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Filing date: **03/14/2012**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	91189443
Party	Plaintiff Oakville Hills Cellar, Inc., dba Dalla Valle Vineyards
Correspondence Address	J SCOTT GERIEN DICKENSON PEATMAN & FOGARTY 809 COOMBS STREET NAPA, CA 94559 UNITED STATES tmdept@dpf-law.com, sgerien@dpf-law.com
Submission	Plaintiff's Notice of Reliance
Filer's Name	Jaymie Kilgore
Filer's e-mail	tmdept@dpf-law.com
Signature	/Jaymie Kilgore/
Date	03/14/2012
Attachments	Notice of Reliance - Exhibits 12-19.pdf (31 pages)(2519994 bytes)

Exhibit 12

MAYACAMAS VINEYARDS

THE STORY : OUR WINES : WINEMAKING : VINEYARD & TERROIR : NEWS & EVENTS : ACCLAIM : WINE CLUB : CONTACT : HOME



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The Story

Mayacamas Vineyards is a wine estate located in the Mayacamas Mountains that divide the Napa and Sonoma valleys. Near the top of Mount Veeder, the old stone winery was dug into the side of a dormant volcano crater in the late 19th century. Fifty-two acres of vineyards are planted on mountainsides ranging from 1,800 to 2,400 feet above sea level. Deer, eagles, cougars, foxes, bobcats, and an occasional bear and mountain lion still inhabit this rugged terrain. Obsidian arrowheads and stone grain-

grinding bowls found on the property bear silent testimony to Mayacamas' first human inhabitants, the Native Americans of the Wappo tribe. It is from the Wappo language that the name "Mayacamas" derives. Mayacamas is believed to have meant "the howl of the mountain lion" in the Wappo tongue. But other possible meanings of the word exist: alternatively, Mayacamas may have meant "the source of the water", referring to the springs and headwaters of creeks that feed the Napa and Sonoma Rivers. A third possible meaning of Mayacamas is "standing place" referring to a trail marker, or perhaps sometimes a human scout who stood at a position on the trail in the area, and indicated the direction in which the rest of the traveling party should go. Perhaps, in some way lost to present understanding, "Mayacamas" meant a combination of all of these ideas to the Wappo. But, as the language was never written, and its speakers are no longer with us, the original sense of the word Mayacamas remains shrouded in the quiet that abides after voices have ceased, and their last echoes have faded. What remains is a homage to the first meaning, "the howl of the mountain lion," on the Mayacamas label, in the emblematic "M" which bears two lions rampant dancing within.

The winery was built in 1889 by John Henry Fisher, an intense-looking, chiseled-jawed German who had emigrated from Stuttgart to America. Fisher first had landed in Philadelphia, where he'd worked as a sword engraver. Later he moved to San Francisco where he went into business as a pickle merchant. Fisher and his family established Zinfandel vines and raised the edifice of the winery on the grounds of an old sheep herding ranch at the end of the steep, dusty, Redwood-shaded trail on Mount Veeder, in the amphitheater-like bowl of the volcano crater, and named it Fisher and Sons. He used the pre-existing barn (built circa 1850) to stable the horses he used to deliver his canned pickles to clients in San Francisco. He sold his wine by the barrel, ferrying the barriques by barge from the dock in the Napa River south across the bay to the Embarcadero in San Francisco. From there, the barrels were rolled up the streets to a collective bottling house, likely the large and then-thriving (and fellow Germanic) Gundlach Bundschu establishment.

In 1906, the San Francisco earthquake and fire leveled Fisher's pickle concern, along with most of the rest of the city. In the smoking rubble of the aftermath he was forced to declare bankruptcy. Soon thereafter, the winery estate on Mount Veeder was sold at auction on the front steps of the Napa County Courthouse for \$5,000 in U.S. Gold Coins.

The winery officially fell into disuse until the end of Prohibition, although the new owners, Pietro and Maria Marengo, an Italian-American couple, did bootleg wine and grappa in the conveniently remote cellar. They also sold wine legally to the Catholic Church for use at Mass. The Marencos sold the winery to Henry Brandlin, whose family today thrives as vintners on other properties on Mount Veeder. Brandlin, in

turn, sold the property to Jack Taylor, who was British, and to his Californian wife, Mary.

The Taylors re-christened the estate Mayacamas Vineyards upon purchasing the land in 1941. 1941 was the year of the London Blitz; Jack was escaping Hitler's falling bombs for a new, pastoral (and still not undemanding) life of New World winemaking. The Taylors planted Chardonnay and Cabernet Sauvignon, and inaugurated the biannual Mayacamas newsletter, which announced new releases of wines and described their rough-hewn life on Mount Veeder, which, after decades of viticulture, maintained an air and spirit of pioneering, with no electricity yet on the mountain and a very basic infrastructure, including a gravity-flow winery design.

