

= The Culinary Institute of America at Greystone =

The Culinary Institute of America at Greystone is a branch campus of the private culinary college the Culinary Institute of America . The Greystone campus , located on State Route 29 / 128 in St. Helena , California , offers associate degrees and two certificate programs in culinary arts and baking and pastry arts .

The campus ' primary facility is a 117 @, @ 000 @-@ square @-@ foot (10 @, @ 900 m2) stone building , known as Greystone Cellars and built for William Bowers Bourn II as a cooperative wine cellar in 1889 . The building changed ownership several times , and was notably owned by the Christian Brothers as a winery from 1945 to 1989 . It was used as a winery until its sale to the school in 1993 , and was added to the National Register of Historic Places in 1978 .

= = History = =

= = = Establishment of Greystone Cellars = = =

The Greystone campus is situated in and around the Greystone Cellars building , which William Bowers Bourn II conceived as a business concept . His father , William Bowers Bourn Sr. , was wealthy from ownership of the gold mine the Empire Mine , as well as co @-@ ownership of a shipping company . Bourn II was a businessman with business interests and residences around California , although he had spent his summers during his youth at White Sulphur Springs Resort in St. Helena , before his parents bought Madroño , an estate in the town .

Around the 1880s , San Francisco wine dealers were purchasing wine from Napa Valley vintners at low prices (sometimes around 15 to 18 cents per gallon) . The dealers had facilities to store and age wines that most Napa Valley vintners lacked , and thus were able to purchase wine from the vintners at low prices . Because of this , Bourn began a campaign to build the cooperative winery ; he was in his early 30s at the time . He created a business partnership with another businessman , E. Everett Wise , who was of a similar age . Bourn then asked for support within the Napa County wine industry . Bourn met with Henry Pellet , president of the St. Helena Vinicultural Club , who endorsed the idea and encouraged his associates to do the same . Bourn and Wise ended up gathering enough support from the local wine industry , and they hired George Percy and F. F. Hamilton of the San Francisco architectural firm Percy & Hamilton to design the Greystone Cellars , along with Italian stonemasons to build the façades , and the Ernest L. Ransome firm to handle concrete work . The plans involved the use of new materials and technology of the time , including the relatively new Portland cement . The cement was used as mortar and also poured over the iron reinforcing rods built within the first and second floor elevations . The heavy timber construction of the third floor provided structural support for not only that floor 's cask , barrel and bottle aging space but also for the gravity @-@ flow crushing area located on the floor above . The architects planned for the cellars to hold two million gallons of wine at a time , with thirteen tunnels in the hillside behind the building to hold another million gallons . Those tunnels collapsed due to effects of water seepage and of the 1906 San Francisco earthquake .

A large number of men were hired for the building 's construction , and local workers were chosen over non @-@ locals . During the construction , many of the workers lived in tents beside their worksite , and cooked meals and stayed there when not working . The cornerstone was laid on June 15 , 1888 ; beneath it was laid several bottles of wine , a copy of a St. Helena Star and San Francisco newspapers , and foreign and rare coins . The building , called the Bourn & Wise Wine Cellar , was completed around June 1889 , along with a distillery north of the building and a superintendent 's house to the south . In September of that year Everett Wise became too ill to work and sold his share in the winery to Bourn , who between that time and 1890 named the winery Greystone Cellars .

The building cost \$ 250 @, @ 000 (\$ 6 @. @ 58 million in 2015) . At its completion , architect George Percy described Greystone Cellars as the largest wine cellar in California , if not the world .

Greystone was also the first California winery to be operated and illuminated by electricity , produced by a boiler and gas generator located in a mechanical room below the building 's central front wing . In the spring of 1894 , a long @-@ lasting phylloxera scourge made Bourn decide the winery was no longer profitable .

= = = Subsequent uses = = =

He sold the building at a low price that year , to Charles Carpy , who deeded the property to the California Wine Association . The association continued using the Greystone Cellars wine label . A year later , the Bisceglia brothers of San Jose purchased Greystone where they produced sacramental wine under the same label until 1930 , and again beginning in October 1933 . The Carpy family maintained part of the land , including a Victorian house nicknamed Albert 's Villa south of the winery . The house burned down around 1929 and was replaced with a Spanish @-@ style house that is now owned by the school .

In 1940 , the Brothers of the Christian Schools (the Christian Brothers) leased the property , purchasing it in 1945 , and using it for sparkling wine production from 1950 to 1989 . It was listed on the National Register of Historic Places in 1978 . The Christian Brothers sold the property in 1989 because of declining market shares and vineyard yields , and the costs of seismically retrofitting Greystone . The Heublein Company of Canada purchased the property and marketing rights to the Christian Brothers ' brands in 1990 , shortly after the 1989 Loma Prieta earthquake occurred . The earthquake damaged the Greystone Cellars building , rendering the northern portion of the building unusable .

