

Good value comes from Chateau Souverain

If you've been interested in wine for a long time, the name Souverain is familiar. If you're a collector, and you have any 1973 Souverain Cabernet Sauvignon in your wine cellar, you're in for a treat when you open it.

Since 1986, however, there's a new Souverain — Chateau Souverain in Sonoma's Alexander Valley.

Let's take a moment to encapsulate some 45 years of California wine history with relation to Souverain because it is significant.

In 1943, the late Lee Stewart, an Armco & Co. executive, decided to retire to gentleman farming. After only one year at his Howell Mountain location, with its superb views of the Napa Valley, he caught the wine bug and Souverain winery was born.

In 1970, when Stewart retired a second time, he sold the winery to a group of investors who, in turn, sold a majority interest to the Pillsbury Co. (of Doughboy fame).

In 1972, the company built a larger winery near Rutherford and, in 1973, expanded to an additional facility in Sonoma County. By 1976, Pillsbury realized it was over its head in the wine biz and sold the Sonoma property to a group of North Coast grape growers, who ran it as a limited partnership until it was sold in 1986 to Wine World Inc. (Nestle's U.S. wine company which also owns Beringer Vineyards, Matton Deutz, Meridian and Napa Ridge).

TODAY, STEWART'S original property on Howell Mountain is home to Burgess Cellars, the Rutherford Souverain project is now Rutherford Hill Winery and Sonoma Souverain is Chateau Souverain with some of the best values on the wine market currently.

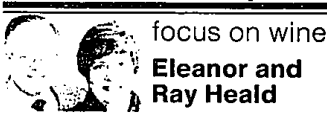
If you're a wine consumer with corporate uneasiness, believing that big is bad, we'd like to introduce you to the quality, value-priced wines from Chateau Souverain.

After the purchase, Wine World Inc. pumped 2.5 million dollars into Chateau Souverain for new equipment and hired Tom Peterson as the winemaker to use it.

Currently, the 100,000-case production comes from 108 acres of estate vineyards and 25 contracted growers. Peterson works closely with Chateau Souverain's vineyard manager seeking out the finest grapes from seven of the 11 appellations of Sonoma County to focus on production of chardonnay, sauvignon blanc, cabernet sauvignon, merlot and pinot noir.

A choice of grapes from multiple appellations offers a winemaker a palette of aroma and flavor nuances to enhance his craft. Peterson styles the wine using all the blending tools of his trade, but he contends, "I don't take the blacksmith approach to winemaking. I want the fruit to show in the wine. I don't attempt to pound it into something that I can't."

PETERSON'S ATTITUDES were showcased in a recent tasting of current and upcoming releases from Chateau Souverain.



focus on wine
Eleanor and Ray Heald

The following wines are currently available. We've tasted the upcoming releases also, and they are consistent with the wines currently available. They will, naturally, taste younger (because they are) and have some slight vintage variation.

1987 Chateau Souverain, Private Reserve Chardonnay (#14) has a multitude of stylish, barrel accents over gentle, delicate fruit components in the nose and on the palate. The Carneros fruit origins show through. It's full bodied with a lingering finish.

"Chardonnay produces wines which are more consistent across viticultural areas," Peterson says. "It excels in very cool coastal areas like Carneros, where it develops a ripe, luscious opulence. In the Alexander Valley and Chalk Hill regions of

Sonoma County, chardonnay produces substantial wines of excellent fruit, acidity and structure."

The 1988 Chardonnay (#8.50) makes a good comparison between the style of a regular release and a reserve-style wine.

1987 CHATEAU SOVERAIN Merlot (#14) showcases generous varietal fruit with a gentle herbal note, hints of roast coffee and toasty oak. The palate is well structured with balanced fruit, acid and oak. The gentle herbal quality carries through from start to finish. The grapes for this wine come from both Alexander Valley and Knights Valley.

1988 Chateau Souverain Cabernet Sauvignon (#10) shows blackberry fruit, with subtle, delicate touches of

vanilla and sweet oak. It's tight, lean, and structured with integrated fruit, oak and tannin. A complex and generous finish bodes well for aging.

The most captivating wine to date from Chateau Souverain is the 1987 Private Reserve Cabernet Sauvignon. It's scheduled for release in January 1991 and, like a special event, deserves a spot on your advanced-planning calendar. Only 1,500 cases were produced for full U.S. distribution.

Blended with 12 percent cabernet franc, it's simultaneously structured and fleshy after only five months in the bottle. Sporting blackberry and cassis aromas and generous intense fruit, this wine is sure to win rave reviews upon release. Pricing for this wine has not been set yet, but

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—Tom Peterson winemaker

given the pricing policy of this brand in the past, it's sure to be a bargain in relation to the quality.

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cooking calendar

SUMMER PARTY
A class on Cold Food Preparation and Garnishments will be offered from 9 a.m. to noon Monday, May 21, and 6-9 p.m. Friday, May 25, at St. Beatrice Church in Southfield. The 15-hour course is \$200.

Students should bring a towel, garnishing knife and a small wood board. They will learn how to create a summer party with a Caribbean touch.

Admission for the course will be closed by Wednesday, May 16. For more information call 559-0894, 1-334-0871, and at night, 892-6153.

The class will be taught by Executive Chef Jacoba Lora, who is a professor at the private university Madre y Maestra in Santo Domingo, Dominican Republic.

Lora also has taught at the University of Nevada, Las Vegas. She is a member of the American Culinary Federation and International Food Service Executive Association.

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