

Vintner's House
A Residence and Vineyard
in Davenport, California

Cameron Culver

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Thesis submitted to the faculty of the
Virginia Polytechnic Institute and State University
in partial fulfillment of the requirements for the degree of

Master of Architecture
in
Architecture

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ABSTRACT

The Vintner's House is a Residence and Vineyard nestled between well-known wine regions on the central coast of California. It is a worker's house; for the cultivator, the grower, and the nurturer of the vines. The vineyard is set on terraces down a hill to give grapes the sunlight and drainage they desire. These south facing terraces allow the vines to receive full sunlight throughout the growing season. Drainage through the vineyard encourages the roots to grow deep into the soil, as a well-established root system will yield a better quality grape. As the terraces wrap around the site, they intersect and flow into the residence. The terraces help to organize and arrange the house as it steps up the hill alongside the vineyard. The house is small and simple, but appears much larger with the adjacent wine facilities. The main living space for the residence is on the lower level with the living room, kitchen, and dining areas all clustered together looking out towards the ocean. Upstairs is the bedroom, which overlooks the two-story living room much like the vineyard terraces overlook each other. The house accepts its role as the vineyard's accomplice. Without the vineyard, the Vintner's House would not grow out of the hillside.

I would like to thank my fiancée, my family, and my friends.

My fiancée, Katy, for her patience and love as I left her side to begin this master's program. For her continuous support, for being a constant source of happiness, for all the little things that make my life easier and better. Words cannot express how grateful I am for her.

My family, especially my parents, for molding me into the man I have become. For their support, for their encouragement, for their wisdom, which I truly feel, is the reason for my success up to this point in my life. I feel so blessed and proud to say they are my parents.

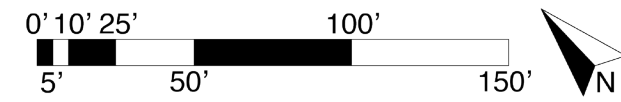
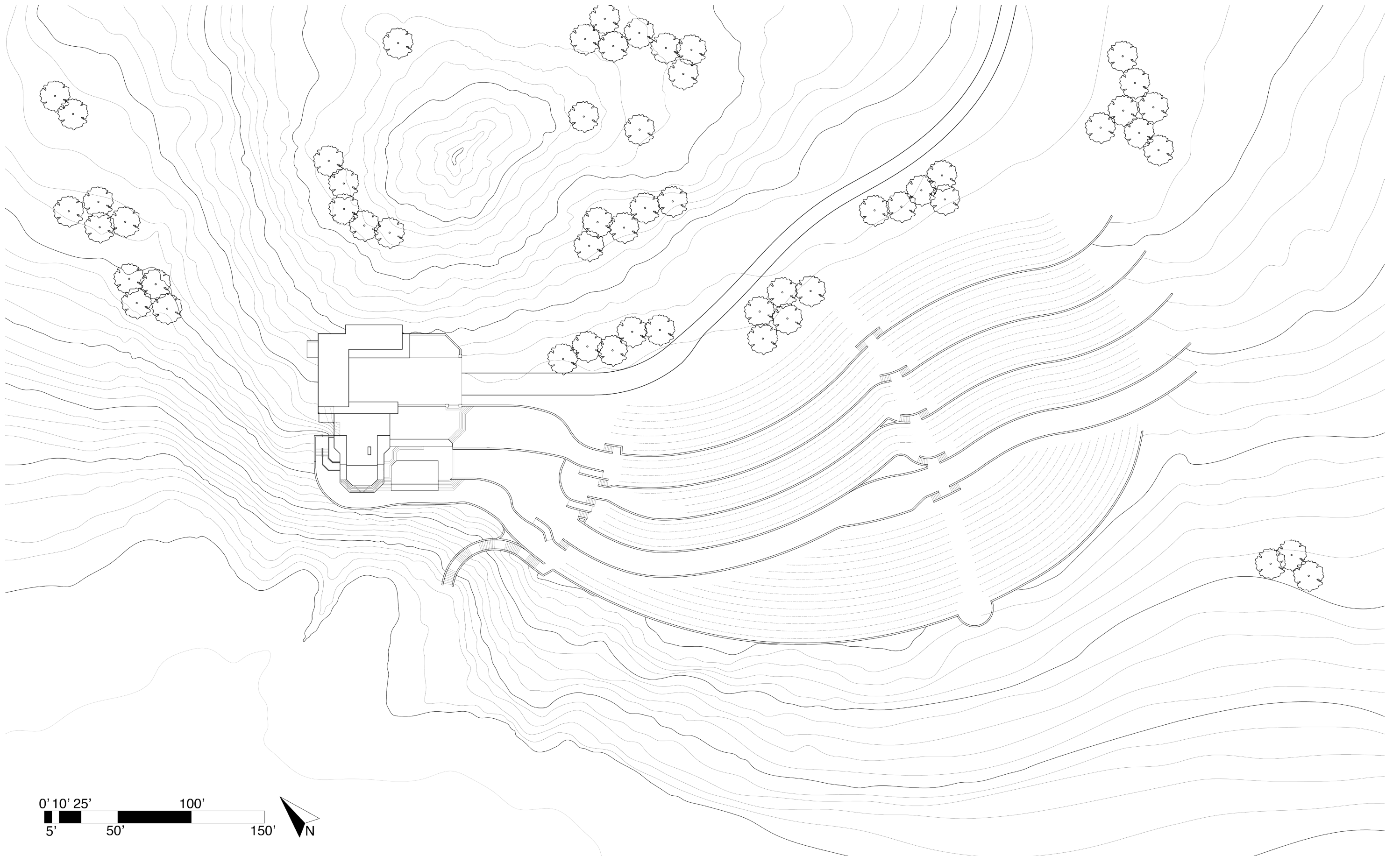
My friends for always being there. For always having an open ear, for always having a helping hand, for being my sounding board, and giving me constant feedback as I have worked on this project and many others over the years. For just simply being true friends.

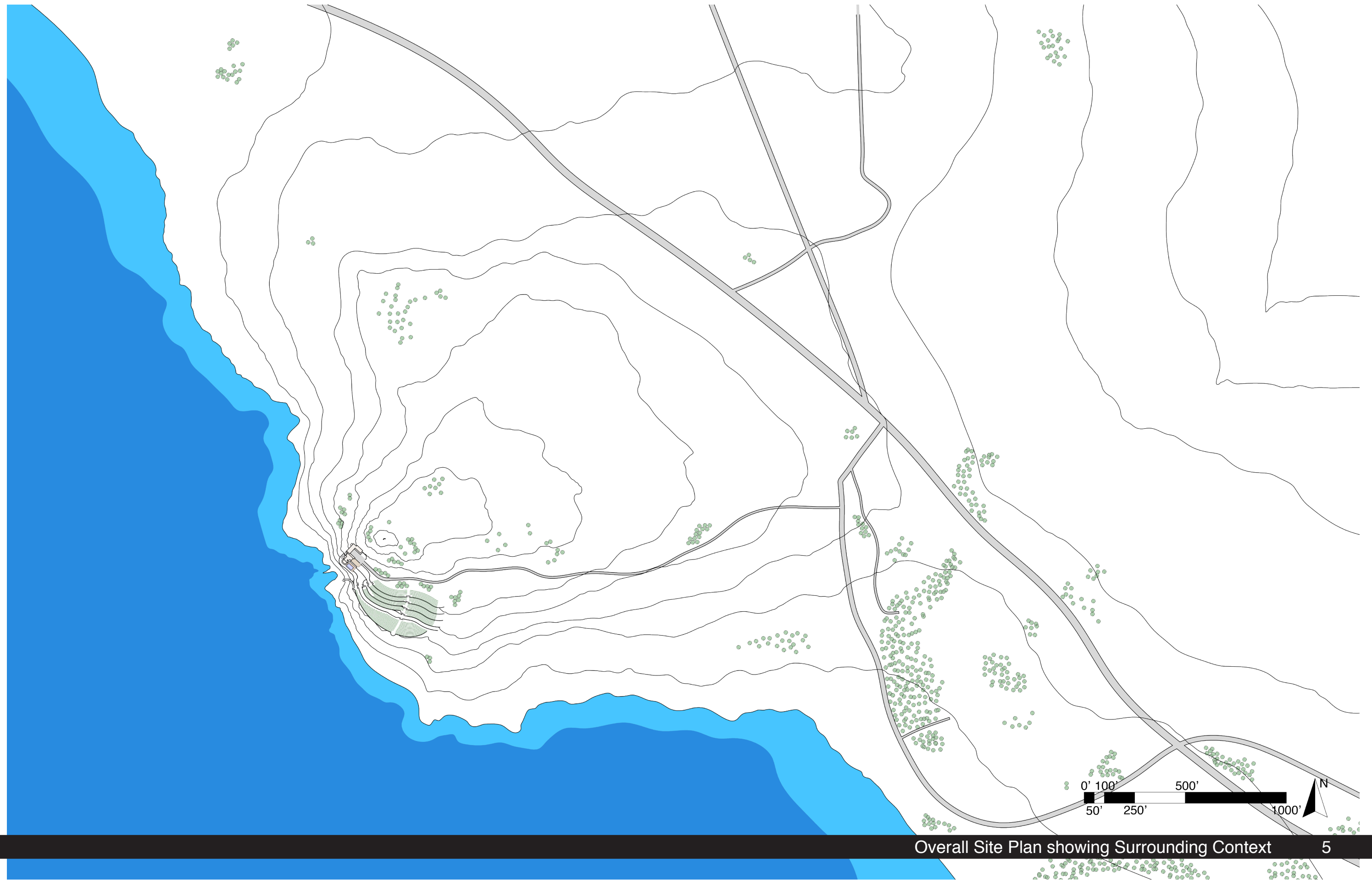
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Section One
Final Drawings

