

SALOMÉ GARAU-TAYLOR

PROPRIETOR OF RETZLAFF VINEYARDS AND
ESTATE WINERY

WHAT WINE VARIETAL DO YOU THINK IS UNDERRATED?

That's easy. Merlot, of course. Merlot, just like any varietal, grows differently dependent on the terroir it is grown in. A Livermore Valley Merlot and more specifically, a Retzlaff Merlot, known for plummy and jammy characteristics, most people don't expect to taste as complex and fruit forward of a Merlot as they do when they taste ours.

WHAT IS YOUR FAVORITE VARIETAL OF WINE?

I'm a great fan of our Sauvignon Blanc and you will be too once you've tasted it.

ANY WINEMAKING TIPS FOR SOMEONE JUST STARTING OUT IN THE INDUSTRY?

It's all about the fruit, you must have the finest fruit to make the best wine. We are so blessed to have our own vineyards where we are in-charge of how the vines are tended and ultimately how the earth is cared for. We are organically certified the earth matters as much or more than the vine.

WHAT'S YOUR FAVORITE PART ABOUT THE LIVERMORE VALLEY AS A WINE REGION?

The people in the Livermore Valley wine industry. I like to say that we are sort of like the Amish here, if anyone in our wine community needs some assistance it is just amazing how many fellow wine makers, customers or employees will be willing to lend a hand. We are all each other's cheerleaders. As a team, we are really strong because of how we support each other.

WHO WOULD YOU WANT TO SHARE A BOTTLE OF WINE WITH AND WHY?

My daughter's, because it would be the highlight of my day to take the time to share a bottle of wine made with love with the ones you love most. Right?

WHO'S YOUR CELEBRITY CRUSH?

Anthony Bourdain, yea I know he's gone but...what a guy. I would have loved to have run into him on one of my many international food and wine adventures. I think we would have enjoyed discussing the virtues of travel while enjoying a good local beverage.



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- Salome Garau-Taylor,
Retzlaff Vineyards



PROUD MEMBER OF THE
LIVERMORE VALLEY
WINEGROWERS
ASSOCIATION

RETZLAFF VINEYARDS AND ESTATE WINERY

FINE WINES MADE FROM CERTIFIED ORGANIC GRAPES

Retzlaff Vineyards was established in 1976. Estate bottled varietals include; Cabernet Sauvignon, Merlot, Sauvignon Blanc, Semillon and Chardonnay. Our gorgeous shaded picnic area and historic estate offer the perfect setting for your Livermore Valley wine experience. Join us for a delicious, informative and special wine tasting. Exceptional from vine to glass.

HISTORY

"Gloria and Bob Taylor met at UC Berkeley and moved with their young sons Noah and Aaron to downtown Livermore in 1963 when Bob found work in the earth science department at the Lawrence Livermore Laboratory. Gloria eventually found bustling Livermore Avenue in the center of town too noisy at night, and, yearning for a quieter life, she moved her family to a neglected 14-acre sheep ranch in 1975. No crops had ever been grown on the land, so no chemical inputs had ever been applied. It was essentially virgin land, making it easy to farm organically.

The Taylors developed a heightened interest in wine in 1980 when Bob was offered a one-year sabbatical to work at the world's largest solar research facility in Odeillo, France. The pair was charmed by the way the French appreciate wine as part of daily life, and the tradition stayed with them when they returned. Accordingly, they decided to plant grapevines, and as Bob and Gloria were passionate environmentalists, organic viticulture was just common sense.

Bob's background as a research chemist would later provide him with a good foundation as a winemaker, although he believes nature plays the most important role. "It takes great grapes to make great wine," he says. Along with the Taylors' concern for the environment, Bob's knowledge and understanding of chemical inputs have always governed Retzlaff's farming practices. Even before organic farming became more widely appreciated, Bob rejected the common practice of applying harmful herbicides to crops.

The Taylors did not set out to become winemakers, however. Initially, they found a very profitable business in growing grapes on contract for neighboring Wente Vineyards. In the late 1970s, the Grey Riesling variety was in demand for making sugary, crowd-pleasing wine coolers and White Zinfandel, so that was what the Taylors grew. But a dramatic shift occurred in the 1980s when the crowds discovered Chardonnay, and plantings of the newly beloved grape doubled again and again throughout winegrowing regions of the world. Meanwhile, per-capita wine consumption was rising throughout America. As Wente became widely known for its Chardonnay, the winery, like others, no longer found Grey Riesling useful. Suddenly, thousands of acres of Californian Grey Riesling became worthless and many grape growers, Retzlaff included, scrambled to graft their vines over to the classic varieties of Bordeaux and Burgundy." - *Nikki Goddard, Edible East Bay, Visionary in a Livermore Valley Vineyard*



TASTING ROOM

1356 South Livermore Ave.
Livermore, CA

Monday - Friday - 12 - 4:30 PM
Saturday - Sunday - 12 - 5
CLOSED WEDNESDAYS

925.447.8941
www.retzlaffvineyards.com



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