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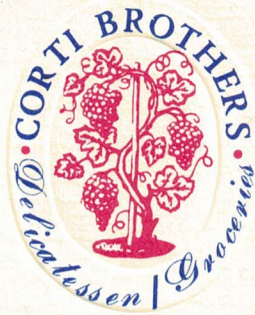
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*Chateau de Nem*

February 22, 1983

Mr. Michael K. Deaver,  
Deputy Chief of Staff  
The White House  
Washington, D.C. 20007

Dear Mike,

Enclosed are the lists of wines for presentation to Queen Elizabeth. The size of presentation is due to several considerations: the need to show a range of varietals, styles, and, of course, producers. Three cases of red wine and three cases of white table wines with the bulk filled by the better known and finer varietals cabernet sauvignon and chardonnay are included. However, in the white wine category I tried to give attention to the Queen's preference for lighter whites such as johannisberg reisling, gewurztraminer and chenin blanc.

The dessert wine case is truly a special group of wines easily in the class of the great German sweet beerenauslesen and trockenbeerenauslesen for which the English have a well known and documented preference.

I will arrange to put the wines on Air Force One March 4th in Sacramento as you suggested. That arrangement will allow the President to make the presentation later that evening aboard the Britannia when he and Mrs. Reagan dine with the Queen and Prince Philip.

By the way, I have a bottle of 1952 Beaulieu Cabernet Sauvignon for the President and Mrs. Reagan to help celebrate their anniversary. Cross your fingers. It has never previously left the winery, and I have high hopes for good quality. It will require decanting.

I have just completed the arrangements for wines at the Ahwahnee Hotel. They were very agreeable and cooperative. The service of abalone on the second evening still appears to be a question mark. Possibly Bill should look into that matter. They are currently planning to serve Veal Noisettes Marsala.

REPLY TO:

☐ 5810 FOLSOM BOULEVARD  
SACRAMENTO, CA 95819  
452-2696

☐ 1755 ARDEN WAY  
SACRAMENTO, CA 95815  
927-2784

☐ THE CROSSROADS  
5760 FREEPORT BOULEVARD  
SACRAMENTO, CA 95822  
391-0300



Mr. Michael K. Deaver

February 22, 1983

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Good luck as you begin this Great Adventure. Certainly an awesome responsibility but surely it must be the most exciting undertaking to date.

We hope to see you in San Francisco.

Sincerely,

David Berkley

DB:hs

Encls.



TO HER ROYAL HIGHNESS QUEEN ELIZABETH II AND PRINCE PHILIP

FROM PRESIDENT REAGAN

DESSERT WINES

Representatives of California's Finest Late Harvest Wines

Quantity

Style

4	1978 Semillon de Soleil by STONY HILL	Sauternes
2	1978 Johannisberg Riesling Selected Late Harvest by JOSEPH PHILIPS	Trochenbeerenauslesen
2	1979 Johannisberg Riesling Selected Late Harvest by JOSEPH PHELPS	Beerenauslesen
2	1981 Johannisberg Riesling Selected Late Harvest by JOSEPH PHELPS	Trochenbeerenauslesen
4	1981 Johannisberg Riesling Select Late Harvest, Robert Young Vineyard by CHATEAU ST. JEAN	Auslese
4	1980 Johannisberg Riesling Individual dried bunch, Selected Late Harvest, Robert Young Vineyard by CHATEAU ST. JEAN	Trochenbeerenauslesen
3	1978 Johannisberg Riesling Individual dried bunch, Selected Late Harvest, Belle Terre Vineyard by CHATEAU ST. JEAN	Trochenbeerenauslesen
3	1980 Gewurztraminer Individual bunch, Selected Late Harvest, Jintown Vineyard by CHATEAU ST. JEAN	Beerenauslesen



TO HER ROYAL HIGHNESS QUEEN ELIZABETH II AND PRINCE PHILIP

FROM PRESIDENT REAGAN

RED TABLE WINES

<u>Quantity</u>		<u>Vintage</u>
4	Cabernet Sauvignon, Lot 2 by STAGS LEAP WINE CELLARS	1978
4	Cabernet Sauvignon Reserve by ROBERT MONDAVI	1975
4	Cabernet Sauvignon George de Latour by BEAULIEU VINEYARDS	1970



