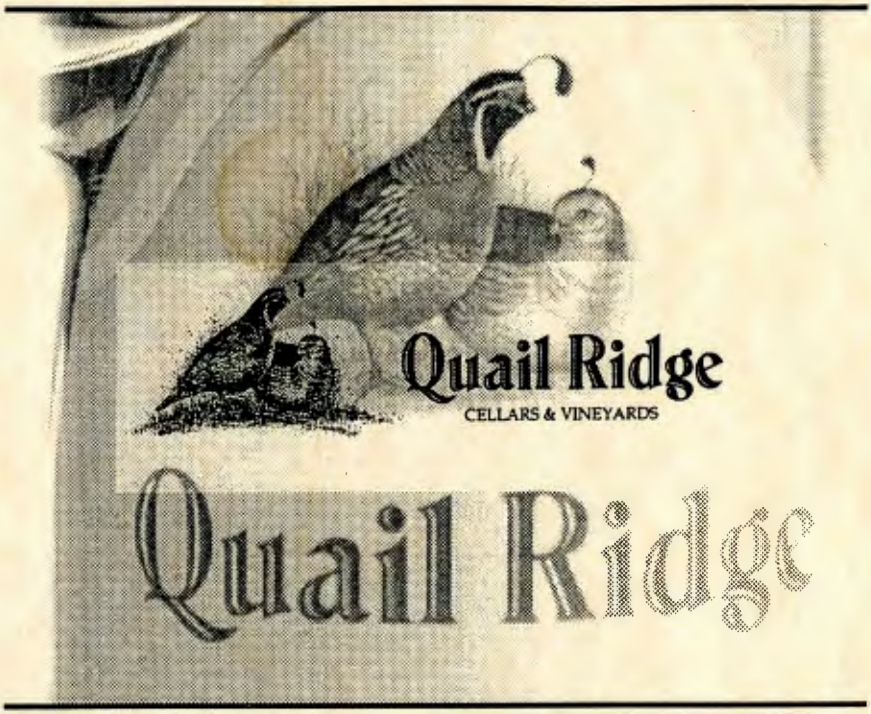
Byron II

PRESENTS



Ms. Elaine Wellesley,

Winemaker of

Quail Ridge Cellars & Vineyards

Tuesday, July 12, 1994

6:30 p.m.

Our winemaking philosophy at Quail Ridge is to capture all the rich character and intensity of Napa Valley grapes in wines that are refined, subtle and graceful. We believe that winemaking really starts in the vineyards, and so we select grapes from various microclimates and different soil characteristics in order to blend extra dimensions and levels of complexity into our varietals.

The vineyards range from high on the stony terraced hillsides of Mt. Veeder in the Mayacamas Range, to the shallow soils of the Yountville area, to the deeper alluvial soils around St. Helena.

We use the time-honored philosophy of assemblage, utilizing different yeast strains to ferment different lots of grapes and aging individual lots in various types of French oak to accentuate the characteristics derived from each vineyard. Our small size allows us great flexibility in fermenting and aging our wines and permits us to carefully nurture and handcraft each vintage.

Elaine Wellesley, founder and winemaker at Quail Ridge Winery, is one of those fortunate individuals who has seen her dream become a reality. A former international journalist, her career in writing eventually lost out to a growing interest and appreciation for the creative challenges of food and wine.

She became an accomplished chef and an ardent home winemaker. In her efforts to create wines that are at once generous and exciting yet refined and elegant, Elaine experimented with traditional and contemporary fermentation and oak aging techniques and with grapes from a variety of Napa Valley soils and microclimates. This practical knowledge was enhanced by a degree in enology and viticulture from the University of California at Davis and working experience in Burgundy. Her dedication has resulted in much critical acclaim for the wines she stylistically crafts for Quail Ridge.

MENU

1992 QUAIL RIDGE SAUVIGNON BLANC

Sauteed Quail on a Spring Mix
with a Basil Vinaigrette,
Ham, Black-Eye Peas and Red Peppers

1991 QUAIL RIDGE CHARDONNAY

Baked Salmon on a Soft Garlic,
Shiitake Mushroom Cream Sauce

1990 QUAIL RIDGE MERLOT

1989 QUAIL RIDGE CABERNET SAUVIGNON

1989 QUAIL RIDGE
CABERNET SAUVIGNON "RESERVE"

Medallion of Lamb on a bed of
Herb Mashed Potato Laced with a Cabernet Sauce

Marinated Summer Fruit in a
Chocolate Praline Cup