

## **The World's Greatest Vineyard**

It will always be debated as to the world's greatest painting, play, pugilist, or politician, because there is very little science and a minimum of factual data in the determination; it is mainly based on opinion and can change with the test of time.

But we do know the world's greatest vineyard. That has been settled by decades of the foremost science and research advanced by the foremost universities and scientists and industry and government institutions. It is an ascertainment based on scientific facts and discoveries, academic data, and state-of-the-art seminal studies.

It is not an opinion as if one were trying to determine the world's most beautiful vineyard. As far as can be foreseen the Carmody McKnight vineyard will remain the world's greatest for centuries to come. It is also beautiful; that is an "opinion" but on which most would agree.

In the following pages is a list of the land's rare attributes assembled as a result of the ground-breaking studies on the vineyard and other acclaimed world scientific research. The first thirteen exist almost nowhere else and certainly exist nowhere in such a combination.

The rest of the list is shared with very few vineyards or any agricultural land in the world. Some certainly on the Westside of Paso Robles. But in combination absolutely in no other area on this earth. That is how the world's greatest is determined.

If the word "greatest" seems amorphous, the vineyard also qualifies as the world's most outstanding "viticulturally" or "agriculturally" and certainly the most naturally "sustainable" as petrochemical or even "natural" fertilizers have not been employed in over 40 years. That stunning fact has never been a known attribute in any other vineyard.

1. Not one, but three volcanoes, unknown in any other agricultural property.
2. Abundant rare volcanic magma.
3. Proven bounty of macro-micro nutrients natural to the property and inexhaustible.
4. *FDA, USDA, Cartagena Protocol* compliant, non-GMO and pure organic.
5. Exemplar of sustainability perfection.
6. Never applied a petro-chemical fertilizer or so-called natural fertilizer to the soils nor ever needed, now and forever.
7. No application of toxic fungicides or ever required.
8. Because of the abundance of macro-micro nutrients, never adding any chemicals to wine nor artificial flavors or colors or chemical yeasts. Nor chemicals from new barrels.
9. According to the decades of university, governmental and industry studies an astounding 67 minerals in the soils and whatever grows on the property.
10. Soils that are unmatched as a powerful adsorptive for heavy metals and toxic chemicals.
11. Super soils only existing on this vineyard and inexhaustible -- Calcium Montmorillonite. Latest prominent lab review determined nearly half of the soil on the property is Calcium Montmorillonite.
12. Rare and nutrient-abundant black limestone.
13. Latest university studies which *Cal Poly State University, SLO*, in conjunction with other institutions including *John Deere & Co.*, resulted in the discovery of a new "wonder soil." Over 25,000 USDA soil series reviews were conducted and not one single match was found anywhere on earth. This soil is unequalled in nutrient values and cation exchange capacity and natural healing.

14. No known vineyard in Europe or the United States can compare to Carmody McKnight in natural sustainability. Even the winery building, constructed from straw-bale, is sustainable in its function and purpose. It is an above the ground cellar. Sustainable in the vineyard and sustainable in the winery.
15. Carmody McKnight is an estate winery. Being an estate winery, the natural, non-GMO grapes derive from the estate vineyard and from nowhere else. Among other important attributes, this means there is total viticultural quality control. Only one percent of the wineries in California are classified as true estate. Estate wineries are becoming rarer in Europe and other parts of the world.
16. The soils of Carmody McKnight are the most mineral and nutrient rich in the world and the wines, as demonstrated by the university examinations and studies, are the most mineral rich of all wines. This is important because the richest natural flavors come from soils that are the most complex in micronutrients, resulting in concentrated flavors and more character intense.
17. The winemakers created only small lots of the estate wine ensuring that the wines will not be filtered or fined, which remove the soul of the wine.
18. The vineyards of Carmody McKnight enjoy the longest growing season in the world (harvesting through November). Long growing season means more layered, natural flavors and fewer requirements for manipulation and corrective winemaking.
19. The north-south slopes of the Carmody McKnight vineyards have the advantage of an array of microclimate changes from hilltop to bottom -- microclimates hard to match in perfection for grapes. The vineyard enjoys the greatest recorded range of diurnal temperature, or high daytime and low nighttime temperature variation, assuring the best net photosynthesis -- a remarkable 50-degree temperature swings day to night during growing season. This exceptional bioclimatic condition is a viticultural imperative. Photosynthesis is also enhanced significantly in regions such as on the Westside of Paso Robles where the farmland flourishes in high elevations -- another proven grape growing superlative as opposed to flat valley areas.
20. Because of these temperature swings, Carmody McKnight, on 24-hour daily average, is also one of the coolest regions in California. Wide temperature swings are essential for quality grapes. These temperature swings are the greatest of any vineyard area in the world.

21. The vineyards experience the lowest relative humidity of any farming region in Europe or the U.S., a meteorological marvel and, anomalously, bordering a cold ocean. This extremely favorable characteristic also greatly minimizes fungicide dependability which seriously plagues most of the grape-growing regions in France and much of Europe, let alone our health.
22. According to a University of California study, the Adelaida region, which is one of the sub-areas of Paso Robles Westside, enjoys more sun days than any area in California or France. This is a striking phenomenon considering its close approximation -- six miles -- to the cool Big Sur Coast. As remarkable and noted by the most respected climatologists is the fact that the Carmody McKnight vineyard area is more moisture free than almost any area known. This is why in its over 30-year history not one fungicide has ever been applied to the vines.
23. GMO grapes which now overrun Europe and most other countries that produced once-fine wines necessitate a flood of virulent fungicides. *UFC Que Choisir* amazingly found in France as many as "14 different fungicides in a single bottle of wine. The report immediately established a connection between fungicides in wine and a raft of diseases including cancer and Parkinson's disease." This is also true with wines throughout Europe and most of California
24. Perfect topography. The grapes of Carmody McKnight nourish in hillside vineyards -- a must factor for the great vineyards and wines -- notably the Grand Cru vineyards of France. With knowledge gained from centuries-long test of time there is no renowned vineyard grown in a valley floor. For centuries, sloping and hillside vineyards characterize the greatest wine areas. Undulating to moderately steep terrain creates the supreme vineyard sites everywhere in the world for that matter, as they combine ideal drainage with greater intensity of sunlight than lower elevations at the same latitude (photosynthesis).
25. When grapes are planted on valley floors and bottom lands, they are also subject to a microclimatic phenomenon called cold air drainage that often severely damages vine plants. Cold air drainage can result in an early vine-killing frost. The coldest air descends to the lowest elevation, but on flat areas there is no escape for the damaging freezing air.

