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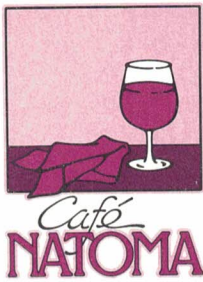
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April 28, 1981

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

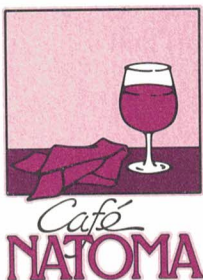
Dear Mike,

One of my personal benefits resulting from my association with the White House has been a new awareness and interest in Government and its activities. I suppose general passiveness in these matters is created by the remoteness an individual feels relative to Federal Government and its mechanisms.

Your opportunity to observe "close at hand," contribute to, and indeed participate in American history in formation at this pivotal point is unique and even for me, at this distance, exciting. On the other hand, I cannot say that I envy you the internal dealings with strong willed individuals in sticky situations (the Haig issue for example).

Spring has arrived in Sacramento (Carolyn said it has arrived in D.C. as well), and with the seasonal changes comes a change in attitudes toward food and wine. I recall a conversation we had in which you protested slightly the "weight" of the White House lunches. Springtime offers the opportunity to "lobby" for lighter lunches and lighter wines. Lunches and wines which are less fatiguing to the palate and allow those indulging to accomplish something after lunch without first taking a nap might be refreshing and appropriate for the season.

The selection of wines which emphasize freshness would enhance the springtime look and flavor and would be compatible with the lighter approach to lunches. Certainly white wines such as Johannisberg Riesling, Dry Chenin Blanc, Pinot Blanc, Fume Blanc, and lighter Chardonnay would probably play a greater role in menus designed along more delicate and fresher lines. However, red wines such as Zinfandel, Gamay, and lighter Pinot Noirs selected for demonstration of fruit, zestfulness and low tannins could appropriately be paired with foods requiring their flavors. One serving note: many of these lighter red wines which demonstrate young berrish qualities should be served slightly cool to



The Honorable Michael Deaver
April 28, 1981
Page 2

enhance their fruit qualities. Cellar temperature is most agreeable -- 56° or so or about 30 minutes in the refrigerator.

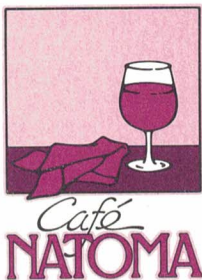
I have sent a package of six wines for your sampling. Five are recent releases and one bottle, the 1974 BV Private Reserve Cabernet Sauvignon, is typical of some older vintages which are made available to the White House by various wineries.

One of the problems associated with serving fine California red wines from small wineries is that very few have mature wines available due to the length of time they have operated as a winery. The young wines of recent vintages they offer have aggressive tannin levels. "Puckerpower." Cabernet Sauvignons particularly can be quite astringent in youth.

Many of these young red wines become very fine after two-four years aging and reward those who are willing to cellar them. It may be impossible due to Secret Service policies, but the idea of a very selective, functioning White House wine cellar which cycles wines according to their development has merit. Certainly it is a practical concept worth investigating.

The highly anticipated upcoming state visit by the French President, Valéry Giscard d'Estaing offers a first opportunity for Nancy to really show her flair for entertaining. Some considerations: the French appreciate the unusual. Some of their dining specialties such as a French Sauterne (a sweet wine) with *pâté de foie gras* to begin is slightly disturbing to our menu arrangement.

