

Santa Cruz wines are unique Pretzels add twist to party

Unique geographical characters, a marine influence and the elevations of the Santa Cruz Mountains combine to yield distinctive wines not duplicated in other California wine regions.

Although virtually all winemaking in the Santa Cruz Mountains ceased with Prohibition, there were a few local wineries who continued to believe in the future of the region. Two among them were brothers Philip and John Bargetto, emigres from the renowned mountainous winegrowing region of the Piedmont in Italy.

Because of their understanding of the quality of grapes grown in the Santa Cruz Mountains, they decided to establish a winery in the region. In 1933, at the end of Prohibition, by the mid-1940s, American wine consumers had become more knowledgeable about wine. Consequently, in 1946, John Bargetto launched a major winery expansion which was to become the winery's main storage cellar. It is still used today.

The Bargetto family winemaking traditions continued with John's son Lawrence, after whom the winery is named. Through the mid-1960s, the winery was able to produce all its wine from Santa Cruz Mountain vineyards.



focus on wine
Eleanor and Ray Heald

TENDING MOUNTAIN vineyards is difficult work and a labor of love. By the late 1970s, the Bargettos realized the mountain grape supply had so diminished that they had to source grapes outside the region. However, by the mid-1980s, new vineyards came into production and the winery returned to its roots with the production of wines with the Santa Cruz Mountain appellation.

Today, the Lawrence J. Bargetto Winery continues to be owned and operated by the Bargetto Family. Limited annual production enables the winery to produce vineyard-designated wines from the unique Santa Cruz Mountain and other select viticultural areas.

Wine selections from Bargetto fall into three tiers. In the lowest tier, with pricing about \$7, are sauvignon blanc and cabernet sauvignon with a California appellation. Priced mid-range, about \$11, are chardonnay and cabernet sauvignon with a

"Cypress" designation. These wines are produced from grapes grown in California's Central Coast.

Bargetto's super-premium offerings bear the Santa Cruz Mountain designation and carry a price tag around \$20 for chardonnay, cabernet sauvignon and pinot noir. "It's Bargetto's aim to make elegant wines from mountain-grown fruit," John Bargetto states. "Without special care, mountain grapes can end up as a clumsy, angular pour. We're looking for a generous palate impression from well-extracted fruit. We want the wine to come across rich, finesseful and ageable."

Flavorful fruit wines constitute about 15 percent of Bargetto's production under the Chaucer's label. Among these, the Plum Wine (\$9.75) is fragrant and delicious. Serve it chilled after dinner. The method of producing this wine from Santa Rosa plums has not changed from the

WINE SELECTIONS OF THE WEEK

1989 Bargetto Cypress Chardonnay (\$11) offers lemony and citrus impressions in the aroma and on the palate. Vanilla accents add an attractive touch. This fruity, crisp, light and appealing chardonnay is perfect for summertime drinking with seafood salads.

1988 Bargetto Santa Cruz Mountain Chardonnay (\$20) makes a bold statement and is a perfect accompaniment for lobster with drawn butter. Concentrated and extracted with depthful flavors, its creamy style will match well with any buttery sauce preparation for seafood. We like this wine because it is big and rich without being overcooked.

original created by John's father Lawrence.

IT IS PRODUCED utilizing whole fruit without the addition of artificial flavorings, concentrates or colorings. Although exhibiting a richness similar to a fine liqueur, this specialty dessert-style wine is not fortified and contains only 10 percent alcohol.

Like most unfortified fruit wines, it should be consumed shortly after purchase to enjoy its natural, rich fruit flavor.

See Larry Jones' column Taste Budd, Page 1B.

MOMMA'S HOMEMADE PRETZELS
1 package (1 scant tablespoon) dry active yeast
2 teaspoons sugar
3 1/4 cups flour
1 1/2 teaspoons salt
1 tablespoon vegetable oil
1 egg white, beaten with 1 tablespoon milk
Coarse salt or poppy, sesame or caraway seeds for topping

Place 3/4 cup lukewarm water in a bowl and sprinkle yeast and sugar over it. Stir to dissolve and allow the yeast to stand until bubbly, about 10 minutes.