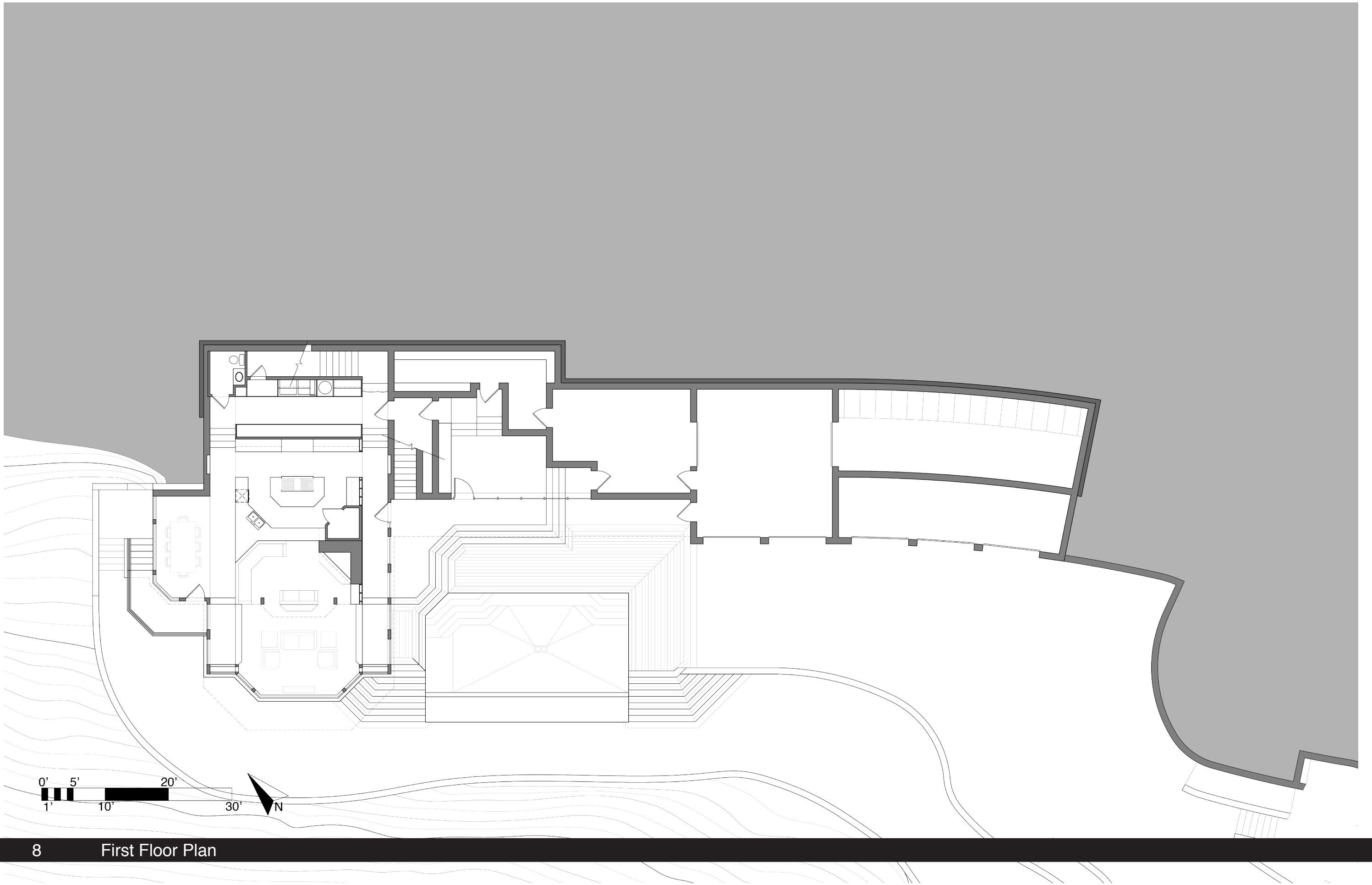
Site Plans

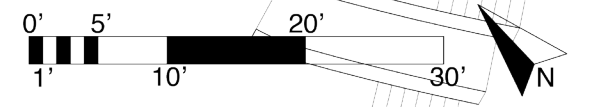
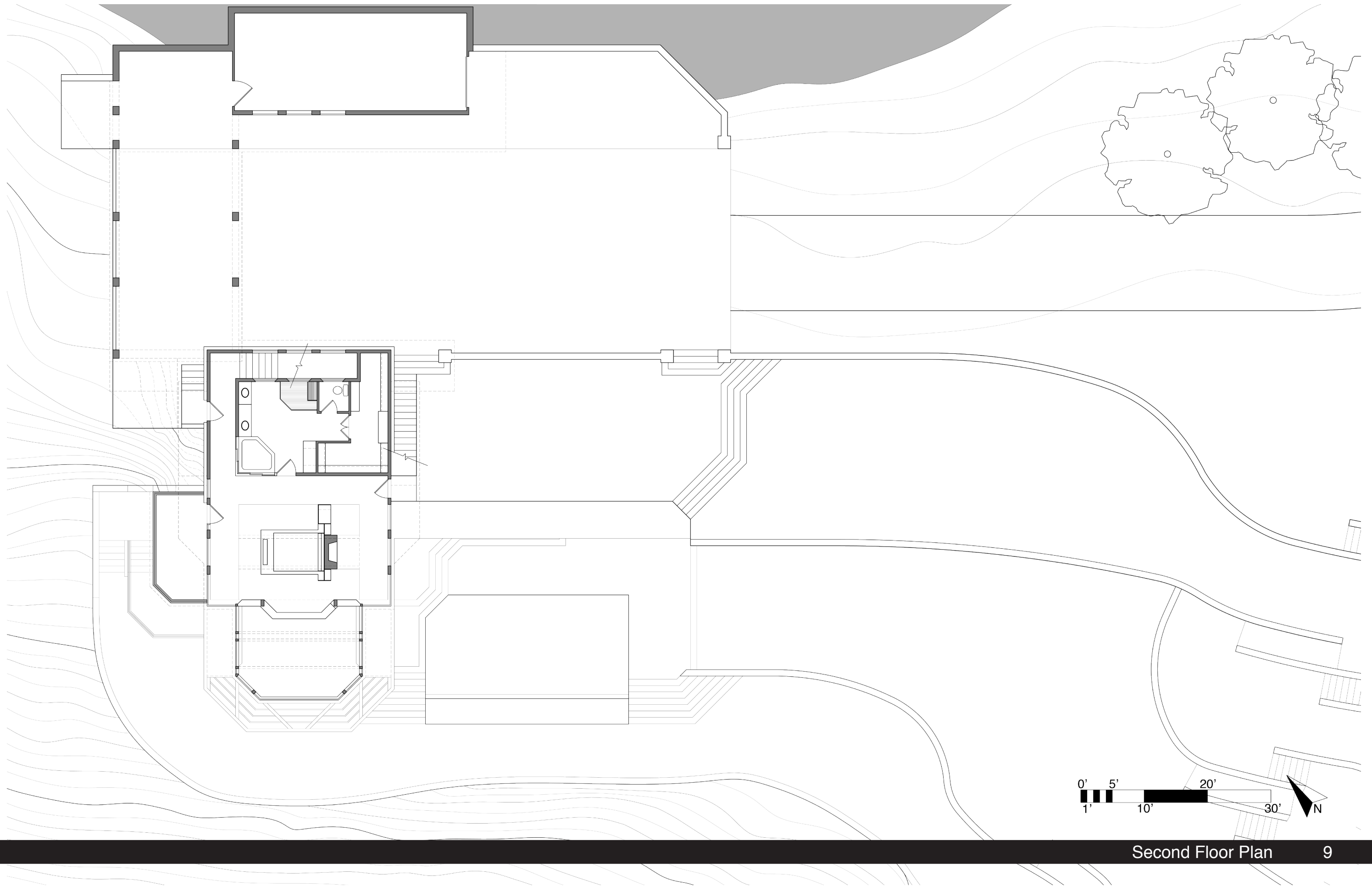


