

the



WAYWARD TENDRILS

Newsletter

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A WINE BOOK COLLECTOR'S CLUB

June 1992

THE
VITICULTURE & ENOLOGY
COLLECTION
Shields Library
University of California
Davis
by Axel E. Borg

he Shields Library, University of California, Davis, is home to one of the finest collections of grape-growing and wine-making literature in the world. Recently the Viticulture and Enology Collection was gathered from the various subject classification areas in the main library stacks. In May 1990 the collection moved to new quarters in the Viticulture and Enology Room, which is part of the Biological and Agricultural Sciences Department, and is located on the third floor of the new addition to Shields Library.

In physical terms, the collection contains approximately 20,000 volumes representing both monographs and serial holdings. The Shields Library currently maintains some 140 serial subscriptions and contains over 325 serial titles, both active and inactive in the viticulture and enology subject area. The form of material in the collection ranges from books and serials, to pamphlets, maps, printed ephemera, archives and personal papers. Twenty-nine different languages are represented within the collection. Roughly one-third of the collection is housed in the Department of Special Collections, with the remainder being in the Viticulture and Enology Room.

The significance of the Viticulture and

Enology Collection is that it is one of the finest of its kind. The Shields Library is a member of the Research Libraries Group (RLG), which has evaluated the quality of its collections and the effort that is being expended to develop the various segments of the collection. The quality of the Viticulture & Enology Collection and the effort that is going into building it is at the highest ranking - a Level 5. The Shields Library is the only library in the USA that has such a collection rated at RLG Level 5. This means that the Shields Library collects material in viticulture and enology in all languages and at all levels of expertise, as the budget allows. The commitment on the part of the library to maintain and build a collection of this magnitude is a measure of the importance of the Department of Viticulture & Enology at the University of California, Davis.

A Tour of the Collection - Notable early imprints include copies of: Giovanni Battista Confalonieri, De Vini Natura, Basel, 1534; Vinetum. In quo Varia Vitium, Paris, 1537; Jacques Gohorry, Devis sur le Vigne, 1549; Hans Sachs, Die vier wunderberlichen Eygenschafft, Nurnberg, 1553; C. Estienne, L'Agriculture et Maison Rustique, Paris, 1570; and Philippo Jacobo Sachs, Ampelographia, sive Vitis Vinifera, Leipzig, 1661.

Later European works include a collection of 163 Editais and Alvaras of the Companhia Geral da Agricultura das Vinhas do Alto Douro from 1756 to 1852; J.L. Christ, Ein Geschenk an die Weinlander von Wichtigkeit bestehend in der Anweisung, 1791; Chaptal de Chanteloup, Traité Théorique et Pratique sur le Culture de la Vigne, 1801;

SHIELDS LIBRARY cont'd.

as well as works by August von Babo, Lambert von Babo, Johann P. Bronner, André Jullien, B. Kolges and many others.

American imprints include John Adlum, A Memoir on the Cultivation of the Vine in America, 1823; Bush and Son and Meissner, Illustrated Descriptive Catalogue of American Grapevines (1885 American edition; 1876 and 1885 French editions); William R. Prince, A Treatise on the Vine, 1830; The Bordeaux Wine and Liquor Dealers' Guide, 1867; and Peter B. Mead, An Elementary Treatise on American Grape Culture and Wine Making, 1867.

Last but not least in the area of monographs, early California imprints include Agoston Haraszthy, Grape Culture, Wines, and Wine-Making, N.Y., 1862; Buena Vista Vinicultural Society, Reports of the Board of Trustees and Officers, San Francisco, 1864; William C. Ralston, The Production of Wine in California, S.F., 1865; Hannah Millard, Grapes and Grape Vines of California, S.F., 1877; E. H. Rixford, The Wine Press and the Cellar, S.F., 1883; George Husmann, Grape Culture and Wine Making in California, S.F., 1888; Frona E. Wait, Wines and Vines of California, 1889; and F.T. Eisen, The Raisin Industry, S.F., 1890.

The Viticulture & Enology Collection has a number of serial titles that are listed as only being held at the Shields Library. Among them are the monthly publications of the Centro Vitivinicola Argentino starting in 1904 (the library has 1904-1937, 1967 to date, and is the only holding library in the USA for 1904-1937). Other notable serial titles include Revue Viticole, 1859-64 (complete); La Vigne Francaise, 1879-87 (the library has 1885, 1887); Establissements Nicolas, Paris, Liste des Grands Vins (the library has 1930-36, 1938-39, 1949-67, 1969); and a complete set of Wine & Food, 1934-70. As part of the ongoing preservation program, the library has microfilmed a number of serial titles in the field of grape-growing and wine-making. Included in the serial titles microfilmed so far is Wines and Vines, and copies of microfilmed titles are available

for purchase through the Department of Conservation and Preservation.

The library contains a number of unpublished collections including the personal papers of Leon Adams, the archives of the Dept of Viticulture and Enology of the University of Calif, Davis and the archives of the San Francisco office of the Federal Bureau of Alcohol, Tobacco and Firearms (the BATF Collection). The latter bears special mention at this point since the 132 boxes that make up the BATF Collection detail the development of the California wine industry from Prohibition to the mid-1950s and consist of files on each winery, containing documents required by the BATF concerning bonding (licensing).

An emphasis on collecting dissertations on all aspects of grape-growing and wine-making has resulted in the acquisition of over 500 dissertations. The library owns several medical dissertations from the early 18th century, including Johann Schosulan, Disertatio Inauguralis Medica de Vinis, 1767; and Franciscu Ign. Roettel, Disertatio Inauguralis Medica de Vitis Cultura Molshemensi et Mutzigensi, 1770. The Department of Special Collections, Shields Library, is the repository for all dissertations carried out at the University of Calif, Davis, including the archival copy of all theses and dissertations in the area of viticulture and enology. Dissertations carried out elsewhere are housed either in the Viticulture & Enology Collection or in the Department of Special Collections, depending on the rarity of the item.

Recently the Shields Library has begun to collect ephemeral items related to grape-growing and wine-making. Such items include wine labels, posters and advertising materials. The Library has also accepted such items as wine bottles, tools, and corkscrews, but space constraints preclude our active collection of such items.

The Map librarian in the Government Documents Department collects maps with the same intensity as the development effort of the rest of the Viticulture and Enology Collection. This effort has resulted in a

SHIELDS LIBRARY cont'd.

significant collection of maps relating to grape-growing and wine-making.

Of greater interest than simply a listing of the material is the development of the Viticulture and Enology Collection. A description of the collection in terms of its size, age and depth is only a part of the story. The Collection is best described as a fieldstone wall, with the stones of this wall being several great collections that the library has acquired over a period of time - most notably the Inglenook Winery Library, the library of the California State Board of Viticultural Commissioners and others. It is the examination of these fieldstones, the component collections, that is the most interesting bibliographical aspect.

Fieldstones, the wine collections developed elsewhere and acquired by the Shields Library, include the Inglenook Winery Library, the library of the California State Board of Viticultural Commissioners, the private collections of Count Egon Corti and Frantisek Cebis, and the Wine Research Collection developed by Dr Salvatore Lucia at the University of California, San Francisco, Medical School. The library has acquired these and other collections through purchase (Corti Collection, 1949), gift (Inglenook Library, 1973), Act of California Legislature (State Board of Viticultural Commissioners Library, 1894), and transfer within the University of California System (Wine Research Library, 1980).

The single most important person in the development of the Viticulture & Enology Collection at the Shields Library is Dr Maynard Amerine, Professor Emeritus of Viticulture and Enology. Prof. Amerine took an early interest in the library and has made intensive and steady efforts over the last 50 years to ensure that the library has acquired the material that has assured the present quality of the collection. In addition to importing most of the major fieldstones that make up the collection, Dr Amerine is responsible in large part for the individual acquisitions that make

up the matrix that holds the stones together. Last, but most importantly, Prof. Amerine has taken the time to educate the librarians responsible for the development of the collection.