The current ownership is that of the Travers family. Robert and Elinor Travers, Californians both, bought Mayacamas Vineyards in 1968 when they were both 30 years of age. Bob had worked at Heitz Cellars, living with "Nonie", as she was known to those who knew her, in a cottage on the Martha's Vineyard property in Oakville. Bob's apprenticeship with Joe Heitz, as well as his scientific background as a petroleum engineer at Stanford University, held him in good stead in his new career. He loved the land and deduced its potential, until then only hinted at, for producing wines of great character, depth, complexity, and ageworthiness, and, together, the young couple focused their efforts on Cabernet Sauvignon and Chardonnay, with Bob as chief winemaker.

Bob Travers has created wines of classical, balanced, intense, and deeply authentic character for the more than four decades hence. He is still the winemaker. The roster of former winemakers, assistants, and viticulturalists at Mayacamas runs deep---Philip Togni made the 1959 vintage for the Taylors; Bob Sessions, now of Hanzell Vineyards, was the assistant winemaker at Mayacamas during the late 1960's and early 1970's; Lore Olds of Sky Vineyards was on the winemaking team during the late 1970's and early 1980's; Randal Johnson of The Hess Collection also served as an assistant winemaker during that period; Dr. Steven Krebs, PhD (UC Davis), founder and director of the Napa Valley College Viticulture and Winery Technology program, was the vineyard manager during the 1980's; Bruce Neyers of Neyers Vineyards and Kermit Lynch was the vineyard manager during the 1970's in his first job in the wine business.

In 1976, Mayacamas Vineyards Cabernet Sauvignon, vintage 1971, was selected for the "Judgement of Paris" tasting, pitting a selection of the finest American wines against a similar collection of top French growths. Mayacamas Vineyards Cabernet Sauvignon was also included in the 10-year and 30-year replays of that landmark event, in 1986 and 2006, which collectively solidified the tasting's statement about the legitimacy of the best American wines, and the American wine industry in general. More than any other single event, the Judgement of Paris established American wines as being among the finest in the world: it established American wines in the global imagination. The 1971 Mayacamas Vineyards Cabernet Sauvignon was entered in the event despite the fact that the considerably greater 1970 vintage was requested by the event's organizer, Steven Spurrier (due to the fact that the 1970 was sold out, Spurrier was denied the 1970, and after another entreaty to Bob Travers, he was given the yet-unreleased 1971). True to form, the notoriously long-lived Mayacamas Cabernet Sauvignon showed better with time. In the original tasting, it placed 9th. In the second tasting, in 1986, it placed 2nd, beating all of the French entries. In the final tasting of 2006, which as much as anything described the wines' ageworthiness, the Mayacamas tied for 3rd., appropriately enough with Heitz Martha's Vineyard, again out-placing all French entries. All tastings were performed blind by some of the most distinguished tasters of the day; the first two were tasted only by noted French judges, in Paris; the last was judged by a panel of experts evenly split between French and Americans.

In 1995, 20th Century Fox came to Mayacamas to film scenes of the film "A Walk in the Clouds", starring Keanu Reeves, Anthony Quinn, Debra Messing, and Aitana Sanchez-Gijon.

Today Bob Travers and his son, Chris Travers, continue to specialize in Cabernet Sauvignon and Chardonnay, with small lots of similarly classically structured Merlot, Pinot Noir, and Sauvignon Blanc also produced. Bob is one of the longest-serving winemakers in America working at any single property.

Chris' apprenticeships at Chateau la Tour Blanche in Sauternes 1994-5, Chateau Margaux in 1996, and Mount Mary Vineyards in the Yarra Valley of Australia in 1999, as well as working in viticulture and farming in Chile in 1993-4 and a degree in Romance Studies (Spanish literature) at Duke University (1989-93), studies at the Napa Valley College Viticulture and Winery Technology program under Dr. Krebs, winemaking studies at UC Davis, and no small amount of other wandering vineyards in Argentina, Spain, Portugal, and other odysseys have have inspired him to double down on the Mayacamas commitment to expressing the unique terroir of this vineyard through authentic, classically structured, ageworthy wines.

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Exhibit 13

Mayacamas Mountains

From Wikipedia, the free encyclopedia

The **Mayacamas Mountains** are located in northwestern California in the United States. The mountains, part of the Inner Coast Ranges among the California Coast Ranges, are found south of the Mendocino Range, west of Clear Lake, and east of Ukiah, and extend south into Napa and Sonoma counties. The range stretches for 52 mi (80 km)^[2] in a northwest-southeasterly direction, and reaches an elevation of 4,724 ft (1,440 m) above sea level at Cobb Mountain^[3] in the central part of the chain. There are several other peaks over 2,500 feet (750 m), including Mount Saint Helena and Hood Mountain. These peaks are sufficiently high to retain some snow cover in winter. Several streams rise in the Mayacmas Mountains including Mark West Creek, Sonoma Creek, Calabazas Creek, Arroyo Seco Creek, Putah Creek, and Santa Rosa Creek. In prehistoric times of about ten million years ago, these mountains are thought to have been densely forested in Mendocino Cypress.