A totally unique beginning for the state dinner would be 1977 Semillon de Soleil - Stony Hill with a *pâté* or *quenelles* of pike (or other light white fish) with a *mousseline* sauce. The lightly sweet California white wine is curiously harmonious with these foods. Another, possibly more successful, beginning would be champagne ~~or~~ crisp white wine with golden caviar served with toast points and other usual condiments. The American golden caviar is a domestic product -- the roe from Wisconsin white fish. It is cured with a low percentage of salt, then successfully frozen (hard to believe but true-honestly). When defrosted they provide a superb beginning to an elegant evening. Champagne, I realize, is normally reserved for the end of the evening



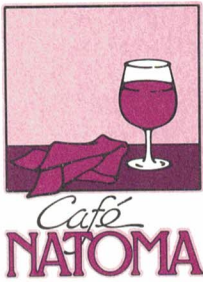
The Honorable Michael Deaver
April 28, 1981
Page 3

to toast state guests. However, a two-Champagne evening would be wonderfully refreshing and offer the opportunity to begin with a Brut-styled wine such as Domaine Chandon and finish with a less dry sparkling wine such as Schramsberg Crémant Demi-Sec. This sparkling wine would be very complimentary to fresh fruit tarts, etc., and would serve as excellent toasting wine.

Another consideration: the French usually drink their red wines (Bordeaux Burgundy) at a younger age than do we -- a matter of preference. One wine which provides excellent drinking now in this style is the 1976 Jordan Cabernet Sauvignon. Delicious with berrish peppery aromas, light complimentary oak flavors and low tannin levels, this Cabernet would provide a successful wine complement to most red wine needs on a special occasion. I have secured ten cases in D.C. for White House needs beyond those cases normally available. Again, Melvin Masters of Jordan expressed a need to guarantee the wines are destined for the White House rather than for D.C. retailer "playing the game." He suggested using the code "Jordan 1976 held for David Berkley" for determining wines headed for the White House. When ordering Trefethen Chardonnay or Jordan Cabernet Sauvignon, simply asking for that wine being held for David Berkley would alert the wholesaler.

One further suggestion regarding the French state visit: they are well known for their appreciation of a cheese course, first for their love of cheese and second for the chance to show a fine old wine. I have made arrangements to get some older California Cabernet Sauvignon for just such an occasion. American cheeses such as Sonoma Goat, Willows Dry Jack, and Pleasanton aged Telame would all agreeably show the old wines at their best and would certainly provide a pleasant surprise for the French President.

Once again, I am sending some tasting notes and will shortly send you accompanying samples. As earlier noted, spring is here, and it is a traditional time for winery releases -- there are many that require tasting. I have already tasted some new releases. They are superb, and I will update you on those.



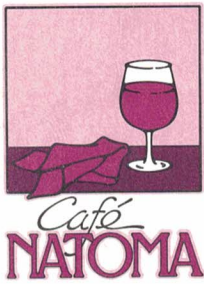
The Honorable Michael Deaver
April 28, 1981
Page 4

Finally, and most importantly, I thank God for the President's recovery and for your "speedy" step. Such close scrapes certainly seem almost Providential. Best wishes for the continued improvement of Mr. Brady.

Sincerely,

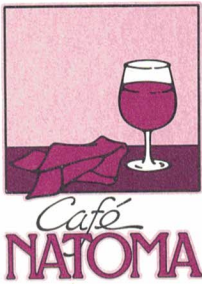
David Berkley

DB:hs
Encls.



Name of the American golden caviar company:

*Tsar Nicoulai American Golden Caviar Company,
packed fresh by
California Sunshine, Inc.
San Francisco, California 94115*



Red Wines

1977 Rutherford Hill Merlot, Napa Valley, Limited Availability: Medium ruby, very pleasant spicy, minty, Eucalyptus aromas, developed flavors, soft drinkable though firm. Very fine for less-than-State dinners.

1978 Dehlinger Cabernet Sauvignon, Sonoma County: Dark purplish ruby, very attractive forward aroma of black currants with some eau de vie complexity and good acidity. Still firm. Lovely wine with excellent future. A wine which supports the discussion for cellaring wines.

1974 Simi Cabernet Sauvignon, Reserve Vintage, Alexander Valley, D.C. Available: Deep ruby, still some purple rim, classical Cabernet Sauvignon displaying 1974 vintage characteristics: warm, peppery aromas, soft vanilla oak highlights in bouquet and flavor. Still young though not too tannic. One more year would enhance flavor and balance.