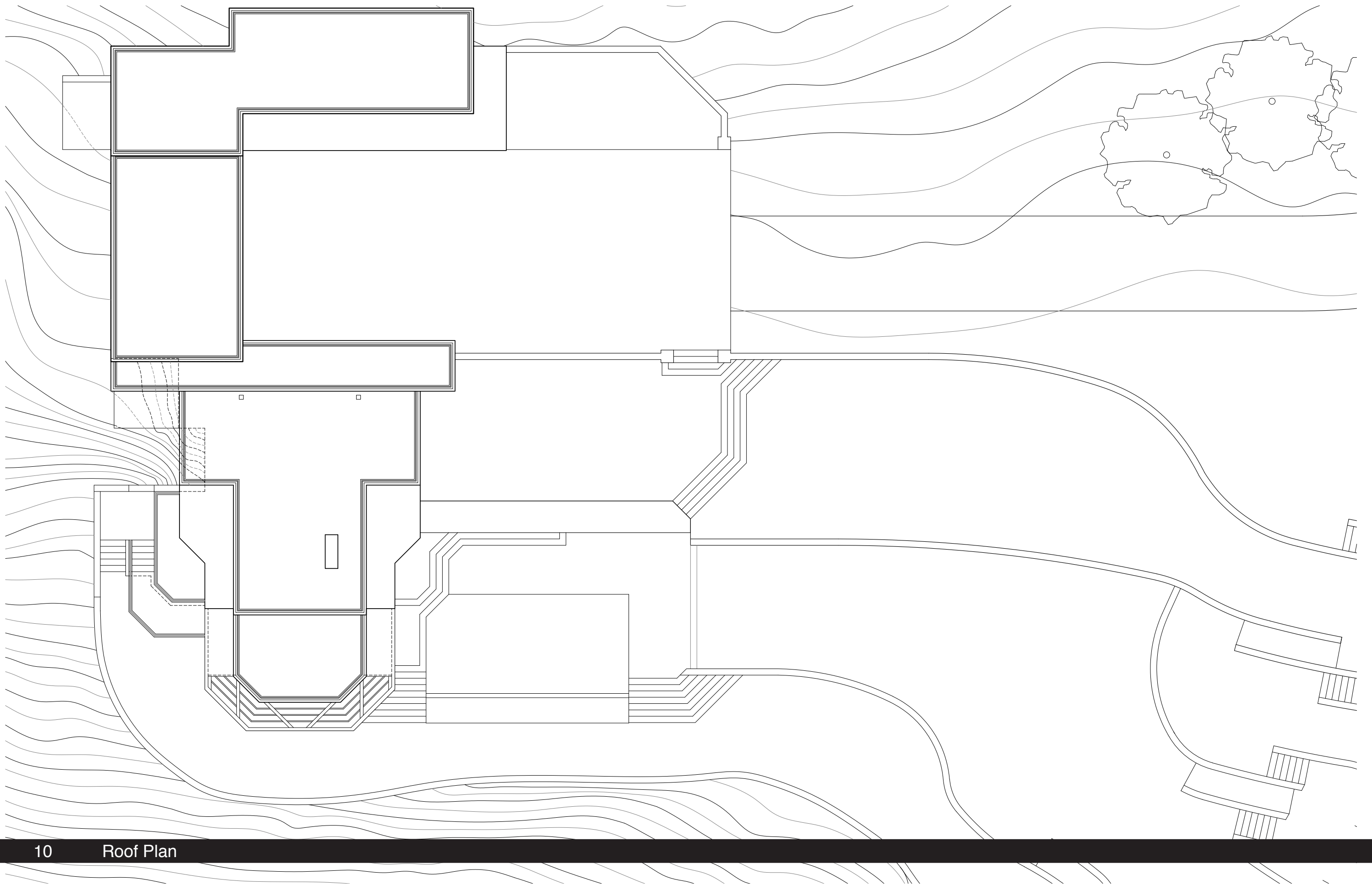


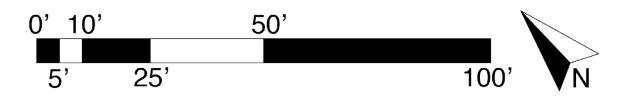
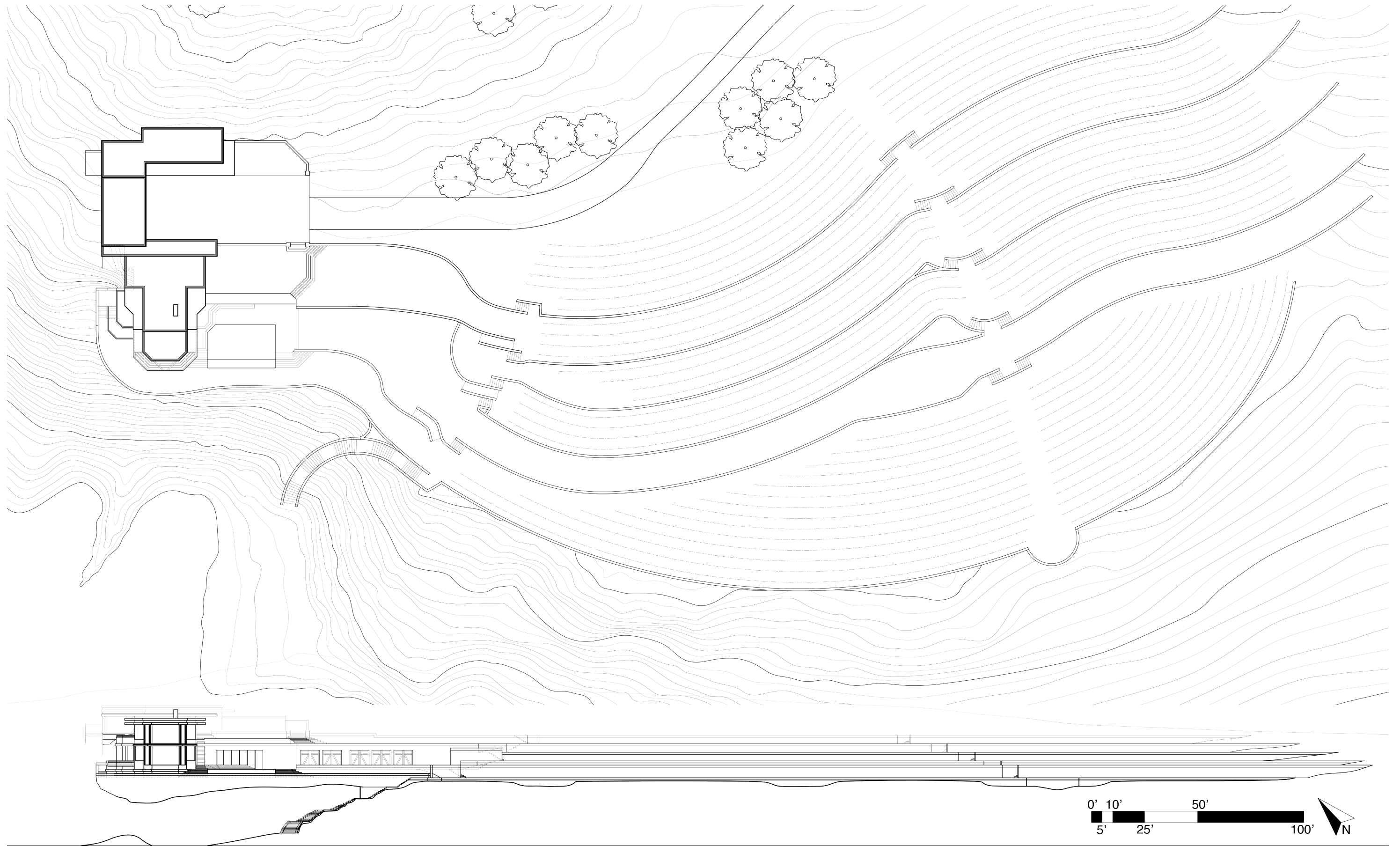
Overall Site Plan showing Surrounding Context