Naming

According to Gudde: "The mountain chain, forming the divide of the headwaters of Russian River and Clear Lake, was named for the Native American tribes on the west slope, probably a division of the Yuki. According to Barrett (Pomo, p. 269), there was a Yukian Wappo village, Maiya'kma, one mile south of Calistoga. Serro de los Mallacomes (Mount Saint Helena) is shown on a diseno of the Rancho Caymus grant (1836). Later the name appears in the title and on the disenos of the Rancho Mallacomes y Plano de Agua Caliente or Moristul land grant, dated September 3, 1841, and October 11 and 14, 1843. The present spelling is used in the Statutes of 1850 (pp. 60 f.). Although this version was also used by the Whitney Survey, confusion persists to the present day. The Geographic Board (Fifth Report) decided for Miyakma, but in 1941 it reversed this decision in favor of Mayacamas ('not Miyakma, Cobb Mountain Range, Malacomas, Mayacamas, nor St. Helena Range'). The stream is still called Maacama Creek."

See also

Mayacamas Mountains

Range



Mount Saint Helena

Name origin: Wappo language

Country	United States
State	California
Part of	California Coast Ranges
Coordinates	38°40′9.663″N 122°37′59.948″W﻿ / ﻿38.669183°N 122.63332°W﻿ / 38.669183; -122.63332
Highest point	
 - location	Cobb Mountain
 - elevation	4,724 ft (1,440 m)
 - coordinates	38°48′27″N 122°44′26″W﻿ / ﻿38.80750°N 122.74056°W﻿ / 38.80750; -122.74056
Length	52 mi (84 km) , northwest-southeast



- Mark West Springs
- Mayacamas Vineyards
- Snell Valley

location of Mayacamas Mountains in
California ^[1]

References

1. ^ "Mayacmas Mountains". Geographic Names Information System, U.S. Geological Survey. http://geonames.usgs.gov/pls/gnispublic/f?p=gnispq:3:::NO::P3_FID:234255. Retrieved 2009-05-04.
 2. ^ U.S. Geological Survey Geographic Names Information System: Mayacmas Mountains
 3. ^ U.S. Geological Survey Geographic Names Information System: Cobb Mountain
- Allan, Stuart (2005). *California Road and Recreation Atlas*. Benchmark Maps. p. 63. ISBN 0-929591-80-1.
 - Gudde, Erwin (1969). *California Place Names* (third ed. ed.). University of California Press. p. 196. ISBN 0-520-01574-6.

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Exhibit 14



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Geographic Names Information System (GNIS)

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Feature Detail Report for: Mayacmas Mountains

ID: 234255

Name: Mayacmas Mountains

Class: Range ([Definitions](#))

Description: Part of the Coast Ranges, highest elevation at Mount Saint Helena, extends south from Mendocino Lake and the East Fork of Russian River to the Napa Valley, bound on the west by the Russian River Valley and on the east by Middle Mountain, Clear Lake, and the upper Putah Creek drainage. (US-T121)

Citation: U.S. Geological Survey. Geographic Names Phase I data compilation (1976-1981). 31-Dec-1981. Primarily from U.S. Geological Survey 1:24,000-scale topographic maps (or 1:25K, Puerto Rico 1:20K) and from U.S. Board on Geographic Names files. In some instances, from 1:62,500 scale or 1:250,000 scale maps.

Entry Date: 19-Jan-1981

*Elevation: 4331/1320

*Elevations in feet/meters from the [National Elevation Dataset](#)

Decision Card

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Variant Names

Variant Name

Cobb Mountain Range [Citation](#)

Mayacamas Mountains [Citation](#)

Miyakma Range [Citation](#)

Saint Helena Range [Citation](#)

Serro de los Mallacomes [Citation](#)

Board on Geographic Names Decisions

Name	Authority	Decision Type	BGN
Mayacmas Mountains	Board Decision	Official	1940
Mayacmas Mountains	Board Decision	Official	1917
Miyakma Range	Board Decision	Official	1917

BGN Subject Folders: (Click arrow to open folder)

Correspondence:

Forms:

Supporting Documents:

Mapping Services



References to non-U.S. Department of the Interior (DOI) products do not constitute an endorsement by the DOI. By viewing the Google Maps API on this web site the user agrees to these TERMS of Service set forth by Google. [The latest of Google Map API Terms of Service](#)

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Counties

Sequence	County	Code	State	Code	Country
1	Sonoma	097	California	06	US
2	Lake	033	California	06	US
3	Napa	055	California	06	US
4	Mendocino	045	California	06	US

Coordinates (One point per USGS topographic map containing the feature, NAD83)