1978 Fetzer Pinot Noir Special Reserve, Redwood Valley, Mendocino County: Light ruby red, aromas of raspberries with vanillin. These odors are slightly withheld, soft wine with nice roundness. Pleasant drinking wine.

CHARDONNAY - DESCRIPTION OF VARIETAL

Chardonnay is one of the world's finest white grapes, rivaled only by the Johannisberg Rieslings of Germany. In California Chardonnay certainly produces the finest table wines and some feel the Chardonnay wines may in fact be superior to those red wines produced from the heralded Cabernet Sauvignon grape.

Chardonnay's reputation in the past was founded on its claim as the superior white grape variety of Burgundy (Bourgogne), France. There it produced the fine and great white wines such as Montrachet, Meursault, Corton-Charlemagne, Pouilly-Fuisse and Macon. Also, along with Pinot Noir, it is a primary constituent of French Champagne.

As Chardonnay is a very shy producer (1/5 to 3 tons per acre) it can never be really inexpensive. In addition, most Chardonnays are aged for varying time periods in new small oak barrels which are becoming more and more dear.

Classically, the aroma characteristics are defined as applish. However, frequently added to applish are such adjectives as ripe melon, figs, peaches, fennel, buttery, and occasionally herbaceous. Regardless of the aroma characteristics, all Chardonnays usually display varying degrees of oak complexity.

RANGES OF STYLES AND PRICES

Styles of Chardonnay range from crisp and dry to full bodied, supple and smooth with a fine balance of fruit and acid. Contributing to this style variation is the tremendous range in areas of production, including numerous micro-climates and soil conditions, in addition to individual winery views on their preferred styles.

These 1978 and 1979 Chardonnays reflect a very ripe vintage and a somewhat new approach in the Chardonnay production by California winemakers. They are very big wines ripe in nose with aromas more reminiscent of melon than apple and higher in alcohol with a nice new French oak compliment as a result of the time spent aging in small oak cooperage.

This list is lengthy as there is a large number of exceptional California Chardonnays.

EXPENSIVE

1979	Trefethen	Napa	\$10.00	LA
1979	Ventana	Monterey County	\$ 9.75	LA
1979	ZD	Santa Barbara	\$12.00	LA
1979	Silwood	Napa	\$10.95	LA
1979	Kistler	Napa	\$15.00	LA
1978	Burgess	Napa	\$10.75	LA
1978	Zaca Mesa Barrel Fermented	Santa Ynez	\$ 9.00	LA
1978	Grgich Hills	Napa	\$12.00	LA
1978	Matanza Creek	Sonoma	\$12.50	LA
1978	Cakebread	Napa	\$10.50	LA
1976	Mayacamas	Napa	\$11.00	LA
1978	Robert Mondavi	Napa	\$10.00	GA

Chardonnay Continued:

SERVICE: *Chilled but not ice cold.*

Due to the rich, ripe flavors which occasionally seem almost sweet in the mouth, these Chardonnays are excellent with high-flavored foods or those requiring richness with finesse.

FOODS THAT GO WELL WITH CHARDONNAY:

Shellfish: Shrimp, scallops, lobster and crab, either natural or in flavorful sauces, oysters when cooked.

Rich fish dishes - Example: salmon in cream sauce.

Chicken breast (most preparations).

Veal chops with tarragon.

Sweetbreads in cream sauce.

The weight of these Chardonnays will allow substitution for red wines when white wine is preferred with the following foods:

Veal roast

Squab

Quail

Roast Duck

Duck in sweet sauces - example: orange or cherry sauces

Roast pork

Chardonnay Continued:

CHARDONNAYS UNDER \$9.00

1979	Chateau St. Jean	Sonoma County	\$8.75	GA
1978	Jekel	Monterey	\$7.50	LA
1978	Firestone	Santa Ynez	\$7.00	GA
1978	Parducci	Mendocino	\$6.00	GA
1978	Beaulieu	Napa	\$7.00	GA
1978	Alexander Valley	Alexander Valley	\$7.50	LA
1978	San Martin	Monterey	\$6.25	GA
1978	Angelo Papagni	Madera	\$6.25	GA
1977	Beringer	Napa	\$7.00	GA
1977	Franciscan	Napa	\$7.00	GA

These wines will be slightly lighter wines with some showing slightly higher acidity, resulting in a crisper wine. Most of these wines have a greater availability both in quantity and distribution.

