

San Luis Obispo, California
September 11, 1980

Director
Bureau of Alcohol, Tobacco and Firearms
Department of the Treasury
Washington, D. C., 20226

Re: Petition for Establishment
of Viticultural Area -
"Edna Valley"

Dear Sir:

The undersigned wine grape growers and winery operators situated in Edna Valley, San Luis Obispo County, California, herewith petition for the establishment of a viticultural area described herein to bear the name "Edna Valley".

1. EVIDENCE THAT THE NAME OF THE AREA IS LOCALLY
OR NATIONALLY KNOWN

Edna Valley is a well defined valley oriented along a North-west - Southeast axis of the City of San Luis Obispo, California. The valley derives its name from the small community of Edna, founded about 1883. The first official record of the use of the name "Edna" appears in a lease document recorded December 6, 1899. Over the ensuing years the valley in which Edna is located came to be known locally as "Edna Valley".

Wine grapes were first planted in the proposed viticultural area at Mission San Luis Obispo about 1772. There are records that these vineyards were still in use in 1844. Other small plantings were made in Edna Valley in the early 1900's. In 1968 the County Farm Advisor planted a test plot of premium varietal wine grapes on the Righetti Ranch. In 1973, substantial acreage of wine grape vineyards was planted in the viticultural area, followed by other smaller plantings over the next few years. At the present time there are 5 vineyards in Edna Valley totalling approximately 650 acres in vines. Two more vineyards, totalling approximately 40 acres are planned for 1980-81. There is one winery presently in operation in Edna Valley. Two other wineries are under construction and will be completed this year. Two more are in the planning stage.

In recent years Edna Valley has become known on a widening scale as a viticultural area as grapes grown in the valley have been sold to wineries throughout the State of California and as publicity has been received by wines made from these grapes. Purchasers of Edna Valley grapes include the following wineries:

<u>Purchaser</u>	<u>Location</u>
Barengo Vineyards	Acampo
David Bruce	Los Gatos
Calera Wine Co.	Hollister
Carneros Creek Winery	Napa
Chalone Vineyard	Soledad
Chateau Chevalier Winery	St. Helena
Cygnet Cellars	Hollister
Estrella River Winery	Paso Robles
Felton-Empire Vineyards	Felton
Fetzer Vineyards	Redwood Valley
E and J Gallo	Modesto
Hoffman Mountain Ranch Vineyards	Paso Robles
La Purisima Winery	Menlo Park
Leeward Winery	Oxnard
Louis M. Martini	St. Helena
The Monterey Vineyard	Gonzales
Roudon-Smith Vineyards	Santa Cruz
Sarah's Vineyard	Gilroy
Smothers	Santa Cruz
St. Andrews Winery	Napa
Sunrise Winery	Santa Cruz
Sycamore Creek Vineyards	Morgan Hill
Thomas Kruz Winery	Gilroy
Toyon Winery	Healdsburg
United Vintners	Asti

Exhibit I consists of a collection of excerpts from local publications concerning Edna Valley, evidence that the area is locally known by that name.

Exhibit II, "San Luis Obispo County Agricultural Preserves - Edna Valley Area" is a study published by the County Planning Department in December 1969. It provides evidence that the area is officially known locally by the name Edna Valley.

Exhibit III is a collection of clippings from regional and national wine-oriented articles and publications, which provide evidence that Edna Valley has become widely known as a viticultural area.

Exhibit IV is a collection of wine labels which refer to Edna Valley as the source of the grapes from which the wines were made, providing further evidence that Edna Valley is

widely recognized as a viticultural area.

2. EVIDENCE THAT THE BOUNDARIES OF THE PROPOSED VITICULTURAL AREA ARE AS SPECIFIED HEREIN

Exhibit II, the County Planning study, describes the boundaries of Edna Valley (at pg. 4) as follows:

"The Edna Valley is an elongated valley oriented along a Northwest - Southeast axis. The valley is well defined by the Santa Lucia Mountains on the Northeast side; by a low hilly complex on the Southeast; and by the San Luis Range on the Southwest.

"The upper end or Northwest border merges into the Los Osos Valley just beyond the City of San Luis Obispo."

These boundaries are essentially the same as those proposed herein for the viticultural area, except that the viticultural area boundaries omit the hilly and mountainous areas (above the 400 foot contour line on the Southwest side of the valley and above the 600 foot contour line on the Northeast side) where slopes are too steep and soil capabilities not suitable for grape growing.

Exhibit II contains a map, "Edna Valley Agricultural Preserve - Proposed Boundaries". The boundaries of the Agricultural Preserve are not materially different from those of the viticultural area except at the Northwest end. The County Planners excluded this large area of land which is located within the physical boundaries of Edna Valley from the Agricultural Preserve, explaining at page 14 of the study:

"One of the limiting factors, particularly in the Northwest boundary line, was the existence of the Urban Reserve around San Luis Obispo. Although the proposed boundary did not coincide with the Urban Reserve Line, the land characteristics between the proposed boundary and the Urban Reserve Line would indicate future inclusion of these lands." While this is logical reason to omit that area from an agricultural preserve, it is not reason for excluding the area from the clearly defined physical boundaries of a viticultural area.

3. GEOGRAPHICAL FEATURES WHICH DISTINGUISH THE PROPOSED AREA FROM SURROUNDING AREAS

Climate: The primary distinction which Edna Valley possesses, as compared to the surrounding areas, is its climate. The climate within the valley is predominately Region II as classified by the University of California at Davis system

of Heat Summation by degree days. There are a few localized micro-climates in the valley which classify as Region I. The inland areas of San Luis Obispo County generally experience substantially higher summer temperatures and substantially lower winter temperatures than Edna Valley. This is because of the mountain barrier which runs along the San Luis Obispo County coast line, shielding the inland areas from the moderating ocean influences.

There is a gap in this mountain barrier where the Los Osos Valley meets the ocean in the Morro Bay area, fifteen miles to the Northwest of Edna Valley. Los Osos Valley serves as a wide mouthed funnel, providing an unobstructed sweep from the ocean into Edna Valley, bringing frequent morning fog during the summer months and winds in the afternoon.

Climatic conditions in Edna Valley are favorable for growing wine grapes. The valley experiences a long, dry moderate summer season followed by a shorter, wet winter period and cool temperatures. The average rainfall is about 20 inches, more than 80% occurring from December through March. Killing frosts are rare, which is not the case in other inland areas of the County that are denied the benefits of the ocean influence by the mountain barrier.

Exhibit V consists of two NASA photographs (joined together) of Edna Valley and the surrounding areas, upon which the proposed viticultural area has been outlined. The photograph clearly explains the reason for the moderate Edna Valley climate. The mountain barrier at the bottom of the photograph is the Santa Lucia Range, which extends Northward along the coast for more than 100 miles. This range forms the North-easterly wall of Edna Valley.

In the upper right hand corner of the photograph is Morro Bay and the mouth of the Los Osos Valley. The mountain barrier at the top of the photograph is the local San Luis Range, which extends Southward along the coast, its Easterly flank forming the Northwesterly wall of Edna Valley.

In the center of the photograph the City of San Luis Obispo can be seen, where the Los Osos Valley meets Edna Valley. The low hilly complex which forms the Southeast end of Edna Valley is seen at the left side of the NASA photograph, between the San Luis Range and the Santa Lucia Range.

This pocket of hills and mountains captures the marine air, tempered by distance from the coast line, flowing in from Morro Bay through the Los Osos Valley, creating climatic conditions which differentiate Edna Valley from the surrounding areas. Although Los Osos Valley to the Northwest is also

a distinguishable valley, because of its proximity to the ocean its climate is colder and it experiences more fog cover and more wind than Edna Valley. Consequently Los Osos Valley climate is too cold to mature wine grapes and none are planted there.

Exhibit VI is a reproduction of a table: "Heat Summation as Degree Days above 50° F for the Period April 1 to October 31 at Various Locations", pages 64, 65 and 66, "General Viticulture", by A. J. Winkler et ux. Locations in San Luis Obispo County and Northern Santa Barbara Counties have been highlighted.

Elevations: The floor of Edna Valley is approximately 120 to 300 feet above sea level. The proposed viticultural area projects into the surrounding uplands to the 600 foot contour line of the Santa Lucia Mountains and to the 400 foot contour line of San Luis Range on the West.

The elevations of the surrounding mountainous areas generally range between 1000 to 2400 feet to the Northwest, 600 to 1600 feet to the Southeast and 400 to 900 feet to the South and West. The floor of the Los Osos Valley is a maximum 200 feet at its Southeast boundary, approaching sea level at its Northwest end.

Physical Features:

As has been demonstrated in the foregoing description of climate, the proposed viticultural area is a clearly defined valley, setting it apart from the surrounding mountainous and coastal areas. The NASA photograph substantiates this, as do the photographs which comprise Exhibit VII. Photos Nos. 1, 2 and 3 of Exhibit VII are contiguous views of the Santa Lucia Mountains on the Northeasterly side of Edna Valley and the valley floor as seen from the Northwesterly rim of the valley. Vineyards are visible in all three photographs. A winery under construction is seen in the vineyard at the right side of Photo No. 2. Photo No. 4, taken from the center of the valley, shows the peaks at the valley's Northwest end, where it joins Los Osos Valley. A fog bank covering Los Osos Valley is visible at the upper left corner of the photograph.

Drainage: The Northern end of Edna Valley drains into San Luis Obispo Creek and Davenport Creek, which is a tributary of San Luis Obispo Creek. The Southern end of the valley drains into Pismo Creek and into the East and West Branches of Corral De Piedra Creek, tributaries of Pismo Creek. San Luis Obispo Creek flows Southwesterly into the Pacific Ocean at Avila Bay. Pismo Creek flows Southwesterly into the ocean at Pismo Beach.

Los Osos Valley, to the North, drains into Chorro Creek and Los Osos Creek, both of which flow Northwesterly into the ocean at Morro Bay.

To the South of Edna Valley the adjoining area drains into Arroyo Grande Creek, which flows South into the ocean at Oceano.

Soils: Major soils within the Edna Valley viticultural area are generally sandy clay loam, clay loam or clay. They are mostly hard, firm, sticky and plastic and generally neutral to moderately alkaline. Most soils are calcareous at some level of the surface soil or subsoil.

Soils on the valley floor are predominately Soil Capability Class III and IV. On the hills and mountainsides around the floor of the valley Soil Capabilities generally range from Class IV to VII.

The seven major soil series found within the viticultural area are summarized in Exhibit VIII.

The soils of the proposed viticultural area are free from the plant louse, Phylloxera and therefore it has not been necessary to plant vineyards grafted to Phylloxera-resistant wild American root stock. All vineyards in Edna Valley are planted with vines grown on their own roots.

Soils in the surrounding mountainous areas above the 400-600 foot contour levels are shallower than in the valley and are of poor soil capability - usually Classes VI and VII. Soils in Los Osos Valley are similar to those in Edna Valley but generally heavier and of better capability.

Exhibit IX, "Vineyards on the Mission Trail", published by the California Central Coast Wine Growers Association, contains a map showing the five grape growing areas of San Luis Obispo and Santa Barbara Counties. Edna Valley is located about half way between the Paso Robles/Shandon areas to the North and the Santa Maria/Santa Ynez areas to the South.

In addition to the physical features and the climatic conditions which distinguish the proposed viticultural area, Edna Valley is clearly isolated from the other grape growing areas by distance. There appears to be little possibility that the Edna Valley viticultural area can be confused with any of the other grape growing areas of the California Central Coast.

4. BOUNDARIES

The appropriate maps for determining the boundaries of the Edna Valley viticultural area are four U.S.G.S. maps:

- 1) "San Luis Obispo Quadrangle California"
7.5 minute series.
- 2) "Lopez Mountain Quadrangle, California"
7.5 minute series.
- 3) "Pismo Beach Quadrangle, California"
7.5 minute series.
- 4) "Arroyo Grande NE Quadrangle, California"
7.5 minute series.

The boundaries of the Edna Valley viticultural area are located in San Luis Obispo County, California, and are as follows:

The beginning point is Cuesta Canyon County Park, located on U.S.G.S. map "San Luis Obispo Quadrangle" at the North end of Section 25, township 30 South, Range 12 East. From the beginning point, the boundary runs -

Southwesterly along San Luis Obispo Creek to a point .7 mile Southerly of the confluence with Davenport Creek;

Southeasterly from San Luis Obispo Creek along the 400 foot contour line of the Northeastern flank of the San Luis Range, which forms the Southwestern rim of Edna Valley, to the township line identified as "T31S/T32S" on the USGS map;

East along township line "T31S/T32S", across Price Canyon to Tiber;

Easterly along the 400 foot contour line of Tiber Canyon and the Southern rim of Canada Verde, crossing Corbett Canyon Road and continuing along the 400 foot contour line to longitude line $120^{\circ} 32'30''$;

North along longitude line $120^{\circ} 32'30''$ to the 600 foot contour line of the Southwestern flank of the Santa Lucia Mountain Range;

Northwesterly along the 600 foot contour line of the Southwestern flank of the Santa Lucia Range to Cuesta Canyon County Park, the beginning point.

The viticultural area is 6 miles wide at the Western boundary, 2.9 miles wide at its narrowest point and 9.7 miles long, covering an area of approximately 35 square miles. The proposed boundaries encompass essentially all of the natural valley, excluding only the excessive slopes and poor soils above the 600 foot contour line of the Santa Lucia Range and above the 400 foot contour line of the San Luis Range.

Exhibit II, the County Planning Commission's Agricultural Preserve study, includes two maps: "Edna Valley Agricultural Preserve - Slope" and "Edna Valley Agricultural Preserve - Land Capabilities". While these maps do not include all of the viticultural area and surrounding area, they included enough of it to verify that slopes and soil capabilities at elevations above 400-600 feet are generally not suitable for growing grapes.

* * * * *

Petitioners submit that the proposed viticultural area is distinguishable from the adjacent areas by climatic variances, particularly temperature, and by unique geophysical characteristics. The area has become widely known by the name Edna Valley as a grape growing region and this is the most appropriate name for an approved American viticultural area.

Petitioners believe that the establishment of an "Edna Valley" viticultural area and the use of the name "Edna Valley" as an appellation of origin in wine labeling would assist consumers to better identify Edna Valley wines.

It is requested that the Bureau institute the necessary proceedings to have the area described herein designated as a viticultural area bearing the name "Edna Valley".

Correspondence relating to this petition should be addressed to:

John R. Niven, President
Paragon Vineyard Co., Inc.
5700 Edna Road
San Luis Obispo, CA 93401
Phone: (805) 544-9080

Respectfully submitted,
EDNA VALLEY VINEYARD

By Darry R. Mosby
[REDACTED]
San Luis Obispo, CA 93401
[REDACTED]

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PARAGON VINEYARD CO., INC.

By



CHAMISAL VINEYARD

By



San Luis Obispo, CA 93401
[REDACTED]

LAWRENCE WINERY

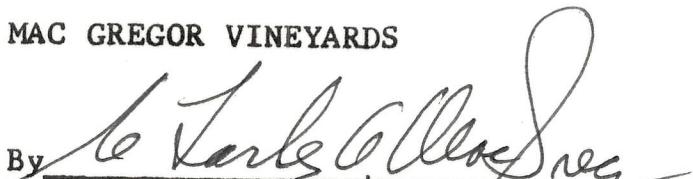
By



San Luis Obispo, CA 93406
[REDACTED]

MAC GREGOR VINEYARDS

By



San Luis Obispo, CA 93401
[REDACTED]

Edna farmers hold first irrigation meetings

A group of Edna Valley farmers took the first steps toward an irrigation district this week. An eight-member steering committee held its first meetings.

The eight valley landowners met Monday with John Evans, county farm advisor, to outline tentative boundaries for a district. Committee chairman is Elmer "Buster" Mehlschau. Vice chairman is Leroy McChesney. The proposed district would be an area of roughly 7,000 to 10,000 acres southeast of the county airport, Evans said.