TO HER ROYAL HIGHNESS QUEEN ELIZABETH II AND PRINCE PHILIP

FROM PRESIDENT REAGAN

RED TABLE WINES

<u>Quantity</u>		<u>Vintage</u>
3	Cabernet Sauvignon Proprietors Reserve by SEBASTIANI	1973
3	Cabernet Sauvignon by CONN CREEK	1976
3	Pirot Noir by ACACIA	1980
3	Marlstone (Merlot) by CLOS DU BOIS	1978



TO HER ROYAL HIGHNESS QUEEN ELIZABETH II AND PRINCE PHILIP

FROM PRESIDENT REAGAN

RED TABLE WINES

<u>Quantity</u>		<u>Vintage</u>
4	Cabernet Sauvignon by JORDAN	1978
4	Cabernet Sauvignon by IRON HORSE	1979
4	Cabernet Sauvignon by TREFETHEN	1977



TO HER ROYAL HIGHNESS QUEEN ELIZABETH II AND PRINCE PHILIP

FROM PRESIDENT REAGAN

WHITE TABLE WINES

<u>Quantity</u>		<u>Vintage</u>
3	Chardonnay by GRGICH HILLS	1979
3	Chardonnay by TREFETHEN	1980
3	Chardonnay by EDNA VALLEY	1981
3	Chardonnay by ST. CLEMENT	1981

TO HER ROYAL HIGHNESS QUEEN ELIZABETH II AND PRINCE PHILIP

FROM PRESIDENT REAGAN

WHITE TABLE WINES

<u>Quantity</u>		<u>Vintage</u>
4	Johannisberg Riesling by JEKEL	1981
4	Gewurztraminer by FETZER	1981
4	Chenin Blanc by GRAND CRU	1981

TO HER ROYAL HIGHNESS QUEEN ELIZABETH II AND PRINCE PHILIP

FROM PRESIDENT REAGAN

WHITE TABLE WINES

<u>Quantity</u>		<u>Vintage</u>
2	Chardonnay American Estate by ZACA MESA	1980
2	Johannisberg Riesling American Estate by ZACA MESA	1981
2	Johannisberg Riesling by VENTANA	1981
2	Sauvignon Blanc by KENWOOD	1980
2	Gewurztraminer by FIRESTONE	1981
2	Chenin Blanc by PINE RIDGE	1982



## INFORMATION AND DESCRIPTION OF DESSERT WINES

1978 Semillon de Soleil

by STONY HILL

Produced from Semillon grapes placed on trays and left in the sun for a few days; hence, the "Soleil." Pale golden yellow, very elegant fruity aroma with some nutty character and a not overpowering sweetness reminiscent of fully ripened grapes. Serve as one would a French Sauternes.

*Sauternes style.*

1978 Johannisberg Riesling

Selected Late Harvest

by JOSEPH PHELPS

Gold nectar, luscious honey, tobacco, apricot and some raisin character. Serve well chilled after dinner.

*Trochenbeerenauslesen style.*

1979 Johannisberg Riesling

Selected Late Harvest

by JOSEPH PHELPS

Honeyed fruit and botrytis. Great wine rich but delicate. Serve well chilled with fresh strawberry tart, pound cake or fresh papaya.

*Beerenauslesen style.*

1981 Johannisberg Riesling

Selected Late Harvest

by JOSEPH PHELPS

Stunning Trochenbeerenauslesen styled wine. Lush nectar of ripe peaches and apricot bound with honey.

*Trochenbeerenauslesen style.*

*Information and Description of Dessert Wines Continued:*

*1981 Johannisberg Riesling  
Select Late Harvest, Robert Young Vineyard  
by CHATEAU ST. JEAN*

*Light golden with amber tints. Fruity late harvest bouquet with spicy complexity. Delicious ripe and rich flavors.  
Auslese to Beerenauslesen style.*

*1980 Johannisberg Riesling  
Individual dried bunch, Selected Late Harvest  
Robert Young Vineyard  
by CHATEAU ST. JEAN*

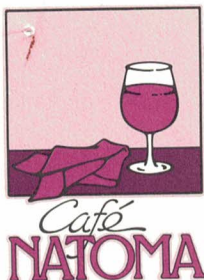
*Golden amber color, concentrated sweet honeyed bouquet with a wonderful texture.  
Trochenbeerenauslesen style.*

*1978 Johannisberg Riesling  
Individual dried bunch, Selected Late Harvest  
Belle Terre Vineyard  
by CHATEAU ST. JEAN*

*Amber with golden tint, advanced raisined and passito-like nose with good acid. Rheinpfalz-like character.  
Trochenbeerenauslesen style.*

*1980 Gewurztraminer  
Individual Bunch Selected Late Harvest  
Jintoun Vineyard  
by CHATEAU ST. JEAN*

*Distinctive spicy gewurztraminer aroma, full but delicate subtle character.  
Beerenauslesen style.*



See here

February 9, 1983

Mr. Michael K. Deaver,  
Deputy Chief of Staff  
The White House  
Washington, D.C. 20007

Dear Mike,

The accompanying case of wine should represent a couple of days of enjoyment. I have enclosed samples of several of the suggested wines, and others will be delivered to you either from local distributors or from the White House cellars.