In a large bowl, combine 3/4 cups flour and salt. Add 1 cup lukewarm water, oil and yeast mixture. Stir to combine. Turn the dough onto a

lightly floured board and knead until it is smooth and elastic, adding the remaining flour if necessary. Preheat oven to 425 degrees.

Lightly oil 2 heavy baking sheets. Divide the dough into 24 pieces and roll each piece into a long strip. Shape into pretzels by crossing the ends to make a loop, then bringing the ends straight back and pressing them against the top of the loop. Place pretzels on baking sheets. For chewy pretzels, cover loosely with a towel and allow to rest in a warm place till puffy, about 15 minutes. For crunchier pretzels, bake immediately.

Lightly brush pretzels with egg white/milk mixture, trying not to drip in the baking sheet. Sprinkle each with salt or seeds and then pop into the oven until lightly colored, about 15-20 minutes. Makes 24 pretzels.

clarification

WHALE-INN FARMS

An incorrect phone number was given, in the July 8 issue, for the U-pick operation for summer and fall

raspberries at Whale-Inn Farms, 880 Moore Road, near Milford. The correct phone number is 685-2459.

new products

SNACK CRACKER

Munch 'ems, a new snack cracker from the Keebler Co., are baked, not fried, and are cholesterol-free. They are available in Original, Cheddar and Sour Cream & Onion flavors. They are packaged in 7-ounce boxes.

STICK IT

Up to now "The Original Stick It," a doughnut with a handle, has been sold only at the Chalmers Bakery in Detroit. The bakery has 18 varieties of the hot item available. Jim Kowalew of Chalmers Bakery recently signed a contract with the Palace of Auburn Hills, to have the product sold at the New Pine Knob near Clarkston.

On vacation

Betsy Brethen is on vacation. Her column, "Family-Tested Winner Dinner," will return in September.

TRY SCHMUSHINS

Gayle's Chocolates in Birmingham and Royal Oak is featuring a treat called "Schmushins," made using the shop's "screw machine." Each day

there is a different Schmush, with ice cream or yogurt and other treats. Also, you can select your own treats, ranging from chocolate coffee beans to any Gayle's Truffle.

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Family Reading Challenge 1991

You're the Chef

Pretend you are in charge of the family dinner one night this week. You are only allowed to prepare foods you can find in the grocery advertisements. Use as many ads as you need to in order to plan a menu that you like.

Write your menu on a piece of paper, then make a shopping list of all the foods you will need to buy, along with the price of each. Total your purchases to see how much money you will need to take on your shopping trip.



We hope you enjoyed this. Don't forget to complete the entry form below as soon as you have met the requirements of the challenge.

Family Reading Challenge 1991 Entry Form

Yes! I have read at least:

- ☐ 2 newspaper articles ☐ 2 books ☐ 2 magazine articles
and discussed them with my parent(s), guardian or other adult.

Signature of young reader

Signature of adult

Please register me for the Sept. 6 drawing of awards. The grand prize this year will be an IBM Writing to Read Laboratory for the young reader's school, and an IBM PC for his or her family. Other awards will include Rex and Rita hand puppets and shirts, World Book encyclopedias, books, bicycles and more!

Name: _____

Street: _____

City: _____ State: _____ Zip: _____

Date of Birth: _____ My newspaper _____

Family Reading Challenge 1991 rules:

1. You must be 5-12 years old to enter. Only one entry per child.
2. Print clearly or type the information on the entry form.
3. Entries must be signed by you and an adult and postmarked by Aug. 19. The drawing will be held Sept. 6, 1991. Winners will be notified by mail.
4. Void where prohibited by law or where restricted. All federal, state and local rules and regulations apply. No purchase is necessary.

Questions? Call READAmerica, (304) 876-0509.

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