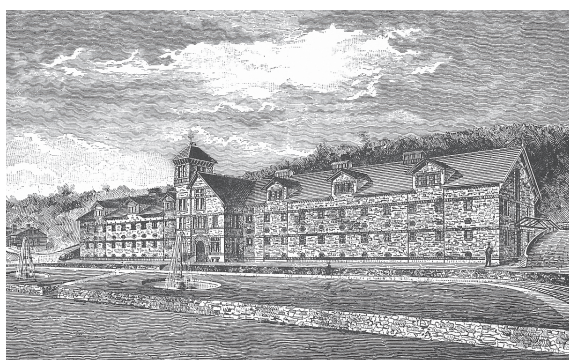


# A BRIEF HISTORY *of* GREYSTONE

The magnificent Greystone building has a long and storied past—and an exciting future.



## THE EARLY DAYS: GREYSTONE CELLARS

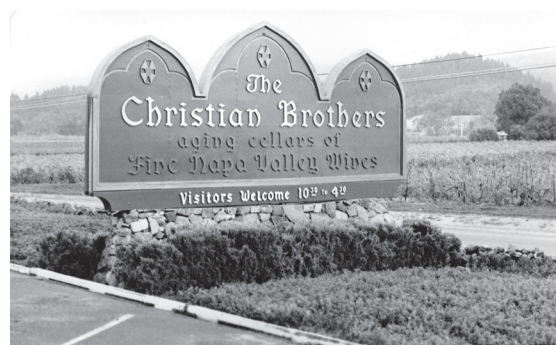
Completed in 1889 as a gravity-flow cooperative winery serving upper Napa Valley grape growers, Greystone Cellars was once the largest stone winery in the world. The building has 22-inch-thick walls made of locally quarried tufa stone and was designed by the legendary Hamden McIntyre, whose other work includes Chateau Montelena, Trefethen, Inglenook, and Far Niente.

From the end of the 19th century through Prohibition, Greystone was virtually dormant due to an epidemic of phylloxera, a pest that destroys grapevine root systems. After the Great Depression, the building was auctioned off for \$10,000 to the California Wine Association.

## CHRISTIAN BROTHERS WINERY

In 1950, the Christian Brothers, a Catholic teaching order, purchased the property to increase production of its well-known brands of wines, brandies, and ports under the direction of Brother Timothy Diener.

Greystone and the exclusive marketing rights to the Christian Brothers' brands were then acquired in 1990 by Heublein, Inc., an international distributor of food and beverages. The acquisition was concluded soon after the 1989 Loma Prieta earthquake, which rendered the northern portion of the building unusable.



## THE CULINARY INSTITUTE OF AMERICA

The world-renowned CIA was the next buyer. The college was founded in New Haven, CT in 1946 to provide training and opportunities for World War II veterans. In 1972, the CIA moved to its current Hyde Park, NY campus.

In 1993, the CIA acquired the Greystone building and surrounding grounds. Following a renovation and seismic retrofit of the building, the CIA at Greystone branch campus opened its doors in August 1995, offering classes for food and wine professionals from around the world.

## GREYSTONE TODAY AND TOMORROW

The CIA at Greystone now offers the college's famed degree programs in culinary arts and baking & pastry arts, as well as a certificate in culinary arts and a graduate certificate in wines and beverages. It also hosts influential industry conferences, partnerships, and initiatives that shape the future of food and wine. Visitors to Greystone enjoy cooking and wine programs, shopping in the campus store, and dining in its restaurants.



# POINTS OF INTEREST IN THE GREYSTONE BUILDING

The past comes alive all around you in Greystone's main building, which is listed in the National Register of Historic Places.

## HISTORIC FEATURES

As you walk into and throughout the building, as well as on the property, be sure to take note of some of the unique features that were carefully preserved by the CIA during the renovation, including:

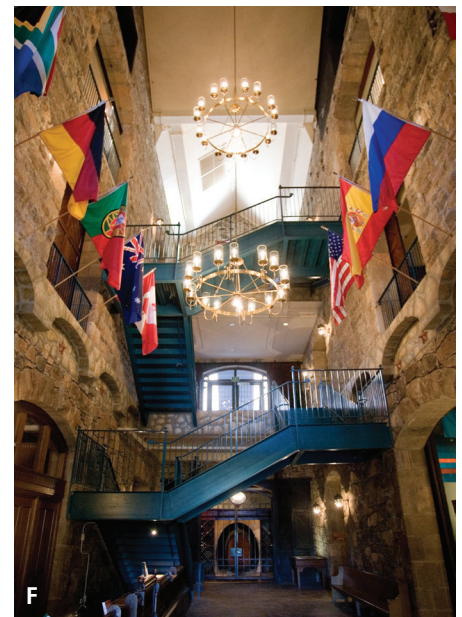
- The metal stars on the outside walls, which were an early attempt at seismic management,
- The huge redwood entrance doors with the gold leaf Christian Brothers logo on the windows above,
- The 2,000-gallon redwood casks, located in the historic Barrel Room,
- The original Christian Brothers display of barrel making, as well as some of the stills and equipment used to produce brandy, and
- Entrances to about a dozen caves dug into the back hillside.

## THE CORKSCREW COLLECTION

Brother Timothy's world-famous collection of more than 1,000 corkscrews is currently displayed on the first floor of the Greystone building.

## THE ATRIUM

The flags displayed in the 90-foot-high entrance atrium represent the major wine-producing countries of the world—the U.S., Spain, Germany, Italy, France, Argentina, South Africa, Australia, and Portugal.



- A. A colorful star designed for earthquake management  
B. The grand entrance doors, carved from redwood  
C. The historic Barrel Room, housing 2,000-gallon casks  
D. Brother Timothy's corkscrew collection  
E. The Atrium's flags, celebrating wine regions of the world

The Culinary Institute of America at Greystone  
2555 Main Street  
St. Helena, CA 94574  
707-967-2320