

## off the beaten path

December 18, 2012

Hi Bald,

Try this for a one day itinerary up on Howell Mountain. The Howell Mountain Cabs are outstanding in my opinion. Take along a picnic lunch to eat at one of the wineries.

O'Shaughnessy Winery. A little hard to find but very worthwhile if nothing more than to see the winery. It is owned by Betty O'Shaughnessy, I believe a daughter of the Corning Glass Co. They have a couple outstanding Cabs, Howell Mountain and Mt. Veeder. Robert Parker ratings 94 and 95. With their directions, it is easier to find going up the mountain than coming down.

On up the mountain on Summitt Lake Drive, you will find Black Sears Winery. Chris Jambois, Manager. They produce a Cab, Syrah, Cab Franc, and a wonderful Zin. Their winemaker is Thomas Rivers Brown, a highly sought after winemaker.

While on Summitt Lake Drive, stop at Outpost, which produces a Zin, Cab and Grenache. Another winery with Thomas Rivers Brown as winemaker. He also makes wine here for several of his clients, plus his own label, Rivers Marie.

If you want smaller, give Spence Winery a try. Jacalyn Spence, one of the owners, conducts the tasting personally. They make one wine, a Cab. They began making wine in their garage for personal consumption, won a an award for that wine and the winery began.

On the way back down, stop at either Burgess or Ladera. This itinerary will give you a real taste of Howell Mountain. All are by appointment.

Other days, Try Chase Family winery just on the south end of St. Helena. Check with Jeff Blaum, winery manager for an appointment. You will begin your tasting among 100 year old Zinfandel vines of the Hayne Vineyard. They make a Sauv. Blanc, Cab, and their signature, a Zinfandel. A very personal visit.

Almost backing up to Chase is Anomoly Vineyards. They make one wine, a Cab which is excellent. You tasting will be down in their cave.

In the same area is Redmon Winery. Lisa Redmon-Mangelson is co owner with her husband and she conducts all tastings personally. It is interesting to hear how they went from making a Cab in their barn to a full fledged winery producing a Cab, Cab blend and a Chardonnay.

Up north on the Silverado Trail is Charnu. They make A Cab and a Cab blend called "Red Dye", which is one of the best low cost Cab blends around.

Then a little further up on the Silverado Trail sits Phifer Pavitt Winery on the side of a hill. Another small production winery producing a Cab named "Date Night" because all of their important decisions, including starting this winery, were made on date night.

At the top of <u>Calistoga</u>, is Bennett Lane, mainly a Cab producer. Their blend called "Maximus" is probably the best value in the valley at \$35.00.

Maybe this will give you some help, maybe not. I have no interest nor do I receive a fee from these wineries. Enjoy your visit.

-Hawkeye