The committee met again Friday morning and identified 61 individual property owners within the rough boundaries. The committee will contact these landowners to determine who is interested in irrigation, Evans said.

The group will try to form a California water district, a type of organization in which taxation and voting is based on assessed valuation. Only district members would be taxed for, and could vote on, the district's business, Evans said.

In July, Evans told Edna Valley landowners that irrigation could produce plentiful harvests of high-quality wine grapes, lemons and

avocados. The valley's climate is ideal for such crops, he said, but irrigation is the only way to get enough water.

The basic supply of irrigation water would be the California Water Project, Evans said. Another possibility is treated sewage effluent from San Luis Obispo. A tentative short-term source might be Lopez Lake, he said.

However, organizing an irrigation district is a slow process. Nipomo Mesa farmers have been moving toward a district for almost two years. Evans said the Nipomo group might apply for official formation next month with the county's Local Agency Formation Commission (LAFCO). They would have applied already, he said, except that at the last minute, farmers who previously had not been interested now want to join the district.

It could be a year to 18 months before an Edna Valley district is formed, if all goes well, Evans said. "It's moving ahead inch by inch," he said.

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THIRD SECTION

Wednesday

Edna farm preserve okay

By Warren Groshong
Staff Writer

County supervisors created a three-square-mile agricultural preserve in the Edna Valley, south of San Luis Obispo on Tuesday.

The area is generally east of the San Luis Obispo Country Club, and is split by Orcutt Road. The new preserve does not front on Edna Road. In creating the preserve, the board cut in half an area recommended by the Planning Commission. This was done primarily to leave out a group of landowners who requested exclusion. All of the land fronting on the east side of Edna Road between the country club and Corbett Canyon Road had been included

by the Planning Commission's recommendation.

But owners of this area, including the Carroll Ranch and the Stream Ranch, presented a petition asking for exclusion on the basis that they wanted nothing "shoved down our throats."

On the other hand, there were other owners, including Mrs. Betty Middlecamp and Ernest Righetti, who wanted to be in the agricultural preserves, primarily, they said because property taxes escalated so much this year that profit from their lands was only enough to pay the taxes.

As a result, a long strip of land toward the eastern foothills was sent back to the Plan-

ning Commission for further study as a possibility for preserve status.

"Obviously we want to be in the preserve area because we want to stay in farming," said Mrs. Middlecamp. "And obviously those who want out want more money for their land."

In conjunction with creation of the preserve, the board rezoned the area from unclassified to agricultural zone that has a minimum lot size of 40 acres.

The Edna area was the second agricultural preserve acted upon in as many days.

The board approved an agricultural preserve in the Nipomo Valley on Monday, but was unable to complete its rezoning provisions because it settled on

an area larger than the Planning Commission had recommended.

The Nipomo and Edna preserves are expected to be the only preserves created for the 1970 tax year.

Public hearing is set for a third preserve in grazing land between Cayucos and Cambria on Feb. 2, but the proceedings for this preserve came too late to meet this year's deadlines.

Agricultural preserves are designed to maintain open space.

Under provisions of the state Land Conservation Act of 1965 and county ordinances, the landowner in a preserve signs a contract in which he agrees to keep his land in agriculture use for a specified period, 20 years.

In turn, the land owner, which, results in a reduction in taxes.

A pilot project in the Adelaida area resulted in a cut in taxes for farmers last year.

New acreage for wine grapes will grow Pinot Chardonnay

Grape acreage in San Luis Obispo County, pegged at 4,400 acres late in November, is on its way to the 5,000 mark.

Helping out this year is Charles Andrew McGregor of Santa Monica, who is putting 125 acres of his property in the Edna Valley into wine grapes.

Planting of the initial 12 acres started last week under the supervision of Kenneth Grogan, assisted by William Henri.

12" pattern. Vines are eight feet apart in the rows, and rows, 12 feet apart.

Foott said the grape variety, to a great extent, determines the planting distances between vines.

The ranch owner selected Pinot Chardonnay, a white wine grape, for his crop. "The demand for white table wine is on the way up, so we're following the trend of the future," Grogan said.

He said McGregor is an engineer with North American-Rockwell in Southern California. His San Luis Obispo ranch is

slowed last year, following along the statewide trend.

The California Crop and Livestock Reporting Service said new plantings in the state fell in 1975 to lowest level in seven years. "Individual farmers were back to normal planting and pullouts."

A survey, conducted by the reporting service, also found the major pullouts by Northern California and Joaquin Valley vineyardists in table grapes and wine grapes.

The county

Edna Valley developer scales down his plans

By Jack Magee
Staff Writer

Developer Walter Lewis' controversial Edna Valley rezoning request comes back to the county Planning Commission on Tuesday.

But — frustrated in an attempt to get a sewerage system for the area — Lewis is taking a new and apparently more modest tack.

Instead of pressing for 200 clustered units on 274 acres, he will seek rural 10-acre zoning for only 21 single-family homes and one 43-acre piece.

Although Lewis said he has a Regional Water Quality Control Board permit to expand his present interim plant serving 24 units on 10 adjoining acres, the commission feels it's in the wrong place to build more dwellings.

Because of that opposition and the expressed need to improve Country Club Drive, plus neighbors' objections to the denser development, Lewis said he won't push for the earlier rezoning request.

Instead of sewers, the 10-acre sites will be served by septic tanks and leach systems if the commission approves. Lots that large are usually considered adequate for septic tanks.

In fact, it was the opposition of neighbors on Country Club Drive north of Lewis' property — who have septic tanks on as little as one-third of an acre lots — that defeated a proposal for a \$702,000 sewerage system that would have served his proposed development.

where the protest developed. Lewis' attempt to develop more of his acreage — with up to 400 units originally — dates back to 1970. His current effort started last summer.

The new proposal would extend John and Lewis lanes to serve the 10-acre lots. Only 10 houses would be built in the first of two units.

Lewis said that since the earlier rezoning was proposed, the number of units was reduced from 200 to 137 or even 121, with 21 homes on 10-acre lots and 100 to 116 on the remaining 43 acres exclusive of roads.

Meanwhile, Deputy County Administrator Russell Powell said the federal government is being asked to extend a year to May 1, 1974 the time allowed for submission of a design for a sewerage plant to serve County Service Area 18.

The added time is sought in case the area residents change their minds and want the plant — and a federal grant of 50 to 80 per cent. Trouble has been reported with some of the existing septic systems.

The commission meeting will begin at 8:15 a.m. Lewis' case is scheduled to be heard soon after 9 a.m.

There also will be an afternoon hearing on the application of R. J. D'Agostino & Co. for a use permit to allow 138 condominium units between Moonstone Beach Drive and Highway 1 north of Cambria.

D'Agostino, of Encino, got a continuance Jan. 9 to redesign the complex after the com-

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SECOND SECTION

Friday, July 19, 1974

Edna Valley: agricultural heaven or sea of trailers?

By Bob Anderson
Staff Writer

San Luis lemons. Edna Valley vines.

Is it possible that New Yorkers and Bostonians some day will drool at the sound of these names, responding with recognition given the likes of Rhein wines and Florida grapefruit?

Some people do believe premium quality wine grapes and "superior" lemons, along with some right admirable avocados, can be grown in quantity in the Edna Valley southeast of San Luis Obispo. County Farm Adviser John Evans also believes cultivation of such intensive, profitable crops as these might offer the only economically feasible alternative to subdividing and mobilehousing the area. But to raise the desired crops in a big way would require irrigation, something the Edna Valley doesn't have.

Extending roughly seven miles southeast from the county airport, the valley is now mostly in pasture, hay, garbanzo beans and other dryland farming, Evans said. The first avocados were planted there about five years ago, lemons about three years ago, wine grapes in the last couple of

sideration in the county. Some Nipomo Mesa farmers have been talking for 18 months about a district there. They probably will take the first step toward official organization by September, Evans said.

Elmer "Buster" Mehlschau, an Edna Valley farmer who has planted lemons, was the first to ask about the possibility of irrigation in his valley, Evans said. The Tuesday meeting was called to sound out interest among other Edna farmers.

The area Evans envisions for the initial Edna irrigation project would include roughly 7,000 acres, up to about 15,000 acres if hillside land were included. The land and the climate are right for citrus, grapes and avocados, he said. Growers could get four or five picks a year from lemon trees in the valley's cool coastal weather, compared with one pick in the hot San Joaquin Valley. And the coastal variety of lemon is better than the one grown in the central valley, he said. Grapes could be the best, comparable to premium Napa Valley wine grapes.

But there is not enough water.

Groundwater reserves in the valley are estimated roughly at 12,000 acre-feet, said Clinton

consulting firm who was formerly San Luis Obispo county's water engineer. However, Evans said later he doesn't believe Lopez water would be available because most of it will be contracted for other purposes.

Because the city of San Luis Obispo is facing deadlines for upgrading its effluent and stopping its present discharge down San Luis Creek, it might prove to be the best possible source of irrigation water, he said.

The state water project, which brings Northern California water south, will not deliver its first drop to San Luis Obispo County for at least five, and possibly seven years. Although aqueduct water is expected to be expensive, Evans said he thinks farmers would be in a position to bid competitively with cities because of the profitability of citrus, wine grape and avocado farming.

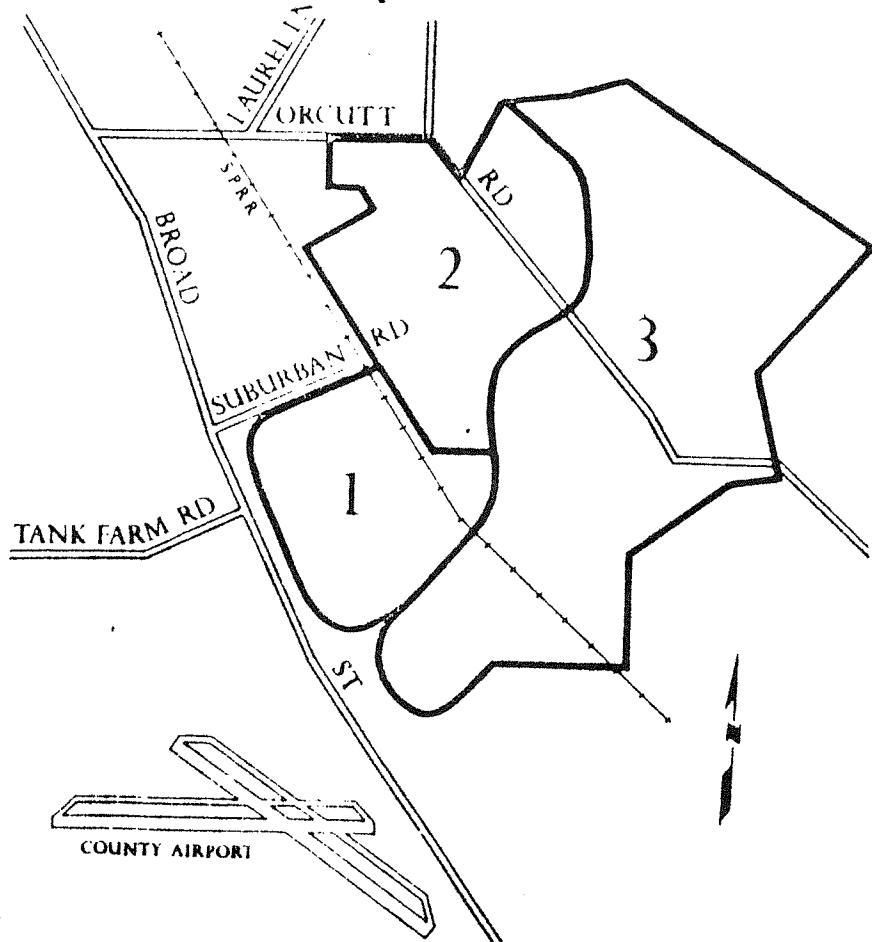
The profits would also mean farmers would be better able to pay the higher taxes which could come from their proximity to San Luis Obispo, Evans said. Most of the farmland in the valley is already committed to the tax-saving agricultural preserve program.

said. "I don't think the Edna Valley can pay taxes with dryland farming." The alternatives to farms are subdivisions and mobile home parks, he said.

Organizing an irrigation district will take time and money, Evans told farmers. Benefiting from the ground breaking experience of the Nipomo group, Edna farmers could organize in less than the year-and-a-half-plus it has taken Nipomo farmers. The first step would be formation of a steering committee of interested landowners to begin studying such things as water needs, water sources, and costs, and weighing these against possible benefits. The decision would be up to the farmers themselves.

"The important thing is to get landowners talking about the possibility now," Evans said. "If they wait until their groundwater's short, they may find the supplemental sources already contracted for. It takes time to form an organization."

After listening to the possibilities for two hours Tuesday night, the 30 landowners withheld judgment. No one volunteered for a steering committee. Evans said he believes a majority is interested



Numbers on map show phases in which San Luis Obispo will extend into the Edna Valley. (Map by K. O. Eckland)

Who decides future of Edna Valley?

San Luis Obispo has a problem with Edna Valley — it's outside the city limits.

That means the City Council and planners have little control over what happens there. Planners want a belt of farming land around the city, including the soil rich Edna Valley.

But does the county? The Board of Supervisors controls what ultimately happens in the Edna Valley.

And in the past, the city and county have not always agreed.

The city and county are battling in court over the county's rezoning of the former Danley property, 40-acres outside the city limits near the county airport. The city claims the rezoning to allow a mobile home park is inconsistent with the 1972 general plan and that the city would be required eventually to provide services to the

property when developed.

Rob Strong, community development director, said the county could conceivably approve satellite developments outside the city limits. After the land is developed, the county could put pressure on the city to provide services.

Such is the case with Rolling Hills, Strong said.

One way the city can be sure to stop growth without annexation is "not to provide facilities and services," Strong said.

Building beyond the last phase of the proposed general plan would be expensive. Water and sewer lines would have to be run from one end of the town to the other to handle anything beyond the plan's vision, Strong said.

"The only way to stop it then would be to ration allocations of the limited resources," he said.



Photo by Jeanne Huber

Peggy Teague holds a photo of the former Corral de Piedra School in Edna as her husband, Arnold, sorts through memorabilia the couple will talk about Saturday.

Couple recalls Edna's history

By Dorie Bentley
Community Editor

Maxwellton is just a street sign now, but it's aroused the curiosity of Peggy and Arnold Teague. Will it someday be the name of a new town?

The name Maxwellton also stirs memories for the Teagues: the heydays of Edna — that hilly valley bordering Highway 22 between San Luis Obispo and Arroyo Grande.

But for a quirk of fate, the velvety green slopes known over the years as Edna might have been named Maxwellton.

The San Luis Obispo couple will talk and show slides denoting "The Hail and Fall and Rise Again of Edna" during a dinner meeting of the San Luis Obispo County Historical Society on Saturday, Feb. 23.

Mrs. Teague is steeped in the history of Edna Valley and has stimulated her husband's interest. She was the only teacher at the one-room Corral de Piedra School in Edna from 1953 to 1958. The school was 84 years old when it burned down in 1960.

When the Corral de Piedra, East Santa Fe and Independence School Districts merged into the Ranchos District, she taught from 1968 to 1980 at the present Los Ranchos School, which borders Edna.

She recalls when the Southern Pacific Railroad

train made its last stop at the Edna depot in April 1968. The class rode the train to Mission San Miguel. The Edna depot is a thing of the past. The railroad tracks once crossed by travelers were bypassed in 1977.

Maxwellton is a new street sign erected to help utility companies and other agencies find homes in rural Edna, Mrs. Teague said.

But Edna might have been known as Maxwellton if developer Lyndford Maxwell had his way, she added.

Maxwell, a widower raising 3 minor children, homesteaded in the Edna area in 1882. He later bought acreage from the Steele brothers and filed a subdivision map in 1884 for a town to be called Maxwellton.

Maxwell "apparently had quite a life in and out of courts," according to old records, Mrs. Teague said. Maxwell deeded Maxwellton, the town he set aside, to his son, Eugene. The elder Maxwell became insolvent, according to records, but eventually paid off the land. But he died without realizing his dream.