SAN FRANCISCO

Lobster Terrine with Golden Caviar and Dill Sauce

1980 Grigich Hills Chardonnay: a wine Muffy tasted with the preview dinner, and, in her words, "a wine to die over." Certainly consistent with the qualities of Grigich with full rich chardonnay flavor -- slightly herbal with buttery flavors. Very good with the terrine, particularly with the dill sauce.

1980 Trefethen Chardonnay: unfortunately Trefethen has seen frequent previous service at the White House; however, not this vintage. Full and unusually opulent for Trefethen, it would also provide successful service. The name Trefethen is Cornish (from Cornwall), and their logo comes from Janet Trefethen's Welsh family.

1981 St. Clement Chardonnay: owned by the Casey's. The name of the winery is in honor of William Casey's ancestral home, "St. Clement's Manor," in Maryland, a seventh-century grant from the English crown. A more elegant styled Chardonnay with fine varietal flavors and with a lighter oak treatment. Clean and crisp with the Lobster Terrine.



Mr. Michael K. Deaver

February 9, 1983

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For the new and original wine to be served, the St. Clement would be good; however, for distinctive characteristics, either of the other two wines fill the need.

Double Consomme of Pheasant with Goose Liver Querelles and Cheese Twists

The English favorite: Sherry

California Sherry Private Reserve

Christian Brothers Centennial

I feel the sherry is truly necessary to complete the wine-food combinations. The Queen is reported to prefer a medium dry amontillado. This slightly nutty medium dry sherry blended from "rarities" in the Christian Brothers cellars celebrating their 100 years should compliment the soup in a manner acknowledging the Queen's palate requirements.

Veal Loin with Puree Morels

1976 Conn Creek Cabernet Sauvignon: a wine produced by a winery with English Limited Partners (already discussed). I particularly like the idea of a new wine not previously used which does serve facets of the evening other than the menu. The wine is still somewhat firm but has sophisticated varietal characteristics and flavors complimentary to the veal and morels. It does not require decanting and would go very well with the following goat cheese course.

1976 Jordon Cabernet Sauvignon: certainly a forward cabernet with attractive soft varietal flavors -- no doubt a complimentary wine for the evening's main course and goat cheese, as you no doubt remember. My only resistance comes with the frequency of previous service, however underiably handsome. I have confirmed the availability of wine should you decide on this wine.

Mr. Michael K. Deaver

February 9, 1983

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1977 Silver Oak Cabernet Sauvignon: light, soft, high oak (cedar character), easy to drink.

1970 Beaulieu Vineyards Private Reserve Cabernet Sauvignon: previously served to Prince Charles -- I still favor service of this wine at a smaller dinner during the Queen's visit. However, it is also available though expensive.

### Floating Island Pacifica

Piper-Sonoma Brut: very much in the same style as the wine Queen Elizabeth served to President Reagan.

### LOS ANGELES

The relaxed nature of the menu and the size of the dinner require lighter wines to remain consistent with the other aspects of the evening.

### Papaya and Bay Shrimp

This is a dish I use a lot at home, and I find a very cold Riesling, Dry Chenin Blanc or Gewurztraminer perfect. The Queen is reported to prefer light German wines and, in fact, served a rather sweet Spatlese to the President with the first course in England.

1981 Grand Cru Dry Chenin Blanc: good fruit, medium dry similar to a Vouvray with better weight.

1981 Jekel Johannesburg Riesling: a gold medal Riesling with crisp applish varietal flavors. Again slight residual sugar complimentary to the luscious papaya.

1981 Parducci or Fetzer Gewurztraminer: I prefer the Parducci as it is lighter and less sweet. Both are spicy.

Mr. Michael K. Deaver

February 9, 1983

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Chicken Pot Pie with Spinach Leaves and Bacon

During the winter, I prefer a very light red wine with this course; however, a fuller white such as a Chardonnay would also work if you don't mind an all white wine evening.

