

RUTHERFORD DUST SOCIETY



"It takes Rutherford Dust to grow Great Cabernet."
—André Tchelistcheff

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HISTORIC NAPA RIVER RESTORATION GROUNDBREAKING CEREMONY IN RUTHERFORD

Spearheaded by members of the Rutherford Dust Society, a comprehensive design for saving the Napa River and protecting adjacent vineyards from erosion broke ground on July 14, 2009 at Quintessa Winery. The design for the project is a product of over seven years of engineering studies and collaboration between landowners, the Napa County

Resource Conservation District, Napa County and the Napa County Flood Control and Water Conservation District.

Shown at right, wearing their ceremonial salmon hats are (left to right) Bruce Wolfe, Chief Executive Officer SF Bay Regional Quality Control Board; Larry Stone, President Rutherford Dust Society, General Manager Rubicon Estate Winery; Davie Piña, Board of Directors Rutherford Dust Society, Owner Piña Vineyard Management; John Williams, Board of Directors Rutherford Dust Society, Owner Frog's Leap Winery; Diane Dillon, Napa County Supervisor; and Rick Thomasser, Operations Manager Napa County Flood Control & Water Conservation District



“This project really does break new ground,” says Lisa Micheli, project manager (shown below with Piña). “It’s a pioneering partnership between private landowners along the Napa River and Napa County, and it will create an innovative environmental restoration project on the Napa River in the Rutherford and Oakville Districts.”

Phase I of the Rutherford Reach Restoration starts at the Zinfandel Lane bridge and will entail removing sediment pollution sources, replanting the river with native trees, and installing fish habitat structures along 1.3 miles of the Napa River. The project will reduce erosion and improve habitat for native trout and salmon over the long term.

The full extent of the project will ultimately extend 4.5 miles to Oakville Crossroad. Project funding to date includes donations from landowners, grants from the California Coastal Conservancy and California Department of Fish and Game, and the State Water Resources Control Board and Napa County Measure A funds. Most recently, the project is the recipient of federal stimulus funds through the American Recovery and Reinvestment Act of 2009.

For more information visit www.rutherforddust.org.

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15TH ANNUAL STAGLIN FAMILY VINEYARD MUSIC FESTIVAL FOR MENTAL HEALTH SET FOR SEPTEMBER 12

The 15th Annual Staglin Family Vineyard Music Festival for Mental Health will be held on Saturday, September 12th, 2009 at the Staglin Family Vineyard in Rutherford, Napa Valley, California, featuring legendary rock and roll queen Pat Benatar and Neil Giraldo. Celebrating 15 years, the Staglin Family Vineyard Music Festival is the highest grossing fund-raising event related to wine without an auction, with a fourteen-year total, including grants from the National Institute of Mental Health, surpassing \$90 million.

The festival begins at noon, with a scientific symposium featuring keynote speaker Dr. Helen Mayberg, Professor of Psychiatry Neurology at Emory University School of Medicine, Atlanta, Georgia. Immediately after the symposium, wine country superstar chef Douglas Keane of world-renowned Cyrus Restaurant in Healdsburg, California will delight attendees with passed hors d’oeuvres during the “world’s best cult wine tasting” in the Staglin barrel caves.

Following the tasting will be the energetic musical performance by one of the queens of rock and roll, Pat Benatar, appearing with Neil Giraldo and performing her classic hits “Hit Me With Your

Best Shot," "We Live For Love," "Heartbreaker," "Love is a Battlefield," "We Belong," and more!

Completing the experience, guests will enjoy a northwestern Italian-style dinner under the stars by renowned chef Staffan Terje of San Francisco's Perbacco Restaurant at the VIP post-concert dinner. Bob Sarlatte, noted Bay Area comedian and performer, regular guest on *Late Night with David Letterman*, and field announcer for the San Francisco 49ers, will emcee the 2009 event.

All revenues will go to support mental health research projects throughout the nation. "The Music Festival is becoming a national leader in the search for new approaches to mental illness," stated Sam Barondes, M.D., Director, Center for Neurobiology and Psychiatry, UCSF. For more information, visit www.musicfestival.org.

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MARTIN ESTATE PLAYS HOST TO WORLD-CLASS MUSICIANS

Since 2007, Martin Estate has served as a "home away from home" for the renowned visiting artists performing during Festival del Sole, the Napa Valley's premiere classical concert celebration. Tucked high up on the historic Rutherford chateau's third floor is a Bechstein concert grand piano, which was manufactured in 1910.