Most of the street names in Edna today, except for Railroad Avenue, are the same as those in the original subdivision.

Edna was a bustling community of about 3,500 in 1903, Mr. Teague added. He said in those early days Edna was a stagecoach stop with a

hotel, blacksmith shop, 3 or 4 saloons and a mercantile store. Later, a post office and depot were added.

Giusto Tognazzini, 83, a former Edna resident now living in Santa Maria, told the Teagues how his father, John, brought his family to Edna and built a 2-story mercantile store.

The original store burned down in 1908, but its duplicate, The Antique Store, built in 1908, still stands near Highway 22.

Maxwell had a dream that never got off the ground, the Teagues said. But in a sense, that dream has become a reality.

Edna, in the past the camping grounds of the Chumash Indians and a Mexican land grant, has seen a dairy operation, cattle ranches and a bedroom community rise on its fertile soil.

It is now rising again and the Teagues' Once again new homes are scattered throughout the countryside and the early day bedroom community has been replaced by another. A huge horse-breeding ranch is nearby, and Edna has been discovered as one of the best places to raise grapes for wine.

There's still a Maxwellton Water District, and many of the artists and craftsmen who have moved into rural Edna are expressing interest in its history.

Mrs. Teague said she has

too long a name for a town, so Maxwell named it after a daughter, Edna.

"We can't document any of it. We just call it future," Mrs. Teague chuckled. "Take your pick."

The Teagues will share other memories during the dinner, scheduled at 6:30 p.m. at Vista Grande Restaurant at Cal Poly.

Tickets are \$6.50 for members and \$7.75 for non-members. Reservations are due by noon Wednesday, Feb. 20 and can be obtained by phoning 443-8116 or 443-8307.

SAN LUIS OBISPO COUNTY
AGRICULTURAL PRESERVES

EDNA VALLEY AREA

PLANNING DEPARTMENT
SAN LUIS OBISPO COUNTY
CALIFORNIA DECEMBER 1969
NED A. ROGOWAY, DIRECTOR

EDNA VALLEY AGRICULTURAL PRESERVE STUDY AREA

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INTRODUCTION

The Edna Valley Study Area has long been one of the prime agricultural areas of the County. Agricultural development has traditionally been limited to dry farm cultivation of grain and forage crops and cattle grazing. The costs of development of ground water supplies have limited irrigation of crops to a relatively few acres of Valley land.

Recently there has been evidence that portions of the Edna Valley are subject to forces of urbanization. Encroaching urban development has occurred on the periphery of the study area in the past few years. The indications appear to be good that the trend in semi-rural subdivisions will continue. However, the pattern of development will probably be one of gradual or slow movement outward from the existing communities.

Purpose & Scope:

The purpose of this report is to determine the precise boundaries for an Edna Valley Agricultural Preserve. The San Luis Obispo County Open Space Advisory Committee recommended, on the basis of owner interest, the general boundaries for the area to be studied. The study involves the analysis of physical characteristics, land use and economic value of all properties in the area. This report attempts to evaluate the quality of the land for potential agricultural uses and to recommend those lands determined most suitable for Preserve status.

In addition, various agencies studied the potential of the area for producing higher value per acre crops on the basis of environmental factors such as soil characteristics, topography and slope, climate and water resources.

EDNA VALLEY STUDY AREA:

The Edna Valley study area is that portion of Edna Valley roughly bounded by Highway 227 on the West, Verde Canyon on the South, the lower slopes of the Santa Lucia Mountains on the East, and Davenport Creek on the North.

For purposes of this report, the study area has been divided into three sub areas: The "Core Area" which contains 2,685 acres occupies almost exclusively, the floor of the Valley within the above-stated boundaries; The "Immediate Area" which contains 6,425 acres includes the Core Area and extends into the foothills on the East; The "Maximum Area" which contains 10,730 acres includes the Intermediate Area and extends Southeasterly to Verde Canyon.

The City of San Luis Obispo is located approximately one mile Northwesterly of the study area. Edna Road or Highway 227 is the principal means of access from San Luis Obispo to farms along the Western edge of the Valley. Corbit Canyon Road provides access to farms and ranches in the central portion and Southern foothills area. Orcutt Road provides access to farms and ranches along the Eastern edge of the Valley with Biddle Road connecting to Edna Road in the Northern half of the study area.

PHYSICAL CHARACTERISTICS

Soils & Vegetation:

The distribution of major soil and vegetation types are illustrated on the Land Capability Map and acres in each soil class are listed in Figure 1. The source for this topic is the Soil Conservation Report and General Soil Map of San Luis Obispo County.

FIGURE 1: LAND CAPABILITY CLASSIFICATION:

<u>CLASS</u>	<u>ACRES</u>
I	~ ~
II	190
III	3,750
IV	2,745
VI	2,685
VII	1,360

The majority of the cultivable classes of land in the Northern Edna Valley are known as the Diablo-Cropley Association. These Class III clay soils occur on gently to moderately sloping valleys, low terraces and hills with slopes of 2 to 9 percent. Class III land is suitable for permanent cultivation with intensive conservation practices. Diablo soils are developed on fine grained soft shale and consist of 20 to 40 inches of very hard clay throughout. Cropley soils have a similar character with a soil depth of 5 feet. These soils have been cultivated for irrigated cropland, but are used primarily for dry farm grain, beans or pasture.

The remaining cultivatable soils in the Northern portion of the study area are known as the Los Osos-Millsholm Association. These class VI soils are developed in place from shale or fine grained sandstone bedrock. These soils generally occur on rolling to moderately sloping hills with slopes of 9 to 30 percent. Class VI lands are generally not suitable for cultivation and are used mainly for range although some areas are used for dry farm grain or hay. The vegetative cover is annual grasses, forbs and scattered oak trees.

Los Osos soils consist of hard clay loam surface layers over moderately hard shales or sandstone at depths of 36 to 60 inches. Millsholm soils have similar surface and subsurface characteristics over hard shale or fine grained sandstone at depths of 18 to 30 inches. The use of this land is presently for grazing and dry farm. The soils in the Los Osos-Millsholm Association which occur on 30 to 75 percent slopes are classed as Type VII land. They are similar in character to soils on the lower slopes, however, due to steepness they are used primarily for grazing purposes.

The Southern section of the study area is comprised of Class IV and Class III land in the Valley with Class VII foothills to the East. Class IV land is suitable for occasional or limited cultivation. It is not good land for row crops and is best used for permanent vegetation (hay or pasture, orchards and vineyards if protected by cover crops). Even with care, Class IV land cannot be cultivated safely more frequently than once out of every 5 or 6 years.

The generalized Class IV lands are known as the Perkins-Chualar Association. These soils occur on low terraces along the East Corral de Piedra Creek with slopes from 9 to 15 percent. Natural vegetation consists of annual grasses, forbs and scattered oak trees. The use of this land is presently divided between grazing, dry farm and some irrigated cropland. Perkins soil consists of sandy loam surface layers and very hard sandy-clay loam subsoils on partially consolidated alluvial sediments. Chualar soils have a similar character, but are developed on a granitic alluvium.

The Class III lands are known as the Clear Lake Association. This clay soil occurs on nearly level valleys that have slow surface drainage. It is developed from fine sediments of sedimentary rock sources. Clear Lake soils have very hard clay surface layers over very hard prismatic, clay subsoils. When dry, the soil develops wide cracks from the surface down to the subsoil. It is a very deep, poorly drained soil. Drained areas are used for cropland and undrained areas for pasture.

Geology:

Four primary geological formations exist in the maximum study area. Two are important for their water-bearing characteristics. They are:

1. Paso Robles formation:

This is a relatively recent non-marine sedimentary formation consisting of continental sand, gravel, silt, clay, freshwater, limestone and tuft.

Deposits in the Edna Valley are only 200 - 400 feet deep compared to 2,000 - 3,000 ft. depths in the Upper Salinas River Basin East of Paso Robles.

Approximately 1/3 of the maximum study area is in this formation.

2. Alluvium:

Alluvial sand, gravel and clay are recent sedimentary deposits. In the Edna Valley they are generally heavier soils. Perched water may be found above stratified clays.

This alluvial soil occurs along the East and West channel of Corral de Piedra Creek and dominates most of the Core Area.

Approximately 20% of the maximum study area consists of these alluvial soils.

The Non-water bearing formations include:

1. Sedimentary and igneous rocks of the Jurassic period.

This formation occupies the Northeasterly 1/3 of the study area and rises abruptly into the Santa Lucia Mountains.

It is a considerably older formation yielding negligible quantities of water, which is of poorer quality.

2. Marine and Continental sandstone, shale and conglomerate.

This formation is located in the extreme Southern corner of the area. It is a relative older non-water bearing formation. About 15% of the study area is in this classification.

Topography:

The Edna Valley is an elongated valley oriented along a North-west-Southeast axis. The Valley is well-defined by the Santa Lucia Mountains on the Northeast side; by a low hilley complex on the Southeast; and by the San Luis Range on the Southwest.

The upper end or Northwest border merges into the Los Osos Valley just beyond the City of San Luis Obispo.

The study area, which embraces the Valley floor South of the San Luis Obispo Airport, projects only moderately into the surrounding uplands. Maximum elevations occur in the Santa Lucia Mountains along the Northeast boundary of the study area. Elevation ranges between 1,000 and 1,300 feet.

The Valley floof is approximately 200 - 300 feet above sea level. The terrain varies from flat to undulating land.

The Core Area lies on this Valley floor and 73% of the area consists of slopes under 10% grade.

Slopes increase to 40% and more in the upland periphery of the area.

The following chart indicates the percent of land in each slope category for the three study areas:

	0 - 10%	10 - 20%	20 - 40%	Over 40%
CORE AREA	72.8%	18.4%	7.6%	1.2%
INTERMEDIATE AREA	41.2%	29.7%	17.3%	11.8%
MAXIMUM AREA	39.8%	32.6%	17.5%	10.1%

Drainage:

The major portion of the Maximum Study Area is drained by the East and West branches of the Corral de Piedra Creek. This Creek is a tributary of Pismo Creek.

In the Southeastern hill area, the drainage pattern breaks to the South and feeds Arroyo Grande Creek.

A less prominent break occurs in the vicinity of Islay Hill to Country Club Estates where Davenport Creek, a tributary of San Luis Creek, emerges as the dominant drainage channel.

Climate:

Edna Valley is subjected to most of the climatic influences typical for the coastal regions of the County.

The climate is characterized by long, dry, warm summer seasons with frequent Ocean fogs, followed by a shorter wet winter period and cooler temperatures.

Winter precipitation originates with major storms moving periodically down from the Aleutian Islands. The average annual rainfall in this area is 20 inches. More than 80% occurs during the months from December through March.

Climatic conditions are generally favorable for the production of many truck and field crops. Killing frosts are rare and a relatively high humidity factor is favorable for vegetal growth.

Water Resources:

At the present, the ground water basin is the main source of water for the study area.

Storage in the Basin is replenished by percolation from streams, precipitation, and return flow from irrigation and other water uses.

Depletion of ground water is performed by pump extractions, by effluent discharge at times of high water level, and by subsurface flow to the Ocean. The small communities of Rolling Hills and Country Club Estates derive their water supply from wells in this ground water basin, which is an additional extraction.

Ground water is present in alluvium of recent and upper Pleistocene Age, and in the Paso Robles formation of the lower Pleistocene and upper Pliocene Age. The ground water is unconfined and generally moves in the direction of surface slope.

Bulletin #18 of the State Department of Water Resources indicates that fields of irrigation wells in the Alluvial fill average 200 gallons per minute. Evidence also suggests that water levels fluctuate monthly and seasonally, but as of 1958 there was no indication of perennial lowering.

The report further states that the developed safe yield* of the ground water basin is assumed to be equal to the consumptive use of applied water in the basin.

*The average seasonal extraction of water from the ground water basin must not exceed the average seasonal replenishment to the basin.

In the future, the safe yields could be increased by an amount no greater than the present effluent flow from these basins.

From the above comments derived, essentially, from Bulletin #18, the implication is that the ground water basin is adequate for the present level of use and probably for a modest increase in the future; however, it is unlikely that the ground water basin could sustain a marked increase in consumption. Alternate sources of water supply would be necessary if any major developments requiring a large water supply were to occur.

EXISTING LAND USE

MAXIMUM AREA:

1. Native Vegetation:

The maximum study area contains a total of 10,730 acres. Within this area, 6,820 acres or 63.6% are covered by native vegetation.

This category is principally grassland used for livestock grazing. Smaller amounts, located on steeper slopes and at higher elevations, is composed of brush and trees.

Large acreages of native vegetation are found in all land capability classes except Class II. The general pattern of distribution consists of a wide band circumscribing the peripheral margins of the study area.

2. Dry Farming:

Dry farming is practiced in the central portion and to a smaller extent in the Southeasterly section of the study area. 2,935 acres or 27.4% of the maximum area is devoted to dry farm crops. Grain hay was the leading crop in terms of acres planted in 1968. Barley, wheat, and lima and garbanzo beans constituted other principal dry farm crops.

Nearly 83% of the dry farming takes place on Class II and IV lands.

3. Irrigated Crops:

790 acres are estimated to be used for irrigated crops. This figure represents 7.4% of the maximum area.

Most of this crop land is concentrated around the small community of Edna and along the course of the Corral de Piedra Creek. A small pocket of irrigated crops occurs near the Southerly extent of the study area.

Typical crops include irrigated alfalfa, mixed pasture, and truck crops.

620 acres or 79% of all land in irrigated crops is located in Class III lands.

4. Other Land Uses:

All other land within the study area is either in orchards, semi-agriculture and related uses, or non-agricultural categories. Together, they comprise less than 2% of the total area.

INTERMEDIATE AREA:

The intermediate area contains 6,425 acres or 4,305 acres less than the maximum study area.

The major land use differences between the two areas is the relative amount of land devoted to dry farming and native vegetation. 37.7% of the intermediate area is in dry farm crops as opposed to 27.4% of the maximum area. In respect to native vegetation, 63.6% of the maximum area is dominated by this use but only 51.5% of the intermediate area.

These differences are directly related to the higher proportion of poorer Class VI and VII lands in the maximum area. Class VI and VII lands are principally covered by native vegetation.

Only slight differences occur in respect to relative proportions of irrigated crop land and other land uses.

CORE AREA:

The core area contains 2,685 acres or approximately 25% of the maximum study area.

This area encompasses the heart of the dry and irrigated crop-land in the Edna Valley. It is predominantly Class III land with small amounts of Class IV and Class VI along the margins of the Northwest and Southeast borders. Native vegetation, which is mainly grassland, is reduced to 18.6% of the land area.

LAND USE CATEGORIES

MAXIMUM STUDY AREA: 10,730 Acres

CAP. CLASS	IRRIG. CROPS	DRY FARM	ORCHARD	NATIVE VEG.	SEMI-AGRIC.		NON- AGRIC.	TOTAL
					% RELATED AG.	AGRIC.		
II	10	50	--	120	10	--	190	(1.8%)
III	620	1545	35	1425	115	10	3750	(34.9%)
IV	130	890	--	1720	5	--	2745	(25.6%)
VI	30	450	--	2195	5	5	2685	(25.0%)
VII	--	--	--	1360	--	--	1360	(12.7%)
	790	2935	35	6820	135	15	10730	
	7.4%	27.4%	0.2%	63.6%	1.3%	0.1%	100.0%	

INTERMEDIATE STUDY AREA: 6,425 Acres

CAP. CLASS	IRRIG. CROPS	DRY FARM	ORCHARD	NATIVE VEG.	SEMI-AGRIC.		NON- AGRIC.	TOTAL
					% RELATED AG.	AGRIC.		
III	505	1325	35	485	75	10	2435	(37.8%)
IV	25	665	--	490	5	--	1185	(18.5%)
VI	30	430	--	1265	10	--	1735	(27.0%)
VII	--	--	--	1070	--	--	1070	(16.7%)
	560	2420	35	3310	90	10	6425	
	8.7%	37.7%	0.15%	51.5%	1.4%	0.2%	100.0%	

CORE AREA: 2,685 Acres

CAP. CLASS	IRRIG. CROPS	DRY FARM	ORCHARD	NATIVE VEG.	SEMI-AGRIC.		NON- AGRIC.	TOTAL
					% RELATED AG.	AGRIC.		
III	485	1135	35	65	75	10	1805	(67.2%)
IV	25	265	--	195	5	--	490	(18.2%)
VI	10	130	--	240	10	--	390	(14.6%)
VII	--	--	--	--	--	--	--	--
	520	1530	35	500	90	10		
	19.4%	56.9%	1.3%	18.6%	3.4%	0.4%	100.0%	

POTENTIAL AGRICULTURAL LAND USE

An analysis of potential agricultural products that may be grown in this area is largely an effort to determine if higher value uses than are currently practiced are feasible. This statement does not imply that a higher level of agricultural production is probable, for it may very well prove that the existing pattern represents the highest level of use -- or at least comes close to it.