The Viticulture and Enology Collection at Shields Library is organised under the Library of Congress subject heading and classification system as modified and expanded locally. The classified areas of the Collection include: the economic aspects of the wine industry (HD 9348-9398); viticulture (SB 387-399); diseases of the grape (SB 608.G7); and enology-fermentation science (TP 500-620). The catalogued holdings of the collection are available through Melvyl, which is the Online Union Catalog (a computer-based library catalogue that has replaced the card catalogues) for the University of California System. In addition, Melvyl reflects the holdings for the California State Library at Sacramento, which has considerable holdings in Californian history, including material on grape growing and wine-making. Melvyl contains monographic records and provides access to the CALLS (Calif Academic Library List of Serials) data base, which contains the serial records. There are, however, a significant number of titles held by the Dept of Special Collections that are not yet catalogued. Access to these items is only available through the card catalogue in the Department of Special Collections.

In 1975 the Collection Development Librarian, John Sekerak, developed a catalogue to the Viticulture and Enology Collection, Grapes, Viticulture, Wine and Wine-Making: A Bibliography. This bibliography is the photographic reproduction of the cards in the subject catalogue. An outline of the subject headings in use at the time is included. While this work is an excellent picture of the collection in 1975, all of the catalogued items are included in the Melvyl Online Union Catalog.

The Collection is open for use by anyone who desires to use it. The Viticulture and Enology Room is an open-stack arrangement and is open all hours that the Shields Library is open. Specific information as

to borrowing procedures can be obtained through the Loan Department of Shields Library. Material housed in the Department of Special Collections does not circulate, but is available for use on site. Space limitations have required that a significant amount of material be stored elsewhere. The material in off-site storage is available with 36 hours' notice. Contact the department for specific details. In addition, the circulating portion of the Viticulture & Enology Collection is available for loan through Inter-library Loan channels.

Points of contact for use of the Viticulture & Enology Collection, Shields Library (University of California, Davis, CA 95616) are: Axel E. Borg, Wine Bibliographer, 916-752-6176; John Skarstad, University Archivist, 916-752-9868; David Lundquist, Map Librarian, 916-752-9786.

[Our thanks to Tendril member Axel Borg for permission to print his article (which appeared in the Journal of Wine Research, Vol.1 No.2, 1990) as the latest installment of our Wine Libraries of the World Series.]



F I N

— THE WAYWARD TENDRILS is a not-for-profit organization founded in 1990 for Wine Book Collectors. Yearly membership dues are \$10.00 and include subscription to the Newsletter, published quarterly. Permission to reprint is requested. Please address all correspondence to THE WAYWARD TENDRILS, P.O. Box 9023, Santa Rosa, CA 95405 USA. Editor: Gail Unzelman Assistant Editor: Bo Simons. —

Cyril Ray / Morton Shand puzzle solved!! Tom Pinney kindly responded to the plea of G. Unzelman and sent clarifying photocopies of the title pages and Introductions of the various editions of Shand's Book of French Wines. It is clear now that there has been confusion -- the entry in Gabler, page 242, should read: Book of French Wines, 2nd.ed., London: Jonathan Cape, 1960. and Book of French Wines, 2nd.ed. rev. and enlarged by Cyril Ray, Penguin Books, 1964.

THE CHATEAUX OF BORDEAUX by Hugh Johnson and Charles Mozley; the DeLuxe Limited Edition of specially commissioned lithographs, issued by Christie's. Tendril member Mortimer Schwartz writes that he has available for sale a pristine copy (#9 of 50) of the bound edition of the twenty-one lithographs. He would like \$2000 for it, and invites interested members to write him for complete details.

New member Richard Robin has a collection of approximately 600 wine/spirit books -- predominately 20th century titles -- that he wishes to sell, as a collection. Write, or telephone, him for the list and particulars.

An appeal for help!

Dear Editor, I have been trying to find some information about the artifacts, produced I believe only in France, known as Caves à Liqueurs. One sees examples in many antique shops in Paris. The apparatus consists of a stand comprising a few small carafes, combined with some elegant glasses. Sometimes, the "cave" is disguised as a big book, or a plain wooden box. I have seen many of these objects in private homes and museums in France, but never a book in any language which deals with them. Enquiries among booksellers here have been fruitless and I am wondering whether any member of the Wayward Tendrils can help?

Sincerely yours, Hugo Dunn-Meynell

** Dues/Subscription for 1992 were due and payable the first of the year - please feel free to remit if you have not already done so. **

ERNEST P. PENINOU
and His New Book on
STANFORD'S VINA RANCH

by Bo Simons

Ernest P. Peninou has released a new book on Leland Stanford's Vina Ranch. The book chronicles Stanford's ambitious failure to grow premium wine grapes in California's northern Sacramento Valley. Leland Stanford's Great Vina Ranch 1881-1919 is a handsome volume, printed in an edition of 500 copies by Arlen and Clara Philpott, Fairfax, California. It has 163 pages, and includes reference notes and an index, and some thirty-eight illustrations. The book is available from Peninou's multi-faceted company, Yolo Hills Viticultural Society, P.O. Box 1206, Winters, CA 95694. The price is \$55.00, which includes tax and shipping costs.

Mr. Peninou's new book piqued the Tendril's curiosity. We (the actual and the editorial "we" - Editor Gail Unzelman and Assistant Editor Bo Simons) sought out Mr. Peninou and spent several fascinating hours with him. We met first at the Sonoma County Wine Library in Healdsburg and followed that up with a visit to Mr. Peninou's home in San Francisco.

Ernest Peninou conveys an easy charm, re-laying vivid anecdotes and interesting bits of California wine history. He should know the subject -- he has studied and lived it for most of his life. However, he remains steadfastly self-effacing and would offer us little personal information, preferring instead that we focus on the history and his books.

We did, however, manage to glean a few bits of biographical information; we offer these as a sidelight to Mr. Peninou's books. He grew up in San Francisco's Park Presidio district where his father owned and operated A. Peninou's French Laundry. One of his schoolmates was Ed Rossi, and one of Mr. Peninou's early wine memories is of the making of grape bricks in the Rossi's Italian Swiss Colony facilities in San Francisco during Prohibition. Mr. Peninou

went to Stanford University as an undergraduate and was an enology student of Maynard Amerine's at U.C. Davis. He worked briefly for Fountain Grove Winery in Santa Rosa in 1951. He managed the vineyards of Madrone Vineyard for Almaden for a number of years. His Yolo Hills Viticultural Society, Inc., in addition to publishing books, makes wine and sells grape rootstock.

Copies of Ernest Peninou's A History of the Orleans Hill Vineyard and Winery of Arpad Haraszthy & Company are still available from Yolo Hills, for \$10. This 33-page pamphlet, published in 1983, chronicles the Orleans Hill Vineyard through its several owners who battled the Central Valley's savage heat, and phylloxera, to grow and make quality wine in the Capay Valley in western Yolo County.

The Publications of Ernest P. Peninou
(in chronological order)

Winemaking in California. Vol.1: I. How Wine is Made. II. From the Missions to 1894. Vol.2: III. The California Wine Association. With Sidney Greenleaf, 1954. San Francisco: Peregrine Press. Printed by Henry Evans in an edition of 150 copies. 34 pp; 36 pp. 10" x 6 $\frac{1}{2}$ ".