SERVICE: *Shellfish, shrimp, scallops, lobster and crab*

Shellfish hon d'oeuvres

Coquilles St. Jacques

Swordfish

Steamed mussels

Light pate

Sweetbreads in cream sauce

Cold artichoke first course

Very nice with oysters on the half shell

Good with lighter soups (Example: hot cucumber with tarragon)

Some cold soups (summer lunches and dinners)

Poached salmon with green mayonnaise

JOHANNISBERG RIESLING - DESCRIPTION OF VARIETAL

The correct botanical name is White Riesling; however, Johannisberg Riesling has proven to be a more successful name commercially. Consequently, the grape and resulting wines continue to be known as Johannisberg Riesling. The name Johannisberg refers to a Schloss Johannisberg in the Rhine Valley of Germany which was so successful with White Riesling in early years that many people began calling the grapes Johannisberg's Riesling; hence, the beginning of legend and nomenclature.

Although known to be capable of extracting some flavor characteristics from varying soils in which it is planted, Riesling usually displays fruity fragrant aromas. Apples, sun-warmed apricots, ripe nectarines, melons, cinnamon, and nutmeg are typical adjectives of aromas detected in fine Riesling.

When Riesling grapes are raised in cooler regions, the fruitiness and natural sweetness is balanced with good acidity creating crisp, zesty, flavorful wines.

JOHANNISBERG RIESLING RANGES IN STYLE AND PRICE

Today we have both dry and sweet Riesling, some being dessert style. The most successful to date have been the medium-dry Germanic styled wines.

JOHANNISBERG RIESLINGS

1979	Jekel	Monterey	\$6.00	LA
1979	Chateau St. Jean	Robert Young	\$6.50	GA
1979	Chateau St. Jean	Belle Terre	\$6.25	GA
1979	Joseph Phelps	Napa	\$6.25	LA
1979	Franciscan	Napa	\$5.50	GA
1979	Firestone Ambassador Vineyard	Santa Ynez	\$7.00	GA
1978	Clos du Bois	Alexander Valley	\$6.00	LA
1978	Fetzer	Lake County	\$5.00	GA
1979	Grgich Hills	Napa Valley	\$9.00	LA
1978	Mondavi	Napa Valley	\$6.30	GA

(LA = Limited Availability)

GA = General Availability)

These kinds of wines will be extremely popular as America talks dry and drinks sweet (or slightly sweet). Johannisberg Riesling's floral, fruity qualities with delicate sweetness allow these wines to be sipped alone or as a light aperitif. Also excellent accompanied with the following types of food:

Spicy white meats: turkey, chicken, ham

Light cheese and fruits

Excellent with Oriental or Mandarin-style cooking

Superb with smoked white meats

Lovely luncheon wine

SAUVIGNON BLANC - DESCRIPTION OF VARIETAL

Although truly one of the earliest varieties available in California, Sauvignon Blanc has in the past been somewhat ignored by the wine drinking public. Admired in France as the grape variety responsible for the dry white Graves and for contributing to the famous sweet wines of Sauternes (Ch O'Yguern), it also provides the crisp, distinctive wines of the Loire Valley, such as Sancerre and Pouilly-Fumé.

It took a change of name by Robert Mondavi to restore Sauvignon Blanc's pride and popularity. The new approaches and vinification concepts quickly have made Sauvignon Blanc (Fumé Blanc) California's grape to watch. Certainly with the high prices of Chardonnay, Sauvignon Blanc serves as an alternative for those requesting flavorful dry white wine.