Potential agricultural use is determined principally by the characteristics of the soil, the availability of water, and other pertinent environmental influences peculiar to the area.

The Land Capability Classification System developed by the U. S. Department of Agriculture takes these factors into account. For the purposes of this report, the Land Capability Classification developed for the study area is used as the fundamental basis for determining the probable success of potential agricultural products.

Land Capability:

Five (5) Land Capability Classes are represented in the maximum study area. The areal distribution of these Classes are depicted on Map No. 4.

The best lands are in Class III since there is no Class I and only 190 acres of Class II. The Class II land is located in Upper Corbett Canyon near the extreme Southeasterly border of the maximum area. Narrow corridors of Class II land extends down Price Canyon and Corbett Canyon, but because of their limited size, they are not of major import. The core are

The Core area encompasses the heart of Class III land. The major portion of the irrigated cropland in the Edna Valley is in this area. It is also here that the greatest potential lies for the introduction or expansion of certain high value truck (and field) crops. The clay-loams provide a heavy but fertile soil. Proper soil drainage is one of the major problems.

Class III land also occurs in the Southeastern sector of the maximum study area. A band about 1/4 to 1/2 mile wide swings Northward along an arc commencing in Verde Canyon. This band fans out along several small drainage courses which empty out of the Santa Lucia Range. The soils in this Class III area occur on nearly level land. Drained portions are used for cropland and undrained portions are used for pasture.

Class IV land occurs primarily on low terraces that have been dissected by drainageways. These lands have been used as grazing land or for the cultivation of dry farm hay or grain. Erosion is one of the major problems. About 1/4 of the maximum area falls in this Class while approximately 18% of both the intermediate and core areas are Class IV. The agricultural potential is very much limited to dry farming and grazing.

Class VI and VII land appear largely in the maximum and intermediate areas. These lands are located in the Santa Lucia Range and surrounding hill lands. Class VI is eroded while Class VII is severely eroded. Slopes vary from 5 to 30%. Both land Classes are used as rangeland and combined they make up 38% of the maximum study area. The agricultural potential is limited to cattle and other livestock production.

The following breakdown indicates the amount of acreage in each Land Capability Class within the maximum study area:

TOTAL AREA: 10,730 Acres

<u>LAND CAPABILITY CLASSIF.</u>	<u>ACRES</u>
Class I	--
Class II	190
Class III	3,750
Class IV	2,745
Class VI	2,685
Class VII	1,360
	10,730

Value of Agricultural Crops:

Using the Land Capability Analysis as a guide, a list of high cash crops which would be successful in the area has been developed. For the most part, these crops are limited to the core area. Dry farm crops extend into the intermediate and maximum areas. The value of the crops is based on an average annual return per acre over the five year period between 1964 and 1968.

<u>CROP</u>	<u>GROSS VALUE PER ACRE</u>
Romaine	\$ 1610
Tomatoes	1151
Carrots	1100
Lettuce	1000
Cauliflower	980
Flower Seeds	550
Corn, Silage	230
Walnuts	212
Beans, Small White	170
Alfalfa Hay	159
Garbanzo Beans	142

Other potential crops for which no value information is available include:

Cut Flowers
 Lemons & Citrus
 Avocados
 Fava Beans

In conclusion, it is apparent substantial agricultural potential exists for land in the core area. Land surrounding the core area is ideally suited for dry farming and grazing of livestock.

EFFECTS UPON SPECIAL DISTRICTS

There is much concern as to the effect of Agricultural Preserves on Special District Tax Revenues, especially School Districts, which are derived from ad valorem property taxes. When land is placed in an Agricultural Preserve and made subject to a Contract pursuant to the California Land Conservation Act of 1965, it must be valued for assessment purposes as provided in Section 423 of the Revenue and Taxation Code. The usual effect, according to the California Legislature Joint Committee on Open Space, is to reduce the assessed valuation below that which would have prevailed had the use of the land not been so restricted.

Table 1 lists the assessed valuation of the Unified School Districts within which land is under study.

TABLE 1: ASSESSED VALUATION OF SCHOOL DISTRICTS:

SCHOOL DISTRICT	TOTAL TAX BASE	LAND TAX BASE	% LAND
S.L.O. Coastal Unified	\$ 119,958,527.00	\$ 32,283,145.00	26.9
Lucia Mar Unified	46,996,886.00	19,935,925.00	42.4

In an effort to determine the maximum effect upon School Districts in placing all land in the Edna Valley under Contract, if we assume a reduction of 100% in assessed valuation, the total effect is seen in Table 2 to be an 8 to 4% loss to the total district. We may assume, however, that this is impossible as land would be assessed on its capability of producing income, and it is doubtful if all land in the study area would qualify as Preserve and that all property owners would enter into a Contract.

TABLE 2: ASSESSED VALUATION OF SCHOOL DISTRICTS AREA IN PRESERVE:

AREA	VALUATION	S.L.O. UNIFIED ASSESSED VALUATION	% TOTAL DISTRICT	LUCIA MAR UNIFIED ASSESSED VALUATION	% TOTAL DISTRICT
(1) Maximum	\$ 1,237,716	\$ 983,191	.8.19	\$ 254,525	.5.41
(2) Inter- mediate	807,251	807,251	.6.72		
(3) Core	485,800	485,800	.4.0		

The land valuation findings of the Open Space Program in the Adelaida Preserve were based on an approximate 50% reduction in assessed valuation for 2/3 of the total area.

For purposes of determining possible impact to the School Districts in the proposed Edna Valley Preserve, if we use a 50% reduction in land assessment, we can make the following observations:

There is, however, no attempt to suggest in this report that any land assessment change or impact as a result of the Open Space Program in the Adelaida Preserve will occur elsewhere in the County.

Table 3 lists the Unified School Districts within which land is under study. It shows the effect of a 50% loss of assessed valuation assuming a 100% owner participation rate. The total effect is seen to be a 4 to 2 percentage loss, which is slight.

TABLE 3: 50% REDUCTION IN ASSESSED VALUATION:

AREA	SLO COASTAL	% LOSS	LUCIA MAR UNIFIED	% LOSS
Maximum	\$ 491,595	.4.1	\$ 127,262	.2.7
Intermediate	403,625	.3.4		
Core	242,900	.2.0		

RECOMMENDATIONS

The recommendations regarding Agricultural Preserve boundaries within the Edna Valley are indicated as originally proposed by the study on Map No. 5. After meeting with the agricultural agencies, an additional Alternate including some of the foothill areas was recommended to be included as part of the basic recommended area. These areas are shown as "Alternate A", an Alternate to the Intermediate Area recommendations. It would therefore be recommended that the Core Area and that part of the Intermediate Area indicated as "Alternate A" be formed as the Agricultural Preserve.

Because portions of the Maximum Area are considered to be a little less valuable, but still worthy of Preserve within the Maximum Area, it is felt that although not part of the recommended area for Preserve, that policy determination made include the Maximum Area as well. Much of it is Class III and IV lands. But because of size, property ownerships and property owners' attitudes expressed to the Department, the possibility for inclusion of the Maximum Area may await future hearing. The Map of Existing Land Uses indicates the Core Area and Intermediate A as the location where most of the Valley's irrigated farming occurs with possible introduction of higher value croplands in the future. It is felt that vineyards and avocados could successfully be introduced into the Valley in this area. In addition, it is conceivable that higher value crops such as vegetable and row crops could successfully be grown in the area. This is particularly true in those areas where Class III lands are located. The remaining lands beyond Intermediate A, with the exception of a pocket of Class III lands in the Southern portion of the Valley, are less adaptable to high value production because of steeper slopes and eroding soils. At present these lands are used for dry farming and grazing and are not of sufficient import to be considered in the same categories as the Core Area and Intermediate A. In addition to the lower classifications of these lands, the definition of boundaries are somewhat influenced by the lack of interest from property owners from within the area. At some future time it may be appropriate to restudy the fringes of the Edna Valley Agricultural Preserve to determine whether the Preserve should be expanded.

One of the limiting factors, particularly in the Northwest boundary line, was the existence of the Urban Reserve around San Luis Obispo. Although the proposed boundary did not coincide with the Urban Reserve Line, the land characteristics between the proposed boundary and the Urban Reserve Line would indicate future inclusion of these lands. On the Southeasterly boundary in the vicinity of Verde Canyon, the boundary line was dictated by the proposed construction of the P. G. & E. power lines imminenting from Diablo Canyon. This, coupled with the hilly terrain of the Arroyo Grande Urban Reserve Line, seems to form a natural boundary for the Preserve.

ADDENDUM

Intermediate "A":

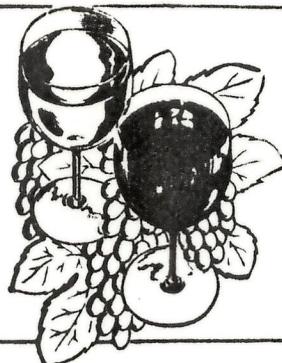
The study area referred to as Intermediate "A" is recommended as the Agricultural Preserve Area.

The land area is 4,800 acres, or 1,625 acres less than the original Intermediate Area.

This study area excludes most of the Class VII land associated with steeper slopes and poorer soil conditions that were included in the original Intermediate Area.

A small amount of Class III, IV and VI have also been eliminated but over all the new boundaries represent an improvement over the original Intermediate Area. The new area contains all of the Core Area plus the better cropland of the original Intermediate Area.

Parcel sizes in this recommended Agricultural Preserve area have an average size of approximately 80 acres to 100 acres compared to 200-300 acres in the Maximum Area. The pattern of smaller parcels generally indicate that these holdings operate economically where irrigation and better land characteristics are present. The larger holdings are associated with dry farming and grazing.



John Walker & Co's California Wines

CASE
PRICE

- 624 CHARDONNAY, California
1977 \$120.00
Our first wine produced and bottled by Chalone Vineyards from grapes grown on the Edna Valley Vineyard, San Luis Obispo. Judged by New West Magazine as one of the eleven BEST wines in California in all categories - a real winner.
- 625 CHARDONNAY, California
1978 120.00
Another Chalone Creation - Big - powerful wine - lots of fruit - will benefit from additional bottle age.
- 626 PINOT NOIR, California, 1977 ... 150.00
Edna Valley Vineyard offered over-supply of Pinot Noir grapes to Chalone on a trial basis to see what could be done with them. Luck smiled upon us. This was our most outstanding success - great Burgundian nose and body - one of the best Pinot Noirs we have ever offered from California. (Limited quantity)
- 627 GREY RIESLING (Chauce Gris)
1979 42.50
Villa Leone Vineyards, Rutherford, Napa Valley (From grapes grown by Ed & Mary Westgate)
A crisp, light, fruity wine, ideal as an aperitif or served with seafood or cold dishes. An excellent value.

6 Part VIII - Thurs. Apr 3, 1980

Los Angeles Times

California Chardo

By NATHAN CHROMAN

Areas other than Napa and Sonoma are beginning to search for and assert style, too. The 1978 Milano from Mendocino County won a gold medal at the 1979 Los Angeles County Fair and is an obvious example. Another Mendocino County entry which shows yet a different, yet quite "appleey," taste is Edmeades 1978. The 1978 Estrella-River is an example of a nicely developing Chardonnay from the Paso Robles area along with 1978 Chaparral, a Chalone-produced wine made from Edna Valley grapes in San Luis Obispo County.



July 1980

1978 HMR "San Luis Obispo" (Silver medal - O.C. Fair, First place in Calif. Grapevine): A rich, oakish wine showing great fruit and acid for bottle-aging. A little sharp and hot at present, it would still appear to be the best Chardonnay from Edna Valley yet released. \$8.50

TWO BEAUTIFUL WHITE WINES FROM CALIFORNIA

Edna Valley Chardonnay, 1977 Bottle, \$9.85;
Case of 12 (15% discount), \$100.48

Edna Valley is Jurgensen's own Chardonnay. The wine is made by the prestigious Chalone Winery from grapes grown in vineyards in Edna Valley. We tasted it when it was first made had just finished its fermentation, in fact—and we were aware of its great promise. We bought it all, and finally months later, it is ready for us to share with our customers. It is 100% Chardonnay, and has all the glorious fruit and flavor of which that great grape is capable, but which is far too often lacking. We are proud to offer this splendid wine under Jurgensen's label.

Gavilan French Colombard, 1977 Bottle, \$3.95;
Case of 12 (15% discount), \$40.29

Here is a totally different wine, from a totally different grape, and from a totally different vineyard. What these wines have in common is their production by Chalone Winery. This Colombard is rich and full bodied (even, perhaps, a trifle heavy) and altogether splendid to serve with entrees of creamed chicken or fish. It's an excellent apéritif too, in these days when so many of your guests ask for a "glass of white wine" before dinner.

Jurgensen's

BEVERLY HILLS (B. House)
409 North Beverly Drive, 274-8611
Gourmet Division
409 North Beverly Drive, 274-8619

ENCINO (K. Lewis)
12019 Le Conte Blvd., 784-1155

LA JOLLA (P. James)
7834 Grand Avenue, 459-0001

Fancy Party (K. Lewis)
7832 Grand Avenue, 454-2121, 459-0001

LOS ANGELES (G. Workman)
1333 N. Larchmont Blvd., 469-1901

NEWPORT BEACH (R. McMains)
3411 La Opaline, 634-1442

PALM SPRINGS (L. Diane)
830 N. Palm Canyon Drive, 725-2118

PASADENA (J. Harrington)
842 E. California Blvd., 792-3121

Linda Vista (J. Devereux)
1172 Linda Vista Avenue, 296-9191

RANCHO MIRAGE (R. Houston)
7150 Highway 111, 446-8007

SAN DIEGO (J. Lockwood)
1125 Rosecrans Street, 223-8136

Gourmet (F. Weston)
252 Westgate Plaza Mall, 235-6336

SAN FRANCISCO (D. Mandel)
2190 Union Street, 931-0100

Gramercy' Towers (M. O'Shea)
1177 California Street, 885-6065

SAN MARINO (R. Clark)
2650 Mission Street, 799-4161

SANTA ANA (L. Coxon)
11 Fashion Square, N. Main St., 547-5821



Tchelistcheff in the garden of his Napa Valley home with Dorothy, his wife/notetaker/car driver. Flowers are the enologist's private joy.

soil reserves "like Europe where the ecology is limited" and vines do not over-produce. Moreover the family controls both the grape-growing and the marketing of the wine and can prune to limit yields.

In the Santa Ynez, "Brooks Firestone is a very good business man and a sensitive man. He will avoid over-cropping. But over-cropping by others could be more critical than on the North Coast" because of the deep soil and use of irrigation.

"I do not say if all are exposed to a rational system that all vineyardists will get a maximum crop. Growers may not always get the same results due to micro-climates. Ely Callaway at Temecula on the South Coast has granitic soil, an extremely favorable ocean-influenced climate and an outstanding viticulturist with an orientation toward the German style". He predicted that "Ely, being a smart man, will shift from extremely fat, powerful red wines to red wines with classic finesse that can only be the expression of one single man."