Peter Lassen's Bosquejo Rancho 1844-1851. 1965. Red Bluff, CA: The Author. [40]pp. 11" x 8 $\frac{1}{2}$ ". The text, an introductory chapter in the history of wine-growing and winemaking at Vina, was typed and mimeographed by the students of Red Bluff Union High School. The edition was very small.

A Directory of California Wine Growers and Wine Makers in 1860. With Sidney Greenleaf, 1967. Berkeley: The Tamalpais Press of Roger Levenson. Illustrations by Henry Evans. 450 copies. 84 pp. 8" x 5".

A History of the Orleans Hill Vineyard and Winery of Arpad Haraszthy & Company. 1983. Winters, CA: The Winters Express. 33 pp. 8" x 5 $\frac{1}{2}$ ". [1500 copies]. Illustrated.

Leland Stanford's Great Vina Ranch 1881-1919. 1991. San Francisco: Yolo Hills Viticultural Society. 163 pp. 10 $\frac{1}{2}$ " x 7". 500 copies printed by Arlen/Clara Philpott.

-- AFRICANA WITH THE PORT --

by Michael McKirdy

Introduction: For many months now, our editor has been nudging me (I was going to say pressing me, but that would be unfair) for a piece on the day-to-day activities of a bookseller. I have been prevaricating, not because I did not want to write the piece, only that I could not see the free time. So...we have compromised. What follows is an article I wrote for a now defunct British trade magazine, the Book World Advertiser, in the April 1982 issue. It reads just as well as it ever did and at the end I will add a postscript.

The events took place in Nov/Dec 1981.



or some time now, I have wished to write a short piece on the day-to-day activities of the specialist bookdealer. I know that I enjoy learning of the activities of others, for although the details change, there is much which is common to us all. In addition, I had also contemplated writing a short, belated tribute to a colleague who sadly died last year - Eleanor Lowenstein, proprietor of the Corner Book Shop in New York City.

Eleanor Lowenstein operated a sort of general shop, although her main interest and specialty, like mine, was cookery. Eleanor's shop was at the bottom end of 4th Avenue where she had carried on business in her own very distinct way for an incredible forty years. Both she and her husband, Walter Goldwater, who dealt quite separately in Africana, Afro-Americanica and incunabula, were known throughout the world, having made regular buying/pleasure visits to the U.K. and a wide variety of other countries during the '50s and '60s.

Anyone who has visited the shop will tell you of the unique way in which Eleanor had segregated her stock. Downstairs, which I subsequently found to be a veritable Aladdin's cave, was, so far as I know, a definite no-go area. It was out of bounds -- not for sale. Upstairs, which housed the famous Simon/Lowenstein collection,

was occasionally shown to selected visitors. Behind her desk, which was usually two feet deep in catalogues and correspondence, were several shelves of older books. This was a semi no-go area -- it just depended. In case you were in any doubt, there was a little expanding trellis fence which served as a warning.

The simple fact was that Eleanor had no great need to sell much, and she had quite clear views about what she was going to sell and to whom.

I had visited the shop several times over the last few years on brief, rushed trips to America and, despite these slight problems, I had always managed to buy enough to satisfy me. I think that when Eleanor decided to let you buy, she did, and when she decided you had enough, that was it -- she stopped producing the boxes and bags full of what she knew you wanted.

She was a great character, of that there is no doubt, and she is missed by many. She had a vibrant way about her and a great, if somewhat unusual, sense of humour. She had a sign in her window which seemed, to me at least, to sum up much of her zany humour. It said simply, NO TEXTBOOKS -- NONE. I really loved that sign.

When she died, I wrote to her husband Walter expressing my sympathy and declaring my interest in Eleanor's stock, although I did rather feel I had only a slim chance against the locals.

Perhaps I should break at this point to mention the Simon/Lowenstein collection. André Simon, founder of the Wine & Food Society, author of countless books on food and wine, built for himself one of the finest collections of early books on these and related subjects. Much of it is now dispersed except, that is, for the food/cookery section pre-1860. This he sold to Eleanor in 1962 because of his removal to smaller accommodation and because of his rapidly failing eyesight. It was a great collection comprising nearly all of the important works in French, English and Latin, virtually all the rare first editions of the classics, and much else on domestic life, carving and so forth.

AFRICANA cont'd.

Eleanor had augmented it considerably during the years she owned it, and was midway through cataloguing it and adding her book-plate, actually a new Simon book-plate incorporating her name.

Having explained this bit of background, I can now return to the story. When I wrote to Walter, I had no thoughts of acquiring this collection because I had been assured on more than one occasion that its future had been determined and it would not be coming on to the market. As it turned out, it did.

In due course Walter replied saying that he wished to dispose of the entire stock (which included a considerable quantity of non-cookery books of no interest to me) and the business, all as a going concern and as a lot, for X dollars. I replied thanking him and declining, and promptly forgot about the whole matter.

Months went by and then I suddenly heard a rumour that a California university had, through a third party, acquired the Simon/Lowenstein collection. Shortly after this came a second letter from Walter telling that the rumour was true and that the shop was to be liquidated, and was I interested in the post-1860 material -- but "don't come over specially." I naturally presumed that by this time the best had gone, and I once again declined.

Another month or more passed and I had yet another letter from Walter telling me the same as before except that he was now somewhat more negotiable and that "many of the books are good ones."

It was a dilemma. On the one hand my gut feeling was that there had to be enough good books still there to pay for a trip. On the other hand I had no other reason to go, and a speculative trip just to buy from what could have been the remnants of a dealer's stock plus a trek round the New York bookshops could end up being an expensive way to spend two or three nights in the city (and who really wants to be in New York in December anyway?).

I went the next day - standby on the first

flight. I took with me just an overnight bag in the belief that I would be able to do what I had to do with just two nights' stay. Although flying standby is cheap enough these days, I still find staying in New York an expensive business. My modest hotel off Times Square was \$55 a night and, as usual, I found the all-up cost of living averaged out at about 50 pounds a day when "incidentals" were added. In any event, I was there for six days -- all spent at the Corner Book Shop.

I had fondly imagined that I would arrive at the shop as arranged at 10 a.m. the following day, spend all of that day selecting books, negotiate a price and leave Walter to ship them -- allowing me a pleasant night out and a free day to shop before flying back.

It was not to be. I arrived as scheduled, and that, to paraphrase a fellow countryman, was where my best laid schemes ganged a-gley. At best, I think, it would be fair to describe Eleanor's shop as dis-organised -- maybe not to her, but certainly to others. In the months that had passed since the shop had closed, it had become considerably worse. In all, I spent two full ten-hour days working my way through the dusty stock, some of which had lain where it was literally for decades. Because Eleanor rarely allowed customers near the majority of the books, it never concerned her much to have the right price on a book. Consequently, all my selections had to be re-priced by Walter -- another day gone. Finally, it became clear that it was going to be in my best interests to pack and ship my own books. Another two days.

Looking back on the visit as a whole, it was a curious, almost surrealistic, mixture of frustration, fatigue and excitement. The frustration started when I realised that the prices shown on the books were irrelevant. In most cases they went up; occasionally they stayed the same; a few actually went down. It is a hard way to buy: a purchaser having expressed interest in a book, a psychological advantage passes from buyer to seller. All the books were dusty, and when I say dusty, I mean **really** dusty. The lighting was poor; the space was cramped. Very

AFRICANA cont'd.

frustrating indeed. My fatigue was a combination of jet-lag and the sheer volume of books involved. The job involved carefully searching through ten to twenty thousand pieces, of which I bought about one thousand.

The excitement, which compensated for all the tribulations, was in finding books that were scarce, some of which I had never seen before, and quite a few that I did not know existed. There is no doubt that Eleanor had good judgment, not so much of antiquarian books (I don't think she ever really came to grips with paying high prices for anything), but certainly of good quality, unusual items of the last century or so, which I fancy she acquired quite reasonably.

