alicante, Grand Noir, Petit Verdot, Valdiguié, and Barbera or Sangiovese. The wine has lots of tannin, is soft when young but ages well. Nero Misto is from a field mix. As Ray said, “I’ve never met a grape I didn’t want to change into wine. Back then, they saw a wine; today we see a vineyard.” Nero Misto can be served with everything, like Slow Food, but it should be chilled. Ray concluded this last session by saying, “I was going to start this thing with a nap.”

Ray poured Jacob Franklin 2004 Barbera Sierra Foothills Naggjar Vineyard and Elyse 2004 Nero Misto.

Q&A

The expression, “Slow Food,” raised questions. Ray observed that a growing diversity in food naturally brings diversity in wine. Cabernet fruit selling at six thousand dollars a ton makes it tough to compete. Yet, the young can’t afford [the high-priced Cabs]. So, red wines other than Cab definitely have a place.