1981 Saintsbury Pinot Noir: extremely light, this wine is named for the famous English Professor Saintsbury who wrote Notes on a Cellar Book. Currently the most prestigious wine club in England also carries the name Saintsbury. Almost Beaujolais-like, this wine displays berry-like aromas with soft flavors. A crowd pleaser in red wine because of the absence of tannin.

1980 or 1981 Chardonnay: any of the Chardonnays not selected for the San Francisco dinner would be complimentary.

Mike, I hope asking you to look at these wines is not an overload. Recognizing the importance of these occasions and considering your position as the Official Host for the Queen's visit, I felt sure you would prefer to review the possibilities for your own satisfaction.

I have begun to collect the special wines and look forward to discussing with you their use at Yosemite or on the Britannia.

Sincerely,

David Berkley

David Berkley

DB:hs



2/16/83

1981 Gewurztraminer Clos Du Bois  
Early Harvest - Alexander Valley

Pale gold color. Clean, flowery nose when room temp - much less evident when well-chilled. Extremely well-balanced for this variety. Just the right spicy fruit vs. acidity. Will go well with mildly to moderately spiced food. An excellent wine.

1981 Dry Chenin Blanc Grand Cru  
Clarksburg - Yolo County, Sonoma

Nice pale gold. Some residual sugar noticeable despite the effort to finish this "dry." Typical of the Vouvray style in which the label says this is made. A good wine, but perhaps just the slightest bit too full-bodied. Will go well with fish (especially with a rich sauce) and Chicken.

1977 Cabernet Sauvignon Silver Oak

First impression is of a superb Cabernet aroma. Taste is mouth-filling, extremely well-balanced. Perfectly proportioned tannin and fruit - enough tannin to preserve the wine for several years to come, but not forever. A big wine, but not enormous or unapproachable. Blends beautifully with food. Perfect for drinking now. An hour of breathing time takes the edge off. No real need to decant. A winner.

*File  
Wine*

NOTE TO MKD RE WINES FROM DAVID AT 916/391-0300

11/11/82  
EBP

I just gave these notes off the top of my head. If you would like me to enhance them, I will be glad to do so. I tried to select from the White House cellars wines of different varietals and styles, and different styles within the same varietal.

For any questions, I can be reached in Sacramento.

WINE MESSAGE FROM DAVID AT 916/391-0300

11/11/82  
EBP

*Copy of  
gift certificate  
sent to  
Vintner  
11-12-82*

For luncheon on the 15th -- Kohl

White wine w/baked ham -- 1981 Johannisburg Riesling  
from Joseph Phelps Winery

Being used for luncheon because Walter Schug was born in Germany and trained and developed his wine-making skills at the famous Geisenheim Wine Institute (world famous). Walter Schug is the wine-maker with Joseph Phelps Winery.

For toasting with dessert -- Blanc de Noirs  
from Korbel Winery

Current owners are the Heck family. Adolph Heck (family head) came from Strasbourg (which has been part of Germany) and also studied at the Geisenheim Institute of Wine.

For dinner on the 15th

With trout in champagne/herb sauce -- 1981 Sauvignon Blanc  
from Napa Cellars

Wine has a slight herbal quality.

With veal piccata -- 1980 Chardonnay  
from producer Raymond

The wife of the owner is a great-granddaughter of Jacob Beringer, famous as one of the founding families of Napa Valley and originally from Mainz, Germany. The Beringer winery built the famous Rhinehouse.

For toasting with dessert -- 1980 Cremant Demi-Sec  
Producer Schramsberg

Dessert of a sugar basket with pineapple and raspberry sorbet. This will be good for toasting because Schramsberg was founded by Jacob Schram in 1862 and he had only recently come from Germany.



WINE MESSAGE FROM DAVID AT 916/391-0300

The case of wine for the President gift to the Chancellor --  
MKD may want to embellish --

SIX WHITE WINES

1 bottle of 1979 Trefethen Chardonnay

An example of riper, fuller style Chardonnay from  
California and one of Mrs. Reagan's favorites

1 bottle of 1979 Grgich Hills Chardonnay

Less ripe tasting but exhibits French toasted oak  
cooperage now being used in California. Also served at  
the Paris Embassy when the President was there.

1 bottle of 1981 Clos du Bois Gewurztraminer

Fragrant, spicy. Native German grape variety.  
Medium dry.