Over lunch one day, Walter told me of a visit they made to Portugal shortly after the war - I believe in the late '40s. He bought extensively in Africana and the like; Eleanor bought, on that visit, mainly on wine. They were the first bookdealers to have visited the country for many years, and they bought, literally, tons. From this buy, I was lucky to find many volumes on port, including several copies of the classic bibliography, Esboco de Uma Bibliografia nos Anais do Instituto do Porto, published in 1945. She probably bought stacks of them new, and just buried them. There they were still, lying in a heap, undisturbed, I'm sure, for thirty-five years or more, still marked with Eleanor's original price (which was not, of course, what I paid for them).

No doubt this same forward-thinking sixth sense caused her to buy up copies of the notorious cookery book by Alice B. Toklas in the first English printing of 1954. They also were absolutely mint and presumably had been purchased new. The book is extremely scarce now -- for a variety of reasons not all connected with cookery. Its notorious element stems from the inclusion of a recipe -- which Toklas claimed was contributed by a friend and the nature of which she was unaware -- for hashish fudge. It apparently escaped the attention of her English publishers, but

the recipe was missing when the book subsequently appeared in America.

At some point Eleanor had acquired a portion of the Waldo Lincoln collection of American cookery books. This collection formed the basis of Lincoln's bibliography of American Cookery books prior to 1860, a work which Eleanor subsequently augmented and revised. Few of the early books remained by the time I arrived, but there were still two large bookcases full of turn-of-the-century items -- not particularly interesting as it happened, but beautiful copies, many in mint condition (apart from dust). Again, I fancy they had not been touched since the day they were deposited in her basement.

And so it went on. Masses of nice little French books of the '30s, several on African and South American cookery which I suspect Walter had a hand in purchasing, and a fair quantity of wine ephemera which I bought (but I must confess this was an indulgence). I also found a good quantity of early bibliographical matter, some of which I did not already have. It was a special joy to find a few auction catalogues for which I had been searching for years.



ELEANOR
LOWENSTEIN

Eventually I assembled my stack and applied myself to the business of moving a half-ton of books from New York to Rottingdean by way of the American and British postal systems. Most Americans throw their hands up in despair at the thought of entrusting their precious goods to the voracious machinery of their Post Office. Imagine my apprehension.

AFRICANA cont'd.

Well, believe it or not, I am happy to report a 100 per cent success. I wrapped my books as carefully as time and circumstances allowed, and packed them in cardboard boxes (which I had to beg from local supermarkets, and that is not as easy as it sounds). After an hour of negotiations I persuaded the Post Office to part with twenty of their sacks, which I filled. The next day, after another two hours of negotiations, a small "persuasion" and the payment of several hundred dollars, my twenty sacks were slung into a huge wire cage. No insurance possible, no guarantees; cross your fingers and hope for the best.

On January 8th, less than five weeks later, the sacks started to arrive. Excitedly and nervously we began to unpack, and although the packages had been shaken, we discovered our books intact and undamaged.

So ended an eventful and unusual buying trip. Well, not quite ended... There remains the business of selling them ... although, as an experienced friend used to thump into my head when I first started, "a thing well bought is already half sold." Many of the books have already gone -- straight to waiting customers. A fair portion have been catalogued and will be offered for sale this month. A few we will keep.

Specialist bookselling is a strange life. There is no consistent pattern to buying. There is no telling from where the next lot will come. Unlike the general dealer, the specialist can buy only the odd book at auction. Unlike the general dealer with shop premises, very few books are brought to me and there are fewer private calls. So, when the opportunity arises, no matter where or when, quick action is called for -- and that includes trips to New York, even in December.

Postscript: The first thing to mention is that I was being intentionally vague about the destination and purchaser of the Simon/Lowenstein collection. In fact while I was there, Walter Goldwater told me the whole story of the business -- a story I am

unable to repeat here, but suffice to say that it was bought by a gentleman acting as an intermediary and that the affair has had many problems.

Walter has since died and the shop has gone. I went there on a recent visit to New York and the premises are no longer even a shop. Many of the other landmarks of the area remain, however -- the Strand Bookstore, the Post Office to where I dragged the sacks, even the stores where I went to beg for boxes!

The other dealers specialising in the same subjects at that time were Mr. and Mrs. Einhorn Maxwell, located in offices just around the corner. By a strange coincidence, we bought their entire stock of more than 6,000 books late last year, almost ten years to the month since the purchase described in the article. They also had acquired a large portion of the Lowenstein stock, and it gave me quite a sense of *déjà vu* to discover piles of the Lowenstein books (which to me were easy to spot) buried in with the Einhorn Maxwell stock. The Einhorn Maxwells, too, seemed to buy books and then squirrel them away... 



CORNER BOOK SHOP

102 FOURTH AVENUE NEW YORK, N.Y. 10003
(212) 254-7714

W-80

W-80

--- A BOOKBINDER'S ODYSSEY ---

by Ruth Walker



or the last two months I have been working on the books in the Sonoma County Wine Library in Healdsburg, California. This kind of extensive conservation effort involving a thousand books is a new experience for me.

My first response to the collection was the ease with which I could organize what books needed what. And so, I began eagerly tending this body of knowledge. Leather balm, mylar covers, spines replaced, inner hinges reinforced, new bindings installed.

The most challenging repairs were the French paperbacks on enology dating from the late-19th century. Their acid paper is fragile and must be handled carefully while working to return them to a user-friendly status. I have been able to remove the old, cracked glue on their spines and install a new cloth mull and black cloth spine over this, with the original cover neatly hinged along the spine.

But, all along, the best part for me has been working with a large number of books comprised of one subject spanning a period of over 400 years. As the books of an age evoked their era, the present seemed to just slip away into the quiet atmosphere of the library. As I worked, I enjoyed a tremendous sense of peace and timelessness. The Los Angeles riots, the dilemmas of the Presidential campaign and the events of my ordinary life fell into place as cyclical events - good, bad, etc. Coming and going...I may take action or no action - in the meantime, these books go on living, go on informing.

I work on them now - binders worked on them 100, 200 years ago. Someone will come along next century -- mend them, shore up their boards and on they'll go. They are artifacts of their eras, dispensers of great perspective, information and aesthetic delight. The viticulture books from

Italy and France are as pleasing as a good wine with dinner. Interacting with them in quantity evokes moods of sunny days in timeless vineyards and wine cellars. Eternal human effort creating fine wines, distilling experience. Isn't that what living a life is?

Collecting and maintaining a wine book library are not necessary to enjoying good wine. However, reading an Italian book on vine dressing from the last century opens up a whole new vista of what wine is about in a unique historical context that enhances the present.

Books are vigilant, silent partners in our cultural development -- always willing to point out to us that nothing is really new. And, that by integrating our historical and technical experience, we become more full-bodied, like a fine wine.

When books first became a source of information transmission, they set the world ablaze with new perspectives. European history from 1450 to 1700 was dominated and enchanted by this upstart "whiz kid," just as our era pivots around the delights of electronic communication.

It is a special opportunity to have both around at the same time, integrating the past, present and future into a continuum of experience that gives us a sense of our lives and libraries as a part of a greater whole. ☺



--- WAYWARD ANGELS WANT ZINDEX ---

Have Wine - Need Scanner

Several founders of our Wayward Tendrils have been trying mightily to correct one of the major publishing oversights of recent years. David Darlington wrote Angels' Visits: An Inquiry into the Mystery of Zinfandel and Henry Holt published it in 1990 without an index. This truly fascinating study of Zinfandel, its makers and history, is one of the better reads in wine literature in recent years. The book not only reveals the personalities, pasts and styles of some of today's acknowledged masters of Zinfandel's various styles, it also explores the essential and beguiling mystery of how and why and where Zinfandel first appeared. The problem is that the book lacks an index. In a book jammed with names and ideas, vintages and wines, this is indeed regrettable.