Some of the world's most famous pianists have run their fingers over this magnificent instrument's ivory keys as, for the past three years, the Martins' cathedral-like third floor space has served as a practice hall for the Festival's most vaunted performers, including Jean Yves Thibaudet, Christopher Taylor, Simone Dinnerstein and this year's Conrad Tao and Andrew von Oeyen.

Over the years, most of these artists have enjoyed the Martins' hospitality, and some have become personal friends. One recent evening, violinist Sarah Chang and pianist Andrew von Oeyen spent four hours filling the house with vibrant sound before joining conductor Emmanuel Villaume, wine aficionados Michelle and Didier Li and the Martin family for an informal yet festive dinner party, prepared by Petra Martin and her 16-year-old daughter Greta, and accompanied, of course, by Martin Estate's own estate grown Cabernet Sauvignons. Visit Martin Estate at www.martinestate.com.

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HALL WINES EARNS DISTINCTIVE GOLD LEED® CERTIFICATION

HALL Wines, which originated in Rutherford and then branched out to St. Helena, announces today that it has received the prestigious Leadership in Energy and Environmental Design (LEED®) Gold Certification for its St. Helena winery, becoming the first winery in California to be distinguished as a Gold-certified facility by the U.S. Green Building Council's LEED® Green Building Rating System™.

The HALL St. Helena LEED® certified winery is one of the most advanced wineries in California, with state-of-the-art facilities designed for ultra-premium wine production. LEED® is an internationally recognized certification system that measures a



building or community's performance across all environmental metrics, including energy savings, water efficiency, CO2 emissions reduction, improved indoor environmental quality and stewardship of resources and sensitivity to their impacts.

Owner and Vintner of HALL Wines Kathryn Hall and President Mike Reynolds made it their long-term mission to become the leader in earth-friendly California winegrowing, resulting in the design of their new St. Helena facility in accordance with the U.S. Green Building Council's LEED® rating system.

To meet the precise requirements to become Gold LEED® certified, HALL has included many sustainable design elements and practices including:

- *Radiant Floors*
- *Solar Energy*
- *Local Building Materials*
- *Recycled Building Materials*
- *Water Conservation*

Additional information is available at www.hallwines.com.

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RUTHERFORD RETRACED: THE CHINESE

By Rue Ziegler, Ph.D.

Rutherford's origins can be traced to the late 1860s, when Florentine Kellogg established a public watering place at the center of Serranus Clinton Hastings' property along the main county road. Soon local businesses emerged around that road's intersection with an east-west route leading to Conn Valley.

In the next decade Rutherford also had a "China house," and a growing population of Cantonese immigrants including laborers, domestics, and vineyard workers. Some Rutherford households had eight or more Chinese boarders, mostly young men.

Ah Gen was the first proprietor of Rutherford's Chinese establishment, which combined a commercial laundry, store, and employment agency. He supplied work crews for wide-ranging tasks, but in 1881 absconded with funds, and was replaced by Ah Yeung Him. The latter advertised his crew of grape pickers for \$1.15 per day, and kept a portion of their wages for himself. His men also felled trees, cleared brush, hauled fieldstones, and erected rock walls. More dangerous work took place underground at the nearby quicksilver mines of Summit, Bella Oaks, and Overland.

By 1886 Yeung Him was enjoying a brisk business with expanded laundry services. He provided all kinds of washing and ironing, and also offered pick up and delivery with his horse and cart. Over the years Quong Sing, and then Wah Chung, would replace Yeung Him. But Chung's tenure, which began in 1899, would mark the end of Chinese settlement in Rutherford. By the time he retired, Chinese workers were charged a punitive tax of \$2.50 per month, and the Chinese Exclusion Acts prohibited further immigration.

Rue Ziegler is an RDS member, a founder of California Heritage Research Group, LLC, and an Adjunct Professor of Cultural Anthropology at the University of San Francisco.
www.calheritageresearch.com

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PEJU HOSTS 35 WINE BLOGGERS FROM ANNUAL CONFERENCE



The Napa Valley Vintners hosted approximately 200 bloggers during the week of July 20th. The bloggers were attending the 2009 Wine Bloggers Conference in Santa Rosa.