1 bottle of 1979 Chateau Montelena Chardonnay

1 bottle of 1979 Jordon Chardonnay

1 bottle of 1981 Johnnisberg Reisling

From Joseph Phelps. Same as at luncheon, because  
it is a German grape varietal made by a German-born  
winemaker in California. A moselle style -- lighter  
and fresher than most California Reislings.

WINE MESSAGE FROM DAVID AT 916/391-0300

Red wines for the Chancellor --

SIX RED WINES

2 -- 1976 Jordan Cabernet Sauvignon

Drink now or next year. A good example of medium-bodied California cabernet showing a nice ripe, peppery aroma of cabernet with a complimentary balance of the oak cooperage. Even though young, fairly advanced in style and one of President Reagan's favorites.

1 -- 1968 Beaulieu Cabernet Sauvignon, Private Reserve

Perfect example of a mature California cabernet in a very good vintage, to be drunk now.

1 -- 1974 Hietz Cabernet Sauvignon Martha's Vineyard

Another superb wine -- exhibits a eucalyptus aroma typical of Martha's Vineyard. Just now becoming a mature wine. Will be better in the next couple years.

1 -- 1980 Ridge Zinfandel

From Amador County -- a wine from the gold-rush area of California where President Reagan resided as Governor. This wine is representative of one of the most popular varietals in California today. It exhibits full, spicy, berry-like character both in aroma and flavor and is quite comfortable with a variety of food types, but particularly likes more relaxed fare.

1 -- 1974 Simi Cabernet Sauvignon

Again from the great 1974 vintage in California. It shows the fullness and ripeness that was possible in that vintage. It requires decanting as it has thrown a heavy pigmentation sediment.

File

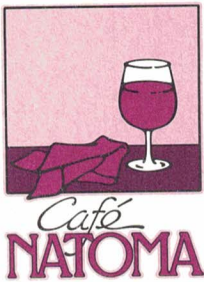
WINES FOR PARIS

4 Cases	1979 Chardonnay Grgich Hills Cellars
4 Cases	Brut Special Reserve Domaine Chandon
4 Cases	1974 Cabernet Sauvignon Martha's Vineyard Heitz Cellars

WINES FOR LONDON

1 Case	1979 Trefethen Chardonnay
1 Case	1980 Hacienda Chenin Blanc
1 Case	1978 Shafer Chardonnay
1 Case	1978 Briarcrest Clos du Bois
1 Case	1976 Jordan Cabernet Sauvignon
1 Case	1978 Souverian Cellars Merlot Vintage Selection





June 23, 1982

Mr. Michael K. Deaver  
Assistant to the President  
The White House  
Washington, D. C. 20500

Dear Mike,

Congratulations on a successful European tour. In addition to a very active schedule, the untimely international and domestic problems combined to demonstrate to the world the President's personal physical and emotional strengths even if a momentary "nap" was captured by the press. Certainly such a demonstration was a bonus in world opinion for the President.

I hope the wines were as successful and were well received by your hosts. Certainly they were all unique in flavor and style and, hopefully, paired well with the cuisine.

Diana and I spent two wonderful days at Jordan and enjoyed an evening of good conversation, fine wines and foods with Sally Jordan. (Tom, her husband, was ill.) Sally is a high energy lady with a specific goal of creating something special at Jordan. The "Chateau" as a winemaking facility is very impressive with all the advantages of advance technology and charm of traditional methods visible. The Jordan's domestic staff provides relaxed service and the handsomely appointed suites, together with a serene setting, combine for a most enjoyable experience for visiting guests.

The Jordans are sincerely delighted in anticipation of your visit and are intent on providing a schedule agreeable to your wishes. The slight remoteness of the "Chateau" and the sheer size of the estate provide seclusion if one desires; however, the location affords total access to all of Napa and Sonoma counties.

June 23, 1982

Mr. Michael K. Deaver

Page 2

The Jordans have a Lear jet (notice the casual statement) and have offered to pick you up in Santa Barbara if it would be more convenient and good time conservation. I believe Carolyn stated that she will return on the 15th. Probably the 16th would be required as a recovery day with the morning of the 17th required for travel to Jordan.

If those assumptions are accurate, the following two schedules are proposed for your visit:

#### Schedule I

Aug. 17th: Early morning - travel  
Afternoon - relax in suite  
Evening - Dinner at Jordan with a few  
guests--to include other winery  
owners.

Aug. 18th: Very light breakfast,  
then early morning balloon ride in  
Napa Valley. Lunch at Domaine Chandon.  
Return up Silverado Trail. Stop at  
Joseph Phelps and Ch. Montelena wineries.  
Light dinner at Jordan or evening at  
Leisure with dinner in your suite.