Bob Foster set out to remedy this oversight. He contacted the author, David Darlington, who thought doing an index was a good idea and gave his permission. Bob then went to the publisher. The people at Holt also thought an index was a great idea. Bob then asked them for the disks or tapes that had been used to typeset the book. His idea was to run an indexing program on the computerized text of the book, thus saving the hundreds of dollars that it would cost to have a professional indexer do the job. Unfortunately, the publisher had lost, or erased, or could not locate the magnetic media that contained the word-processed text of the book. The publisher offered to scan the book - taking a paper copy and essentially converting it to a word-processed file - but the cost was prohibitive.

Undaunted, Bob forged ahead, seeking to find someone who owns a scanner who would scan the text of the book. Bob does not have a twelve-metre yacht or a string of polo ponies or large piles of money. He does have a considerable wine cellar and has offered a case of wine to anyone who could scan the text of the book into a machine-readable format. He has been asking every-

one he knows and posting notices everywhere. Now the word is going out to all Tendrils: If you have a scanner and would allow its use for this worthwhile project, and would like a case of fine wine in exchange, please contact Bob Foster - 14315 Barrymore St, San Diego, CA 92129.



- Recent Publications -

Might be called "ephemera"...but none-the-less an important addition to our wine literature: Torres Wines North America has produced an educational booklet for children to introduce them to the fascinating world of wine. Appropriately titled, The First Book of Wine, this informative and attractive 22-page booklet is nicely illustrated with photographs and cartoons. Copies are available by writing Torres Wines North America, 221 Caledonia Street, Sausalito, CA 94965. There is no charge, but please enclose a self-addressed, legal-sized envelope.

Champagne and Sparkling Wine: A Selective Bibliography with Annotations, by Kathy Thornley, 1990. Bo Simons tells us [see "Bubbleography" in this issue] about this recent contribution to the bibliographic book-shelf. Copies are available from the author for \$10 (includes postage and handling): Kathy Thornley, 1920 Neotomas Ave., Santa Rosa, CA 95405.



**Memo from Fred McMillin
Project POW - A Wayward Tendrils
Research Project**

June 1993 Headline: WINE BOOK CLUB MEMBERS UNEARTH EARLY WINE LITERATURE. It may happen. Legends about the **Persian Origin of Wine (POW)** abound. The fictitious (or factual?) discovery of fermented grape juice is usually associated with the legendary Persian King Jamsheed. The date would have been around 4000 B.C. Yet, the best-known accounts available in English were written much later. William Younger's Gods, Men and Wine cites a version printed in 1815, although it may have been written earlier. (Younger, p.27: Sir John Malcolm, History of Persia, Vol.I, p.16). Omar Khayyam's wine discovery tale (12th century A.D.) may be one of the oldest in English literature.

Through the efforts of Wayward Tendril members and Operation POW, we might be able to turn up an earlier account with fewer modern embellishments. We can start with two leads I obtained while living in Iran (Persia). One deals with Abdul Kasin Mansur, the other with Aristotle.

Abdul Kasin Mansur - Abdul lived in the 10th century A.D. and wrote a detailed account of King Jamsheed which, I was told, includes a POW legend. In 1010 the Persian poet Firdausi (940-1020) published his great epic, Shah Namah (Book of Kings) - 60,000 rhyming couplets recounting the story of Persian kings, legendary and historical. He wrote much about Jamsheed, but there is no POW legend in his epic poem. Yet, according to Webster's Biographical Dictionary, Firdausi's real name was Abul Quasim Mansur. Is this the same Mansur who wrote the prose Shah Namah (ca 1000) that reportedly contains the POW legend? Note: Omar Khayyam died about 1123 A.D. Thus, for his POW he might have had knowledge of Mansur's version.

Aristotle - While in Iran, I hired a local scholar to search the Teheran University Library for Persian Origin of Wine legends. He found a version attributed to Aristotle (4th century B.C.) in a book titled Calam-

ity of the Life by Dr Azarakhsh. The translator did not have great skill with the English language, so the title might be also translated Calamity of Life, Calamities of Life, etc. Sadly, I had no time to pursue the matter further, then. However, I kept a record of the scholar's translation of Aristotle's version of King Jamsheed's accidental discovery of winemaking.

If any fellow Tendril can tell me the location of any book(s) by either Mansur or Azarakhsh, in any language, I will take the next steps to secure a careful transcription and close examination of the material. If we are successful and can add to the English literature on how wine was discovered, all members of the Wayward Tendrils team will receive full credit.

Postscript - For those unfamiliar with POW legends, they usually contain some, or all, of the following elements: (1) King Jamsheed, or a relative, stores grapes in jars at harvest time so they can be eaten during the winter. (2) The grapes deteriorate and a liquid forms which is believed to be lethal. (3) For suicide or execution, the fluid is consumed and found to bring joy, not death. (4) The ruler recognizes that a great new beverage has been discovered, which we call "wine."

THE
HISTORY OF PERSIA,

FROM THE
MOST EARLY PERIOD

TO
THE PRESENT TIME:

CONTAINING
AN ACCOUNT
OF THE
Religion, Government, Usages, and Character
OF THE
INHABITANTS OF THAT KINGDOM.

BY
COLONEL SIR JOHN MALCOLM, K.C.B., K.L.S.
LATE MINISTER PLENIPOTENTIARY TO THE COURT OF PERSIA
FROM THE SUPREME GOVERNMENT OF INDIA.

IN TWO VOLUMES.
VOL. I.

LONDON:

Bubbleography:

A Selective, Annotated Bibliography on Champagne and Sparkling Wines

by Bo Simons

Introduction

Champagne is a wine, a region with international legal standing and a method of making wine, as well as being a festive state of mind and an adjective and noun meaning the best or tops. A controversy raged for decades and still persists about what wines may be called champagne, and that is a whole bibliography in itself. What I have listed below are some of the more prominent books and articles dealing with the various historical, technical and consumer aspects of Champagne and sparkling wines.

Books

Allegro Vivace: The History of Champagne, Cava and Sparkling Wines of the World. Barcelona: Freixenet, 1988. 278 pages.

Produced as a promotional book by J. Walter Thompson for Freixenet, this volume was originally published in Spanish. It has lush production values and is slick and glossy in the best sense of these words. The book looks at the history of Champagne and sparkling wine production worldwide and is particularly good on Spain.

Baxevanis, John J. The Wines of Champagne, Burgundy, Eastern and Southern France. Totowa, NJ: Rowman & Little Field, 1987. 280 pages.

Baxevanis, a geography professor at an Eastern university and the editor of *The Vinifera Wine Growers Journal*, looks with an academic and statistical eye at Champagne and several other wine regions of France

Bonal, Francois. Le Livre d'Or du Champagne. Lausanne: Editions du Grand-Pont, 1984. 512 pages.

A comprehensive scholarly work masquerading as a lavish coffee table book, this book has striking reproductions of much of the art that has promoted and celebrated champagne. It also has the text by Bonal, a leader in the Champagne industry, a recognized expert on Champagne's history and a regular columnist for *Le Journal du Champagne*. Bonal traces the history of Champagne from the Middle Ages to the present and gives a good overview of the economics of Champagne.

The California Sparkling Wine Industry : Opportunities in Alternative Packaging. Los Angeles: Anderson Graduate School of Management at UCLA, 1990.

This study, commissioned by the Wine Institute, argues for a smaller bottle (375 ml) for premium California methode champenois wines as a corrective to increasing production and decreasing demand.

