
Inventory of the Rudolf Jordan Vintage Reports for Castle Rock Vineyard

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Creator: Jordan, Rudolf

Title: Rudolf Jordan Vintage Reports for Castle Rock Vineyard

Date (inclusive): 1901-1935

Extent: 0.4 linear feet

Abstract: The Rudolf Jordan Vintage Reports for Castle Rock Vineyard provide general remarks on the overall weather conditions, duration of vintage, general yield, condition of grapes, yeast, and sugar in wines as well as a chronological description of the vintage for a Napa, California vineyard from 1906-1918.

Physical location: Researchers should contact Special Collections to request collections, as many are stored offsite.

Repository: University of California, Davis. General Library. Dept. of Special Collections.

Davis, California 95616-5292

Collection number: D-523

Language of Material: Collection materials in English.

Biography

During the vintage of 1905, Rudolf Jordan and Ernest L. Streich, owner of Castle Rock Vineyard, discussed the subject of making better wines with particular attention directed to the efforts made at the University of California regarding pure yeast and cooling of musts as advised by Professors Cruess and Bioletti.

Jordan later authored *Quality in dry wines through adequate fermentations by means of defecation, aeration, pure yeast, cooling and heating: a manual for progressive winemakers in California* (1911) based on observations he made at Castle Rock.

Castle Rock Vineyard, located in Napa County, California was sold in March 1921 to H.G. March.

Scope and Content

Jordan's reports provide general remarks on the overall weather conditions, duration of vintage, general yield, condition of grapes, yeast, and sugar in wines as well as a chronological description of the vintage at Castle Rock Vineyard from 1906-1918.

1918 was the last vintage described. In 1919 and 1920 the grapes were made into juice due to the passage of the Volstead Act.

Correspondence from Frederic T. Bioletti, William V. Cruess, and chemists Curtis & Tompkins is also included with the reports as well as several newspaper and journal clippings, printed documents and pamphlets.

Arrangement of the Collection

The reports are arranged chronologically.

Indexing Terms

The following terms have been used to index the description of this collection in the library's online public access catalog.

Jordan, Rudolf

Bioletti, Frederic T. (Frederic Theodore), 1865-1939

Cruess, W. V. (William Vere), 1886-1968

Castle Rock Vineyard (Napa, Calif.)

Wine and wine making--California--Napa County

Access

Collection is open for research.

Processing Information

Sara Gunasekara processed this collection and created and encoded this finding aid.

Acquisition Information

Donated by Mrs. Jordan.

Alternate Format

This collection has been microfilmed and is available in the Shields Library Microcopy Collection, Call Number TP558.C3 J6 1935 mf.

Preferred Citation

[Identification of item], Rudolf Jordan Vintage Reports for Castle Rock Vineyard, D-523, Department of Special Collections, General Library, University of California, Davis.

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Box 1:1 Introductory material 1901-1935**Scope and Content Note**

Contains title Vintages at Castle Rock Vineyard, Napa Redwoods, California, 1906-1918: showing the merits of new methods by the use of pure yeast, and treatment of the must by defecation, aeration, cooling and heating, as recommended by the University of California: notes of manipulations by Rudolf Jordan Jr.

Box 1:2	1906
Box 1:3	1907
Box 1:4	1908
Box 1:5	1909
Box 1:6	1910
Box 1:7	1911
Box 1:8	1912
Box 1:9	1913
Box 1:10	1914
Box 1:11	1915
Box 1:12	1916
Box 1:13	1917
Box 1:14	1918