

# THE TERRACES

## Estate Vineyard and Winery

### Background Information

Coordinates:	1450 Silverado Trail South, St. Helena, California 94574 Phone 707/963-1707, <a href="http://www.terraceswine.com">www.terraceswine.com</a> , <a href="mailto:timmm@terraceswine.com">timmm@terraceswine.com</a> Open by appointment 7 days a week, 10:00 AM to 5:00 PM
Founded:	The property was established in the 1880s as a vineyard and winery; The Terraces Winery was established in 1985, the Crull family took over stewardship of the property in 1993.
Management:	Timm Crull, Proprietor/Winemaker Sharon Crull, Proprietor Monica Jones, Director of Operations Dominic Canizzaro, Assistant Winemaker Jorge Benitez, Winery Ambassador
Hillside Vineyard:	The vineyards sit at elevations between 150 and 400 feet, on slopes which range from 5% to 30%.
Estate:	The Terraces is an artisanal winery which embodies California history. The property has been continuously growing grapes since the 1880s. The oak woodlands of the estate extend across the eastern foothills of Rutherford and encompass hillside vineyard blocks thriving in rocky volcanic soil as well as orchards, beehives, a balsamic vinegar acetia and, of course, Rutherford dust. The winery was founded by Wayne Hogue in 1974 and acquired by the Crull family in 2000. <ul style="list-style-type: none"><li>• 120 acres of California oak woodlands</li><li>• 25 acres planted to vineyards:</li><li>• 22 acres, Cabernet Sauvignon</li><li>• 1 acre, Cabernet Franc</li><li>• 3 acres, Zinfandel (Werle clone)</li><li>• 3 acres of orchards and gardens, including persimmons, figs, 8 types of pears, 10 types of peaches, 20 types of historic heirloom cider-type apples</li><li>• 30 beehives</li></ul>
Soil:	The soils are rhyolite, a volcanic soil
Farming:	Sustainable; non-organic fungicides are used rarely; no herbicides are used Originally planted in the 1870s; parts of vineyard were reclaimed by native oak woodlands in the 1970s and 1990s.
Philosophy:	The Crull family values the estate's history and integrates sustainable vineyard farming with other agriculture and, equally importantly, the cycle of growing local, cooking and sharing great food with friends.
Current Releases:	2016 Chenin Blanc (Clarksburg, \$25.00, 490 cases) 2015 Chardonnay (Napa Valley, \$32.00, 490 cases) 2015 Riesling (Napa Valley, \$30.00, 221 cases) 2014 Zinfandel (Napa Valley, \$38.00, 711 cases) 2015 Tempranillo (Clarksburg, \$34.00, 319 cases) 2013 Cabernet Franc (Napa Valley, \$75.00, 235 cases) 2014 Cabernet Sauvignon (Napa Valley, \$70.00, 539 cases) 2014 Petite Sirah (Napa Valley, \$42.00, 368 cases) 2013 Rhyolite Red Blend (Napa Valley, \$85.00, 255 cases)

**Balsamic Vinegar:** Extremely small production of artisanal balsamic vinegar are produced on the property in a stone acetia using numerous types of wooden barrels and must from the estate's grapes; unfortunately none is available commercially yet.

**Production:** 3,800 cases a year

**Hospitality:** Tours and tastings by appointment.

**Vineyard Tour & Tasting:** depending on time of year, included an educational 4WD guided tour of the ranch by one of the owners, a sneak peek into the complex and mysterious techniques of balsamic vinegar making and a visit into the cellar. Tours conclude with a tasting of current releases at The Terraces Winery: \$50.00 per guest, waived with a minimum purchase of 3 bottles per person, available 7 days a week, starting at 10am with a final tour starting at 3:30pm, for groups of five guests or fewer.

**Current Release Tasting:** a tasting of the winery's unique handcrafted small lot wines in a relaxed setting at the Winery: \$30.00 per guest, waived with a minimum purchase of 2 bottles per person, available 7 days a week, starting at 10am with a final tasting starting at 3:30pm, for groups of six guests or fewer.

For groups larger than six, other arrangements can be made—in advance. Contact: [tours@terraceswine.com](mailto:tours@terraceswine.com) or 707-963-1707.

**History:** The Terraces was first settled as a homestead in the 1870s.

In 1881, Charles Scheggia purchased the property and planted the first vines. Using stone quarried on the property, a winery was built and completed in 1885 but was destroyed in a fire and never re-built.

In 1920 the Werle family purchased the property and for the next 72 years grew and produced Zinfandel and Cabernet Sauvignon. The stone quarry on the property supplied tufa stone for construction in St. Helena and the upper Napa Valley in these years.

In 1974 Wayne Hogue purchased 21 acres of the property and in 1981 planted these steep hillsides; in 1985 Hogue crushed the first grapes at Caymus, where he continued to do so until 1992; his wines were called The Terraces.

The Crull family purchased the original Quarry Vineyards estate in 1993 and began using the name Quarry Vineyards for their wines, in reference to the property's history as a working rock quarry. In 1994, with Beringer's assistance, the Crulls began a program of replanting, adding Cabernet Franc to the Cabernet Sauvignon and Zinfandel. In 1997 Beringer used these grapes in several award winning wines including Private Reserve Cabernet and a limited bottling of Quarry Vineyard single vineyard Cabernet Sauvignon.

In 2001 the Crull family purchased The Terraces property from Wayne Hogue, reuniting the original homestead to create The Terraces at Quarry Vineyards. In 2007 the property was re-named The Terraces, at the same time as the label was redesigned.