Carter, Youngman. Drinking Champagne and Brandy. New York: Hastings House, 1967. 96 pages.

Drinking for Pleasure Series. Youngman Carter is the artist husband of the mystery writer Margery Allingham and one of the founding contributors to *The Compleat Imbiber* series. His drawings and his writing convey a graceful and sincere appreciation of Champagne, the wine and the region.

Chappaz, Georges. Le Vignoble et le Vin de Champagne. Preface du Baron P. Le Roy. Paris: Louis Larmat, 1951. 413 pages.

Part of Louis Larmat's series on the wines of France, this book by Chappaz is a good solid look at the grape growing and winemaking and history of Champagne.

Davies, Jack L. Rebuilding Schramsberg: The Creation of a California Champagne House. Jack Davies and Jamie Peterman Davies; With an introduction by Darrell Corti; An Interview conducted by Ruth Teiser and Lisa Jacobson in 1989. Berkeley: UC Regional Oral History Office, 1990. 131 pages.

The Wine Spectator California Wineman Oral History Series. The Davies, Jack and Jamie, tell how they found the ruined vineyards, winery and house at Schramsberg and built a quality California champagne house before those three words (quality, California, Champagne) could be used together.

—. "Sparkling Wine." in *The University of California/Sotheby Book of California Wine*. Berkeley: UC Press, 1984. Pages 264-280. Jack Davies gives a nice concise summary of the history of sparkling wine production in California and an excellent understandable summary of the various methods of production.

Domaine Chandon. A User's Guide to Sparkling Wine.

Yountville: Domaine Chandon, 1984. Consumer guide and promotional piece put out by Domaine Chandon, one of the first ventures by a French Champagne house in California.

Duijker, Hubrecht. The Wines of the Loire, Alsace and Champagne.

Foreword by Hugh Johnson. Photography by Jan Jonker and Hubrecht Duijker. New York: Crescent Books, 1983. 200 pages. Duijker is a respected name in contemporary French wine writing, and this work is a translation of a survey of the three regions which first appeared in French. While neither as gaudy nor as scholarly as Bonal's *Livre d'Or*, this book is in English and more available and affordable.

Faith, Nicolas. The Story of Champagne. Illustrations by John Lawrence. New York: Facts on File, 1989. 246 pages. Faith, a British wine writer, gives a good concise view of Champagne's history.

Forbes, Patrick. Champagne: The Wine, The Land and the People. London: Victor Gollancz, 1972.

For a long time Forbes' book was considered by many to be THE book on Champagne. Extensive history stretches back millenia. Anecdotal and readable, yet rigorously correct, *Champagne*, with its excellent bibliography and index, remains a necessity for any collection of books on bubbly.

A Glimpse of a Famous Wine Cellar in which are described the Vineyards of Marne and the methods employed in Champagne. New York: Francis Diaz, 1906. Charming minute little booklet describing the methode champenoise and the Champagne region.

Hardy, Georges. Production Methods in Champagne: Based on materials presented at the 1989 New York Sparkling Wine Symposium Champagne Comes to Chautauqua. Fredonia, NY: State University of New York, 1989. 57 Pages.

M. Hardy of the Station Enotchnique de Champagne provided materials for a two day seminar in the New York sparkling wine region. His presentation covered the five phases of Champagne production: heritage [factors affecting grape quality], birth [harvest crush and primary fermentation], the clear wines [assembling and blending, cold stabilization], tirage [bottling and secondary fermentation], and dosage [disgorging and dosage]. Together with the brief introductory materials by others on the climate and soils of New York and the history of Champagne, this booklet provides a cogent introduction to sparkling wine production.

Kaufman, William Irving. Champagne. New York: Park Lane; Distributed by Crown, 1987. 210 pages.

A big coffee table book of Champagne, not as scholarly as Bonal, not as pretty as *Allegro Vivace*, Kaufman's *Champagne* is nonetheless a striking book, commendable for its earnest text and for the sumptuous reproductions of Latrech, Mucha and other graphic artists famous for Champagne posters.

Maumené, Edme Jules. Indications Théoriques et Practiques sur le Travail des Vins, et in particulier sur celui des Vins Moussex. Paris: V. Masson, 1858. 630 pages.

Maumene, a 19th Century French enologist, wrote several books on making wine. In this one he spent quite a bit of time on the techniques of making Vins Moussex, sparkling wine. The book remains an important early technical work on the subject.

Ray, Cyril. Bollinger: The Story of a Champagne. London: Peter Davies, 1971.

Revised and Enlarged Edition. London: Heinemann/Peter Davies, 1982. There are a number of histories of individual champagne houses. Cyril Ray, the guiding light of the *Compleat Imbiber* series, writes this one with grace and authority, elevating the story beyond the usual family/corporate history. Ray includes a striking description of the Champagne riots of 1911 and many other useful historical incidents. In the second edition there is an added chapter on Madame Bollinger who directed the company for three decades until her death in 1977.

La Route du Vin de Champagne. Texts inédits de Armand Lanoux, Andre Railliet, Roger Dider, Yves Gandon. Vingt lithographies de Touchagues. Paris: Editions d'Art les Heures Claires, 1966. 189 pages. This is a lovely slipcased work, unbound, in French, with exquisite color lithographs of the Champagne region.

Simon, Andre L. Champagne. (Constable's Wine Library) London: Constable & Co. Ltd., 1934. 140 pages

Champagne. With a Chapter on American Champagne by Robert J. Misch. New York: McGraw Hill, 1962. 224 pages.

The History of Champagne. London: Ebury Press, 1962. 195 pages.

New York: Octopus Books, 1971. 195 pages. Probably the best known and most prolific wine writer and bibliographer of this century, Andre Simon was born in Paris in 1877. He came to London in 1902 as the English agent for the Champagne house of Pommery and Greno. In 1932 he was crushed when Pommery let him go, but he soon started writing more and so earning his living and reputation. One of his first ventures was editing a series of books on wines of the world for Constable, for which he wrote the one on champagne. Almost three decades later he came out with another major monograph on Champagne titled *Champagne* in the United States and *The History of Champagne* in Britain. The American Edition has a chapter on American "Champagne" and several appendices conspicuously absent from the English. The English edition was reprinted by Octopus in 1971.

Stevenson, Tom. Champagne. London: Sotheby's Publications, 1986. This is probably the most up-to-date and comprehensive work on Champagne in English, includes detailed history, vintage notes, production statistics, glossary and a thorough index.

Sutaine, Max. Essai sur l'Histoire des Vins de la Champagne. Reims: L. Jacquet, 1845. 112 pages. Max Sutaine was a Champagne shipper popular in the United States in the mid-Nineteenth Century. In his historical essay, Sutaine, among other things, regrets that the great red wines of Champagne are no longer selling, describes the expansion of the area where grapes known to make sparkling wine in Champagne has grown, and laments how the newcomers to the Champagne trade appear rank, noisy newcomers, unheeding of tradition. Sutaine also relates one interesting bit that helps explain how so many German names appear atop Champagne houses. The French were unwilling to learn foreign languages and so were forced to hire German polyglot clerks to oversee foreign correspondence. Eventually these enterprising young men used their inside knowledge to start their own businesses. Attesting to Sutaine's fame in the U.S. is a piece of music, *The Max Sutaine Polka*. It appears among a wonderful little collection of wine-related sheet music which Roy Brady collected (now part of the Special Collections of the Henry Madden Library at California State University in Fresno) and bears the following inscription: "dedicated to the Celebrated Firm of Messrs. Max Sutaine & Co, Reims in Champagne," penned by Julian and published in New York in 1854.