Aug. 19th: Breakfast  
Depart A.M. for Tahoe.

#### Schedule II

Aug. 17th: Early morning - travel  
Afternoon - relax in suite  
Evening - Dinner at Jordan with a few  
guests--to include other winery  
owners.

Aug. 18th: Complete circuit of Napa  
Valley with visits to three of the more  
attractive wineries. Select from:

Schramsberg	Trefethen
Forman	Joseph Phelps
Beringer	Ch. Montelena
Domaine Chandon	

Lunch at Domaine Chandon or  
Trefethen or  
Joseph Phelps

Three wineries are probably plenty for  
the day.

Return to Jordan for light dinner.

Aug. 19th: Breakfast  
A.M. depart for Tahoe.

June 23, 1982

Mr. Michael K. Deaver

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The Jordans have a tennis court, and we can tailor the schedule to include some afternoon or early evening tennis on the 17th or 18th or simply leave the late afternoon open for relaxation around the chateau. If you came by Lear jet, you could ride to Sacramento with us and continue to Tahoe with your friends.

I have included a map of the wine areas and, should you see any wineries which you would prefer to visit, please let me know, and I will arrange it. Both itineraries are designed to show you Napa Valley completely, traveling down "Winery Road" (Highway 29) and returning on the Silverado Trail. Remember you can do as much or as little as you and Carolyn wish. The Jordan estate has great security, and the recreation area includes a bass lake, so the possibility exists to simply relax at Jordan playing tennis, wining, dining, etc., etc.

Should you find more days available (a miracle), changes can also be made.

We are just departing for the "mountains" ourselves to escape to a running stream under pine trees with only the sounds of nature and a good book (and, of course, a decent bottle of wine or two.)

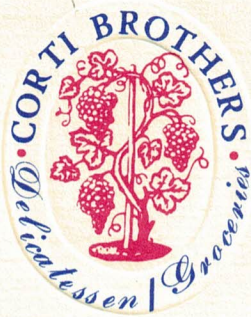
Please let me know your preference, and we look forward to seeing you.

Sincerely,

  
David Berkley

DB:hs





September 14, 1981

The Honorable Michael Deaver  
4521 Dexter Street N.W.  
Washington, D.C. 20007

Dear Mike,

I received the menu plan for what appears to be a grand dinner and evening in honor of President Mitterand on October 19, 1981, at the Governor's Palace, Colonial Williamsburg, Virginia. I understand the menu is of authentic 18th century design to coordinate with the following day's ceremonies commemorating the surrender of Lord Cornwallis in October, 1781, following the Battle of Yorktown. Congratulations to you on those who have conceived and planned the reception of President Mitterand with this dinner and the reenactment of the Battle of Yorktown. The visit timed to coincide with the celebration of the final victory of the American and French allies in the Revolutionary War is splendid foresight.

In an effort to be sensitive to the time period, the visiting honored guest, the theme of the celebration and fulfilling the period menu, I would like to suggest the following wines with reasons as follows:

*Hon d'oeuvres*

*Brut Special Reserve  
Domaine Chandon  
in Magnum*

Champagne (in this case, California sparkling wine) serves as the perfect aperitif. It is a festive wine and, as a beginning wine, puts all on notice that a good time is ahead. The honored guest is French, and the Frenchman's love of good champagne is documented by the national sales figures for champagne. Domaine Chandon, which is produced in the Napa Valley, is owned by Moët-Hennessy, a French firm. They also own the champagne houses Mercier, Dom Ruinart, and Moët-Chandon as well as Hennessy Cognac and other businesses.

REPLY TO:

☐ 5810 FOLSOM BOULEVARD  
SACRAMENTO, CA 95819  
452-2696

☐ 1755 ARDEN WAY  
SACRAMENTO, CA 95815  
927-2784

☐ THE CROSSROADS  
5760 FREEPORT BOULEVARD  
SACRAMENTO, CA 95822  
391-0300



The Honorable Michael Deaver

September 14, 1981

Page 2

As an opening wine this excellent sparkling wine (the first release of a Reserve Cuvée from Domaine Chandon) would of course offer opportunity for informal toasting to the combined French and American efforts in the production of this wine as well as alluding to the joint effort of Lafayette and the American troops in the Battle of Yorktown.