PEJU, one of only 10 wineries certified as a Green Business and Green Winery, was one of eight that hosted 35 bloggers each for a picnic lunch. Following lunch, a presentation on the Napa Green Land program was given, along with a tour showcasing PEJU as a Green Winery.

Peju, founded in 1982 by Tony and Herta Peju, is a family-owned boutique winery located in the Rutherford Appellation in the heart of Napa Valley. Their wines are hand-crafted using fruit organically farmed from their own Rutherford Estate Vineyard and the sustainably farmed Persephone Vineyard. For more information visit www.peju.com

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THE RUTHERFORD DUST SOCIETY'S 9TH ANNUAL "A DAY IN THE DUST" A HIT

On Wednesday, July 15th the Rutherford Dust Society vintners and growers presented their 2006 Cabernet and Cabernet blends to a select group of media and trade persons. This special trade and media tasting takes place once per year in the historic barrel room at Rubicon Estate Winery. The wines were all well received, the weather cooperated, and the crowd had a great time tasting more than 60 Rutherford wines, including a selection of 2008 Sauvignon Blanc.



For more information contact Tara Thomas at tthomas@balzac.com.

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CONN CREEK OPENS AVA ROOM TO PUBLIC TASTINGS



Conn Creek Napa Valley announced the long-awaited opening of their unique AVA Room and Barrel Blending Experience to the public. This tasting, blending and bottling experience has historically only been accessible to the wine trade. Now, by appointment only, wine lovers of all levels can taste their way through Napa Valley Cabernet Sauvignon all in one stop, from Carneros to Calistoga and Spring Mountain to Howell Mountain. The AVA Barrel and Blending Experience is a guided two-hour seminar that provides an educational overview of the Napa Valley's 14 renowned sub-appellations. During the seminar,

participants taste barrel samples of Cabernet Sauvignon from these sub-appellations, as well as the other Bordeaux blending varietals, before creating a bottle of their own blend to take home that same day.

The dream of creating the Conn Creek Napa Valley AVA room began many years ago while searching for the best Cabernet Sauvignon grapes to create the flagship wine called Anthology. This quest led to the discovery of many exceptional single-vineyard sites that, in turn, formed the basis for the Conn Creek Napa Valley AVA Program. Today, Conn Creek sources fruit from prized vineyards in nearly all of the Napa Valley's 14 AVAs. The next logical step was to showcase these wines in one room, providing consumers a rare opportunity to learn, taste, and blend wines from many distinctive regions that make up Napa Valley.

For more information visit www.conncreek.com

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THE COTTAGE AT ELIZABETH SPENCER NOW OPEN FOR FOUR TASTINGS A DAY

Elizabeth Spencer has announced the opening of The Cottage at Elizabeth Spencer, now available for intimate sit-down tastings by advance appointment. There are four seatings each day at 10:30 am, 12:30 pm, 2:30 pm, and 4:30 pm, and they offer Charter, Reserve and Appellation Tastings featuring their flagship Cabernet Sauvignons, perfectly paired with artisan cheeses. Each time slot is available for up to six people and lasts approximately 60 to 75 minutes.

In addition, The Cottage can be

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pm.
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reserved for dinners and special events.

The Tasting Room is open seven days a from 10:00 am to 6:00 pm. Appointments are required for evening tastings, Thursday through Monday, between 6:00 pm and 8:00 pm. You may contact Elizabeth Spencer at (707) 6067 or

tastingroom@elizabethspencerwines.com to schedule an appointment.

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A VINEYARD DOG EXTRAORDINAIRE, JAMBO TENDS GRAPE PLANT SPROUTS AT LIEFF

Written by Jambo's mom

I know there are a lot of very special vineyard dogs out there but I want to introduce you to Jambo, whose passion for vineyard management may be unparalleled. Jambo is Lieff Vineyard's 4-month-old Rhodesian Ridgeback.

Each morning Jambo walks through the Rutherford oak forest and

into the steep vineyard above Auberge Road to check the newly planted grape seedlings. Some of the Cabernet Sauvignon seedlings are delayed as they struggle up through the soil. So Jambo goes to work, carefully and deliberately. He uncovers the seedlings without harming them... it takes some time as he digs through the rocky, volcanic Rutherford soil.

And then it happens.... the tiny seedling pops out and sees the light.

Thank you Jambo. What a good dog! www.lieffwines.com

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