Sequence	Latitude(DEC)	Longitude(DEC)	Latitude(DMS)	Longitude(DMS)	Map Name
1	38.6693509	-122.6333189	384010N	1223800W	Mount Saint Helena
2	38.6168519	-122.6360964	383701N	1223810W	Mark West Springs
3	38.6235183	-122.6247072	383725N	1223729W	Calistoga
4	38.6582398	-122.6194294	383930N	1223710W	Detert Reservoir
5	38.7471293	-122.7524914	384450N	1224509W	Jimtown
6	38.7721281	-122.7366573	384620N	1224412W	Whispering Pines
7	38.8304595	-122.7886033	384950N	1224719W	The Geysers
8	38.8635142	-122.8974959	385149N	1225351W	Asti
9	38.8801799	-122.8663836	385249N	1225159W	Kelseyville
10	38.9407328	-122.9697205	385627N	1225811W	Highland Springs
11	38.9971189	-123.0038882	385950N	1230014W	Hopland
12	39.0026742	-123.0038882	390010N	1230014W	Purdys Gardens
13	39.0935054	-123.1347254	390537N	1230805W	Elledge Peak
14	39.2082240	-123.1377809	391230N	1230816W	Ukiah
15	39.1718359	-123.0919462	391019N	1230531W	Cow Mountain
16	39.1262812	-122.9983323	390735N	1225954W	Upper Lake

U.S. Department of the Interior || U.S. Geological Survey
 12201 Sunrise Valley Drive, Reston, VA 20192, USA
gnis_manager@usgs.gov
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• Mayacamas Mountains

Citation

U.S. Geological Survey. Geographic Names Phase I data compilation (1976-1981). 31-Dec-1981. Primarily from U.S. Geological Survey 1:24,000-scale topographic maps (or 1:25K, Puerto Rico 1:20K) and from U.S. Board on Geographic Names files. In some instances, from 1:62,500 scale or 1:250,000 scale maps.

Exhibit 15

We offer a 15% discount on purchases of 12 bottles or more, mix or match.

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Product	Description	Price	
Napa Estate, Mayacamas Range Zinfandel 2007	91 points - Robert Parker	\$34.00	Sold Out

 Like 4



Wines of forward fruit, supple balance and sensual promise. If the exuberance of youth is a key to your enjoyment of Zinfandel, this is your wine.

This is our primary estate wine from 100% Napa Valley organically grown estate grapes. Here you will find all the richness and fruit for which Zinfandel is famous, plus the depth and structure associated with Napa hillside vineyards, and the balance for which Storybook wines are known. Crafted to be enjoyed on release, the wine's notable depth and balance will continue its appeal well into the future.

"Bright, fresh boysenberry flavors fill this wine with a wild fruit presence. It darkens to black raspberry as it takes on air, with serious structure and length of flavor. But it still has the kind of friendly, summery zin character that will brighten anyone's mood in winter." 92 points *Wine & Spirits Magazine* October 2009

"Elegance is not usually a word associated with Zinfandel, but it defines the wines of Storybook owner-winemaker Jerry Seps, and for good reason: his attention to detail in both the vineyard and the winery can be described only as fanatical. The 2007 Mayacamas Range offers a combination of pure Zin fruit with a structure that's closer to the Right Bank Bordeaux than anything else. Delicious now, but will cellar well over the next 15 years." -Tim Gaiser, MS *Director of Education, Court of Master Sommeliers*

"Loads of berry fruit (especially raspberries and dark cherries) intermixed with some crushed rock and minerality jumps from the glass of this medium to full-bodied, elegant, pure wine." 91 points *Robert Parker*



Location, location, location

Climate - in the broad context of temperature, precipitation, prevailing wind and storm patterns as well as exposure to the sun - is of crucial importance for optimum fruit development and thus the quality of a vineyard. Storybook Mountain is located at the top of the Napa Valley, on an eastern slope of the Mayacamas Range whose ridges separate Napa from Sonoma. This gives us the desired eastern exposure, an orientation we share with many of the greatest vineyards in Bordeaux and Burgundy. Adequately warm weather for ripening is rarely a problem in the Napa Valley - and certainly not for us. Open to the morning sun and providing an oblique angle to the hot afternoon sun for a growing day of even temperature, an easterly exposure helps avoid both the heat spikes and heat accumulation that can occur on a late summer afternoon. Vines actually shut down when the temperatures rise above 95 degrees F, whereas maximum efficiency in sunlight and nutrient assimilation is reached between 75 and 85 degrees F.



Our location at the top of the Valley further moderates our temperature. The Russian River to our west funnels in cooling ocean breezes on warm afternoons. The path of these breezes to the hot interior leads over the low point in the ridge separating the valley systems, i.e. Storybook Mountain. As a result, we are usually 10 degrees cooler than the valley just below us.

"One of the steepest, most picturesque vineyards in California."
- Robert Parker

The rain pattern, too, contributes to the uniqueness of our site. Because of the winter storms that come off the Pacific and in from the north, and our proximity to 4344-foot Mount St. Helena, our corner of Napa is the rainiest in the county, receiving twice the rain of Carneros at the south end of the Valley. This moisture - given our clay soil and relative coolness - means most of our mature vines do not need irrigation. In the crucial summer and fall months, however, we receive less rain than the rest of the Valley, protected as we are by our ridges and northerly location from the summer and fall storms that usually come up from Mexico. This relative dryness is an especially wonderful boon if the weather at harvest is less than ideal.