Thornley, Kathy. Champagne and Sparkling Wine: A Selective Bibliography with Annotations. Santa Rosa, CA: [the Author], 1990. Kathy Thornley was a library school student at UC Berkeley when she undertook to make bibliographic sense out of Champagne. Her unpublished paper is very selective and very good. Her annotations to 34 books, articles, bibliographies, indexing and abstracting services stand as models of informed lay description of specialized materials.

Truman, Benjamin Cummings. See How It Sparkles. Los Angeles: George Rice and Co., 1986. Reprint: Northridge, CA: Wine World Magazine, 1973. Truman, one of Southern California's early boosters and epicures, wrote this, the first book on wine published in the Southland. He relates a sketchy history of all wines and then rhapsodizes about Champagne, stating that the best Champagne is French and the best California Champagne is Arpad Haraszthy's Eclipse.

Vignerons et Vins de Champagne et d'Ailleurs, XVIIe-Xxe Siecle. (Series: Etudes Champenoises, No. 6) Reims: Universite de Reims, Centre d'Etudes Champenoises, Department d'Histoire, 1988. This is number six of a series of compilations of scholarly articles on the history of the Champagne region (translated titles: "The Champagne Vintner from the 18th to the 20th Century," "The Teaching of Viticulture in the Marne Area 1890 to 1930") and other wine growing areas ("The Vine in Algeria.")

Vizetelly, Henry. Facts about Champagne and Other Sparkling Wines. London: Ward, Lock & Co., 1879. 235 pages plus ads. Henry Vizetelly was an English journalist whose 19th Century writings on wine are very readable and usually well researched and accurate. This work is smaller physically and less profusely illustrated than Vizetelly's magnum opus (below) on Champagne. It does contain a chapter, "The Sparkling Wines of the United States," which the lusher work lacks. Vizetelly mentions Buena Vista in Sonoma, the Chinese labor and the "spurious sparkling wines" (carbonated) of the United States, among other things.

A History of Champagne; With Notes on the Other Sparkling Wines of France. London: Vizetelly & Co., 1882. 263 plus 3 pages of a list of Champagne houses and their marks, plus 8 pages of advertisements. Vizetelly set out to make a truly magnificent book and he succeeded. With hundreds of steel plate engravings illustrating the text, Vizetelly explores the region, history, manufacture and folklore of Champagne back over 1,800 years. He explores in detail the evidence of Dom Perignon's paternity of the wine and searches early records for instances of effervescent wine. He also explores Champagne in English history and letters.

Wasserman, Sheldon and Pauline. Sparkling Wine. Piscataway, NJ: New Century Publishers, 1984. The Wassermans have written a number of books on wine. This one looks at sparkling wine production worldwide and includes 30 of California sparklers and descriptions (somewhat dated now) of 13 Sonoma producers, more than any other county.

Zoecklein, Bruce. A Review of Methode Champenoise Production. Blacksburg, VA: Virginia Cooperative Extension Service, 1989. 31 pages. This pamphlet reviews choices that confront the Methode Champenoise wine grower and winemaker. "Stylistic decisions are vast and include the following: viticultural practices, cultivars, maturity, pressing vs. crushing, types of press and press pressures, segregation of press fractions, phenol levels, use of SO₂ and the oxidative condition of the base wine, yeast for primary and secondary fermentation, barrel fermentation and aging, fermentation temperatures, malolactic fermentation, post primary fermentation lees stirring, age of cuvee, reserve wine, blending time spent sur lie, nature of the dosage, CO₂ pressure, etc." It contains a bibliography listing over 50 items and provides an informed entry into the technical literature on making sparkling wine.

Articles

Barrett, Jean T. "The Champagne Challenge: New Selling Strategies at the High End." *Market Watch*. Volume 10. Number 1. November, 1990. Pages 20-31. In this article Barrett examines the drop in French Champagne sales due to high prices, changing drinking habits and the increasing quality and popularity of domestic sparkling wine.

Berger, Dan. "Battle Royale." *Beverage Dynamics*. November/December, 1991. Pages 37+. L.A. Times syndicated columnist Berger takes a look at the problems and the potential of the current sparkling wine market. Skyrocketing prices for French Champagne widen the opportunities for California bubbles, but will the Californians ever equal the French for taste and mystique? Berger says no: "There is nothing like real French Champagne for that indefinable toastiness and fine fresh baked bread" aroma character and citrusy-earthly taste." He nonetheless praises California sparklers for their "freshness."

Bullard, Robyn. "California bubbly makers join forces." *Wine Spectator*. Volume 15. November 15, 1990. Page 12. A group of sparkling wine producers has banded together and call themselves the CM/CV Society, for Classic Methods / Classic Varieties Society.

"Mondavi's first bubbly." *Wine Spectator*. Volume 16. Feb 15, 1992. Page 8. Mondavi Winery puts out its first sparkling wine by introducing 1,500 cases of 1985 Napa Valley Brut Chardonnay Reserve and 1985 Brut Reserve. Both wines sell for \$35 a bottle and can be purchased only at the winery.

Carson, L. Pierce. "Still Sparkling After All These Years: Guy Devaux Retires from Mumm." *The Napa Valley Register*. March 22, 1992. Page 15. Carson traces Devaux's career from his teenage years in war torn Epernay, though his work with Gold Seal, building that New York sparkling wine producer from 70,000 to one million cases, and on to the founding and building of Mumm's Napa Valley.

Champcork Research Team. "Sparkling Wine Corkstopper Sanitation Improved." *Practical Winery and Vineyard*. Volume 12. Number 5. March/April, 1992. Pages 53-54. Champcork, a producer of closures for sparkling wine, studied the methods for the production of the "delgado" or thin strip of corkbark used for making the disk which faces the wine in a traditional sparkling wine cork. They came up with a method, called ABC-1, which lessens the hazards of microbial spoilage.

Deveny, Kathleen. "Desperate Vintners to Glum Consumers: Cheer Up and Buy Some Holiday Bubbly." *The Wall Street Journal*. December 12, 1991. Page B1. WSJ looks at the bleak bubbly market as it enters its prime season and highlights efforts of producers to bolster sales.

"Fake Moet Makers Must Pay \$900,000+ in Cuba-Panama Scheme." *Wine Business Insider*. Volume 2, Number 5. April 3, 1992. Pages 4-5. Two French wine men helped Castro fake Brut Imperial Moet et Chandon. The faux bubbly was made in a Cuban rum distillery and stored in one of Noriega's warehouses. Only hurried shipment to France resulted in a bust.

Fisher, Lawrence M. "The Quest for a California Sparkling Wine to Equal Champagne." *The New York Times*. Volume 141. December 25, 1991. Page 11. Living Arts Pages. Fisher joins the battle over whether any California sparkling wine will match real French Champagne.

Fleming, David. "Champagne Takes First Steps into a New Economic System." *Impact International*. Volume 5. Number 11. June, 1990. Pages 1-10. Fleming details the breakdown in contract negotiations between producers and growers in Champagne and what effect this will have on the world sparkling wine industry. Lots of statistics and tables flesh out the insightful analysis.

Fredericksen, Paul. "One Hundred Years of American Champagne." *Wine Review*. June and July issues, 1947. [citation incomplete because article seen was reprint handout from The Wine Institute without page numbers] Nicolas Longworth made the first sparkling wine in America in 1847 in Ohio from Catawba grapes. Benjamin Davis Wilson, a transplanted Tennessean, made the first California bubbly in San Gabriel in 1855. For more on Wilson see his entry in the books section of this bibliography.

Fried, Eunice. "California pop! Summer-perfect Sparkling Wines." *Black Enterprise*. Volume 15. June, 1985. Page 296+. This interesting article illustrates that many different consumer groups are targeted by sparkling wine producers.

Gersh, Martin. "A Sparkling Summer." *Vogue*. Volume 178. June, 1988. Page 170. Gersh highlights Scharffenberger sparklers.

