Field Trip Overview

The objective of the trip is to gain an understanding of the geology and wines of Napa Valley. Our focus will be the Oakville AVA, the seven sub-appellations, and their distinctive soil types. We will move from east to west (see images below): 1. Residual soils on decayed iron-rich volcanic rock; 2. Alluvial soil on older fans from the Vaca Mountains; 3. A small relic of the oldest alluvial fan; 4. Fluvial soils of the Napa River; 5. A variety of alluvial soils on different youthful fans sourced from the Mayacamas Mountains; 6. Residual soils on rhyolite volcanic soils; and 7. Residual soils of the Cretaceous Great Valley sequence.

The field trip itinerary (subject to some minor changes) is as follows. We will visit the following vineyards with tastings for comparative geology.

April 23rd
Meet in the Groth parking lot (750 Oakville Cross Rd., Oakville, CA 94562) at 10:00 am, carpooling from there.
Stop 1: Oakville Ranch (owner Jennifer Rue, vineyard manager Phil Coturri)
Stop 2: Rudd (winemaker Frederick Ammons, vineyard manager Macy Stubstad)
Stop 3: Groth (Lunch) (owner Suzanne Groth)
Stop 4: Swanson Vineyard
Stop 5: Opus One (winemaker Michael Silacci)

April 24th
Meet in the Mondavi parking lot at 9:00 am, and carpool from there.
Stop 1: Nickel and Nickel Sullenger vineyard (Aaron Fishleder, vineyard consultant)
Stop 2: Paradigm (owner Ren Harris)
Stop 3: Mondavi (Lunch); To-Kalon vineyard (Mondavi education specialist)
Stop 4: Macdonald vineyard-Apex of To-Kalon fan (Graeme Macdonald, owner)
Stop 5: Harlan Estate (Cory Empting, winemaker; Mary Maher, vineyard manager)