The land and the weather come together in unique ways at Storybook Mountain, assuring you who drink our wines of all the advantages of estate grapes grown organically on one of Napa Valley's best vineyard sites as well as its most beautiful.

previous articles: [Why Zinfandel?](#)
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- Granrojo
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- Manzone
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Angel's Secret Merlot 2009

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Angel's Secret Merlot 2009



Description:
This Merlot is well-integrated, with hints of ripe cherries, orange blossoms and spice. The flavors follow with added components of cinnamon and berries. On the palate, this nicely balanced and supple wine has a well-structured medium body. It has a long, enjoyable finish that leaves one coming back for more.

Winemaker's Notes:
The grapes for Angel's Secret Merlot come from vineyards at, or near, the top of the Mayacamus Mountain range, which divides Napa Valley from

Done Unknown Zone

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ANGEL'S SECRET MERLOT 2009



Description:

This Merlot is well-integrated, with hints of ripe cherries, orange blossoms and spice. The flavors follow with added components of cinnamon and berries. On the palate, this nicely balanced and supple wine has a well-structured medium body. It has a long, enjoyable finish that leaves one coming back for more.

Winemaker's Notes:

The grapes for Angel's Secret Merlot come from vineyards at, or near, the top of the Mayacamus Mountain range, which divides Napa Valley from Sonoma Valley. The wine was aged for 20 months in 40% new barrels, 90% French and 10% American.

Serving Hints:

Serve at room temperature as an aperitif, and also with red meats, red-sauce pasta dishes, or dishes with sweet fruit sauces.

PRODUCER:

Two Angels

COUNTRY:

United States

REGION:

Sonoma, CA

GRAPE VARIETY:

84% Merlot,
16% Cabernet Sauvignon

EXCLUSIVE USA IMPORTER:

Quintessential Wines

1310 2nd Street

Napa, CA 94559

www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.2%	37	13.89	10.43	12	4X11	89918800196-7



Exhibit 17



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VINTAGE NOTES

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PLEASE CLICK ON THE LINKS BELOW TO VIEW THE TECHNICAL NOTES FOR EACH OF THE FOLLOWING WINES. YOU WILL NEED ADOBE ACROBAT READER TO VIEW THEM. TO SHOP FOR WINES, PLEASE VISIT THE [ONLINE STORE](#).

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MOUNTAIN CUVÉE

- » [2008 MOUNTAIN CUVÉE](#)
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- » [2002 MOUNTAIN CUVÉE](#)
- » [2001 MOUNTAIN CUVÉE](#)
- » [2000 MAYACAMAS CUVÉE](#)

MERLOT

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CABERNET SAUVIGNON

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VINTAGE RESERVE

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SYRAH

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- » [2004 SYRAH](#)

SYRAH-CABERNET SAUVIGNON

- » [2008 SYRAH-CABERNET SAUVIGNON](#)
- » [2007 SYRAH-CABERNET SAUVIGNON](#)

CABERNET FRANC

- » [2009 CABERNET FRANC](#)
- » [2008 CABERNET FRANC](#)
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TEMPRANILLO

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TEMPRANILLO ROSÉ

- » [2010 TEMPRANILLO ROSÉ](#)
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ZINFANDEL

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1 / 1 Sign

GUNDLACH
BUNDSCHU
EST. 1958

2000 Rhinefarm Vineyard Mayacamas Cuvee

Vintage
2000 was the third consecutive cool vintage for Southern Sonoma Valley vineyards. The growing season included cool weather and some rain during early bloom, followed by a heat spike in mid-June and cool, rainy weather during harvest.

Vineyard
The grapes for our Mayacamas Cuvée come predominantly from young plantings on our own Rhinefarm Vineyard, situated in the foothills of the Southern Mayacamas Range as it dips into the San Pablo Bay. With perfect southwest exposure and rocky, well-drained soils, Rhinefarm Vineyard produces some of America's best fruit year after year. The Cabernet, Merlot, and Cabernet Franc components of this wine represent classic examples of Rhinefarm's unique ability to produce wines with varietal character and a silken mouthfeel, even in the young-vine fruit used in this blend.

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GUNDLACH
BUNDSCHU

EST. 1858

2000 Rhinefarm Vineyard Mayacamas Cuvee

Vintage

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Clones: UC Davis 8 Cabernet Sauvignon; Mt. Veeder Cabernet Franc; Martini Merlot

Winemaking

The fruit was hand picked and delivered to the winery in the cool morning hours, then destemmed and conveyed into stainless steel fermenters. Cabernet Sauvignon, Merlot, and Cabernet Franc were each fermented in separate lots, with gentle, twice-daily pumpovers. Each lot was pressed at dryness, and then racked into barrels. The wine was aged for 14 months in predominantly French oak; minimal use of American and Hungarian oak barrels added coconut and spice nuances. After blending, the finished wine was bottled unfiltered and lightly filtered.

Winemaker Tasting Notes

Blended from young-vine fruit and portions of wine lots that were not quite up to the rigorous quality standards of our Estate wines, the 2000 Mayacamas Cuvée is an exceptional value. Delightfully fragrant, with aromas of cherry, cedar, vanillin, coconut, and spicy oak, this inviting red marries Cabernet Sauvignon's structured cassis fruit with the warm, cherry tones of Merlot, and the complex, smoky spice of Cabernet Franc. Enjoyable now, it will continue to improve in the bottle over the next four to five years.