Goldwyn, Craig. "The Night They Invented Champagne." *Wine and Dine Online*. (article downloaded from *America Online*, March 15, 1992) Craig Goldwyn begins with the Alan Jay Lerner lyrics to the song from Gigi and goes on to give a lively readable history of the Champagne region. This article came not from a magazine but from a computer accessible service which holds great promise as an information delivery system.

Hamilton, Joan. "California's sparklers are big stars." *Business Week*. December 10, 1990. Page 228. Hamilton looks at how California sparklers are filling the niche vacated by the soaring prices of French Champagne.

Heimoff, Steve. "Domaine Double Take: Domaine Carneros and Domaine Mumm." *Wine Spectator*. Volume 15. July 31, 1990. Page 38+. Two French Champagne houses open startlingly different and opulent maisons in the Carneros.

—. "New Franco-California joint venture." *Wine Spectator*. Volume 15. October 15, 1990. Page 8. Iron Horse Vineyards starts a joint venture with a French company involving sparkling wine.

Hibler, Michelle. "Sparkling wines." *Canadian Consumer*. Volume 19. January, 1989. Pages 29-35. Canada is the nation to which the U.S. exports more than any other. This article is a consumer evaluation of the mass marketed brands of sparkling wine available in Canada. French, German, Italian and Spanish sparklers are evaluated right alongside several U.S. Brands.

Hollreiser, Eric. "Champagne Makers Fight a War of Words." *Adweek's Marketing Week*. Volume 33. No. 9. March 2, 1992. Page 5. Hollreiser chronicles the latest wrinkles in long fight the that Champagne makers have waged to limit the use of the word Champagne to the product from the Champagne region.

Howie, Mildred. "Bubbling Over into the New Year." *Healdsburg Tribune*. January 2, 1992. Page A5.

—. "Bits and Pieces." *Healdsburg Tribune*. January 10, 1992. Page 2. Howie manages to be sage, pithy, effervescent, funny and readable every Friday in her column *Wine Words* in the *Healdsburg Tribune*. The two articles cited here explore the continuing battle over names in bubbles (Champagne vs. Sparkling Wine, and Howie's tip is to call it "Fizz" like the Aussies), the New York Champagne industry, news from Piper Sonoma, "J", and Schramsberg, as well as some intriguing mysteries surrounding a 1955 bottle of Dom Perignon.

—. "The Battle for Bubbles." *Healdsburg Tribune*. March 20, 1992. Page 2. "There's bubble lines bein' drawn,/ Nobody's right if everybody's wrong." My apologies to Steve Stills and the ghost of Buffalo Springfield, but that sums up Howie's perceptive article on the fight between the CM/CV association and the Charmat process producers. Howie labels such non-productive infighting silly.

Hurley, Patrick. "Champagne gets a tan." *Esquire*. Volume 115. April, 1991. Page 75. Big slick Eastern magazines like Esquire have often ignored California sparkling wine. Hurley shows he is part of the new trend that takes California sparklers seriously, favorably reviewing several.

Jacobs, Julius L. "The Continuing Renaissance of Schramsberg." *Vintage*. Volume 10. February, 1981. Page 28+. This perceptive article profiles the Davies as of the early 1980's.

—. "Korbel's International Quest." *Wine and Vines*. Volume 72. Pages 21+. October, 1991. Korbel seeks overseas markets.

Laube, James. "Bubbly for Any Budget." *Wine Spectator*. Volume 17. Number 3. May 15, 1992. Pages 22-31. Tasting notes and buying guide to almost all currently available sparkling wines arranged in five categories: \$10 and less; \$20 and less; \$30 and less; \$40 and less; and over \$40.

—."Father-daughter team makes new Jordan bubbly."

Wine Spectator. Volume 15. March 31, 1991. Page 9. Laube covers the launching of J, the new sparkling wine made by Jordan Sparkling Wine, a new company started by Tom Jordan, of Jordan cabernet fame, and his daughter Judy.

Lubenow, Gerald C. "Champagne's California Twist; A New Wave of Wine Makers Invades the Napa Valley." *Newsweek*. Volume 110. August 24, 1987. Page 40. *Newsweek* reports on the Franco American collaborations in Napa.

Mansson, Per-Henrik. "How do they stand up? California vintners are producing sparkling wines to challenge Champagne." *Wine Spectator* Volume 14. May 31, 1989. Pages 29-31. Mansson reports on the new premium California sparklers going head to head with French products.

—."Sparkling success: Iron Horse Vineyards braves Sonoma's 'Siberia' to make some of America's best bubbles." *Wine Spectator*. Volume 15. June 15, 1990. Page 43+. Mansson relates the success story of Sonoma's Iron Horse

Richman, Alan. "All that sparkles is not French." *GQ - Gentlemen's Quarterly*. Volume 60. December, 1990. Page 334. Another happy exception to Eastern downplay of California sparklers, this article contends that good champagnes from California rival those from France.

Roby, Norm. "Toil and bubble in 1991." *Wine Spectator* Volume 16. Nov 30, 1991. Page 19. In his column Roby takes California sparkling wine producers to task. 1991 was a good year for potentially excellent California sparkling wines, but few producers are offering anything exciting. Napa Valley's Domaine Montreaux is an exception.

Shoffner, Robert. "California sparklers." *Washingtonian*. Volume 24. December, 1988. Pages 239-241. Iron Horse, Van der Kamp, Gloria Ferrer and Piper Sonoma are among the Sonoma County Sparklers evaluated in this survey which shows that even within the beltway, the bastion of Francophile Champagnacs, they are discovering how good Sonoma Sparklers are.

Silverman, J. Herbert. "From Hautvillers to Waterloo: The First Century of Champagne." *Wine and Spirits*. Volume 11. Number 2. June, 1992. Pages 16-20. Enjoyable popular article on the early social and political history of Champagne with emphasis on Ruinart, Moet & Chandon, Cliquot, Pierier-Joulet and Roederer.

Sindt, Dee. "Maison Deutz." *Wine World*. Volume 15. Winter, 1986. Page 18+. Sindt reports on a new sparkling wine facility in Santa Barbara County.

"Spain's Freixenet Plans to Upgrade Its Image in U.S." *Wall Street Journal*. February 7, 1991. Page 4. This article shows how Freixenet built its dominant position in the U.S. by stressing its low price in relation to French Champagne and now intends to bolster its image for quality.

"They're Making Sparkling Wine by the Method Champenoise." *Sunset Magazine*. Volume 171. October, 1983. Page 104+. Sunset looks at Napa and Sonoma champagne operations in the early eighties.

Wines and Vines. December, Issues. *Wines and Vines* usually devotes the entire December issue to champagne, little 'e' champagne, the term it prefers to sparkling wine. Industry figures and trends pack each issue and make it a must for understanding the American manufacture of champagne as well as American markets for champagne and champagne. In the latest issue, December, 1991, there is even a survey of American producers, showing why they call their product champagne or sparkling wine and why.

Zoecklein, Bruce. "Method Champenoise. Survey, Part I" *Practical Winery and Vineyard*. Volume 11. Number 1. May-June, 1990. Pages 51-54.

—."Method Champenoise Survey, Part II. Malolactic Fermentation." *Practical Winery and Vineyard*. Volume 11. Number 4. November-December, 1990. Pages 19-20.

—."Method Champenoise Survey. Part III." *Practical Winery and Vineyard*. Volume 12. Number 1. May-June, 1991.

Pages 60-61. In the books section of this bibliography, there is a work by Zoecklein on the choices that confront a sparkling winemaker. In this series of articles Zoecklein surveyed American winemakers and found out how many winemakers chose which options at the many decision points from vineyard to dosage.