*Essence of Chicken and Clam Belvedere*

*Sercial 1950*

*Vva. Abudarham*

I quickly acknowledge the service of the Sercial Madeira would be an exception to the previous wine service policies. In defense of this recommendation, not only would the wine compliment the soup, but it is authentic for the time period and the course. As you may recall, Mike, from information in a previous letter, the character of the current product is a direct result of the colonization of the Americas and was known to be a favorite of such American dignitaries as George Washington, Benjamin Franklin, and Thomas Jefferson. Washington was known to prefer a pint with his evening meal and, certainly during the Revolutionary War, Washington and Lafayette must have discussed strategy over a glass or two of Madeira.

Madeira's popularity was due to a series of events. England would not allow trade with France or Spain; but due to what were called non-enumerated articles, the Colonies were permitted to trade with Madeira. Due to its origins off the coast of Africa, Madeira was excluded from the taxed goods mandatorially shipped by British ships. Consequently, Madeira was the only wine coming into the Colonies just prior to the Revolution that was untaxed by Charles II. Hence, Madeira's widespread popularity with a subsequently almost patriotic duty to drink Madeira. The shipping of the wine from the Madeiras to the Colonies, a long voyage in the hull of a ship with extreme temperature variations, altered the wine's character -- literally maderizing it and giving us the wine we know today as Madeira.

Madeira is a wine of traditions with customs and ceremony as evidenced in the popular Madeira parties of the day. Typically, a Sercial Madeira was



The Honorable Michael Deaver

September 14, 1981

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served with a Terrapin soup as a starter, and I believe the service of this 1950 Sercial would compliment the chicken and clam consommé. Possibly more importantly, it would serve history accurately and would continue to recall the American and French union in our effort to secure our independence.

Broiled Double Lamb Chops  
Sautéed Salsify with Chanterelles  
Broiled Cherry Tomatoes

1970 Cabernet Sauvignon  
Freemark Abbey-Bosché  
in magnum

During a Madeira party a Canvasback (duck) on breast of Mallard would have been served with a Burgundy. (French - possibly as fine as the Romanée Conti the President served to you at the ranch.) However, when lamb was served, Red Bordeaux called Claret by the English and Colonists would have been the wine selection. Remember the wines produced on the East Coast during this period were made from native root stock (such as concord) and tasted more like Welch's grapejuice, so most of the finer wines were imported.

The 1970 Cabernet Sauvignon produced by Freemark Abbey from the Bosché vineyard has matured and would provide a sophisticated red wine lighter in character made in the style preferred by the French. This Cabernet has won international acclaim in tastings. It is in magnums and will require decanting, but the wine is well worth the effort. Cabernet Sauvignon is the California wine most closely resembling Bordeaux or Claret, as the Colonists referred to the wine.

Belgian Endive and Watercress Salad  
English Walnuts and Pecans  
Vinegar and Walnut Oil Dressing

No wine but a suggestion that the dressing not be too acetic. Excellent palate refresher and cleanser.

Charlotte Russe Noir  
Petit Fours

1970 Château d'Yquem



The Honorable Michael Deaver

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The dessert requires a very rich special wine first to compliment the Charlotte and second to complete a glorious evening. It should be a wine with special qualities to provide the opportunities for ceremonial toasting. Château d'Yquem was the highest classified wine in the famous and long-lasting 1855 classification. A slightly unknown fact: Château d'Yquem was actually classified above the first growths Château Lafite-Rothschild, Château Latour, Château Margaux, and Château Haut-Brion. Château d'Yquem was classified as a superior first growth.

In 1787 Thomas Jefferson purchased this great sweet wine from the Comte deLur-Saluces. The same family still owns the property, and today the great-great-great grandnephew, the Comte Alexandre deLur-Saluces, owns and manages the property. This remarkable golden, honeyed wine with a sweet complex bouquet provides as beautiful a glass as you can ever hope to raise and would provide a grand opportunity to toast the French with their absolute finest -- no compromise.

Mike, again I am aware of the dramatic changes in wines and their origins; however, each wine offers quality, authenticity with reasonable attention to the menu and the occasion.

I look forward to your opinions regarding these wines. Should the President and you decide in favor of these suggestions, the wines are ready and can be shipped immediately and should be in order to allow the Madeira and the Cabernet Sauvignon to settle. The champagne and the Château d'Yquem will come from D.C. and New York distributors. If other wines to replace the two "imports" are required, I will address those needs when I hear from you.