Analysis

Blend: 56% Merlot, 43% Cabernet Sauvignon, 1% Cabernet Franc

Harvested in 2000

Bottled in July/August, 2002 Alcohol: 13.4% TA: 0.57 g/100ml pH: 3.64

**

Jeff Bundschu, Sixth Generation Vintner Linda Trotta, Winemaker

Release date: September 15, 2002



Exhibit 18

KRISTI-LYNN WINE

Classic winemaking techniques and aging in finest French Oak barrels concentrate the fruit's flavors and intensity producing a wine of elegance and power. ~Thomas Perez, Winemaker

Wines

Bio

Mailings

Press

Thomas Perez had no idea of his future professional path when he came from El Salvador to visit his brother for a summer in Pacific Grove, California. The natural beauty of the area captivated him and in 1984, he returned to finish middle school and high school on the Monterey Peninsula.

After high school it was his dream to go to culinary school but instead he went to work in a restaurant in Tiburon. Then in 1989, Perez got a job as a busboy at Highlands Inn in Carmel. There, during the renowned Masters of Food & Wine event, he attended a wine tasting, fell in love with the experience and forgot all about cooking.

Altogether, Perez worked ten years at Highlands Inn, first as a waiter, and then as sommelier. He worked at ten of the annual Masters of Food & Wine events. "The influence and opportunity to learn was unbelievable," he says. "To be exposed to such levels of service and to be given the chance to taste world-class foods and wines was fantastic." During those years he also went to Napa, Sonoma and Santa Barbara to experience winemaking first hand.

In 1998, Thomas broadened his knowledge further by traveling to the wine regions of Germany, visiting the wineries of Robert Weil, Franz Kunstler, and Bernd Phillipi. Then he went to France visiting the regions of Champagne, Burgundy and Alsace, calling at Moet Chandon, Taittinger, Billecart Salmon and Louis Roederer, Domaine Dujac, Domaine Romanee-Conti, Domaine LeFlaive, Dominic Lafon, Domaine Bratagna, Comte Georges de Vogue, Trimbac and others. Also in that year, he enrolled in the wine and spirits program organized by Doug Olson in San Francisco. And he was hired as sommelier at Bernardus Lodge in Carmel Valley.

Eager to increase his knowledge, in 2001 he moved to Spain to attend Escuela Superior de Enologia del Pais Vasco where he received his Masters degree in Oenology and Viticulture.



"I wanted to go to school in a European country because of the history of winemaking there," says Thomas. "My first choice would probably have been France but since Spanish is my native language, I selected the school in Rioja. While attending school, I made the time to work the harvest in 2002 with Jean Francois at Domaine Coche-Dury in Meursault, France, and in 2003 with Fidel Fernandez at Bodegas Luis Cañas Villanueva de Alava, Spain."

Upon graduating in 2004, Perez returned to Monterey Peninsula where he went to work at L'Auberge Carmel. "In 2001, David Fink had wanted me to open Bouchée but at that time I was determined to finish my schooling," says Thomas. "David and I stayed in touch during my schooling in Spain so I knew he was opening a new hotel and restaurant. I was delighted to join his team and begin working at L'Auberge Carmel."

For a wine director, Aubergine, the 12-table restaurant at L'Auberge Carmel could be the ideal post. There chef Christophe Grosjean has created a dining experience developed from a sterling career in the U.S. and Europe. Each night he presents diners multi-course menus. Selected wines accompany every course. Flavors may range progressively from tart and spicy, to piquant and savory, to rich and succulent, in the course of a meal. Then there are desserts. "Matching wines with Christophe's wide palette of flavors is a challenge I look forward to every day," states Perez.

In addition, Perez has developed and directs the wine programs at Cantinetta Luca in Carmel, and newly opened Cantinetta Piero in Yountville, California. He also worked the harvest at Domaine de la Romanée Conti - Vosne-Romanée - France in 2007.

From El Salvador to Carmel-by-the-Sea, with Germany, France and Spain in between, Thomas has embraced the international aspects of wine, pursuing knowledge and experience with a passionate interest. It may be somewhat unusual for a young man from El Salvador to embark on a career at the highest levels of food and wine but given Thomas' personality, palate and passion, it's certainly not a surprise.

CONTACT INFORMATION:

Thomas Perez, Winemaker

Email: mail@kristilynnwine.com

KRISTI-LYNN WINE

Classic winemaking techniques and aging in finest French Oak barrels concentrate the fruit's flavors and intensity producing a wine of elegance and power. ~Thomas Perez, Winemaker

Wines

Bio

Mailings

Press

SEBASTIAN PINOT NOIR

A blend of four vineyards, Sleepy Hollow, Dierberg, Solomon hills and Rio Vista.

Color:

Bright ruby, cherry red to light ruby edge

Aromatics/Bouquet:

Black Cherry juice, cola, white chocolate, floral, violets, fresh red plum, and some spice in the background

Palate:

Bright fruit, cherry, spice, light tannins with a good to medium length, along with wild strawberries and medium fresh acidity for a good length

Age ability:

Delicious now through 2017.