In his opinion, individual wines from individual regions, with distinctive styles, have an unlimited future. He told of Cabernet Sauvignon from Edna Valley near San Luis Obispo "showing great originality and with great hope for tomorrow". He likes the Santa Maria district. Monterey County has "sensational wines" although he has doubts about Cabernet Sauvignon there.

Oregon has been the subject of considerably differing opinions, he said, but "it has grown some wines of great promise, with charm and finesse and much lower alcohol. More of a table beverage".

Last summer he spent 10 days in "an ocean of German wine" of 8.5-10% alcohol. Later he moved on to Alsace and had a 12.8% Sylvaner. "It gave me a headache".

Tchelistcheff does not care for high alcohol red wines and does not believe in late-harvest vintages, red or white.

He has no quarrel with major companies buying into the industry and recalled that when Heublein purchased Beaulieu in 1969 he felt it would help BV improve quality "because financing is always the chief difficulty of a young industry. As a growing child needs food a growing industry needs dollars".

And the country, he reiterated, needs low-alcohol wines.

Robert Finigan's Private Guide to Wines

May-early June 1980
Volume 8, Number
California Edition

RECENT DISCOVERIES

Excellent Cabernet Sauvignon in the \$5 range is mostly a matter of pleasant memory these days -- which is all the more reason for my excitement about the 1977 Cabernet bottled for Macy's in San Francisco and retailing for exactly \$5. As it happens, Chalone made an experimental lot of Cabernet in 1977 from young vines in the Edna Valley Vineyards, already famous for superb Chardonnay and Pinot Noir. Macy's bought the entire production and clearly has passed along the economic advantage of volume buying. The wine abounds in varietal character, and in fact presents an intensity of flavor more commonly found in less elegant Cabernets. The style is smooth and suave, somewhat reminiscent of the better Beaulieu Private Reserves and thoroughly gracious now, despite the wine's youth. Young vines typically yield wines of limited aging potential, and I think much further bottle age would only diminish this gem's delightful fruitiness. Although I have been assured that Macy's has a substantial supply, I would strongly advise acting quickly.

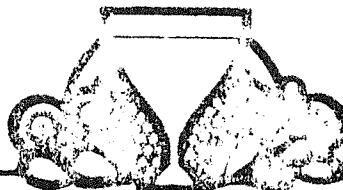
Chardonnay

EDNA VALLEY VINEYARDS 1978 California
Produced by Chalone. Grapes grown on Edna Valley Vineyards (San Luis Obispo County). Originally offered to stores and restaurants as a private label wine, "Edna Valley" is evolving into a public label as a joint enterprise between the vineyard owners and Chalone. The wine is fairly full bodied with nice weight on the palate and a tart, hard edge. Lots of oak esters but a stinky hydrogen sulfide odor is perceptible and interferes with the enjoyment of what could have been an appealing wine.

   \$7.50

EDNA VALLEY VINEYARDS 1977 California
Produced by Chalone Vineyard. The fruity nose of this wine is somewhat offset by a pronounced sulfur smell, which blows off eventually, along with cardboardy and grassy smells that do not go away. Full, fat, rich impression in the mouth with attractive sweet fruity/oaky qualities. Hot finish.

   \$7.50



Winelines International

P. O. Box 4017, Burlingame, California 94010

GEWURZTRAMINER: A TASTING

The Traminer is a grape of limited yield and vigor. Grape clusters are small and the berries oval, tough, and small. An early ripener, it is ready as early as September 1st. High temperatures impinge upon its spicy flavor and aroma — thus, cooler microclimates are most felicitous. The wine has an originality, spice and fullness that is distinctive. It has a reputation for low acidity, balanced residual sugar and outstanding fragrance. If Gewurztraminer can be faulted, it can be said to lack subtlety.

In Germany, the Traminer has been shoved out in favor of the Riesling which can produce higher priced wines, much as early plantings of Pinot Noir and Zinfandel in the Napa Valley were ploughed under to make more room for the fancier Cabernet Sauvignon.

Traminer was introduced into the United States in the 1850's by Count Haraszthy. Contrary to the European trend toward de-emphasizing the grape, in this country proliferation is the order. The Gewurztraminers in this tasting were from California:

JOSEPH PHELPS 1979 (\$5.75) — Light straw color, off-dry flavors are flowery and slightly spicy as promised by the aroma. Score - 8.1

BERINGER 1979 YOUNTVILLE VINEYARD (\$4.75) — Myron Nightingale's first Gewurz from Beringer; very aromatic nose; light gold color; very fruity; well-balanced, with some subtlety. Score - 8.0

CHATEAU ST. JEAN (Dry) (\$7.00) — Light straw; quite spicy aroma hint of grapefruit; flavors are acidic, very dry. Alsatian in the unrelenting spiciness, with just a touch of bitterness. Best with food. Score - 8.6

DAVID BRUCE - EDNA VALLEY - SAN LUIS OBISPO (\$7.00) — Medium dark straw; intensely spicy aroma and flavor; some floweriness; bone dry and crisp, with a rich aftertaste. Score - 9.0

MATANZAS CREEK - SONOMA (\$7.50) — Medium straw; tint of green; intense spicy nose; flowery/rose quality softens spice in nose and flavor; dry with good fruit and acid bite. Score - 9.3

CLOS DU BOIS 1979 SELECTED HARVEST (\$6.25) — Medium straw; medium spicy aroma; softer than above wines; less spicy but oily (oak?); rich, fat feel from slight residual sugar and low acid; nice aperitif. Score - 8.0

CLOS DU BOIS 1979 REGULAR (\$5.50) — Light straw; spicy/flowery aroma and flavor with classic acid balance and lingering follow-through; slightly less than rich. Score - 8.1

LANDMARK - SONOMA (\$5.50) — Light straw; little spice in flowery aroma; low varietal character; dry; balanced; well made though non-varietal in flavor. Score - 6.7

PEDRONCELLI 1978 - SONOMA (\$3.85) — Straw gold; medium varietal nose; a smooth, hugely Gewurz; medium dry; a well-made wine, great value. Score - 8.3

PINOT NOIR

 CAYMUS VINEYARDS 1976 Napa Valley
Attractive oak richness and fruitiness with a nice complexity in the aromas. In the mouth the wine is firm, angular and rough. Varietal flavors but the oak taste dominates. Interesting wine with a slightly bitter, hot finish and a volatile note that adds to the complexity.



\$7.00

CAYMUS VINEYARDS 1975 Napa Valley
Oakiness dominates somewhat over varietal fruitiness. Pleasant entry. Seems better balanced than the 1976 but without as much depth to the flavors. A touch sour and hot in the finish.



\$5.50

 CHALONE VINEYARDS 1977 California
Deep brick red color. Thick, oak aromas with somewhat spicy varietal fruitiness. The wine is fairly big in the mouth without being ponderous or heavy. A supple, well-structured impression at entry leads to lengthy, medium-intensity varietal flavors. A half dozen years of cellar aging will smooth out the tannins.
SCHEDULED FOR RELEASE IN SEPTEMBER



\$15.00

 CHALONE Young Vines 1977 California
Medium dark brick-red color. Attractively toasty qualities add interest to medium intensity varietal fruit. A medium-full impression at entry is followed by somewhat less broad flavors containing distinct Pinot Noir characteristics and toasty oaky notes. Several years of aging potential.



\$10.00

 CHAPPARAL 1977 California
Same fine wine as Edna Valley Vineyard; same limited distribution.

CLOS DU BOIS 1977 Sonoma County
Dry Creek Valley. Rather forward aromas of oak and herbs and floral scents in the background. Medium-bodied with a firm quality on the palate. The flavors are moderately intense, not especially varietal and a bit too sharp from volatile acidity.



\$4.75

 EDNA VALLEY VVD 1977 California
Produced and bottled by Chalone from grapes grown on the Edna Valley Vineyard, San Luis Obispo County. Lovely oaky, herbal, lightly smoky aromas combined elegantly with youthful, ripe cherry fruitiness. The wine is full in the mouth and slightly on the soft, lush side in spite of ample acidity and tannins. Rich, toasty, fruity, slightly herbaceous flavors have the depth and interest to encourage several years of cellar aging. The label is a private brand produced for a limited number of retailers and restaurants in California, now emerging as a full winery.



\$8.50

THE EYRIE VINEYARDS 1976 Oregon
Willamette Valley. Light red color. Muted fruity aromas with a suggestion of oak but little real depth or varietal. Simple, sweet fruity flavors trail off in the thin, coarse finish.



\$12.00

 THE EYRIE South Block 1975 Oregon
Willamette Valley. This limited production wine found its way into a couple of French tastings of late where it managed to rank as high as 2nd. There is no questioning its capability to represent Oregonian (and West Coast) pride. Its complex, balanced mix of ripe fruit and oak enhanced by attractive spicy, smoky notes are quite charming indeed. We might have wished only for greater intensity and fullness. A single barrel of this collector's item wine was made; we found ours in a wine country emporium at Gold Rush prices.



\$35.00

 FETZER Spec Reserve 1978 Mendocino Co Redwood Valley Vineyard. Medium brick-red color with orange showing at the edges. Very strong vanillin oakiness predominates in the otherwise fruity, direct aroma. The wine is medium-full bodied with a soft, supple quality at entry. Oak and fruity flavors with subtle spicy notes make this a very pleasant and enjoyable offering. The depth and balance are present to hold the wine for several years while its still undeveloped varietal complexity comes out.
SCHEDULED FOR FALL RELEASE



\$5.00

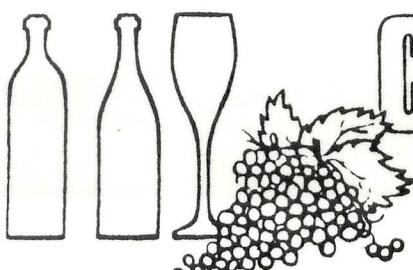
FETZER VINEYARD 1977 Mendocino
This wine is more wood and tannin and ripe grape character than focused varietal character. To be sure, there is Pinot Noir under the structure but not enough to warrant waiting the half dozen years required for the astringency to drop away. It is a clean and rich wine that would be enjoyable with beef roasts over the next several years as it softens.



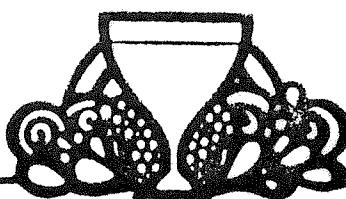
\$5.00



July 15, 1980 Volume 5 Issue 3



CONNOISSEURS' GUIDE
to California Wine™



Volume 3 No. 22

November 20, 1979

Winelines, International

P.O. Box 4037, Burlingame, California 94010

CALIFORNIA GEWURZTRAMINER

THE MONTEREY VINEYARD GEWURZTRAMINER *** A WINNER ***

Recently, ten WINELINES, INTERNATIONAL editors tasted twenty-seven 1977 and 1978 Gewurztraminers from California. The results were judged on a scale of 0 - 10. The results in order of preference are:

THE MONTEREY VINEYARD GEWURZTRAMINER - Monterey County, 1977 (\$4.50)

"These grapes were grown near the town of Gonzales which very closely resembles the sunshine content of Northwestern Germany and Northeastern France. The color is straw gold, with an intense Traminer bouquet; not quite dry, but gives an illusion of dryness so the intense varietal character is not overwhelming. WINNER OF THIS TASTING!"

Score - 9.2

Roudon Smith Vineyards - Edna Valley, San Luis Obispo, 1978 (\$6.00)	9.1
Gundlach-Bundschu - Sonoma, 1978 (\$7.25)	9.0
Husch Vineyards - Anderson Valley, Mendocino, 1977 (\$6.25)	9.0
Clos du Bois - Sonoma, Alexander Valley, 1978 (\$5.50)	8.9
Dry Creek Vineyard - Sonoma County, 1978 (\$7.95)	8.9
Felton Empire - Santa Barbara, 1978 (\$8.50)	8.5
Hacienda - Sonoma, 1978 (\$6.00)	8.5
Mark West Vineyards - Sonoma, 1977 (\$6.00)	8.5
Tualatin - Washington State, 1977 (\$4.50)	8.4
Charles Krug - Napa, 1977 (\$5.00)	8.3
Sterling Vineyards - Napa, 1978 (\$5.00)	8.1
Edmeades Vineyards - Mendocino, Anderson Valley, 1978 (\$5.50)	8.0
Mirassou - Monterey, 1977 (\$4.75)	8.0
Louis Martini - Napa, 1978 (\$4.25)	7.9
David Bruce - Edna Valley, San Luis Obispo, 1978 (\$7.00)	7.8
ZD - Santa Barbara grapes made in Napa County, 1978 (\$4.95)	7.8
Inglenook - Napa, 1977 (\$5.50)	7.5
J. Pedroncelli - Sonoma, 1978 (\$4.00)	7.4
Joseph Phelps Vineyards - Napa Valley, 1978 (\$5.75)	7.3
Richard Carey Winery - San Luis Obispo, 1978 (\$4.90)	7.1
Firestone Vineyards - Santa Ynez Valley, Santa Barbara, 1978 (\$5.00)	7.1
Landmark - Sonoma, 1978 (\$5.00)	7.1
Almaden - San Benito County, 1977 (\$3.79)	7.0
J.J. Haraszthy - Sonoma, 1978 (\$5.00)	7.0
Alexander Valley Vineyards - Sonoma, 1978 (\$4.50)	6.9
Napa Wine Cellars - Napa, 1978 (\$4.50)	6.5

OUTSTANDING

1977 Sonoma County Chardonnay, Dehlinger (\$6.50). Like the superb '76 which preceded it, this wine shows a classic balance of fruit and oak, a firm structure, a distinctly Puligny-like style and a long subtle finish. It was vinified to a sensible 12.2% alcohol and represents great value on the current Chardonnay market. You won't find large supplies at the comparatively few merchants who are wise enough to stock it.

1977 Alexander Valley (Robert Young Vineyard) Chardonnay, Chateau St. Jean (\$10.50). This winery continues to work miracles with the magnificent Chardonnay and Riesling grapes from the Robert Young vineyard. This wine is richly lemony in color, beginning to lose the hardness which it has shown since bottling, and exceptionally well balanced despite fairly high alcohol of 13.3%. A companion bottling (\$10) from Les Pierres Vineyards in Sonoma displays that almost flinty austerity so often found in '77 North Coast Chardonnays; it veers more in the direction of Chablis than the Cote d'Or style. The newly released 1978 Sonoma County edition (\$7.75) is a bit on the simple side, slightly petillant but zesty, and perhaps just a little expensive vis a vis the others for what it offers.

1977 California (Edna Valley Vineyard, San Luis Obispo) Chardonnay, produced by Chalone under several private labels (\$9). I have remarked on this wonderfully varietal, classic Chardonnay before, and I like it now more than ever because both the nose and the aftertaste are developing the complexity which should bring the wine to its peak in another year or so. John Walker in San Francisco stocks the wine under its own house label; Jurgensen's in both parts of the state has it under the "Edna Valley" label; you'll find it as "Chaparral" in southern California at Duke of Bourbon (Canoga Park), Red Carpet and Wally's West. The restaurants Le Central in San Francisco and Peppone in West Los Angeles also have this exceptional bottling on their lists. Supplies are sure to be running short.

1977 California (Winery Lake) Chardonnay, Martin Ray (\$17-JW). What a frustratingly unpredictable winemaker we have here. This '77 is arguably better than any contemporary Montrachet with the exception of the Domaine de la Romanee-Conti's: it is dramatically colored, abundant with the wonderful buttery richness Montrachet ought to have and seldom does anymore, and extremely long on the palate. Its fault: slightly too little acid, which makes it tiring. However, the 1978 California Chardonnay (\$17) from this property is skunked to the nose, dirty on the palate, rich in texture but highly disappointing on the palate. You can't win them all, I know, but you can lose occasionally far more gracefully than this.