Plans

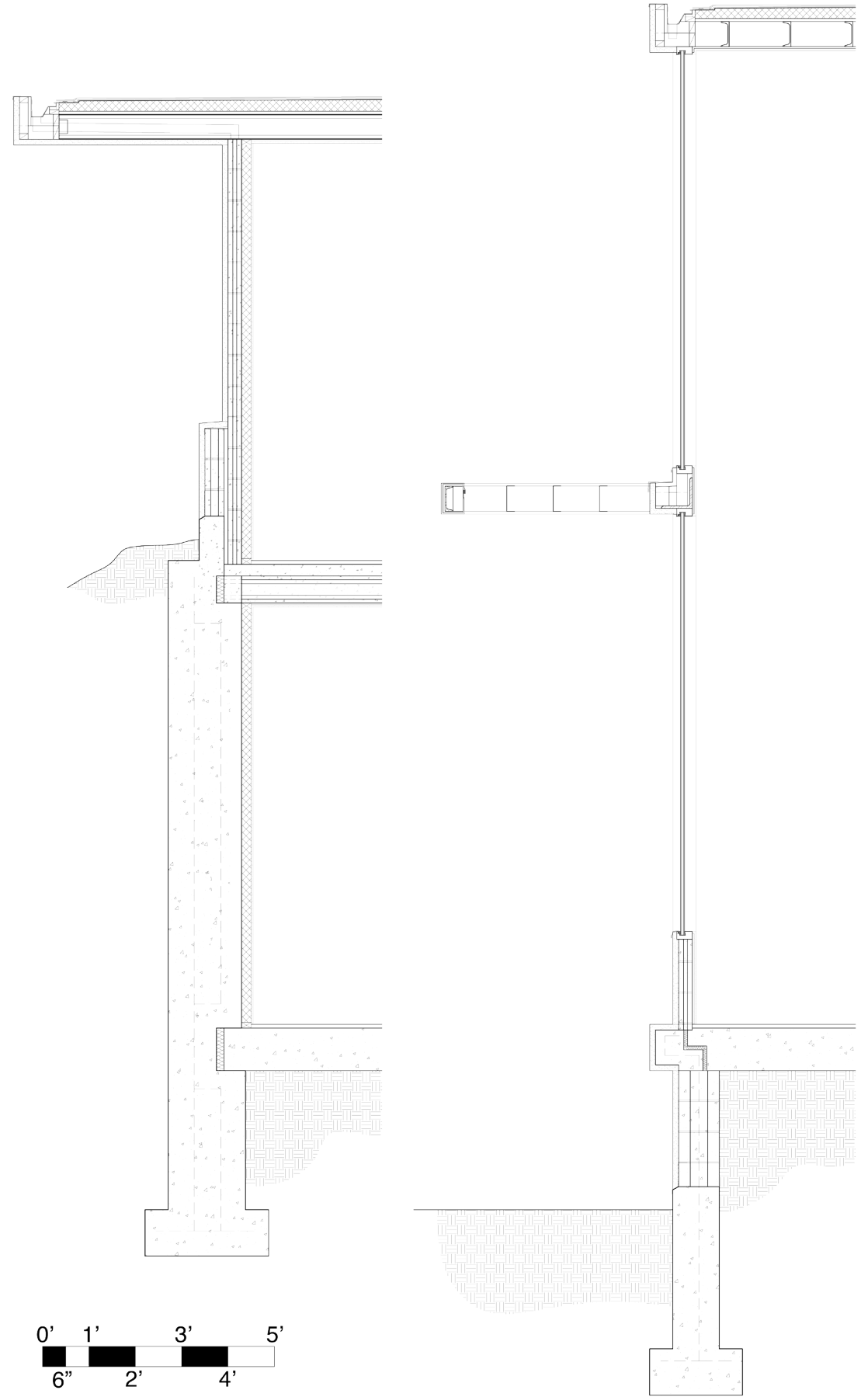
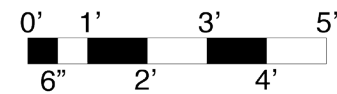
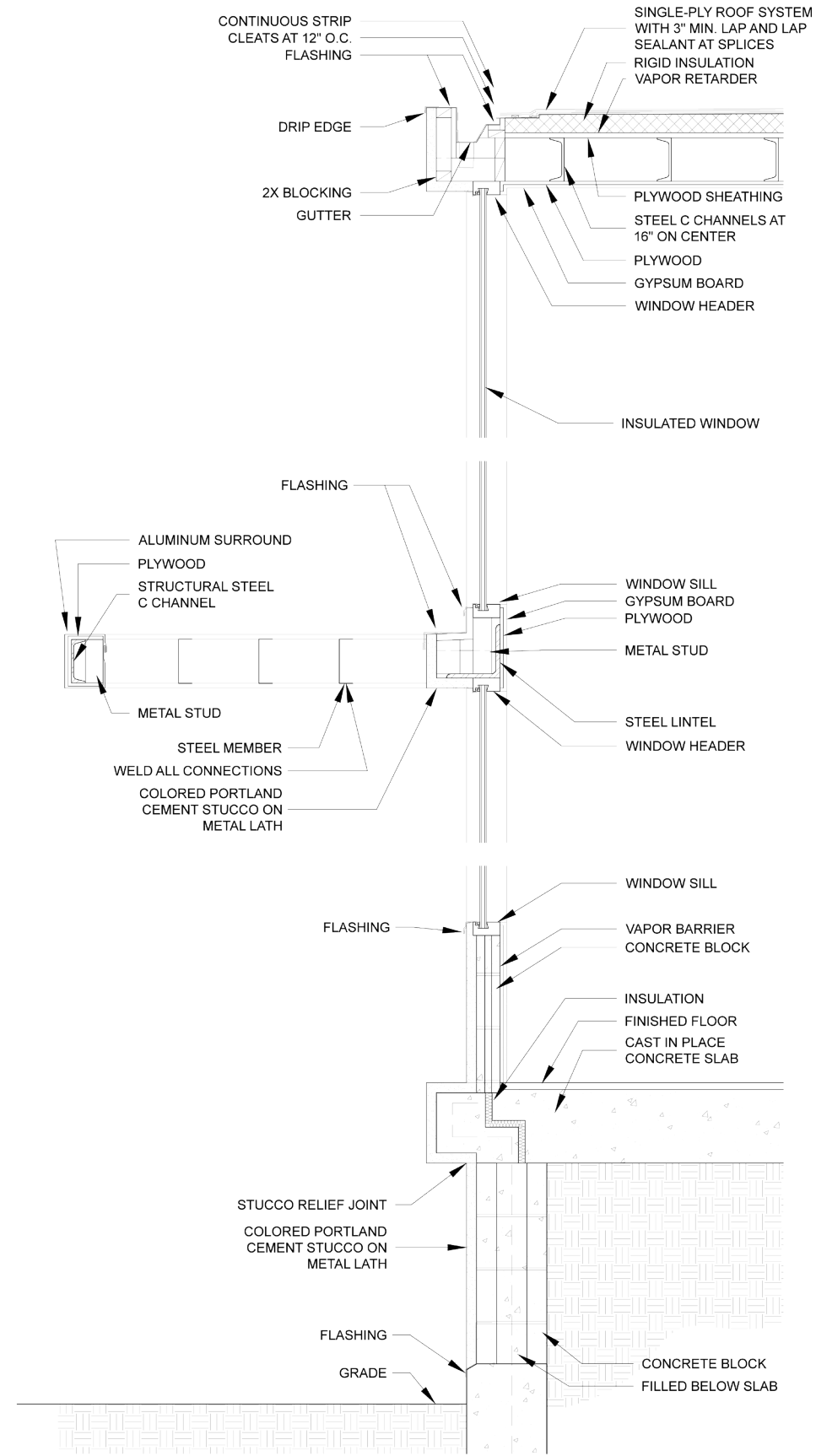
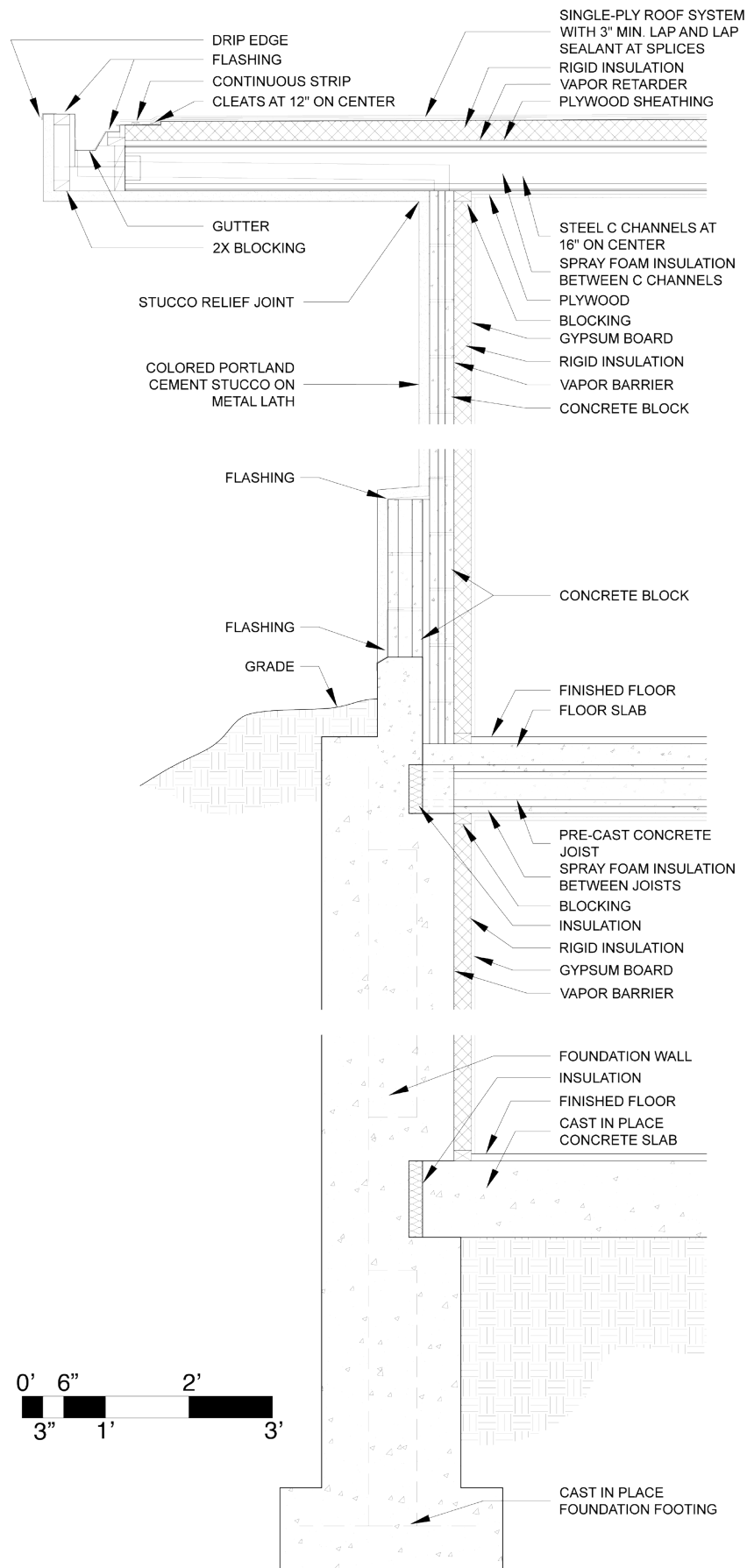