Sauvignon Blanc aromas are very distinctive. Known as spicy fruit, green olives, herbaceous, even occasionally grassy and smoky may be more accurate.

SAUVIGNON BLANC

1979	Preston	Sonoma	\$6.50
1979	Beaulieu Vineyards	Napa	\$5.00
1979	Cakebread	Napa	\$7.00
1979	Robert Mondavi	Napa	\$7.50
NV	San Pasqual	San Diego	\$4.50
1979	Santa Ynez Valley Winery	Santa Ynez	\$6.00
1978	Joseph Phelps	Napa	\$6.50
1979	Robert Pecota	Alexander Valley	\$6.75
1979	Caymus	Napa	\$6.95
1979	Montevina	Amador	\$7.25
1978	San Martin	Monterey	\$4.50

The herbal and smoky qualities of Sauvignon Blanc compliment fowl, particularly those with herbs and garlic. Also good with these wines are the following foods:

Shellfish: oysters, mussels, fresh crab

Light meats - cold cuts

Fish in cream sauce. Example: Sole Meunière

Quiche

CHENIN BLANC - DESCRIPTION OF VARIETAL

Named "White Zinfandel" after the repeal of Prohibition, this white grape variety has since been called White Pinot and Pineau de la Loire. However, Chenin Blanc is the name most recognized today for this very popular white wine. Since 1955, Chenin Blanc has been made primarily medium or semi-dry, much to the delight of the wine drinking public.

Best known in Europe for the wines from Vouvray, Chenin Blanc is fruity, floral, fragrant, and delicate. Usually medium dry, it is soft in the mouth. Today, however, with the trend to drier white wines, wineries are concentrating on less floral, less sweet versions.

DRY CHENIN BLANC

1979	Stags Leap Vineyard	Napa	\$5.00	LA
1979	Kenwood	Sonoma	\$5.50	GA
1979	Burgess	Napa	\$5.50	LA
1979	Stevenot	California	\$4.50	LA
1979	Ventana	Monterey	\$6.50	LA
1979	Sterling	Napa	\$5.00	GA

SWEET CHENIN BLANC

M	Charles Krug	Napa	\$4.50	GA
1979	Grand Cru	Sonoma	\$5.00	GA
1979	J. Lohr	California	\$5.00	GA
1979	Hacienda	Sonoma	\$5.00	LA
1979	Landmark	California	\$5.50	LA

Chenin Blanc Continued:

SERVICE: *Well Chilled*

FOODS THAT GO WELL WITH CHENIN BLANC:

Ham - Glazed

Light meat curries

Crab gratin

Fresh crab

Chicken

Most dishes where light fragrant wine is desired.

GEWURZTRAMINER - DESCRIPTION OF VARIETAL

Gewurztraminer is an assertive spicy white wine which, because of its shy production, is one of California's most expensive wines to produce. In addition, it is also one of the most difficult wines to make properly. Maynard Amerine said, "To produce an excellent Gewurztraminer, one has to sleep in the vineyard." History has proven that catching Gewurztraminer at its peak maturity, thereby securing the most flavor and before the acid level drops in the grape, is one of the vineyardist's greatest challenges.

Gewurz, which means spicy in German, is the adjective most closely associated with Gewurztraminer. Similar in taste to dry Muscats, there is some supportive information that they are related and both originated in Persia. Other descriptions of Gewurztraminer aromas are: citrus, flowery, leechie nut, fresh fall apples, and spice, pungent and powerful.

Undoubtedly California's most distinctive white wine varietal, most Gewurztraminers are left slightly sweet.