= = = Culinary Institute campus = = =

In 1993 , Heublein sold the property at about 10 percent of its \$ 14 million (\$ 22 @.@ 9 million in 2015) valuation , \$ 1 @.@ 68 million (\$ 2 @.@ 75 million in 2015) , to the Culinary Institute of America , which used \$ 15 million (\$ 24 @.@ 6 million in 2015) to renovate the building and give it a seismic retrofit . After completing the work in August 1995 , the school established the property as a branch campus . After initially offering certificate courses , in autumn 2006 , the campus began offering associate degrees . In 2015 , the college put in motion plans to purchase a portion of Copia , a museum in downtown Napa that operated from 2001 to 2008 . The college intends to open a campus , the Culinary Institute of America at Copia , which will house the CIA 's new Food Business School . The school , which was outgrowing the Greystone campus , purchased the northern portion of the property for \$ 12 @.@ 5 million (it was recently assessed for \$ 21 @.@ 3 million) .

= = Architecture = =

The Greystone Cellars building stands on a terraced hillside site on the west side of 29 / 128 , about a mile north of St. Helena 's central business district . It has 117 @,@ 000 @-@ square @-@ foot (10 @,@ 900 m²) , three stories , and a basement , and is around 400 feet (120 m) long , 76 feet (23 m) wide , and 66 feet (20 m) tall , with 22 @-@ inch (56 cm) thick walls . As a wine cellar , it held 3 @.@ 5 million gallons . The building was designed in the Richardson Romanesque style , with an arched entranceway and tower , stone mullions and transoms , a low sweeping roof , well @-@ fitted stonework , and a large and simple stone façade . The building 's exterior is made of local light gray volcanic stone put together with Portland cement ; the trimmings are of a red stone . Bourne had insisted that gray stones were used in the east façade of the building (its main façade) , with darker or other colored stones usable for the other sides of the building . The roof originally used black slate roof tiles .

The building has a front projection measuring 50 by 20 feet (15 m × 6 @.@ 1 m) , which held the main entranceway and an office and sample room . The former office has walls and ceilings of quartered oak , and includes a stone fireplace and vault door . The former sample room has paneled mahogany walls and ceilings , a parquet floor , open bottle racks on walls , and two lockers of

mahogany . The windows are polished plate glass with stained glass transoms . The tasting and sales rooms are still preserved in their original form . The projection also includes a 20 @-@ by @-@ 20 @-@ foot (6 @.@ 1 m × 6 @.@ 1 m) stone tower that extends one story above the roof and was built to hold a large water tank . A driveway wraps around the front and back of the building , where it is nearly level with the third floor .

The interior has two distinct wings with a large hallway between them , originally with an iron staircase and a hydraulic ram elevator both leading to the third floor . Each side of the hallway on each floor had three doors 8 feet (2 @.@ 4 m) wide . 4 @-@ inch (100 mm) iron pipes were placed through the walls and floors every thirty feet in order to pipe wine from one part of the building to another , and into and out of the building .

Property changes since the original construction include the front terrace , entranceway and landscaping . The former front lawn and flower beds were paved over , and a new driveway was cut into the stone wall north of the original large stone arch over the first driveway .

= = Programs = =

The campus ' programs include associate degrees in culinary arts and in baking and pastry arts , a 30 @-@ week culinary arts certificate program , a 30 @-@ week wine and beverage certificate program , and several culinary arts programs for students who have met basic requirements . Of the campus ' 300 students , approximately 60 percent are in the culinary arts degree program , 23 percent in the baking and pastry arts degree program , and 17 percent in a certificate program .

= = School facilities = =

The primary school building is the Greystone Cellars building , which houses teaching kitchens , the Wine Spectator Greystone Restaurant , the Bakery Café by illy , the Spice Islands Marketplace (the campus store) , the De Baun and Ecolab Theatres (auditoriums and cooking demonstration facilities , also used as lecture halls) , and administrative offices . Adjacent to the teaching kitchens is the Margie Schubert Library .

= = = Teaching kitchens = = =

The 15 @,@ 000 @-@ square @-@ foot (1 @,@ 400 m²) teaching kitchens at Greystone are on the third floor of the primary building . The space was designed without interior walls in order to facilitate ease of movement and open exchange of ideas . The kitchens vary from common stainless steel commercial kitchens by using materials including granite , stone , tile , and wood . The kitchens use Bonnet stoves and have a variety of cooking appliances , including rotisseries , appliances for induction cooking , a stone hearth oven , convection ovens , combi steamers , French tops , and numerous large mixers . The baking and pastry kitchen has 16 @-@ foot (4 @.@ 9 m) flecked granite and solid oak tables for pastry and dough preparation .