1977 Napa Valley Chardonnay, Raymond Vineyard (\$7.50). This one has developed nicely in bottle and now shows a more restrained form of the butteriness described in the preceding note. The nose and the aftertaste are especially lovely; I would consider the wine close to its peak, though its 13.8% alcohol should hold it safely for a few more years.

1977 Napa Valley (Haynes Vineyard) Chardonnay, Stag's Leap Wine Cellars (\$9). Warren Winiarski aims for elegance and balance in his Chardonnays, of which this one is a fine example. As in many of his wines, subtlety rather than magnitude is the keynote. I am reminded of top-quality Chablis.

Robert Finigan's Private Guide to Wines
August 31, 1979



Mead on Wine

by Jerry D. Mead

SARAH'S VINEYARD 1978 CHARDONNAY (about \$9) is one of the first releases from a small producer in the Hecker Pass area. The grapes were grown at MacGregor Vineyard, Edna Valley, San Luis Obispo County, and I can't remember a better first-effort Chardonnay from any winery. The 13.8 percent alcohol white wine has all the intensity of a Chalone or David Bruce Chardonnay, while offering its own unique style and flavors. French oak makes an obvious and very strong statement, which I like but others may not.

Edna Valley grapes make premium wines

Wine made from Edna Valley-grown Chardonnay grapes is selling today from \$8 to \$9.50 a bottle, and is available under a variety of labels.

Jack Niven, president of Paragon Vineyard Co., which owns Santa Maria Vineyards at Edna, said the 1977 crop was sold to several wineries,

"The largest quantity went to Chalone Vineyards, who put it under the label of Chaparral and sell it for \$8 a bottle," Niven said. "John Walker in San Francisco sells it for \$9 a bottle under his label; and Jurgensens in Los Angeles is getting \$9.50 for it under their label."

"I've just learned that David Bruce is selling Edna Valley Chardonnay at \$8 a bottle. His label is headquartered in Los Gatos."

Niven said a few others made wine

from the crop, but haven't released it yet. "So I don't know what the price will be," he said. "Hoffman in Paso Robles is one, also Dick Smothers in Santa Cruz."

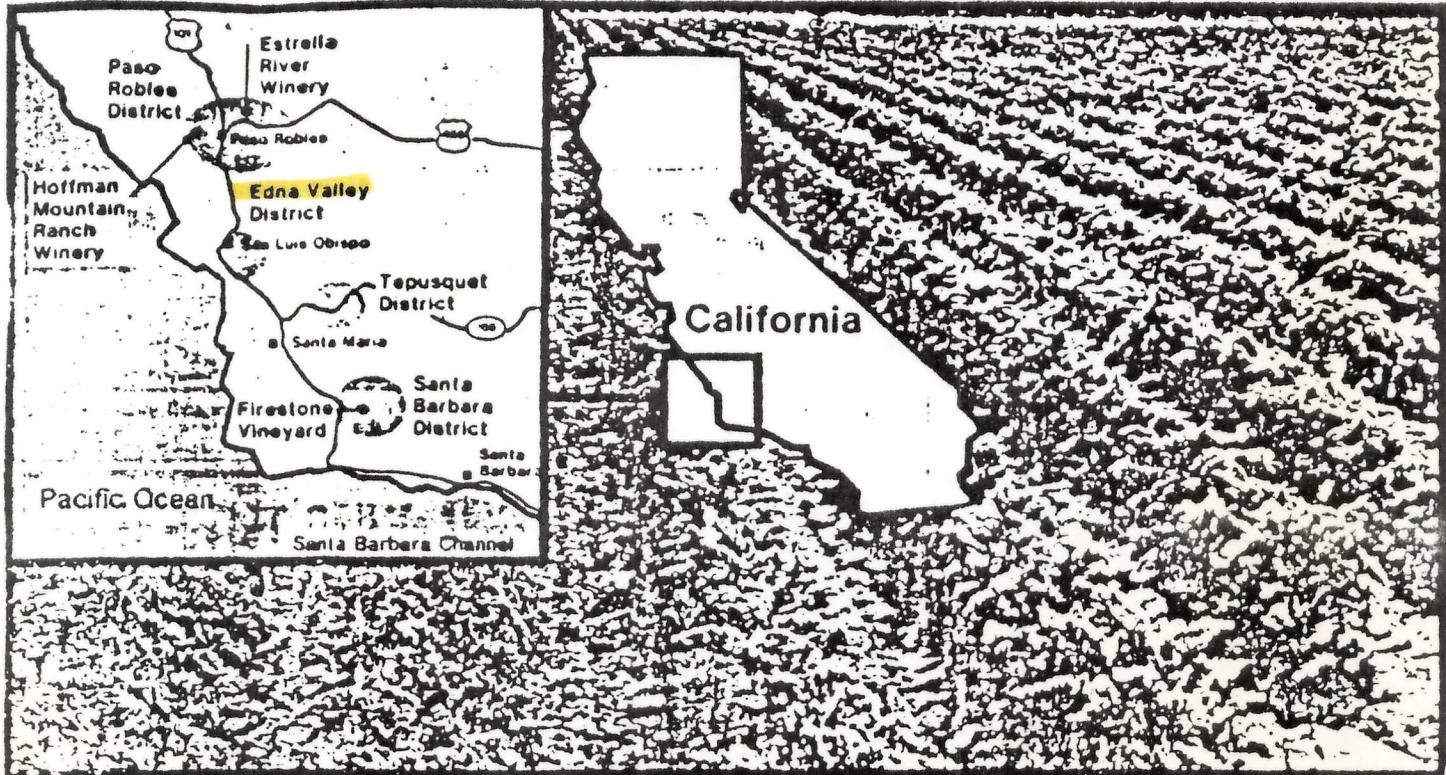
He said Smothers also made Riesling from Johannesburg Riesling grapes grown in the Edna Valley and is selling it at \$9 a bottle. "So did Hoggman, and they're selling it for \$6," Niven said.

He said most of the Edna Valley grapes go to large wineries to be blended with others "so we never see them again. We're able to recognize only those which go to the small winery."

Niven said Hoffman wine is available at Wine Street in San Luis Obispo. "The bigger dealers in metropolitan areas seem to be able to get it, but not our county dealers," he said.

Food

Page 20—S.F. EXAMINER
Wed. May 16, 1979



The new glamour wines from the S. Coast

By Harvey Steiman

BEFORE Prohibition disrupted what had been a booming wine industry in California, some of the most celebrated wines in the state came from a region that is just now being rediscovered. The coastal hills and valleys from

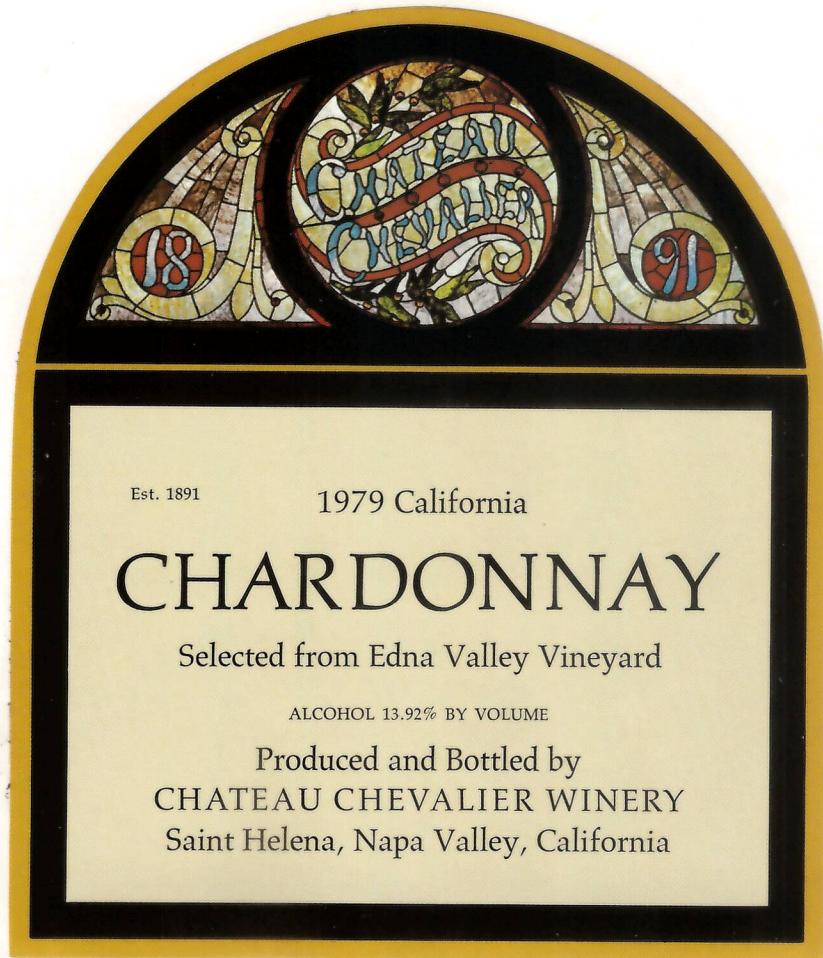
sugars up and cool nights to keep the acid high. And that's exactly what we get.

"All those people who told me to forget Paso Robles spent time at Camp Roberts, a few miles north and unbearably hot in the summer. It's a totally different microclimate."

Estrella River Winery sits on land that until recently served as a relatively unprofitable barley farm. A dozen

the grapes went into zesty mous Paul Masson blends.

Zinfandels from this region have the distinct aroma of cherries overlaying the raspberry character traditionally associated with the grape. It is most noticeable in the Ridge Paso Robles, an intense, elegantly balanced, rich, beautifully complex wine. It is also present in Zinfandels from Estrella River, Hoffman Mountain Ranch and Marquesa Sea Lus



This 1979 Chardonnay from the MacGregor Vineyard in Edna Valley was harvested on October 27 at 23.7° brix. After about 13 hours of skin contact the must was pressed and the juice was settled. The wine was aged in new French Limousin oak barrels. The substantial fruit enhances the wine's elegance and given a few years of proper bottle age it should acquire additional complexity.

Leeward Winery shall concentrate on making a limited number of premium varietal wines. We shall place our undivided attention on these wines by using selected vineyards and by uncompromising care in our winemaking techniques. To order wines or to join our mailing list please write us at

Leeward Winery
2511 Victoria Avenue
Channel Islands Harbor
Oxnard, CA 93030

leeward

1979
San Luis Obispo
Chardonnay
MacGregor Vineyard

13.8% alcohol
by volume
Produced and bottled by
Leeward Winery B.W. 4898
Channel Islands Harbor
Oxnard, California

ROUDON-SMITH VINEYARDS



1979
CALIFORNIA
GEWÜRZTRAMINER
EDNA VALLEY

The subtle intensity of this vintage surpasses the 78. Equal in body but with more fruit.
Again very dry with good acidity. Alsatian in style with potential for aging several years.

ALCOHOL 13.2% BY VOLUME

PRODUCED AND BOTTLED BY ROUDON-SMITH VINEYARDS, SANTA CRUZ CALIFORNIA

Chardonnay

Chardonnay grapes from
Edna Valley vineyard

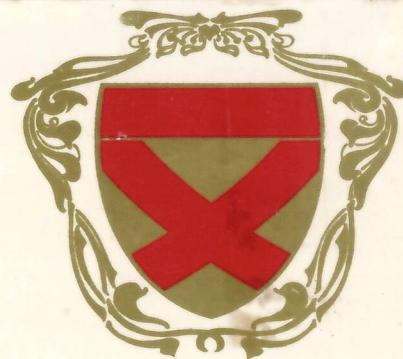
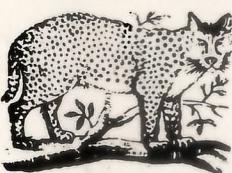
We have decided to return to our old label as
regards our estate-bottled wines and continue with
this newer style label for our releases using
purchased grapes. Thus you can see this wine is
not estate bottled.

These grapes came from Edna Valley, found
in San Luis Obispo County. It makes a wine full,
rich and will bottle age well. We recommend that

our Chardonnays receive
two or three additional
years cellaring to bring out
their full potential. This
wine is no exception.

David Bruce wines
are distinguished by their
properties and ranges of tastes. Consistently, the
emphasis is on traditional techniques and a truly
personal approach to winemaking.

Tastings are held between 11 AM and
2 PM on Saturdays. Please call
(408) 354-4214 for an appointment.



David Bruce
San Luis Obispo County

Chardonnay

1977

EDNA VALLEY

Produced and Bottled by David Bruce, Los Gatos, California.
Alcohol 13.8% by volume

Sarah's Vineyard

1978

San Luis Obispo County

CHARDONNAY

Macgregor Vineyard, Edna Valley

Produced and Bottled by Sarah's Vineyard B.W. 4868
Gilroy, California • Alcohol 13.8% by volume

SUNRISE



PRODUCED AND BOTTLED BY SUNRISE WINERY
SANTA CRUZ, CALIFORNIA

1979

San Luis Obispo

CHARDONNAY

McGregor and Paragon Vineyards
Edna Valley

Alcohol 13.0% by volume

PIEDRA CREEK

1978

1978



California

Pinot Noir

This wine was made from Pinot Noir grapes grown by MacGregor Vineyards of Edna Valley, San Luis Obispo County, Calif. In 1978 a hot spell, just before harvest, combined with the long and cool growing season, typical of Edna Valley, to produce a full-bodied, rich and fragrant wine.

Alcohol 14.2% by volume



CHARLES ORTMAN

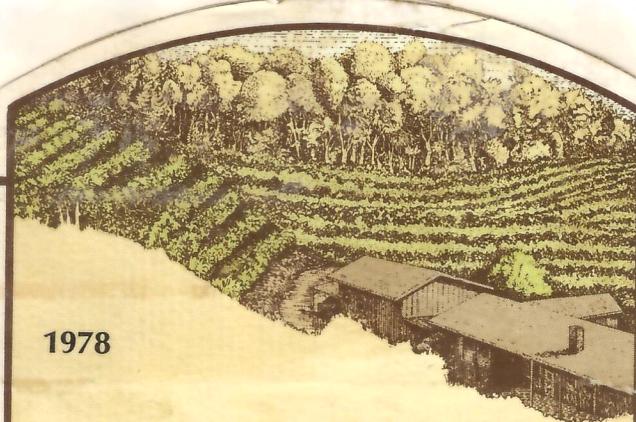
1979

EDNA VALLEY
SAN LUIS OBISPO

Chardonnay

PRODUCED AND BOTTLED BY ST. ANDREW'S CELLAR,
Rutherford, California, U.S.A.

ALCOHOL 13.0% BY VOLUME



1978

SMOTHERS

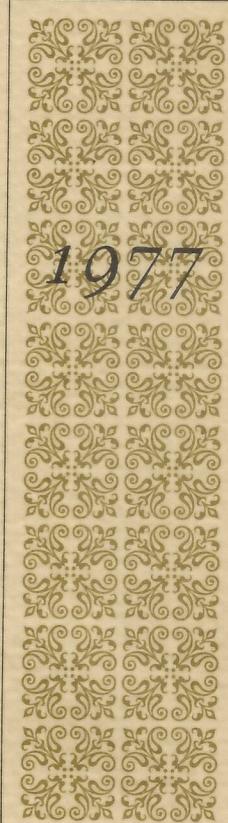
SAN LUIS OBISPO WHITE RIESLING

EDNA VALLEY VINEYARDS

This 100% White Riesling was made from fruit of exceptional quality and firm acidity. The result is an unusually fresh, sweet wine with unmistakable White Riesling aroma and flavor. While the wine is very pleasant now, its excellent balance indicates a potential for bottle aging unusual among wines of this type.

Alcohol 10% by volume.

