

TRAVELS NOW AND THEN

© Christopher Earls Brennen

SAN FRANCISCO 1971

Dec.31, 1971

Drove to San Luis Obispo

NEW YEAR TRIP TO THE BAY AREA

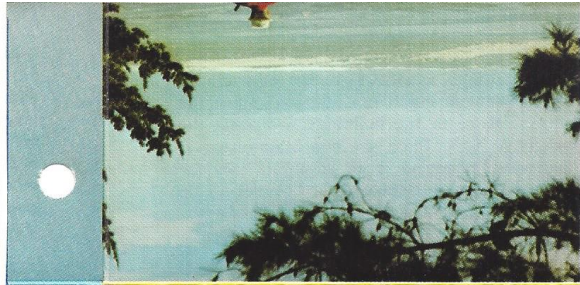
1971 Dec. 30th Set out about midday in the Ventura freeway - drove straight through to San Luis Obispo where we ate in a Harard Johnsons and went to a Sands motel - spent evening ~~at~~ watching basketball - first the Lakers and then U.C.L.A. - great in color.

Dec. 31st Drove on along 101 to San Lucas where we inquired about visiting the Pinnacles Natl. Monument. - but this is closed in winter - drove on past Scaleda Prison - through the wine country - stopped at the pleasant San Martin winery - then ~~on~~ on, lunch → Art + Marty Whitney in Mountain view beside Palo Alto where Art now works for Lockheed - spent the afternoon talking - Art took me for a drive through Stanford where we visited the Chapel and ~~he~~ walked around the center of the campus. Then drove through the industrial estate where Lockheed is situated. Then about 6.00 we left for Jochem and Gudrun's house in Los Gatos. The kids were very pleased to see Susan and Gigena - that evening ~~the~~ the Bergers had their New Year's party with lots of Germans most of whom got drunk. D + I. tired and we went to bed before the party ended.

1972 Jan 1st Up late and had a long lazy breakfast. Then we all set off in two cars - drove up to the peninsula mountain ridge (35) - very pretty - wooded - rolling meadows - views over the bay and San Francisco. Then ~~we~~ ^{Took a car ride + walked in Chinatown - back} into San Francisco where we parked below Ghiaudelli Square. ~~we~~ ^{we} wandered around the square and had a lunch (hot chocolate) there. Then D. + kids + I drove up and over Golden Gate bridge to viewpoint on the other side. Then back as the sun set and drove to Telegraph Hill - beautiful view over city, harbour, ships + bridges! Back to Los Gatos - spent very pleasant evening talking - watched some of the Bergers movies.

Jan 2nd Up fairly early - and left for home after goodbyes. [101] to Gilroy - then crossed over along the ~~to~~ quite pretty [152] to [99] in the San Joaquin Valley. ~~On~~ ^{On} through Fresno + Bakersfield. Dark. Big jam-up near diversion in San Fernando due to the earthquake damaged freeway. Unfortunately car began to sputter - and clutch overheated because of this - managed to get through after changing the plugs - home tired.

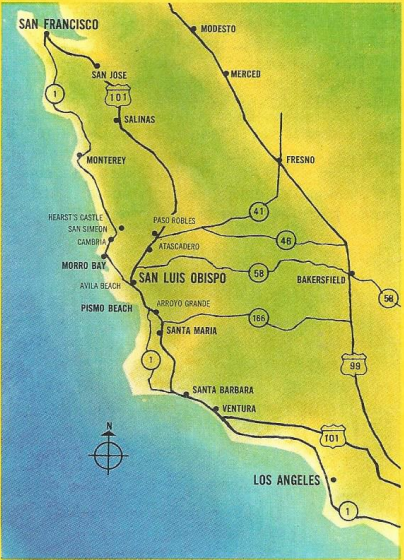




THE NEW PLACE TO EXPLORE OLD CALIFORNIA
San Luis Obispo gives you the graciousness, hospitality and romance of Early California magically blended with the excitement of outdoor sports, recreation, fun and fiestas. It's all yours—to enjoy any way you like—365 days a year!
No matter what makes a vacation "perfect" for you, the perfect place is San Luis Obispo. Come

THE COAST IS CLEAR!

SAN LUIS OBISPO

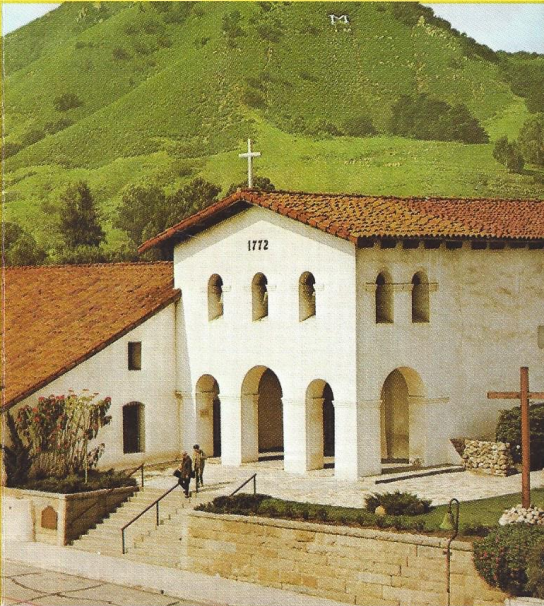


FOR FURTHER INFORMATION CONTACT:
Chamber of Commerce
1039 Chorro Street
San Luis Obispo, California 93401

THE COAST IS CLEAR!