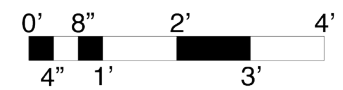
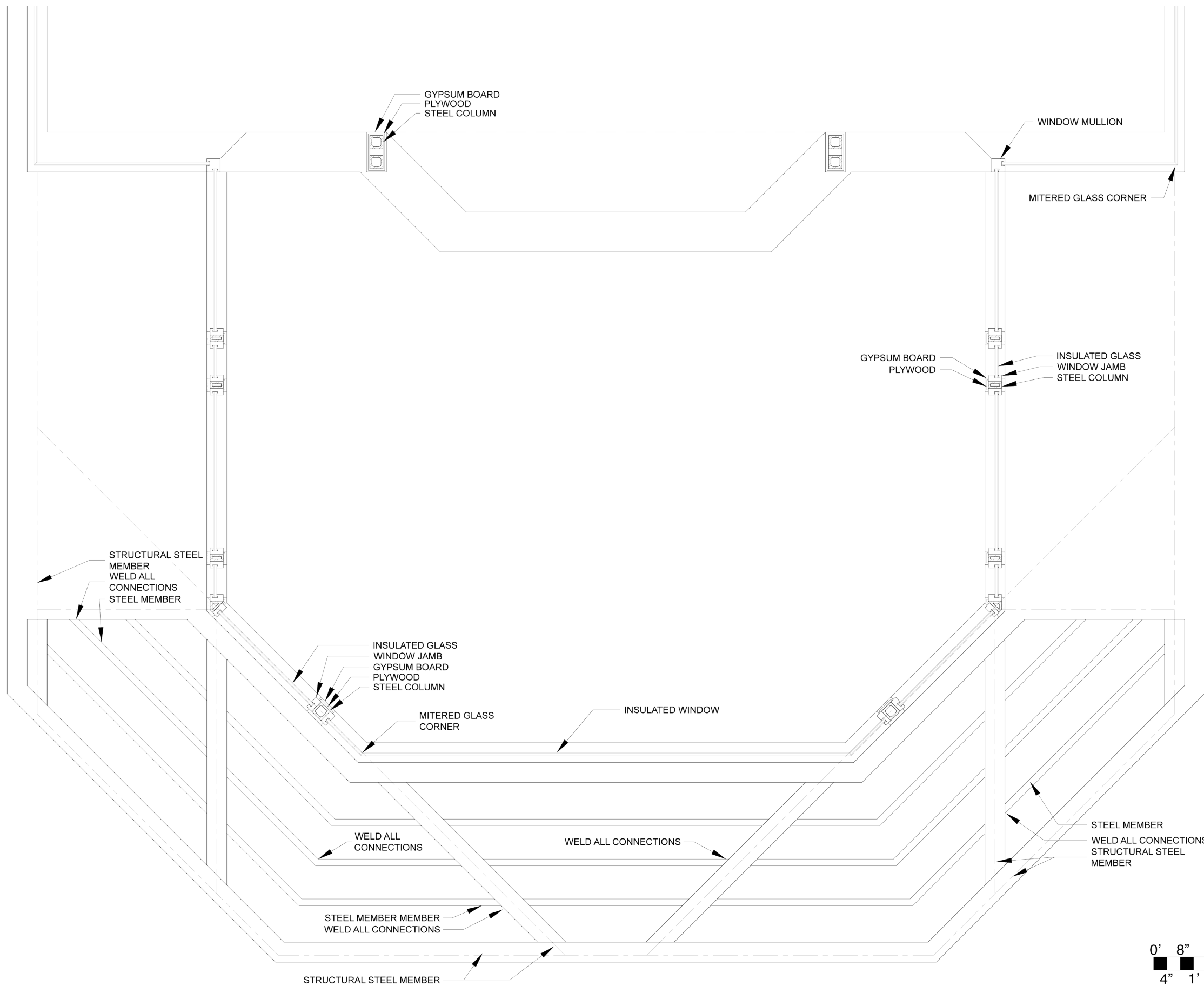