GEWURZTRAMINERS

1979	Joseph Phelps	Napa	\$6.50	LA
1979	Hacienda	Sonoma	\$6.00	LA
1979	Chateau St. Jean	Sonoma	\$6.25	GA
1979	Clos du Bois	Napa	\$5.50	LA
1979	Fetzer	Mendocino	\$5.50	GA
1978	Rutherford Hill	Napa	\$6.00	GA

Geurztramer Continued:

SERVICE: *Chilled*

Sausage and Kraut

Lobster in sauce

Pork loin with apple stuffing

Ham - glazed

Quiche Lorraine or Crab Quiche

Pate foie gras

Curries

Chicken salad

Pear and melon

CHAMPAGNES AND SPARKLING WINES

<i>NV</i>	<i>Domaine Chandon Brut</i>	<i>\$10.50 GA</i>
<i>NV</i>	<i>Domaine Chandon Blanc de Noir</i>	<i>\$10.50 GA</i>
<i>1975</i>	<i>Schramsberg Blanc de Noir</i>	<i>\$13.75 LA</i>
<i>1977</i>	<i>Schramsberg Blanc de Blanc - Brut</i>	<i>\$12.45 LA</i>
<i>1978</i>	<i>Schramsberg Cremant Demi-Sec</i>	<i>\$11.15 LA</i>
<i>NV</i>	<i>Korbel Natural</i>	<i>\$ 8.90 GA</i>
<i>NV</i>	<i>Korbel Brut</i>	<i>\$ 7.50 GA</i>
<i>NV</i>	<i>Korbel Extra Dry</i>	<i>\$ 7.50 GA</i>
<i>NV</i>	<i>Hanns Kornell Sehr Trocken</i>	<i>\$11.25 LA</i>
<i>NV</i>	<i>Hanns Kornell Brut</i>	<i>\$ 8.40 GA</i>
<i>NV</i>	<i>Hanns Kornell Extra Dry</i>	<i>\$ 8.40 GA</i>

CHAMPAGNE STYLES AND NOMENCLATURE

Driest

Natural

Brut

Extra Dry

Sec

Demi Sec

Sweetest

Doux

CABERNET SAUVIGNON - DESCRIPTION OF VARIETAL

Cabernet Sauvignon is probably the most recognizable varietal by name, in addition to being the most distinctive red varietal by taste.

Cabernet Sauvignon is undoubtedly the premier claret grape of the world, and it certainly produces the best red wines of California when the grapes are grown in those regions best suited to the variety's production. Of course, Cabernet Sauvignon is known as the primary grape of the Bordeaux region in France. Recognized for its great Chateau wines, some prime examples are Chateau Lafite-Rothschild, Chateau Mouton-Rothschild, Chateau Haut-Brion, Chateau Latour, and Chateau Margaux. In 1980 at Heublein's Auction in San Francisco, a 5th bottle of 1806 Chateau Lafite-Rothschild set a record price of \$31,000.00.

In the past, Napa Valley has produced wines receiving the greatest accolades. Cabernet Sauvignon is widely planted throughout California with other regions producing wines rivaling Napa in quality.

Such diverse areas of planting (Monterey, Napa, Sonoma, Santa Barbara, Amador) produce grapes of diverse characteristics. Green olives, herbaceous, peppery, cedar, sycamore, minty, tea, herbs, leaves and stems rather than fruits or flowers, allspice, stale cigars, black currants, wintergreen and oil are all used in efforts to describe the pronounced aromas of Cabernet Sauvignon from California.

In youth Cabernets are sharp and rough (high acid and high tannin). They are dry with powerful flavors. Due to the common practice of small oak aging, spicy flavors of various oak characteristics frequently add to bouquet and flavor complexity.

Cabernet Sauvignon Continued:

Time in casks or bottles is usually required to tame these aggressive characteristics.