Very sincerely,

David Berkley  
David Berkley

DB:hs

cc: M. Brandon



The Honorable Michael Deaver

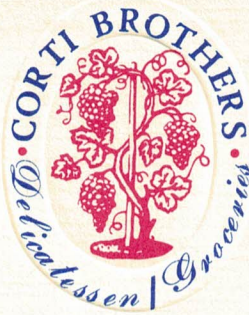
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P.S. September 21, King Juan Carlos I is to be officially received. One wine suggestion prior to receiving the menu is the 1976 Mission de Soleil, Harbor Winery. The Mission grape is the oldest grape planted in California and originally came from Spain. The grape was transported from Spain to Mexico via the padres under the name Criolla. The change in name came when the padres moved north into California and planted the grape around the mission -- hence, Criolla to Mission grape.

The Harbor Mission de Soleil is produced from grapes grown in Amador County -- gold country -- and allowed to dry in the sun; therefore, the name. Amber colored with hints of garnet, this sweet slightly raisined flavored wine goes nicely with nut-based desserts.





September 13, 1981

The Honorable Michael Deaver  
4521 Dexter Street N.W.  
Washington, D.C. 20007

Dear Mike,

What a wonderful photograph -- absolutely appropriate and, as the President said, the wine truly has a "nice bouquet." Were it not for a "slightly" more important job, the President could easily serve as the perfect wine representative -- such a striking figure and with obvious enjoyment of the product. Thank you to the President for the meaningful signature and special thanks to you for your thoughtfulness.

I certainly hope that the "Kosher" wines for the Begin dinner were acceptable. Initially in thinking about the dinner and consulting with some individuals who observe or "keep kosher," I thought possibly I might slip by with non-kosher wines. However, as I continued to read more about Begin's coalition with the religious block to form his new government, I decided to review what would be appropriate. Several calls to leading rabbis in Sacramento, San Francisco and Los Angeles revealed a consensus -- a need to serve kosher wines to avoid a possible "affront" to the new government or at least a segment of it. Even if these views were exaggerated, it seemed a sensitive acknowledgement of their dietary laws would be well received.

The pursuit of kosher wines revealed the first Johannisberg Riesling produced in California in the Orthodox Kosher manner. Hagafen Cellars harvested Johannisberg Riesling from the famous Winery Lake Vineyards in the Carneros region and observed all necessary precautions with a rabbi present to produce a Rabbinical Council approved wine. The wine was an acceptable white wine with slightly earthy aromas and slightly sweet finish. For the first course (sole

REPLY TO:

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5760 FREEPORT BOULEVARD  
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391-0300



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with grapes), the wine would be OK, but I felt regret at the prospect of having to serve it throughout the meal and doubted it would meet with your approval as the single wine of the evening.

Rabbi Sparer, the President of the San Francisco Rabbinical Council, brought to my attention a quantity of Chardonnay 1978 from Christian Bros. Production (ironic coincidence) which he said he could seal as Orthodox Kosher wine. (Frankly a suspicious miracle performed in San Francisco.) A quick flight from Los Angeles to Fromm and Sichel and hours later the wine was on its way to the White House with required seals and stamps. Not my first or even second choice as a representative Chardonnay from the excellent 1978 vintage, this Chardonnay nevertheless demonstrated some good varietal character with some finesse. Hopefully it was harmonious with the chicken and tarragon, with special thanks going to Rabbi Sparer for his sensitivity to this particular situation.

A quality sparkling kosher wine illuded me so, as you know, my suggestion of the optional service of "champagne" for toasting resulted, letting each person make the decision whether to remain with the kosher Chardonnay or to toast with the Schramsberg. I hope that this proved to be an acceptable alternative.

I would greatly appreciate your comments on this dinner and its wines in case Begin makes many new "friends" in D.C. and returns soon with similar situations to be encountered and resolved.

I was glad to hear that the President, Mrs. Reagan, Carolyn, Shirley and you all enjoyed the quail. When I asked Bill Berkan to make arrangements for shipment, he was so excited he chartered a plane and flew immediately to Santa Barbara. Simple preparations such as the quail split and roasted or roasted whole with sauces such as a Madeira sauce and cooked quickly at high temperature are probably the most successful. A very elegant preparation is to simply serve the deboned breast sauteed on croutons much as you would serve tournedos. As you know, Bill Berkan has offered to make these available to you according to your needs and desire. A special note to Carolyn: Julia Child thinks the smoked pheasant from Bill are as good as any she has ever tried. The breast meat would be great thinly sliced and served with a Johannisberg Riesling or