26. Valley microclimates create other troubles inherent to a valley floor with excessive uncontrollable wind and flooding. It was both these factors that helped phylloxera to proliferate. Planted without vineyard-block interruptions, phylloxera and other diseases relentlessly attacked the vines without vital natural gaps. The factory-style, dense, back to back planting was the main reason why phylloxera spread in Europe too. The flooding carried the microscopic phylloxera louse or aphid, that lives on and eats the roots of grapes, anywhere and everywhere. Nothing can be done in disease prone areas like Napa to stop the wind-borne spread that occurs in the early stage of the pest's life cycle.
27. If that were not bad enough it became far worse with the planting of GMO root stock and the emergence of global warming which exacerbates all these problems and makes the combating of diseases almost impossible. As global warming inevitably worsens the problems increase exponentially and will make areas like Napa impossible for *Vitis vinifera* to flourish or even grow as is already evident with vines being pulled out after five years.
28. Global warming, perhaps the threat of our time, raises average temperature levels and causes more humidity, the perfect breeding ground for the worst of the vine diseases as evidenced in France and most other countries in Europe. Global warming and the excessive wind also make devastating fires more likely and uncontrollable and another potential danger for areas like Napa with little to be done to prevent them.
29. Most of the vines at Carmody McKnight are now thirty-six years old and on their own root, which means a natural vine. The trunks of the vines are larger for their age than at any other vineyard, an obvious reflection of the prodigious nutrients. The size also suggests that the roots reach deeply into vineyard soils proven to have an astonishing twenty-six different soil types. Before France and most of Europe were replanted in GMO vines the greatest winemakers would not make wine unless the vines were almost all 25 years old.
30. Carmody McKnight lies prominently in the Premium Wine Growing Area of the United States, if not the world, and has evolved into a legendary vineyard. Maybe it's all best summed up by Brent Hallock, an esteemed professor from Cal Poly University in San Luis Obispo. Professor Hallock explained that with the reevaluation of grape-growing regions in light of global warming, the consensus of earth and climate scientists is that the

immediate area of the Carmody McKnight vineyards in the Westside of Paso Robles is the only Premium Wine Growing region and Mediterranean Climate in California. The professor might as well have added -- and all the United States and most of Europe.

31. Now a study published in the ***Journal Proceedings of the National Academy of Sciences*** in conjunction with all the major scientific organizations in the world, and specifically regarding wine, forecasts temperature increases triggering the loss of two-thirds or more of Napa Valley's current grape output with similar losses projected in most of the premium growing areas in California as well as France, Italy, Spain, and Greece.
32. **Further investigations involved the major governments all over the world** in the most significant, comprehensive, and far-reaching global studies of wine production and climate change: "**Climate Change, Wine, and Conservation**" The studies begin with the following: "*Viticulture is famously sensitive to climate. Wine grape production provides a good test case for measuring indirect impacts mediated by changes in agriculture, because viticulture is sensitive to climate and is concentrated in Mediterranean climate regions that are global biodiversity hotspots.*"
33. According to the projections, which are stunning and with enormous implications for the future of premium viticulture, quality premium wine grapes as far as California is concerned could only be grown in a thin strip of land along the coast (mainly Central Coast) of California. The band lies about 10 miles from the Pacific. Vineyards outside of the band will begin to suffer as is now the case in Napa with vines being pulled out after 5 years! Napa is approximately 40 miles from the ocean, Santa Ynez is around 20.
34. Carmody McKnight in the Westside of Paso Robles is one of the closest vineyards to the Pacific, approximately 8 miles, but interestingly not adversely affected by the proximity with downsides such as excessive fog and moisture and limited sunlight. Of most all the vineyards in California, Carmody McKnight is ideally positioned to prosper in the future.
35. Carmody McKnight has never added one single chemical to its estate wines... and no artificial flavors and color. None!
36. The *vitis vinifera* grapes vines are the largest known in the world and non-GMO and with perfect spacing 8' x 11' for the maximum and protected uptake of nutrients and water.



37. TTB certification regarding sulfites. The law requires all wines carry a sulfite warning if they contain more than 10ppm of total sulfites. Carmody McKnight has 0.
38. The vineyards contain richly productive vertisols with their high-water holding capacity and the special attribute of being drought-resistant.
39. The Carmody McKnight vineyard possesses a prolific artesian well with an unparalleled array of minerals and nutrients as determined by the noteworthy university research. It is the only known artesian well that actually exists within the crater of a volcano – far more relevant for human health than simply “volcanic” which is a vague term at best. The waters consist of an abundance of silica (also a powerful antioxidant) which is difficult to obtain outside of well waters. The Carmody McKnight artesian well contains the highest known in silicic acid (oxygenated silica) which has become one of the most vital and sought-after combatants against many prevalent serious diseases.
40. Carmody McKnight possesses a one of a kind soil named by scientists as black limestone, more copious than limestone, and not known to exist anywhere else.