Produced and Bottled by Vine Hill Wines, Inc. Santa Cruz, Ca. 95065



1977

EDNA VALLEY

California

CHARDONNAY

Bottled exclusively for
Jurgensen's

A table wine produced
and bottled by
Chalone Vineyard,
The Pinnacles, Soledad,
Monterey County, California
from grapes grown on the
Edna Valley Vineyard
San Luis Obispo,
California.

Alcohol 13.5% by volume.



Chamisal Vineyard

1977

CALIFORNIA

CABERNET SAUVIGNON

Made entirely from grapes grown at Chamisal Vineyard,
EDNA VALLEY

SAN LUIS OBISPO COUNTY, CALIFORNIA

PRODUCED AND BOTTLED BY ROUDON-
SMITH VINEYARDS, SANTA CRUZ, CALIFORNIA

Alcohol 13.6 % by volume

Chaparral

California 1977

Chardonnay

A table wine produced
and bottled by Chalone Vineyard,
The Pinnacles, Soledad,
Monterey County, California
from grapes grown on the
Edna Valley Vineyard,
San Luis Obispo, California.



FELTON-EMPIRE

SAN LUIS OBISPO

WHITE RIESLING

EDNA VALLEY VINEYARDS

1978

Produced and bottled by
Felton-Empire Vineyards
Felton, CA 95018

Alcohol 7-1/2% by volume.

12% by wt.
residual sugar

This sweet wine is 100% White Riesling from Edna Valley Vineyards harvested with a 30% Botrytis infection at 26% by weight sugar. Significantly, the alcoholic content of this wine is low by California standards and this reflects our winery's emphasis on new methods. The wine blends the qualities of late picked grapes with an awareness of German style winemaking methods to give a clean, well-defined Riesling that will age and develop for some 3 years.

Bottled April 1979.

Visits to the winery are
Thursdays and Sundays
by appointment.
Telephone 408-335-3939

macys cellar



EDNA VALLEY
VINEYARD
SELECTION

1977

SAN LUIS OBISPO COUNTY

CABERNET SAUVIGNON

Produced and Bottled by

LaNoche Cellars
Soledad, California

12% ALCOHOL BY VOLUME

EDNA VALLEY
VINEYARD

1979

San Luis Obispo County

Chardonnay

Produced and bottled by
Chalone Vineyard BW 4512
Soledad California

Alcohol 13 per cent by volume

HMR

San Luis Obispo

ROSÉ OF
CABERNET
SAUVIGNON

Edna Valley Vineyards

Produced and bottled by

Hoffman Mountain Ranch Vineyards
Santa Lucia Mountain Range, Paso Robles, California.

Alcohol 12% by Volume

HMR

HOFFMAN VINEYARDS

1979

JOHANNISBERG
RIESLING

San Luis Obispo
Edna Valley Vineyards

PRODUCED AND BOTTLED BY
HOFFMAN VINEYARDS
SANTA LUCIA MOUNTAIN RANGE
PASO ROBLES, CALIFORNIA

ALCOHOL 11% BY VOLUME

JOHN WALKER & CO.

CALIFORNIA
CHARDONNAY

1977

A wine produced and bottled by Chalone Vineyard,
The Pinnacles, Monterey County, California,
from grapes grown on the Edna Valley Vineyard,
San Luis Obispo, California.
Alcohol 13.5% by volume.

• 1979 •

EDNA VALLEY
SAN LUIS OBISPO COUNTY
CHARDONNAY



TOYON
VINEYARDS

CELLARED AND BOTTLED BY TOYON VINEYARDS
HEALDSBURG, CALIFORNIA • ALCOHOL 13.5% BY VOLUME

1979 Chardonnay
Edna Valley

It is our belief at Toyon that each one of our wines has a distinctive and unique heritage. Our 1979 Chardonnay comes from the Edna Valley of San Luis Obispo County. This small valley has an ideal soil and micro-climate for growing grapes (region 2).

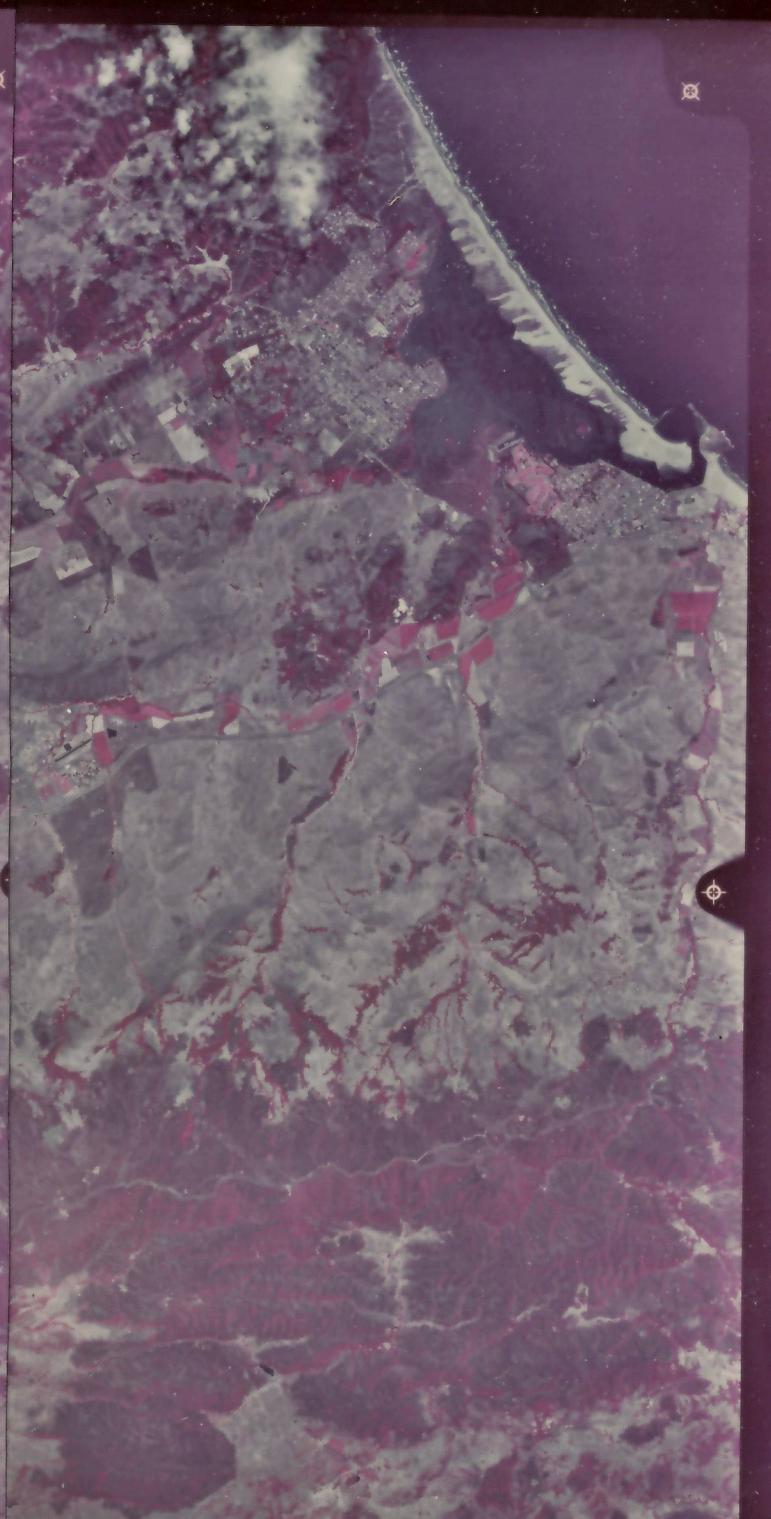
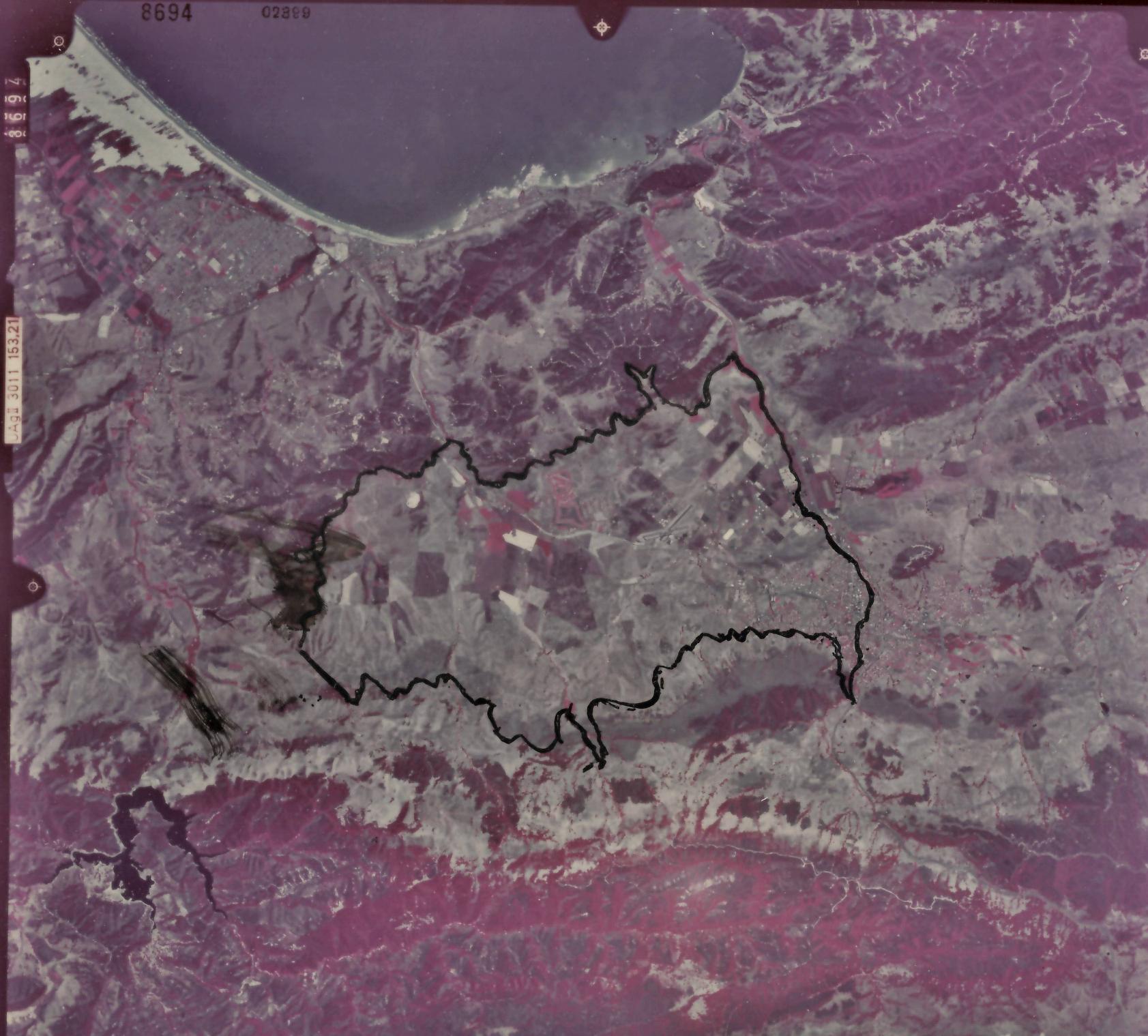
The grapes were crushed at 23.4° Brix sugar, .814 total acid, and aged in small French oak for several months. Because of its favorable combination of fruit, acidity, body, and unusually high ethanol strength, its character can expand from simple and fruity to complex and enchanting.

We find the Chardonnay ready to savor — yet will mature with additional bottle aging. Total cases 1113.

8694

0289

JAG II 3011 153.21



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Climate and Soils

IV, 3,501 to 4,000 degree-days; and V, 4,001 or more degree-days. Some characteristics of the climatic regions in California and their adaptation to important wine producing localities follow. For further information on the location of the different climatic regions in California see figure 12. Typical and potential wine producing locations and their heat summation as degree days for California along with a few well-known foreign areas are shown in table 3.

TABLE 3
HEAT SUMMATION AS DEGREE DAYS ABOVE 50° F. FOR THE PERIOD
APRIL 1 TO OCTOBER 31 AT VARIOUS COUNTY LOCATIONS
IN CALIFORNIA AND A FEW FOREIGN LOCATIONS

<i>Station and county or country</i>	<i>Heat summation</i>	<i>Station and county or country</i>	<i>Heat summation</i>
<i>Climatic Region I locations</i>			
Trier, Germany	1700 *	Woodside, San Mateo	2320
Geisenheim, Germany	1790 *	Nevada City, Nevada	2320
Branscomb, Humboldt	1810	Santa Cruz, Santa Cruz	2320
Reims, France	1820 *	Gonzales, Monterey	2350
Lompoc, Santa Barbara	1970	Hegglalya, Hungary	2360 †
Salem, Oregon	2030	Hayward, Alameda	2370
Weitchpee, Trinity	2080	Betteravia, Santa Barbara	2370
Watsonville, Santa Cruz	2090	Peachland, Sonoma	2380
Bonny Doon, Santa Cruz	2140	Ben Lomond, Santa Cruz	2390
Campbell, Santa Clara	2160	Bordeaux, France	2390 *
Coonawarra, Australia	2170 W	Geneva, New York	2400
Aptos, Santa Cruz	2190	Cuyamaca, San Diego	2410
Wrights, Santa Clara	2220	Anderson Valley High School, Mendocino	2400
Roseburg, Oregon	2220	Erie, Pennsylvania	2450
Blocksburg, Humboldt	2230	Santa Maria, Santa Barbara	2490
Idlewild, Riverside	2240	El Gaviln Vd., San Benito	2480
Geneva, Switzerland	2260 N		
Beaune, France	2300 *		
<i>Climatic Region II locations</i>			
Willits, Mendocino	2520	Grass Valley, Nevada	2830
Aukland, New Zealand	2540 N	Crocket, Contra Costa	2840
Santa Clara, Santa Clara	2550	Ankara, Turkey	2840 N
Weaverville, Trinity	2550	Atascadero,	
Sunnyside, Washington	2570	San Luis Obispo	2870
Odessa, Russia	2580 *	Redwood City, San Mateo	2870
Budapest, Hungary	2570 N	Soledad, Monterey	2880 †
Palo Alto, San Mateo	2590	Napa, Napa	2880

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Climate and Soils

TABLE 3 (Continued)

Station and county or country	Heat summation	Station and county or country	Heat summation
Yakima, Washington	2600	Santa Barbara, Santa Barbara	2820
San Luis Obispó, San Luis Obispó	2620	Los Gatos, Santa Clara	2880
Gilroy, Santa Clara	2630	San Mateo, San Mateo	2880
Sebastopol, Sonoma	2630	Hollister, San Benito	2890
Grants Pass, Oregon	2680	Monte Rosso Vd., Sonoma	2900
Covelo, Mendocino	2710	Asti, Italy	2930 †
Santiago, Chile	2710 ^N	Kelseyville, Lake	2930
Hulville, Sonoma	2720	Santa Rosa, Sonoma	2950
Petaluma, Sonoma	2740	Sonoma, Sonoma	2950
Dyerville, Humboldt	2750	Bucharest, Romania	2960 ^N
Melbourne, Australia	2750 ^N	Placerville, El Dorado	2980
San Jose, Santa Clara	2760	Novorossisk, Russia	2990 *
Climatic Region III locations			
Oakville, Napa	3100 ‡	Milan, Italy	3310 ^N
Ukiah, Mendocino	3100	Pinnacles, San Benito	3330
Upper Lake, Lake	3100	Cuyama, Santa Barbara	3340
Paso Robles, San Luis Obispó	3100	Santa Ana, Orange	3360
Calistoga, Napa	3150	Tibilis, Russia	3370 *
King City, Monterey	3150	Jamestown, Tuolumne	3400
Hopland, Mendocino	3150 †	Camino, El Dorado	3400
Astrakhan, Russia	3160 *	Queretaro, Mexico	3400 ++
St. Helena, Napa	3170	Mokelumne Hill, Calaveras	3400
Santa Margarita, San Luis Obispó	3180	Livermore, Alameda	3400
Healdsburg, Sonoma	3190	Potter Valley, Mendocino	3420
Poway, San Diego	3220	Cloverdale, Sonoma	3430
Clear Lake Park, Lake	3260	Ramona, San Diego	3470
North Fork, Madera	3260	Mandeville Island, San Joaquin	3480
Hamadan, Iran	3280 ^D		
Climatic Region IV locations			
Martinez, Contra Costa	3500	Gallo Vd., Merced	3740
Escondido, San Diego	3510	Nacimiento, San Luis Obispó	3740
Upland, San Bernardino	3520	Davis, Yolo	3780
Suisun, Solano	3530	Vacaville, Solano	3780
Florence, Italy	3530 ^N		