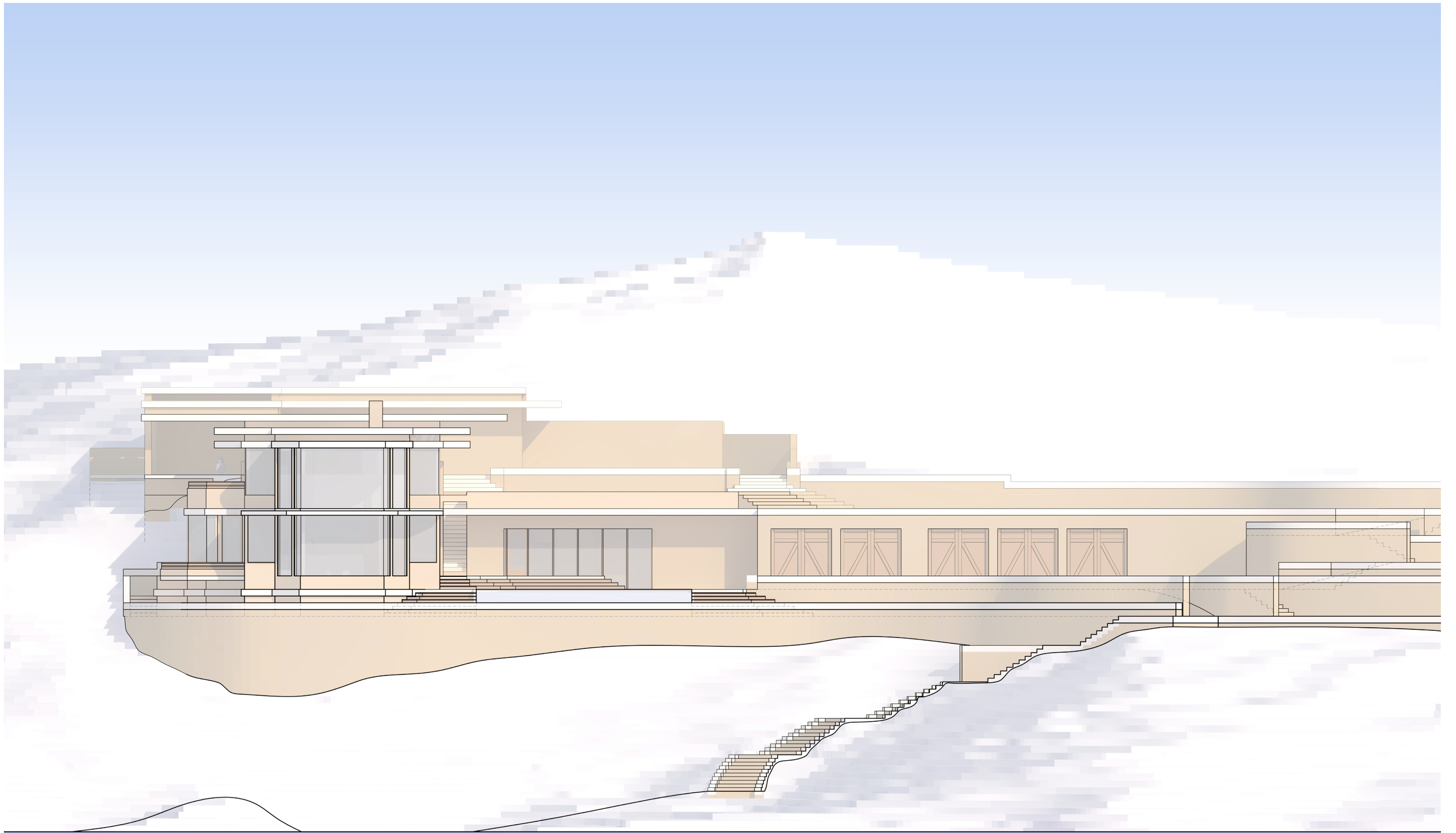


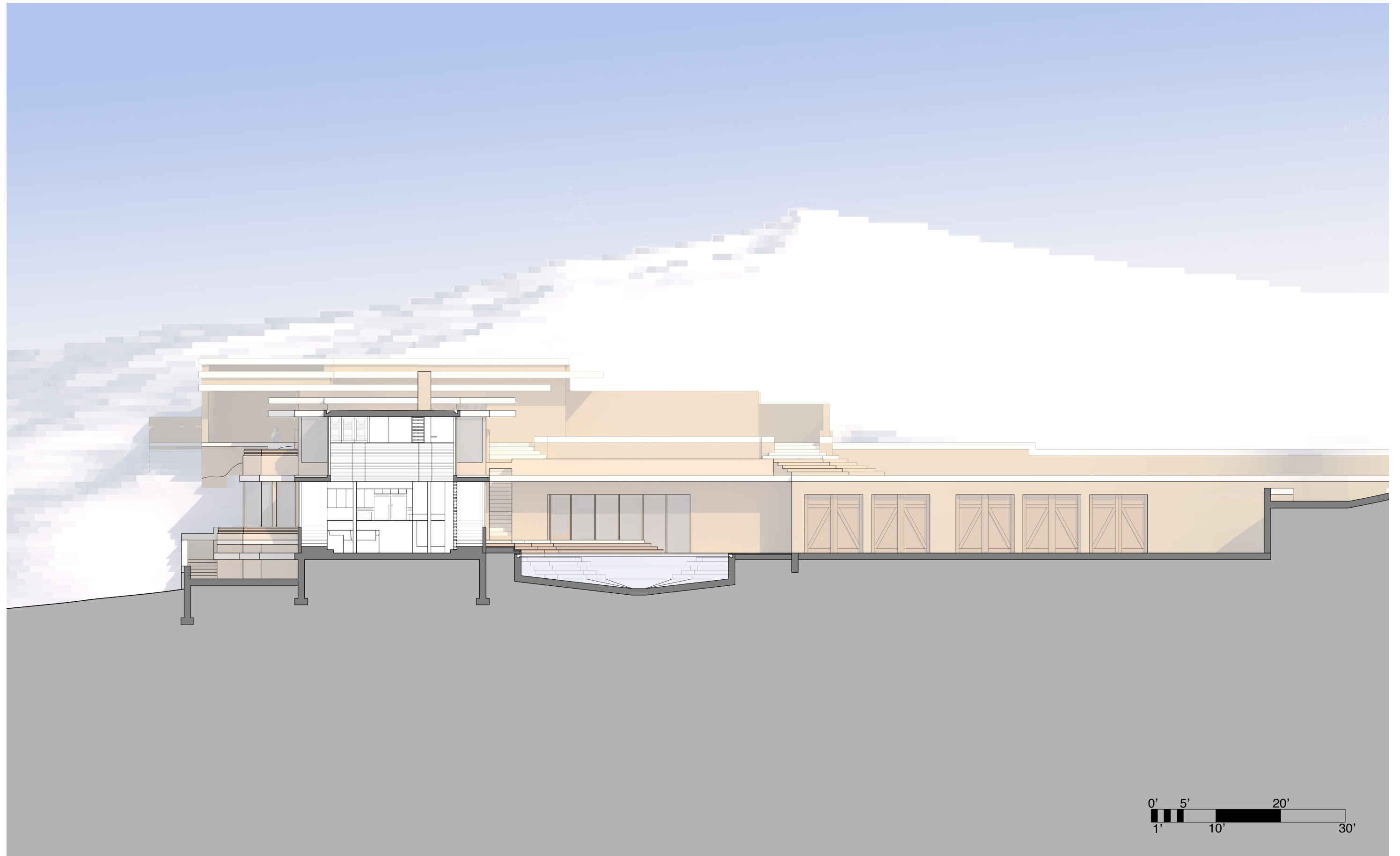
Details



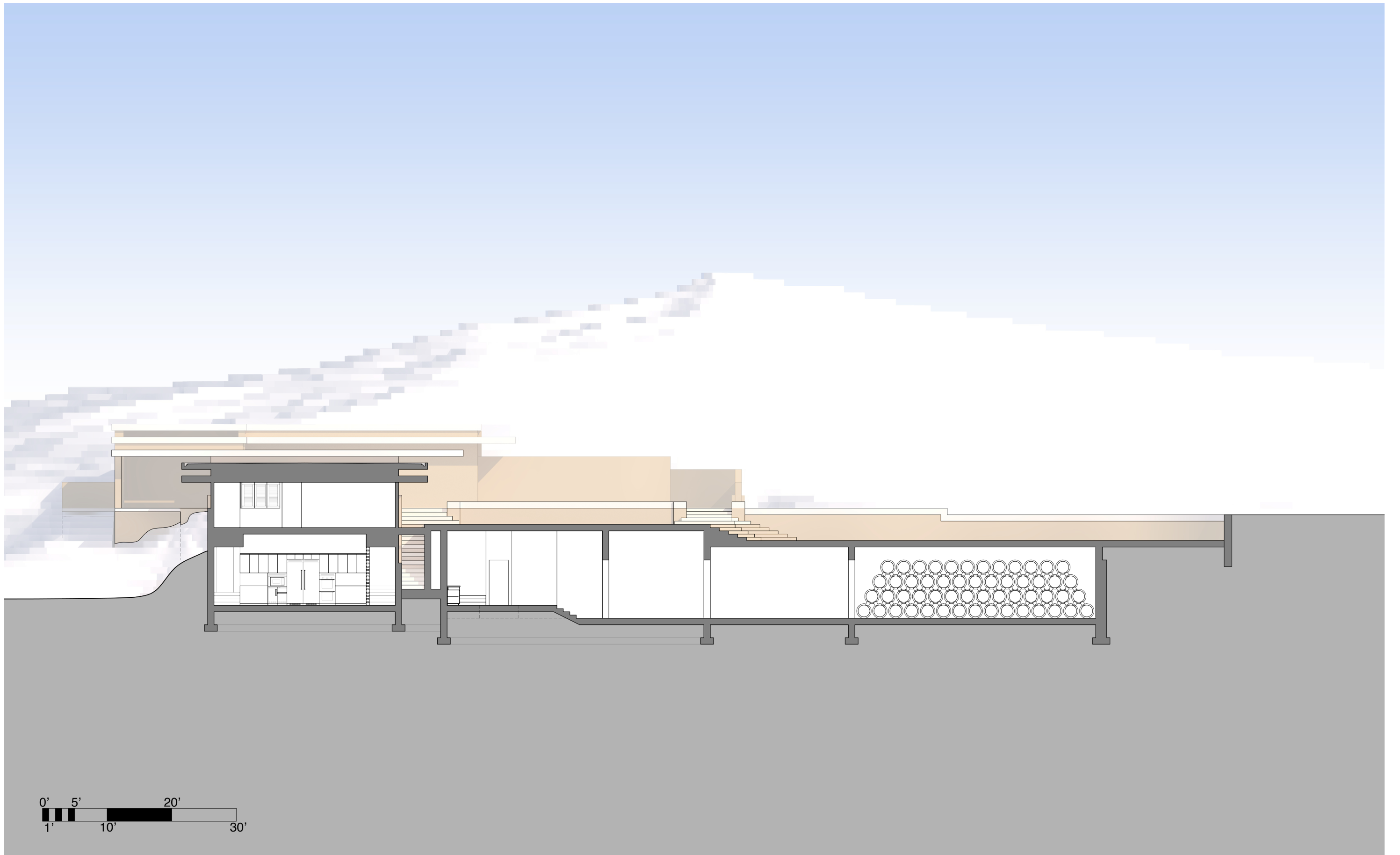