CABERNET SAUVIGNON - EXPENSIVE

1977	Burgess Vintage Selection	Napa	\$12.00	LA
1977	Caymus	Napa	\$10.00	LA
1976	Jordan	Napa	\$12.00	LA
1976	Mayacamas	Napa	\$15.00	LA
1977	Villa Mt. Eden	California	\$11.00	LA
1975	Beaulieu George de Latour Private Reserve	Napa	\$15.00	GA
1974	Beaulieu George de Latour Private Reserve	Napa	\$20.00	LA
1977	Joseph Phelps	Napa	\$10.75	GA
1977	Stags Leap Wine Cellars Stags Leap Vineyard	Napa	\$11.00	LA
1977	Sterling Vineyards	Napa	\$10.00	GA
1977	Clos du Val	Napa	\$ 9.50	LA
1977	Sonoma Vineyards Alexander Crown	Alexander Valley	\$12.00	LA
1977	Robert Mondavi	Napa	\$10.00	GA

Cabernet Sauvignon Continued:

CABERNET SAUVIGNONS UNDER \$9.00

1977	Trefethen	Napa	\$8.50	LA
1977	Carneros Creek Truchard Vineyards	Napa	\$8.50	LA
1977	Carneros Creek Fay Vineyards	Napa	\$8.50	LA
1977	Beaulieu Rutherford	Napa	\$6.00	GA
1977	Fetzer	Lake County	\$8.00	GA
1977	Fetzer	Mendocino	\$5.50	GA
1978	Montevina	Amador	\$5.75	GA
1977	Mirassou Home Vineyard Lot 1	Santa Clara	\$6.00	GA
1977	Louis Martini	California	\$4.50	GA
1977	Beaulieu Beautour	Napa	\$4.00	GA
1974	Souverain Vintage Selection	Sonoma	\$6.00	LA
1977	Clos du Bois	Sonoma	\$8.00	LA

SERVICE: Room temperature; open in advance.

Leg of lamb

Rack of lamb with mustard sauce

Lamb with herbs

Fresh leg of pork with mediera sauce

Roast chicken

Squab grilled

Beef filet with mediera sauce

Sauteed calf's liver

Braised sweetbreads with brown mushroom sauce

Cabernet Sauvignon Continued:

Steaks

Pheasant

Most beef courses

When wine is mature, fine cheeses.

PINOT NOIR - DESCRIPTION OF VARIETAL

In California Pinot Noirs, the quality track record has been less than distinguished. When talk turned to fine Pinot Noir, it invariably turned to France where Pinot Noir is responsible for the great red Burgundies. Chambertin, Romanee-Conti, Clos du Vougeot, La Tache, and Pommard represent the pinnacle in quality for Pinot Noir.

California's trouble with the grape variety has been easy enough to understand. Pinot Noir is the most difficult vine to cultivate. Andre Tchelischeff said, "Pinot Noir is scrawny and broods about the slightest offense. All the challenge is getting the surly child to smile." A major problem is the large number of clones, anywhere from 15-200. Clonal sorting is most important for Pinot Noir. Recent clonal selection planted in the preferred cooler regions of California show excellent potential, and it appears that Pinot Noir may finally gain some of the customer's attention that it now deserves.

In California the good Pinot Noir wines are known to remind one of mint, peppermint, strawberries, raspberries with some cool earthy undertones, and usually showing some oak complexities. They have less fruit tannins than Cabernet and are normally soft velvety wines in maturity.

Pinot Noir Continued:

PINOT NOIRS

1976	Sebastiani Tres Rouge	Sonoma	\$ 6.00 GA
1976	Trefethen	Napa	\$ 7.00 LA
1976	River West	Sonoma	\$ 5.50 GA
1977	Carreros Creek	Napa	\$12.00 LA
1978	Carreros Creek	Napa	\$12.00 LA
1977	ZD	Napa	\$10.00 LA
1976	Rutherford Vintners	Napa	\$ 6.75 GA
1978	Chateau Chevalier Stars Patch	Napa	\$15.00 LA
1973	Mount Eden	Saratoga	\$20.00 LA

SERVICE: Cool room temperature
Excellent with game
Duck
Quail roasted or in sauce
Pheasant
Prime rib roast
Steaks off the grill
Crown roast of pork
Venison

ZINFANDEL - DESCRIPTION OF VARIETAL

Zinfandel has a special place in the history of California's wines. For many years Zinfandel was the mystery grape due to its unknown origins. Today no longer called California's own grape but probably an Italian grape known as Primitivo di Gioia, Zinfandel still is one of California's most popular wines.

