

---

EXTRACT FROM "INNER MAN," BY DAN O'CONNELL.

The Cresta Blanca Souvenir vintages of California, produced by Chas. A. Wetmore, at his vineyard called Cresta Blanca, near Livermore, have been the direct result of intelligent study of the highest qualities of French wines in their native homes. Mr. Wetmore visited France and succeeded in wresting from nature the secrets of the essential qualities most admired and everywhere recognized as belonging to the highest types. He has imported the cuttings of the identical vines of the great Medoc Clarets, the Sauternes and other celebrated vintages. Then, after exhaustive researches in soil and climatic conditions, he has succeeded in selecting the proper place, where his present successes indicate that truly grand wines of Sauterne and Medoc types can be produced oftener than in the famous districts near Bordeaux. Here the year of grand wines may be confidently expected and the year of poor quality is little dreaded. In Sauternes there is good reason to believe that the greatest achievements of France will be frequently surpassed. In Medocs the type is modified by greater development of body and flavor, without loss of the essential hygienic properties. To suit the British taste, Bordeaux Clarets are generally blended with a little rich Spanish wine to give more body and strength. Such profanation will never be needed here.

In the standard English work "Redding on Wines," the best qualities of Medoc Clarets are described as follows:

"The wine when in perfection, should be of rich color, a bouquet partaking of the violet, very fine, and, of very agreeable flavor. It should be strong without intoxicating, revive the stomach, and not affect the head; leaving the breath pure and the mouth fresh."

The residents of Burgundy speak contemptuously of the *cold wines* (*vins-froids*) of Bordeaux and extol the generous vintages of their own grapes, which are different from those of Medoc. The Bordeaux people refuse to drink Burgundy, calling it hot (*chaud*) and heady (*capiteux*). For the same reason the greater number of California red wines are said to be "more like Burgundy than Claret."

But the peculiar hygienic quality, that absence of headiness in the fine Bordeaux Clarets, is reproduced by the Medoc varieties of grapes at Cresta Blanca, with superior color, strength and flavor. So are the great and seductive qualities of the Sauternes, Haut-Sauternes and Chateau Yquem types making Cresta Blanca famous already. The connoisseur also has his opinion fortified by the decision of the International Jury of wine experts at the Paris Exposition of 1889 which awarded to the Cresta Blanca vintages a gold medal.

Cresta Blanca wines are not machine-made like too many others. The most painstaking hand-labor methods, after the time-honored custom prevailing at the Chateaux of France are followed and no expense is spared to constantly improve the quality. As the vines grow older, the young wines are improving. Those who would know them at their best should lay away some of their vintages for age in bottle while not neglecting to enjoy their present excellencies.

Cresta Blanca is reached by going to Livermore, forty-eight miles by rail from San Francisco, then by a picturesque wagon-road four miles to the mouth of a noble cañon on the frostless slopes of which the vines and olives grow. Cresta Blanca is likewise celebrated for pure olive oil with a perfume as delicate as the orange blossom. The wines are stored in deep tunnels piercing the calcareous silicious sub-soil.

---