Elevations and Sections

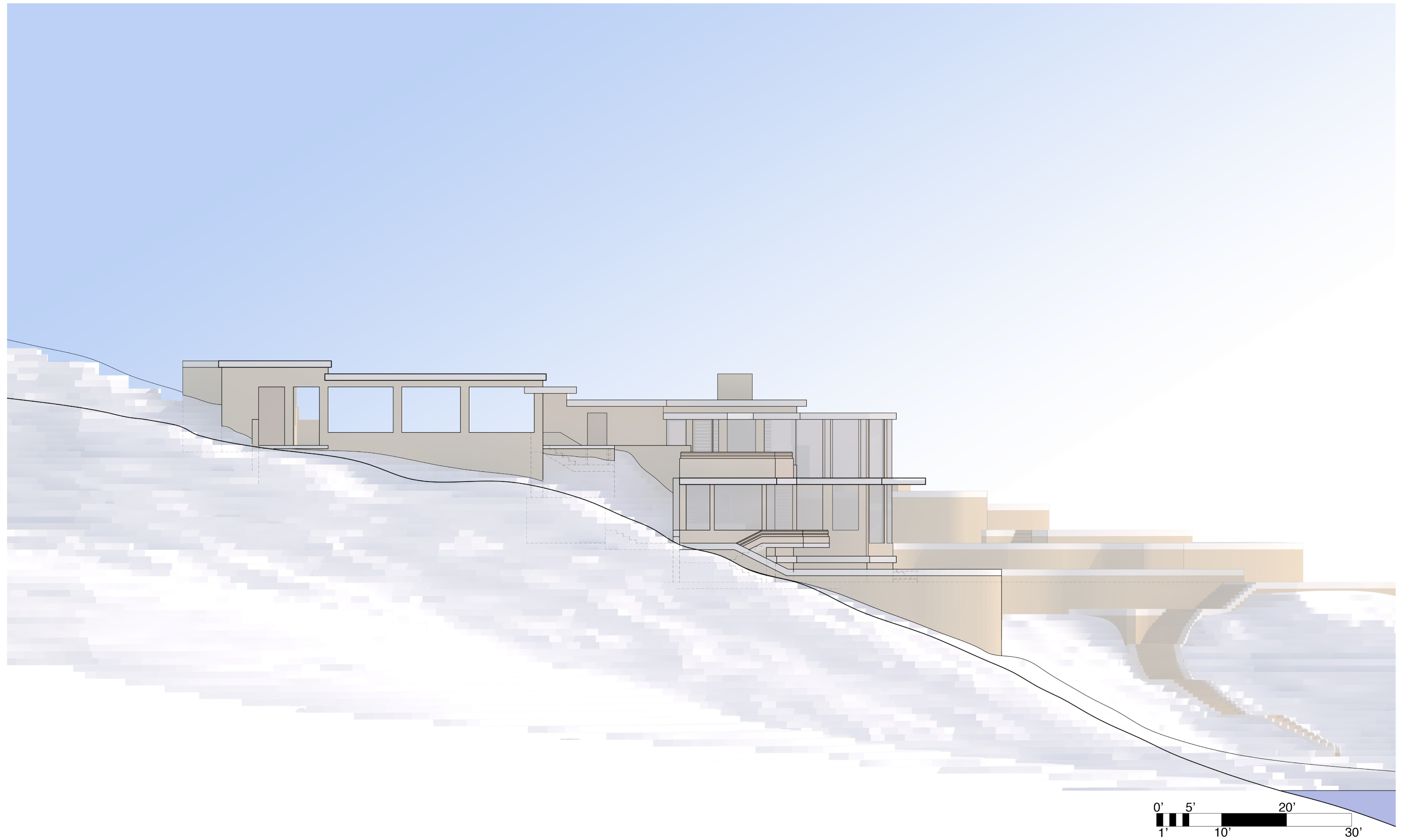




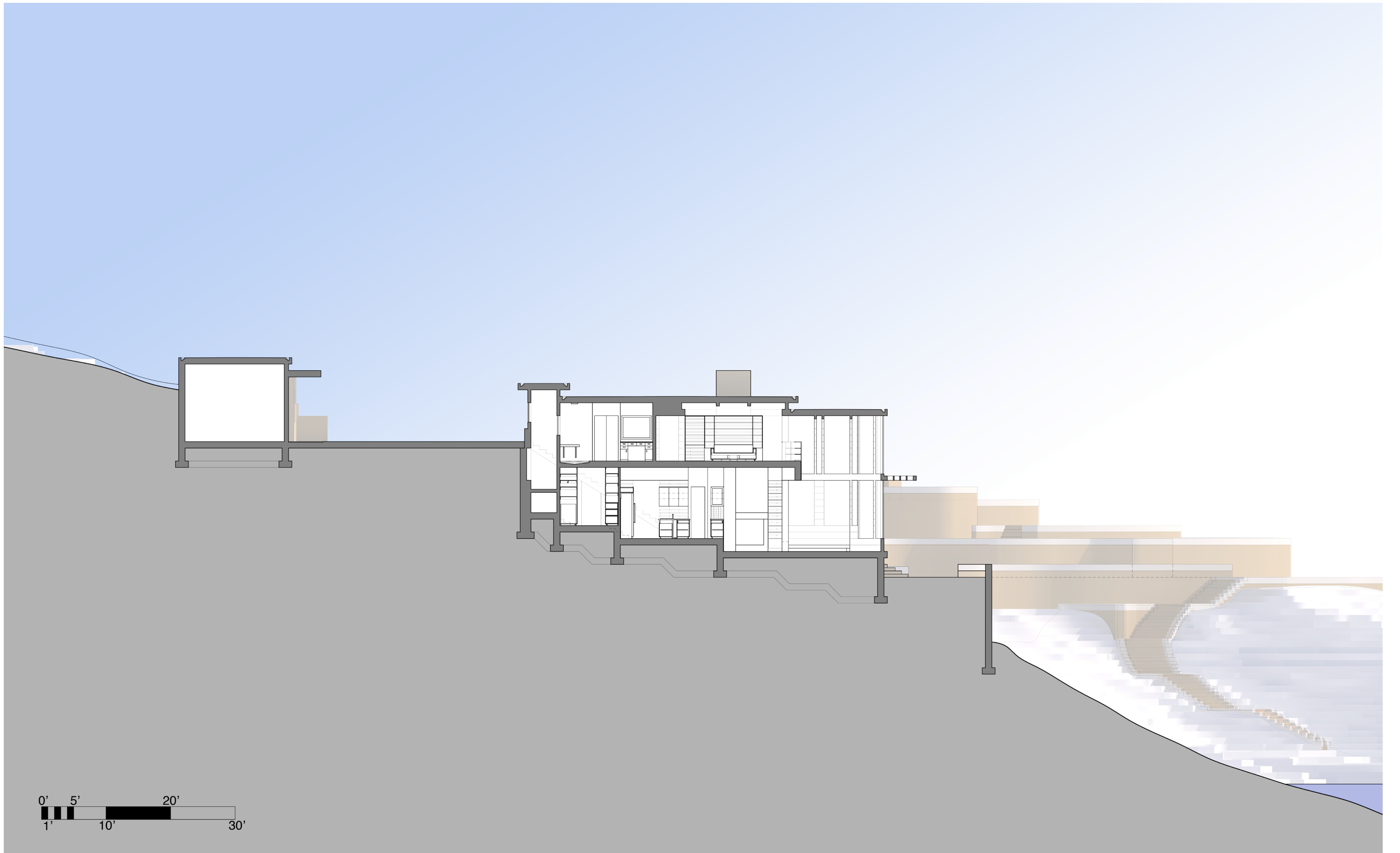
Section through the Living Room and Pool 19