PHOENIX PINOT NOIR

A blend of Derbyshire and Solomon Hills (6% whole cluster)

Color:

Bright red garnet, brilliant-to light garnet edge

Aromatics/Bouquet:

Ripe blackberry, sweet spice, strawberry. Ripe cherry,

Palate:

spice ,creamy, good acidity, ripe tannins, good length and long finish

Age ability:

Enjoy now or hold anywhere between 5-8 years



Exhibit 19

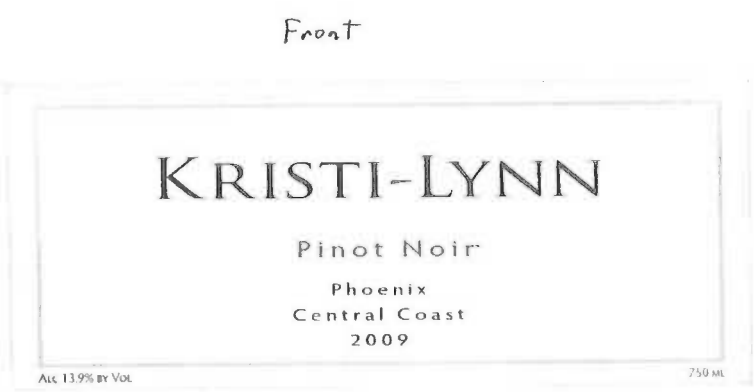
OMB No. 1513-0020 (01/31/2009)

TTB ID 10337-02-000017		DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL <i>(See Instructions and Paperwork Reduction Act Notice Below)</i>	
1. REP. ID. NO. (If any) C8D101		PART I - APPLICATION	
2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required) BW-CA-6133		8. NAME AND ADDRESS OF APPLICANT AS SHOWN ON PLANT REGISTRY, BASIC PERMIT, OR BREWER'S NOTICE. INCLUDE APPROVED DBA OR TRADENAME IF USED ON THE LABEL (Required) Tantara, LLC, DBA Tantara Winery 4747 Ontiveros Lane Santa Maria, CA 93454	
3. SOURCE OF PRODUCT (Required) <input checked="" type="checkbox"/> Domestic <input type="checkbox"/> Imported		8a. MAILING ADDRESS, IF DIFFERENT Tantara Winery P.O. Box 4498 Laguna Beach, CA 92652	
4. SERIAL NUMBER (Required) YEAR: 10-TW23		9. EMAIL ADDRESS EVANDEGRAIFF@COX.NET	
5. TYPE OF PRODUCT (Required) <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGES		10. FORMULA/SOP NO. (If any)	
6. BRAND NAME (Required) Kristi-Lynn		11. LAB. NO. & DATE/PRE-IMPORT NO. & DATE (If any)	
7. FANCIFUL NAME (If any) Phoenix		12. NET CONTENTS 750 ml	
9. EMAIL ADDRESS		13. ALCOHOL CONTENT 13.9%	
12. NET CONTENTS		14. WINE APPELLATION (If on label) Central Coast	
15. WINE VINTAGE DATE (If on label) 2009		16. PHONE NUMBER 949 466 3056	
17. FAX NUMBER 949 276 5619		18. TYPE OF APPLICATION (Check applicable box(es)) a. <input checked="" type="checkbox"/> CERTIFICATE OF LABEL APPROVAL b. <input type="checkbox"/> CERTIFICATE OF EXEMPTION FROM LABEL APPROVAL "For sale in _____ only" (Fill in State abbreviation) c. <input type="checkbox"/> DISTINCTIVE LIQUOR BOTTLE APPROVAL. TOTAL BOTTLE CAPACITY BEFORE CLOSURE (Fill in amount) d. <input type="checkbox"/> RESUBMISSION AFTER REJECTION	
19. SHOW ANY WORDING (a) APPEARING ON MATERIALS FIRMLY AFFIXED TO THE CONTAINER (e.g., caps, cellophane, corks, etc.) OTHER THAN THE LABELS AFFIXED BELOW, OR (b) BLOWN, BRANDED OR EMBOSSED ON THE CONTAINER (e.g., net contents, etc.). THIS WORDING MUST BE NOTED HERE EVEN IF IT DUPLICATES PORTIONS OF THE LABELS AFFIXED BELOW. ALSO, PROVIDE TRANSLATIONS OF FOREIGN LANGUAGE TEXT APPEARING ON LABELS. net contents blown into glass			

PART II - APPLICANT'S CERTIFICATION		
Under the penalties of perjury, I declare: that all statements appearing on this application are true and correct to the best of my knowledge and belief, and, that the representations on the labels attached to this form, including supplemental documents, truly and correctly represent the content of the containers to which these labels will be applied. I also certify that I have read, understood and complied with the conditions and instructions which are attached to an original TTB F 5100.31, Certificate/Exemption of Label/Bottle Approval.		
20. DATE OF APPLICATION	21. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT <i>Ernst Vandegriff</i>	22. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT Ernst Vandegriff
PART III - TTB CERTIFICATE		
This certificate is issued subject to applicable laws, regulations and conditions as set forth in the instructions portion of this form.		
23. DATE ISSUED JAN - 6 2011	24. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU <i>Adrian Spangley</i>	