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Climate and Soils

TABLE 3 (Continued)

Station and county or country	Heat summation	Station and county or country	Heat summation
Colfax, Placer	3530	Sidney, Australia	3780 ^N
Venice, Italy	3530	Sacramento, Sacramento	3830
Sao Paulo, Brazil	3540 ^N	Delta, Shasta	3850
Turlock, Stanislaus	3600	Clarksburg, Yolo	3860
Linden, San Joaquin	3620	Sonora, Tuolumne	3880
Mendoza, Argentina	3640 **	San Miguel, San Luis Obispo	3890
Vista, San Diego	3660	Aguascalentas, Mexico	3900 + +
Beck, Stanislaus	3676 ^G	Fontana, San Bernardino	3900
Pomona, Los Angeles	3680	Auburn, Placer	3999
Lodi, San Joaquin	3720		
Capetown, South Africa	3720 ^N		

Climatic Region V locations

Ojai, Ventura	4010	Shiraz, Iran	4390 ^D
Modesto, Stanislaus	4010	Reedley, Tulare	4410 +
Perth, Australia	4020 ^N	Merced, Merced	4430
Oakdale, Stanislaus	4030	Chico, Butte	4450
Split, Yugoslavia	4090 ^N	Fresno, Fresno	4680
Brentwood, Contra Costa	4100	Red Bluff, Tehama	4930
Palermo, Italy	4100	Bakersfield, Kern	5080
Stockton, San Joaquin	4160	Algeria, Algiers	5200 +
Antioch, Contra Costa	4200	Tehran, Iran	5210 ^N
Woodland, Yolo	4210	Terreon, Mexico	5900 + +
Peking, China	4290 ^N		

SOURCE OF DATA: Climatological Data Reports, U.S. Weather Bureau;

* Prescott (1965); **, Eggenberger (1971); +, U.S. Trade Consuls; +, Mr. M. Ibarra;
†, Department of Viticulture and Enology Stations; ^N, Nelson (1968); ^G, Wynn
(1968); ^D, Development and Resources Corp. Sacramento, California; ^G, Grape Im-
provement Association.

"General Viticulture"
A. J. Winkler
James A. Cook
W. M. Kliwer
Lloyd A. Lider



PHOTO NO. 1

Exhibit VII

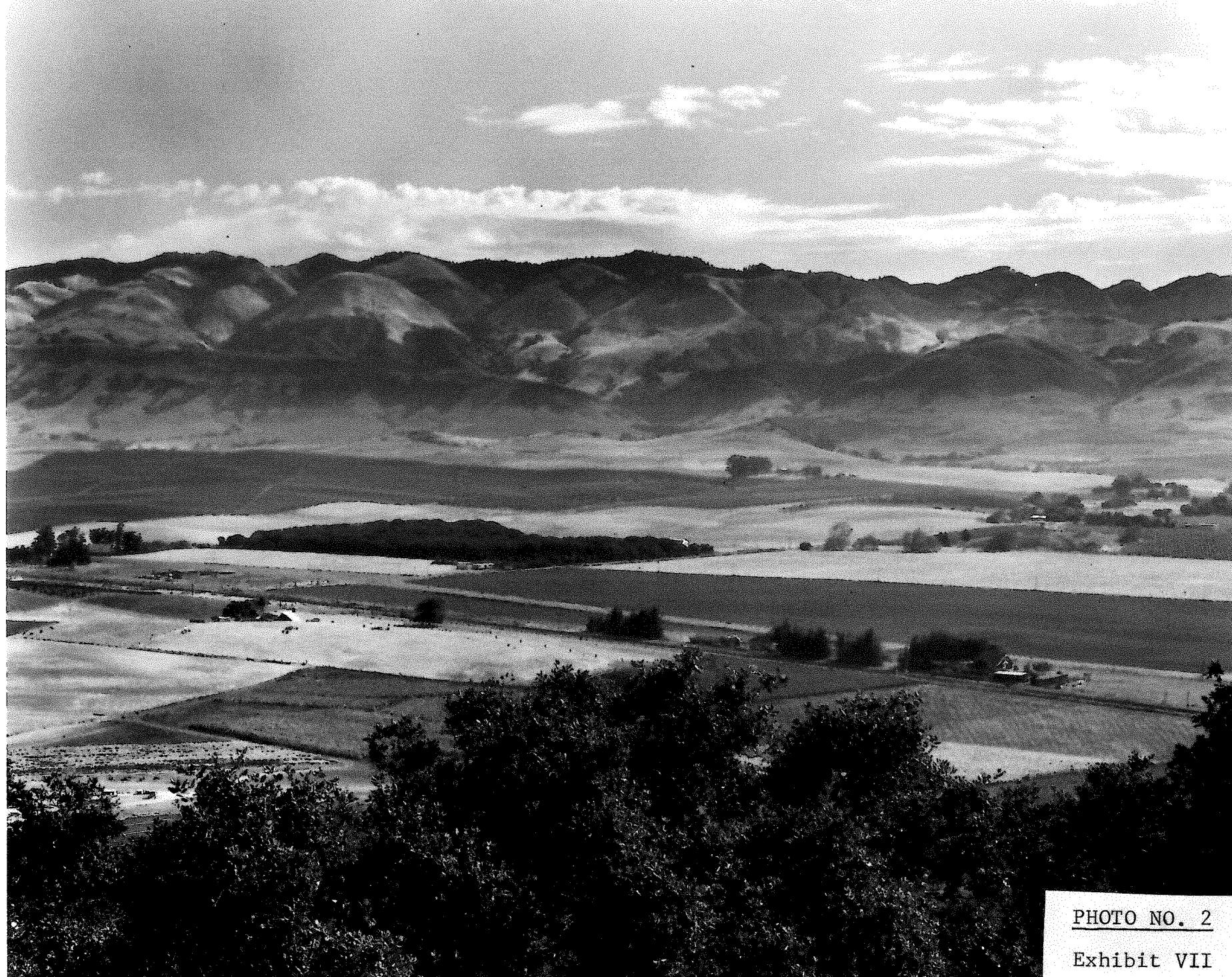


PHOTO NO. 2

Exhibit VII

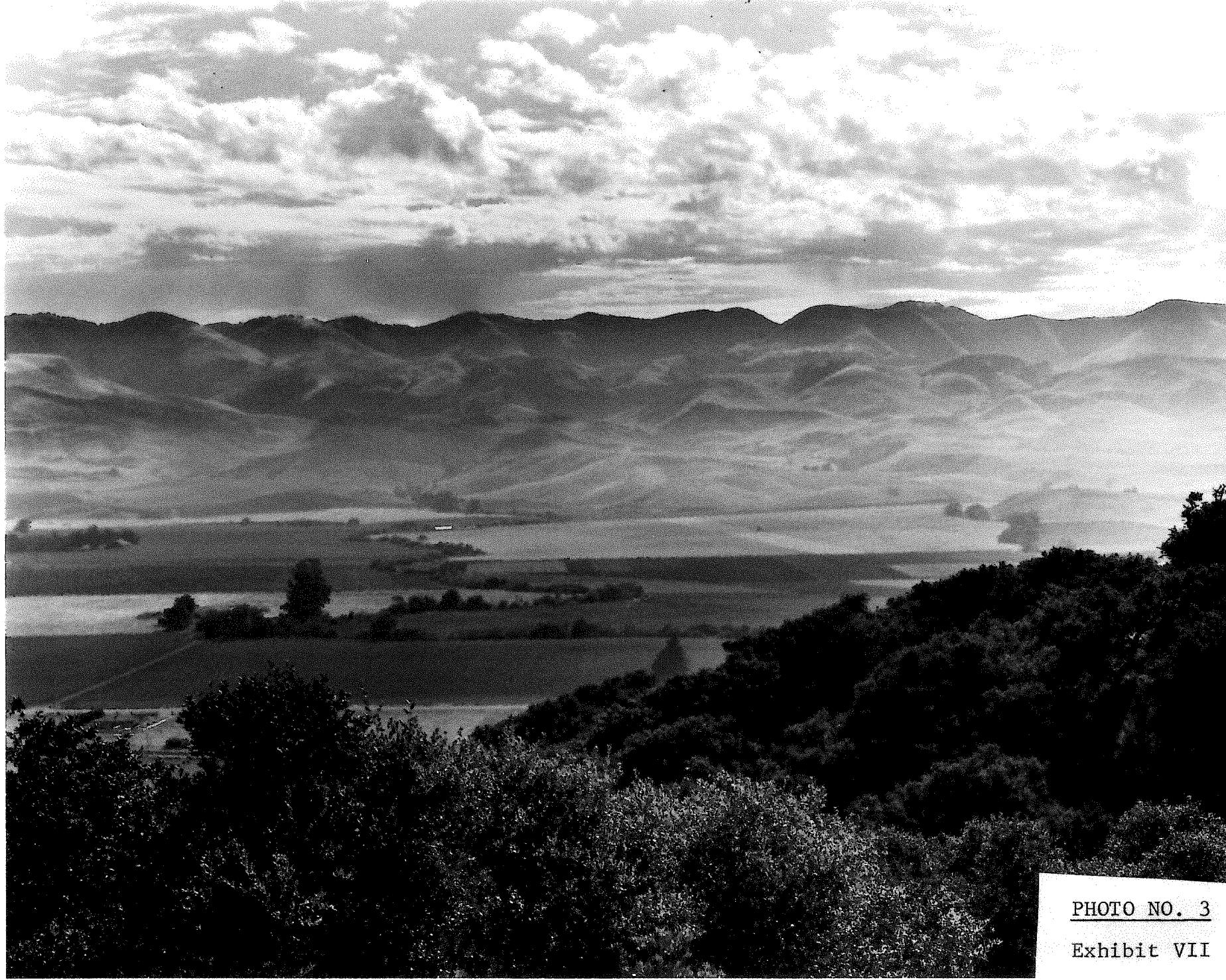


PHOTO NO. 3

Exhibit VII



PHOTO NO. 4
Exhibit VII

Exhibit VIIISOILS

(Summarized from USDA Soil Conservation Service reports and maps)

Major soils in the Edna Valley viticultural area, listed in approximate order of their occurrence, are as follows:

Diablo Series: Well drained, slowly permeable soils formed in residual material weathered from sandstone, shale or mudstone. Topsoil 31 to 38 inches in depth. Very hard, firm, very sticky and very plastic, becoming moderately alkaline and calcareous with depth. The soils are clay, heavy clay loam or silty clay. Soil Capability Class III.

Diablo Series soils are found mostly on the valley floor of the viticultural area with the most frequent occurrence at the Northwest end.

Los Osos - Diablo Complex: Similar to the Diablo Series but shallower. Soil Capabilities Classes IV to VI. Found principally along the Northeast rim of the viticultural area where slopes are 10-40%.

Tierra Series: Very deep (60 inches), moderately well drained with very slow permeability, formed in old alluvium weathered from sedimentary rock. Sand loam and sandy clay, hard, firm, slightly sticky and slightly plastic. Lime occurs at lower depths, being disseminated or segregated. Soil Capability Class IV.

In the viticultural area Tierra Series soils occur principally in the Northwest end of the valley on slopes of 2-9%.

Salinas Series: Very deep (60+ inches), well drained, moderately slowly permeable soils that formed in alluvium from sedimentary rocks. Hard, firm, sticky and plastic. Neutral though moderately alkaline. Calcareous in the substratum. Silty clay loam with stratified layers of fine sandy loam.

Salinas Series soils are found in the viticultural area principally in the center of the valley on slopes of 0-9%. Soil Capability Classes II and III.

Cropely Series: Similar to Salinas Series except for a greater predominance of clay. Calcareous below a depth of 32 inches. When dry large cracks may form. Soil Capability Classes II and III. Found mostly at the Northern end of the viticultural area with scattered pockets of these soils in the center of the valley.

Zaca Series: Deep, well drained, slowly permeable soils that formed in residual material weathered from calcareous mudstone,

sandstone or shale. 40 to 60 inches in depth. Clay and silty clay. Calcareous and moderately alkaline throughout. Very hard, friable, very sticky and very plastic. Soil Capability Classes III to VI.

This series is found along the base of the mountains at the Southeast end of the viticultural area where slopes are 20% to over 40%.

Arnold Series: Deep (40-60 inches), somewhat excessively drained, rapidly permeable. Formed in residual material weathered from soft sandstone. Loamy sand and sand. Minor areas are calcareous and may contain marine fossils. Soil Capability Classes IV to VII. Found at the Southwest end of the viticultural area on slopes of 10-40%.

Wíneries ín Santa Barbara- San Luís Obíspo Countíes

Wineries in the two-county district are producing nationally-recognized, quality wines. Please contact the wineries directly to arrange for tastings and visiting hours.

EDNA VALLEY	Mastantuono 101 ½ Willow Creek Road Paso Robles, CA 93446
Chamisal Vineyard Rt. 3, Box 264M San Luis Obispo, CA 93401 805-544-3001	SANTA BARBARA Santa Barbara Winery 202 Anacapa Street Santa Barbara, CA 93101 805-962-3812
*To open Sept. 1980	
Edna Valley Vineyard— Proposed 5700 Edna Road San Luis Obispo, CA 93401 805-544-9080	SANTA YNEZ VALLEY Ballard Canyon Corp. Winery 1825 Ballard Canyon Road Solvang, CA 93463 805-688-7585
Lawrence Winery P.O. Box 698 Corbett Canyon Road San Luis Obispo, CA 93406 805-544-5800	J. Carey Cellars 1711 Alamo Pintado Road Solvang, CA 93463 805-688-8554
Saucelito Creek Vineyard— Proposed P.O. Box 1901 San Luis Obispo, CA 93406	The Firestone Vineyard P.O. Box 244 Los Olivos, CA 93441 805-688-3940
LOMPOC VALLEY	Santa Ynez Valley Winery 365 N. Refugio Road Santa Ynez, CA 93460 805-688-8381
Sanford & Benedict Santa Rosa Road Lompoc, CA 93436 805-688-8314	Zaca Mesa Winery P.O. Box 224 Foxen Canyon Road Los Olivos, CA 93441 805-688-3763
Vega Vineyards Winery 526 South "L" Street Junction of Santa Rosa Road & Hwy 101 Lompoc, CA 93436 805-736-2600	SANTA MARIA VALLEY Marianita Winery—Proposed Rt. 1, Box 218 Santa Maria, CA 93454
LOS ALAMOS	Rancho Sisquoc Winery Rt. 1, Box 147 Santa Maria, CA 93454 805-937-3616
Los Alamos Vineyards P.O. Box 5/Hwy 135 Los Alamos, CA 93440 805-344-2391	TEMPLETON Las Tablas Winery P.O. Box 697 Templeton, CA 93465 805-434-1389
PASO ROBLES	Pesenti Winery 2900 Vineyard Drive Templeton, CA 93465 805-434-1030
Estrella River Winery Shandon Star Route/Hwy 46 Paso Robles, CA 93446 805-238-6300	York Mountain Winery Rt. 1, Box 191 Templeton, CA 93465 805-238-3925
Hoffman Mountain Ranch Vineyard Adelaide Road, Star Route Paso Robles, CA 93446 805-238-4945	
Ranchita Oaks Winery Estrella Route San Miguel, CA 93451 805-467-3422	