Zinfandel is a good producer and uncommonly flexible. It is grown in all major climatic zones producing the full range in styles of wines. White wine, Rose, a beaujolais styled wine, Claret types, even port types are produced from the Zinfandel grape.

Extremely flavorful wine, exact aroma characteristics are elusive. The frequently used adjectives fresh raspberries, bramble aroma, spicy, wild blackberries, grapy, all suggest the fresh berrish odors and flavors one experiences with well made Zinfandels.

ZINFANDELS

1978	Edmeades Du Pratt Vineyard	Mendocino	\$9.00 LA
1978	Montevina	Amador	\$5.00 LA
1977	Fetzer	Mendocino	\$5.00 GA
1977	Grgich Hills	Napa	\$8.50 LA
1978	Sutter Home	Calif. (Amador)	\$5.50 GA
1978	Rutherford Hill	Napa	\$4.50 GA
1978	Dehlinger	California	\$6.00 LA
1978	Parducci	Mendocino	\$3.50 GA

Zinfandel Continued:

1978	Fetzer	Lake County	\$3.15	GA
1977	Zaca Mesa	Santa Ynez	\$5.00	LA
1978	Lytton Springs	Sonoma	\$7.89	LA
1974	Corti Bros.	Amador	\$6.95	LA
1977	Boeger	El Dorado County	\$3.75	LA
1977	Harbor	Amador	\$3.75	LA
1977	Montevina Special Selection	Amador	\$7.00	LA
1977	Ridge York Creek	California	\$7.50	LA
1977	Caymus	California	\$5.50	LA

SERVICE: Room temperature

Spareribs

Roast pork with sage

Lamb Shanks

Lamb curry

Kidney

Beef burgundy

Grilled meats

Pasta with meat sauces

Barbequed meats

MERLOT

1978	Carneros Creek Turnbull/Fay Vineyards	Napa	\$ 6.50	LA
1977	Stags Leap Vineyards	Napa	\$ 9.95	LA
1977	Rutherford Hill	Napa	\$ 7.00	LA
1977	Sterling Reserve	Napa	\$ 9.00	LA
1977	Stags Leap Wine Cellars	Napa	\$10.00	LA
1977	Clos du Val	Napa	\$ 8.50	LA

PETITE SIRAH

1977	Stags Leap Vineyard	Napa	\$ 6.50	LA
1977	Davis Bynum	Sonoma	\$ 6.00	LA
1978	Burgess	Napa	\$ 6.00	LA

BEAUGOLAIS TYPE WINES

1980	Montevina Zinfandel Nuevo	Anador	\$ 3.50	LA
1980	Beringer Gamay Nouveau	California	\$ 4.00	GA
1979	Ventana Gamay Beaujolais	Monterey	\$ 5.50	LA

THE WHITE HOUSE

Hand

Here are the menus. I'm anxious
to have your ideas on the menus.
Let me know.

Chuck

Mike

FROM
THE WHITE HOUSE
WASHINGTON, D.C.

Mr. David Berkley
Corti Bros
5810 Folsom Blvd.
Sacramento, CA 95819

Enclosed.

Memo for MKD for M. McManus 5-3-83 Subj: Proposed
Menus for the 1983 Summit of Industrialized
Nations
and The menu for Club

5-5-8

D H P. H. man

Copy to: Mr. Wall

23rd April, 1982

The Queen has only just learned that it was you who were responsible for coordinating all the arrangements concerning the wine during her recent visit to the West Coast of the United States. Her Majesty enjoyed wonderful hospitality wherever she went and, during that hectic ten days, learned at first hand why Californians are so justly proud of their wine. You may like to know that some Californian wine was served on board HMY Britannia. I am writing to send you The Queen's thanks for the role which you played in making her visit such a success.

R. FELLOWES

Mr. David Berkley.