



Viticulture Forum
Return to Terroir Part 3: The People and Wine Styles of Mendocino County
May 6, 2011
Location: Campovida, Hopland CA in the Lake Pavilion

11:30pm to 12:30 pm	Networking Lunch
12:30pm to 1:30 pm	<p>Part I: The Old Days of Head Pruned Vines and Jug Wine Traditional viticulture involving dry land farming, sturdy head pruned vines and blends of Carignane, Petite Sirah and Zinfandel jug wines are remembered and revisited by panel members. Small family vineyards and wineries started by Italian immigrants are still alive and well today. Charlie and Frank will reflect on the end of prohibition, the rise and fall of Italian Swiss Colony, shipping fruit by train to Asti, and how it was hard work but yet a special time for Mendocino's young wine industry. John Chiarito will explain how he is carrying on the traditions of yesteryear in his vineyard and winery on Mill Creek Road in Talmage (where everyone's name ends in a vowel!)</p> <p>Presented by: Charlie Barra, Frank Milone, John Chiarito</p>
1:30pm to 2:30 pm	<p>Part II: The International Varieties Arrive Charlie Barra picks up the tail on how growers in Mendocino began planting the International Varieties of Cabernet Sauvignon, Sauvignon Blanc, Chardonnay, Pinot Noir, and Merlot starting in the 1950's. Skip Lovin and Dennis Patton reflect on the 1970's when they came to the county with more hair and less age, and began planting wine grapes and making wine in the modern style, and showed how good the international varieties could taste when well grown and well made.</p> <p>Presented by: Charlie Barra, Skip Lovin, Dennis Patton</p>
2:30pm to 3:30 pm	<p>Part III: Cool Region Viticulture In Anderson Valley In the 1960's, Dr. Edmeades began experimenting with UC Farm Advisor Bruce Bearden to see if wine grapes could be grown in the cool climate region of Anderson Valley. Shortly thereafter, Al White began growing grapes for Tony Husch including Pinot noir and Gewürztraminer. Steve Tylicki began hoeing weeds for BJ Carney Vineyards in Boonville and gradually rose to manage the entire vineyard. The learning curve was steep, but in this talk, we find out what it was like in the early days of one of California's most interesting cool region viticultural areas.</p> <p>Presented by: Steve Tylicki, Al White and Brad Wiley</p>
3:30pm to 4:30 pm	<p>Part IV: Green Viticulture Finds Mendocino County Guinness McFadden dropped out of Stanford Business School and used his inheritance to start a vineyard and organic farm in Potter Valley which became one of the first organic vineyards in California. Katrina Frey and Jim Fetzer met at Alan Chadwick's bio-intensive garden in Covelo. Their family wineries went on to be two of the first organic and biodynamic wineries in the USA. The challenges and successes of alternative farming styles will be discussed.</p> <p>Presented by: Jim Fetzer, Guinness McFadden and Katrina Frey</p>
4:30pm to 5:00pm	<p>Winetasting to Follow: (In Picnic Area if the weather is good) Taste through 4 decades of wine styles in Mendocino County</p>
5:00pm	Event Ends