California's Pepi Winery leads revolution

California winemakers have what it takes to make great wine. They are the best educated winemakers in the world. They have the best tech-plotogy, and they have the money to burchase the high-tech equipment required.

required.

At present, increased quality of California wine is a result of improved vineyard techniques (viticulare) rather than winemaking skills (viniculture). As many California producers contend, "Wine is made in the vineyard."

One of the leaders in this viticulare.

producers contend, "wine is made in the vineyard."
One of the leaders in this viticul-tripal revolution is Robert Pepi Winery in Napa Valley. Pepi is a specialist in sawigono blane production. He attributes the success of his wine to what he has learned in the vineyard. ""Herbaceous, grassy sawigon blane is a result of uncontrolled vagetative vigor," Pepi explains. "Excessive vine growth prevents direct sun exposure on the fruit and reduces air flow through the vine that helps balance the fruit."

SAUVIGNON BLANC grapes that are shaded from the sun do not ripen completely, giving a vegetable rather than fruit character to the wine.

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To improve sun exposure and air flow, Pepi has developed a new vine-trelling system that he calls the Two-Heart Canegy." The canopy is a term for the upper vine and leaves Pepi has divided the canopy by separating the trunk of the vine into two major branches that are trained upward in a wishbone design, as if each vine is split in two. This method opens the canopy and exposes the fruit to direct sunlight.

"The wide trellis is the single most important lactor to us viticulturally," Pepi says. "It's not only giving so better quality fruit, but it is enabling us to directly style the wheel in the vineyard.

"Allowing more filtered sunlight."

focus on wine **Eleanor** and Ray Heald

to have direct contact with the fruit affects the development of the flo-ral, perfumed, citrusy aroma and flavor elements of sauvignon blane with the elimination of one-dimen-

the variety."

THE WIDE TRELLIS system can be described as a stake with a four-foot cross arm at the top. Consider the head of the vine sa a ""' that is split in two, then every vine has two beads and four canes.

"We're trying to achieve as much complexity in aroma and flavor as possible without any markedly assertive character dominating," Pepi explains. "Essentially, we're striving for a style that showcases the best qualities of a white Bordeaux and, therefore, blend with just under 20 percent semillon, an amount that

adds complexity, viscosity and body without being obvious or dominating. "We don't want a lot of cask in our sawignon blanc. In addition to flawors developed through our training and trellising system, we age sawignon blanc in large, five-year-old oak casks. This helps us achieve oak subtlety as well as providing a place for the flavors to marry."

Although Pepi considers optimum consumption time three to five years after harvest, he qualifies this by saying, "A lot depends on personal preferences for the way sawignon blane changes in the bottle."

Pepi recommends grilled sword-lish, sole, and white meat lish to ac-company the Pepi style of sauvignon blanc. He also likes it with spicy Ca-jun dishes because of the wine's clean, refreshing acidity.

1989 Robert Pepi "Two-Heart Canopy" Savvignon Blanc, Napa Valley (131) Betures aroma and flavors of fresh pincapple and honeydew melon with just a touch of varietal, grassioness to let you know it's savvignon blanc. The wine's crisp, clean lines make it a perfect accompaniment for grilled tuna or swordfish garn-ished with a fresh pepper and to-mato salsa.

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1386 Robert Pepl "Vine Hill Ranch" Cabernet Sauvignon, Napa Valley (425). Cassis and blackberry aromas are accompa-nied by a note of cedar and eu-calyptus. It boasts good fruit fla-vors, medium-full body, excellent structure and a touch of mint. Vine Hill Ranch is adjacent to the famous Martha's Vineyard on the Rutherford Bench in Napa Val-ley.

WINE BULLETIN BOARD

· Cloverical Market hosts an-

other of its popular Burgundy dinners Mooday, May 13, at the Golden Mushroom restaurant in Southfield. Cost of \$95 includes a reception with hors d'occurves, beginning at 5 p.m. A six-course diner showcasing the classic Burgundy wines of Domaine Moillard begins at 6 p.m. For reservations phone Jim Lutty, 357-0400.

• Sample the wines of Franciscan Vineyards and dine with the winemaker at the Ritz-Carl-ton, Dearborn, on Thursday, Mg. 16. A wine and hors d'oeuvres reception begins at 6:30 pm. and is followed by a gournet dinner prepared by Executive Chef Maxwell Weeks, Cost is \$60. Reservations, 441-2000.

• Wines of the Loire Valley may be sampled 7-9 p.m. Wednes-day, May 22, at Royal Oak's Les Auteurs restaurant. Cost of \$25, or \$30 at the door, covers the tasting and a buffet of foods complementing the wines. Reserva-tions, 544-2887.







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