On the first floor , the 5 @,@ 000 @-@ square @-@ foot (460 m²) Viking Teaching Kitchen is designed for 36 to 40 students at a time . Its appliances and equipment were donated by Viking Range Corporation 's founders and installed as part of a comprehensive redesign of the building 's first floor in 2010 . The redesign also involved the completion of a chocolate @-@ making facility and the campus store and Flavor Bar .

= = = Restaurants = = =

The Conservatory Restaurant is led by students of the American Food Studies : Farm @-@ to @-@ Table Cooking concentration in the CIA 's bachelor 's degree programs . The Bakery Café by illy is run by Baking and Pastry Arts Certificate students . The café has sandwiches , salads , soups , and fresh pastries and breads , and also serves coffee , espressos , and teas . The Wine Spectator Greystone Restaurant (WSGR) is run by students in the associate degree program in culinary arts .

The restaurant focuses on using local and seasonal ingredients . The dining room has open cooking stations to give diners a full view of the working kitchen . The WSGR initially served food of the Mediterranean cuisines , and was at first professionally run . Later on , it became fully student @-@ run , however changes in late 2015 led to lunch service staffed by students and dinner service staffed by employees .

= = = Residence halls = = =

The campus offers housing for 130 students , and has three residence halls : the 18 @-@ room Guest House , the 41 @-@ room Vineyard Lodge I , and the 30 @-@ room Vineyard Lodge II . The residence halls have single , double , and triple @-@ occupancy rooms . The Guest House is located on @-@ campus and the Vineyard Lodges are about three @-@ quarters of a mile (1 @-@ 2 km) from the campus , with shuttle service to and from the buildings .

The campus ' newest residence hall , Vineyard Lodge II , was built around 2009 as the campus expected to double its enrollment . The building has two @-@ stories , 31 dorm rooms , a kitchen , an activity room , an outside deck and two manager 's rooms . The school planned for an environmentally @-@ oriented dormitory , with solar panels to cover some of the building 's electrical needs , as well as a membrane system for waste water . The building also has board and batten siding , which lasts longer than wooden siding . The building , on Pratt Avenue in St. Helena , is the first building in the city to be metal @-@ framed rather than wood @-@ framed , to better prevent termites , mold , and fire . The school estimated costs of \$ 4 million for a Napa @-@ based construction company to construct the building . The company demolished a 1 @-@, @ 750 @-@ square @-@ foot (163 m²) laundry and facilities building in what was described as a green @-@ oriented process . At the time of construction , the school annually enrolled 104 students ; the new residence hall would allow the campus to enroll another 100 students .

= = = Other facilities = = =

The De Baun Theatre is a 48 @-@ seat demonstration kitchen that hosts cooking demonstrations for the public .

The Ecolab Theatre is a 125 @-@ seat amphitheater @-@ style demonstration auditorium that rises through the first two levels of the building . It is designed for cooking demonstrations , lectures , food and wine tastings , and other special events . The auditorium 's demonstration kitchen has a 22 @-@ foot (6 @-@ 7 m) cooking center , large video monitors , and fixed tables at every seat .

The Rudd Center for Professional Wine Studies , a two @-@ story distillery building dating to around 1889 , is used for the Professional Wine Studies program and was named after the Rudd family of Rudd Farms . The building has sensory analysis classrooms with wireless keypad response systems , built @-@ in light boxes , and expectoration stations . The Rudd Center contains a pantry , a 4 @-@, @ 000 @-@ bottle wine cave and private dining room , and a terrace . Karen MacNeil is the creator and chairman of the center . The building opened in 2003 for a wine professional credential ; the school began its wine and beverage certification program in 2010 . In 2013 the school began a wine , beverage , and hospitality concentration in its bachelor 's degree program .

The Spice Islands Marketplace is the campus store , and offers culinary @-@ related items (cooking equipment , cookbooks , uniforms , and food ingredients) . Next to the store is a flavor bar that holds tasting exercises for guests .

The Ventura Center for Menu Research and Development has 8 @-@, @ 000 square feet (740 m²) of classrooms , a theater @-@ style kitchen , and interactive audience response audio technologies .

The Williams Center for Flavor Discovery , in the former gatehouse , is used by students for the study of flavors and flavor development in food and wine . The results of tasting panels at the building are shared with members of the culinary industry to enhance understanding of flavor in food , cooking , and wine .