FOR TTB USE ONLY	
QUALIFICATIONS	EXPIRATION DATE (If any)

AFFIX COMPLETE SET OF LABELS BELOW (See General Instructions 4, 6 and 7)



TTB F 5100.31 (6/2006) PREVIOUS EDITIONS ARE OBSOLETE

OMB No. 1513-0020 (01/31/2009)

TTB ID 10337-002-000016		DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL <small>(See Instructions and Paperwork Reduction Act Notice Below)</small>			
1. REP. ID. NO. (If any)		CT <u>80</u> OR <u>01</u>		PART I - APPLICATION	
2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required) <u>8W-CA-6133</u>		3. SOURCE OF PRODUCT (Required) <input checked="" type="checkbox"/> Domestic <input type="checkbox"/> Imported		8. NAME AND ADDRESS OF APPLICANT AS SHOWN ON PLANT REGISTRY, BASIC PERMIT, OR BREWER'S NOTICE. INCLUDE APPROVED DBA OR TRADENAME IF USED ON THE LABEL (Required) <u>Tantara, LLC, DBA Tantara Winery 4747 Ontiveros Lane Santa Maria, CA 93454</u>	
4. SERIAL NUMBER (Required)		5. TYPE OF PRODUCT (Required) <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGES		8a. MAILING ADDRESS, IF DIFFERENT <u>Tantara Winery P.O. Box 4498 Laguna Beach, CA 92652</u>	
6. BRAND NAME (Required) <u>Kristi-Lynn</u>		7. FANCIFUL NAME (If any) <u>Sebastian</u>		9. EMAIL ADDRESS <u>EVANDEGRIFT@COX.NET</u>	
10. FORMULA/SOP NO. (If any)		11. LAB. NO. & DATE/PRE-IMPORT NO. & DATE (If any)		12. TYPE OF APPLICATION (Check applicable box(es)) a. <input checked="" type="checkbox"/> CERTIFICATE OF LABEL APPROVAL b. <input type="checkbox"/> CERTIFICATE OF EXEMPTION FROM LABEL APPROVAL "For sale in _____ only" (Fill in State abbreviation) c. <input type="checkbox"/> DISTINCTIVE LIQUOR BOTTLE APPROVAL. TOTAL BOTTLE CAPACITY BEFORE CLOSURE. (Fill in amount) d. <input type="checkbox"/> RESUBMISSION AFTER REJECTION TTB ID _____	
12. NET CONTENTS <u>750 ml</u>		13. ALCOHOL CONTENT <u>13.9%</u>		14. WINE APPELLATION (If on label) <u>Central Coast</u>	
15. WINE VINTAGE DATE (If on label) <u>2009</u>		16. PHONE NUMBER <u>949 466 3056</u>		17. FAX NUMBER <u>949 276 5619</u>	
19. SHOW ANY WORDING (a) APPEARING ON MATERIALS FIRMLY AFFIXED TO THE CONTAINER (e.g., caps, cellophans, corks, etc.) OTHER THAN THE LABELS AFFIXED BELOW, OR (b) BLOWN, BRANDED OR EMBOSSED ON THE CONTAINER (e.g., net contents, etc.) THIS WORDING MUST BE NOTED HERE EVEN IF IT DUPLICATES PORTIONS OF THE LABELS AFFIXED BELOW. ALSO, PROVIDE TRANSLATIONS OF FOREIGN LANGUAGE TEXT APPEARING ON LABELS. <p style="text-align: center;"><i>net contents blown into glass</i></p>					

PART II - APPLICANT'S CERTIFICATION

Under the penalties of perjury, I declare that all statements appearing on this application are true and correct to the best of my knowledge and belief, and that the representations on the labels attached to this form, including supplemental documents, truly and correctly represent the content of the containers to which these labels will be applied. I also certify that I have read, understood and complied with the conditions and instructions which are attached to an original TTB F 5100.31, Certificate/Exemption of Label/Bottle Approval.

20. DATE OF APPLICATION	21. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT <i>Ernest Vandegrift</i>	22. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT <u>Ernest Vandegrift</u>
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PART III - TTB CERTIFICATE

This certificate is issued subject to applicable laws, regulations and conditions as set forth in the instructions portion of this form.

23. DATE ISSUED <u>JAN - 6 2011</u>	24. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU <i>Alvin Sperry</i>
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FOR TTB USE ONLY

QUALIFICATIONS

EXPIRATION DATE (If any)

AFFIX COMPLETE SET OF LABELS BELOW (See General Instructions 4, 6 and 7)

Front

Back



Classis winemaking techniques and aging in the finest French Oak barrels concentrate the fruit's flavors and intensity, producing a wine of elegance and sophistication

Produced and bottled by Tantara Winery, Santa Maria, CA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

PAZ

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