SAN LUIS OBISPO

ALL-YEAR SPORTS • RECREATION • RELAXATION
in a sun-drenched valley along California's central coast



White Wines

Aperitif & Dessert Wines

San Martin Winery Tasting Program

Welcome To Our Tasting Room--San Martin Vineyards, Wineland, U.S.A.

1. SYL
A 1
Syl
COM
HO
A 1
fro
COM
3. HO
A 1
En
COM
4. PIN
Th
Ch
COM
5. CH
A 1
gr
COM
6. MA

You are invited to participate in one of the most exciting wine tasting programs presented in California. You will find it enjoyable as well as educational. The wines you will taste are Award Winning Premium Wines and represent the finest grown in our own vineyards. Wine growers and bottlers of famous Santa Clara Valley District wines since 1892.

TASTING ROOM LOCATIONS

* San Martin, California 95046 (101 Highway) Heart of the Wineland

Monterey Fisherman's Wharf No. 2—Monterey, Calif.
400 Lincoln Ave.—San Jose, Calif.

Bloomfield at 101 Highway—Gilroy, Calif.
Fisherman's Wharf—San Francisco, Calif.

6. MA
A fragrant, fruity, rare wine made from the Malvasia grape.
COMMENTS:
7. MOUNTAIN WHITE WINE 1.45
Velvety to the palate.
COMMENTS:
8. RHINE WINE 1.70
Highlights bland, mild cuisine.
COMMENTS:
9. CHENIN BLANC 1.90
Soft, fruity; not too dry.
COMMENTS:

Rose' Wines

*Rose' wines should always be served chilled.
The perfect wine with all foods.*

10. GRENACHE ROSE' 1.70
Made from Mountain Grown Grenache grapes.
COMMENTS:
11. MOUNTAIN VIN ROSE 1.45
Versatile and delicious, even over ice
COMMENTS:

Red Wines

Best when served at room temperatures or slightly chilled. Serve with all red meats, roasts, game, cheese, Italian dishes (spaghetti and meat balls).

12. CABERNET SAUVIGNON 2.50
Soft rare wine made from the exotic Cabernet Sauvignon grape.
COMMENTS:
13. PINOT NOIR 2.50
Made from the royal Burgundy grape—the Pinot Noir.
COMMENTS:
14. BURGUNDY 1.70
Dry and smooth—a mark of quality.
COMMENTS:
15. ZINFANDEL 1.90
Unique with a taste allure all its own.
COMMENTS:
16. CHIANTI 1.70
Sunny Old Italy at its bottled best.
COMMENTS:
17. HOSTESS BURGUNDY 1.90
Dry with a touch of mellowness.
COMMENTS:
18. CABERNET RUBY 1.90
Close kin of the exquisite Cabernet Sauvignon—yet an individual flavor.
COMMENTS:
19. MOUNTAIN RED WINE 1.45
Robust and hearty.
COMMENTS:
20. GAMAY BEAUJOLAIS 2.50
Rare varietal made from the Gamay Beaujolais grape.
COMMENTS:
21. GRIGNOLINO 1.90
Light bodied.
COMMENTS:

Amount of each wine is limited to ½ oz. to achieve fullest appreciation of wines tasted.

Proper tasting technique: merely moisten tongue with the wine; savor to capture full appreciation and then slowly sip the balance with particular attention being paid to bouquet, flavor, body and general character.

You need not taste every wine offered by the sommelier (wine server). Merely cover the glass with your hand as he approaches and he will not serve you that particular wine.

Time permitting, the sommelier will offer special request wines immediately after the regular Tasting Program.

The sommelier invites pertinent questions during the course of the program. If he cannot or does not have time to answer your question the floor manager is always available.

—Happy Wine Tasting

10% DISCOUNT IN
CASE QUANTITIES —
Assorted or Individual.

PRICES SUBJECT
TO CHANGE
WITHOUT NOTICE

28. CHAMPAGNE—DEMI SEC 4.75
COMMENTS:
29. PINK CHAMPAGNE 4.75
COMMENTS:
30. CHAMPAGNE ROUGE 4.75
COMMENTS:
31. MAISON MARTINEAU 3.25
EXTRA DRY—PINK—ROUGE—COLD DUCK
COMMENTS:
32. COLD DUCK CHAMPAGNE 3.79
COMMENTS:
33. GRAN SPUMANTE MALVASIA 3.79
Made from the traditional Italian method. A favorite.
COMMENTS:
34. CHAM-BERRY—Sparkling Blackberry 3.79
COMMENTS:
35. SPARKLING APRIVETTE—Apricot 3.79
COMMENTS:
36. SPARKLING FRAISETTE—Strawberry 3.79
COMMENTS:

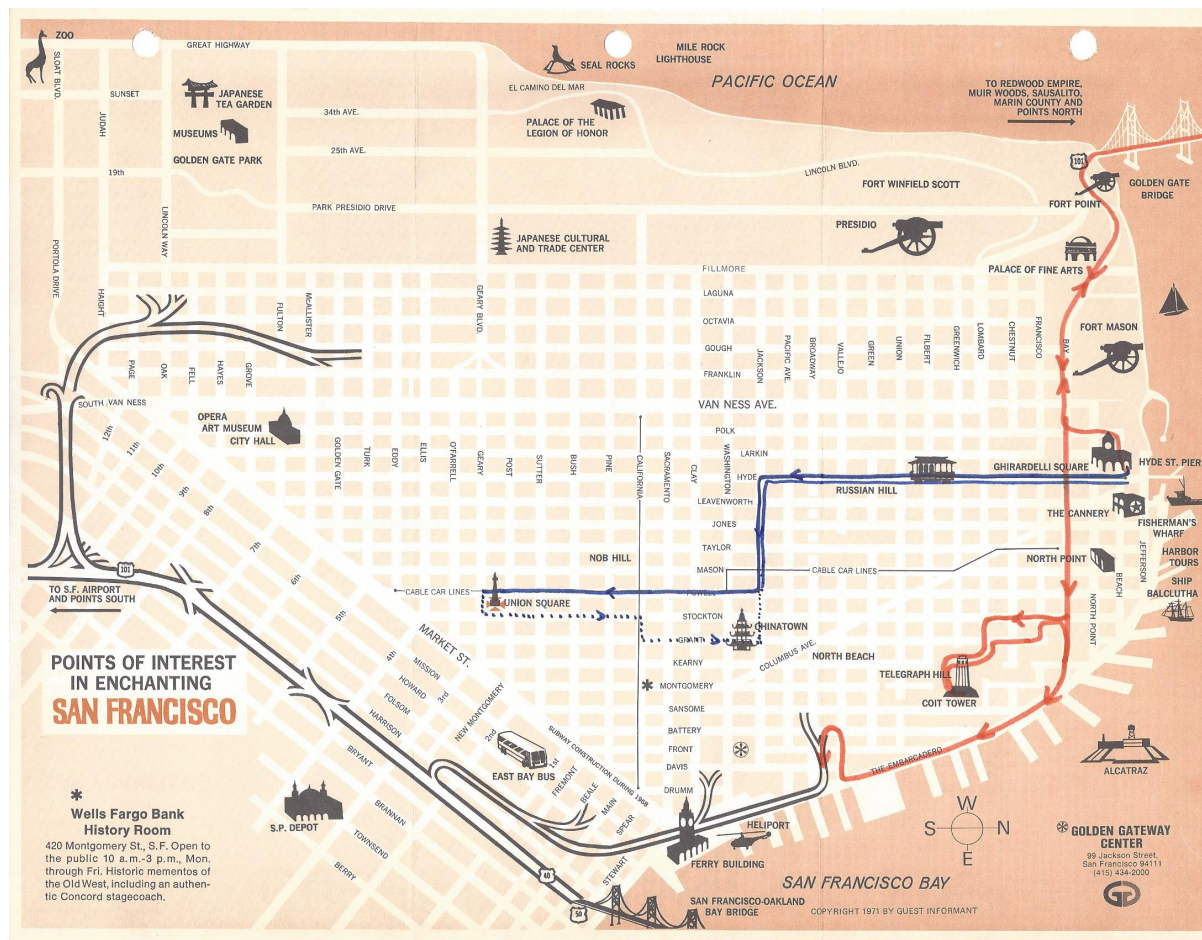
Fruit and Berry Wines

Our premium fruit and berry wines are produced only from fresh fruits and berries. Serve chilled or over ice.

37. BLACKBERRY (Real Blackberry) 1.75
COMMENTS:
38. LOGANBERRY (Real Loganberry) 1.75
COMMENTS:
39. STRAWBERRY (Real Strawberry) 1.75
COMMENTS:
40. RASPBERRY (Real Raspberry) 2.00
COMMENTS:
41. CHERRY (Real Cherry Wine) 1.75
COMMENTS:
42. APRIVETTE (Real Apricot Wine) 2.00
COMMENTS:
43. PEARLETTE (Real Pear Wine) 2.00
COMMENTS:
44. SUM-PLUM (Real Plum Wine) 2.00
COMMENTS:
45. APPLE WINE (Lightly lingering) 2.00
COMMENTS:

Specialties

46. MOKKA LAU 2.30
A delightful coffee flavored beverage.
COMMENTS:
47. VERMOUTHS — SWEET and DRY 1.30
COMMENTS:
48. SAN MARTIN BRANDY
Excellent quality. ½ Pt 1.55 Pt 2.98 5th 4.95 Qt 5.95 ½ Gal 11.50



[Back to table of contents](#)

Last updated 7/30/99.
Christopher E. Brennen