

Long-term investment pays off at Guenoc Winery

Some 90 miles north of San Francisco, and far from mainstream northern California wine country, is Guenoc (Gwen-ahk) Valley, an uncommonly beautiful, but extremely isolated, and underdeveloped area. Here the wine lover finds the 23,000 acres of the Guenoc Estate Vineyards and Winery which in total represents the area of a sizeable city.

Vineyards in Guenoc Valley grow at optimum elevations between 1,000 and 1,500 feet. Grapes reap benefits from the rich California sun by day and very cool temperatures at night. Soils are either loamy with gravel bands or rocky and lean. The former are superior for chardonnay, while the latter simulate the conditions of the Medoc and make a favorable home for the Bordeaux varieties — cabernet sauvignon, merlot, cabernet franc, malbec and petit verdot.

The Guenoc Winery label bears a portrait of the famous stage actress Lillie Langtry who was the darling of both European and American theaters in the late 19th and early 20th centuries. Langtry owned property in the Guenoc Valley where she produced wines from her vineyards. Today, more than 300 acres of vineyards surround the original Langtry House, restored to its original Victorian elegance by



ELEANOR & RAY HEALD

FOCUS ON WINE

Guenoc's proprietors Orville and Karen Magoon. In 1963, Orville Magoon's family exchanged 23 acres of prime real estate in Hawaii for the 23,000 acres in Guenoc Valley because the University of Hawaii needed to expand its campus facilities. At first, the property served as a livestock ranch only, but Magoon's mother Genevieve wanted to plant grapes, considering them more romantic than hay. And so it happened.

Both the wine louse phylloxera and Prohibition destroyed the vineyards planted by Langtry and the Magoon family had to begin back at square one. Orville Magoon travelled to Bordeaux to visit vineyards and came back to the property to plant test plots. The first vines from these plantings were produced in 1976.

In 1980, the Magoons built a winery with an exterior in the

White wine fans will love these selections

Attention white wine lovers, these are some of the best we've tasted recently:

Sauvignon blancs: 1991 Quivira Reserve (\$14), 1992 St. Clement (\$11), 1992 Murphy-Goods Fume Blanc (\$11), 1992

Fortant de Franco (\$6), 1992 Fritz Cellars (\$8.50), 1992 Ferreri-Carano Fume Blanc (\$11).

Chardonnays: 1992 Fortant de Franco (\$7), 1992 Rodney Strong (\$9), 1991 Sterling Vineyards (\$16), Australia's

Rosemount Estate Diamond Label (\$11), 1991 Antinori Cervaro della Sala (\$14) is an interesting blend of chardonnay and the Italian varietal grechetto and the 1990 Ferreri-Carano (\$32) although wearing a high price tag is sensational.

original design modeled after the historic Langtry barn. Here winemaker Derek Holstein is crafting some of the most delicious wines made in California. Holstein has been making his winemaking skills since high school when he first made wine from plums.

In 1981, Guenoc Valley became the first single-proprietor viticultural appellation recognized by the federal government Bureau of Alcohol, Tobacco and Firearms. It's not just Guenoc's wines that appeal to us, but the care that's given to the vineyards. The term organically grown (natural farming) is the buzz word in grape growing. "The logical way to approach natural farming is with what we call 'sustainable agriculture,'" said Holstein. "At Guenoc, we utilize natural cover crops indigenous to our area. Planting these cover crops creates a natural environment for predators

of the pests which are particularly hazardous to grape vines." Building a predator population has allowed Guenoc to eliminate chemical sprays for these pests.

The following is a profile of the extensive product line from Guenoc. The estate selection wines produced entirely from the Magoon's Guenoc Valley vineyards include Chardonnay (\$15) and Sauvignon Blanc (\$12) as the white offerings. Labeled as North Coast are Cabernet Sauvignon, (\$13), Petite Sirah (\$13), Zinfandel (\$10) and Meritage Red (\$13). Two vineyard-designated reserve wines are produced. Chardonnay from the Genevieve Magoon Vineyard (\$21) on the estate and a Cabernet Sauvignon from the Beckstoffer Vineyard (\$30) in Napa Valley.

At the top of the line are the Langtry Meritage bottlings. If you've seen the term "meritage"

that are the heritage of the Bordeaux region. Langtry Meritage White (\$18) is a blend of 84 percent sauvignon blanc and 16 percent semillon. Langtry Meritage Red (\$37) is a blend of all five Bordeaux varietals grown on the estate and named above. In our opinion, the Langtry Meritage wines have few peers in the meritage category. These are stunning offerings of harmonious fruit and oak integration.

Look for the wine column on the first and third Monday in Taste. To leave a message on the Heald's voice mail — dial 953-2047, mailbox 1864.

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Or send a check for \$3.95, payable to the Observer & Eccentric Newspapers, Inc. to — Keely Wygonik, Taste/Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150. According to Rob Long of Long

Family Orchard and Farm in Commerce Township, Michigan is having a bumper crop of apples this year.

Long Family Orchard, which also has pumpkins, is on Commerce Road, ¼ mile west of Bogie Lake Road. Call 360-3774. Here's a recipe from Rob Long.

APPLE DESSERT CAKE

- 3 cups apples, cut up fine
- 1½ cups sugar
- 2 eggs
- 1½ cups flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg

Mix apples and sugar. Let set until sugar is dissolved. Add the eggs, then sift together — flour, baking soda, salt, cinnamon, and nutmeg. Blend with apples, sugar and eggs. Mix well and pour into a 9 by 13-inch greased pan. Bake at 375 degrees for 40 minutes.

Capture 'Age of Innocence'

Capture the look of "The Age of Innocence" in your own home and win an elegant coffee table book (valued at \$50) filled with photos and information about Martin Scorsese's film "The Age of Innocence."

graph of your most elegant table setting by Monday, Oct. 11, 1993 to: Keely Wygonik, Taste/Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft Road, Livonia 48150. The first 25 entries will receive a pass (admits 2) to see the film

at selected theaters. The winning entry will receive "The Age of Innocence" book and the winning photograph will be printed in the Oct. 18 edition of the Observer & Eccentric Taste section. For more information, call Keely Wygonik, 953-2105.

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