0' 5' 10' 20' 30'
1' 10' 20'



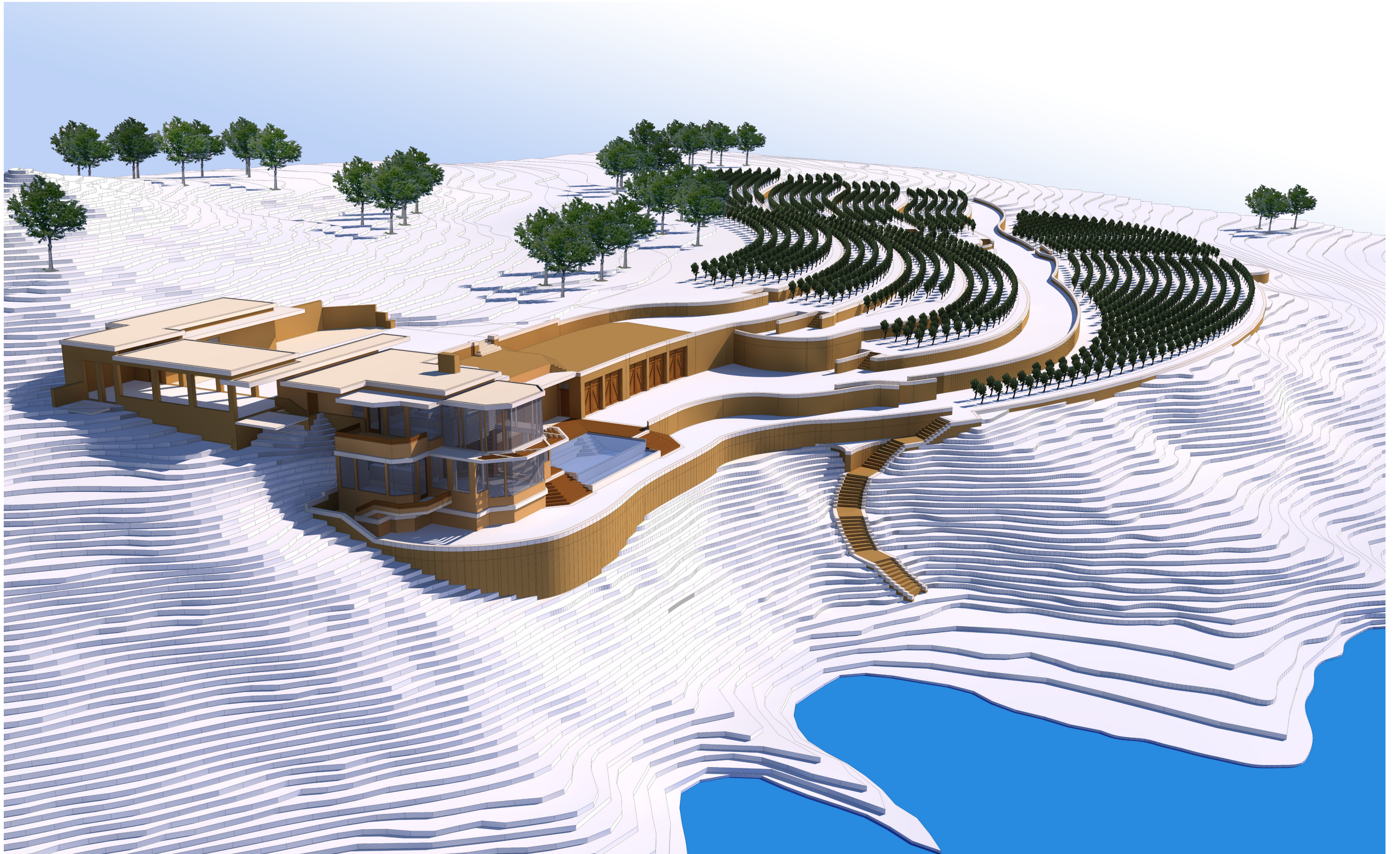
Side (Northwest) Elevation 21

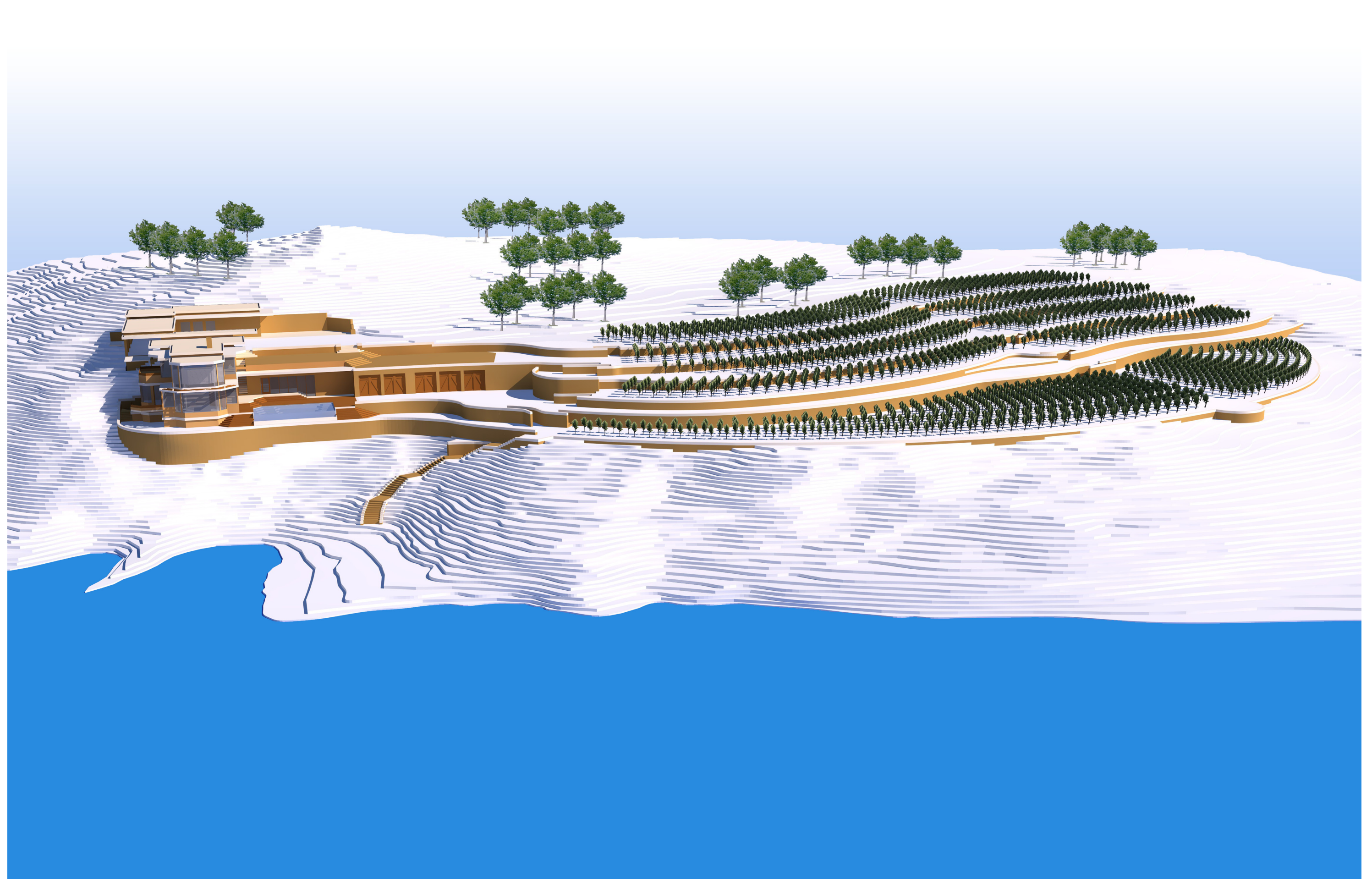


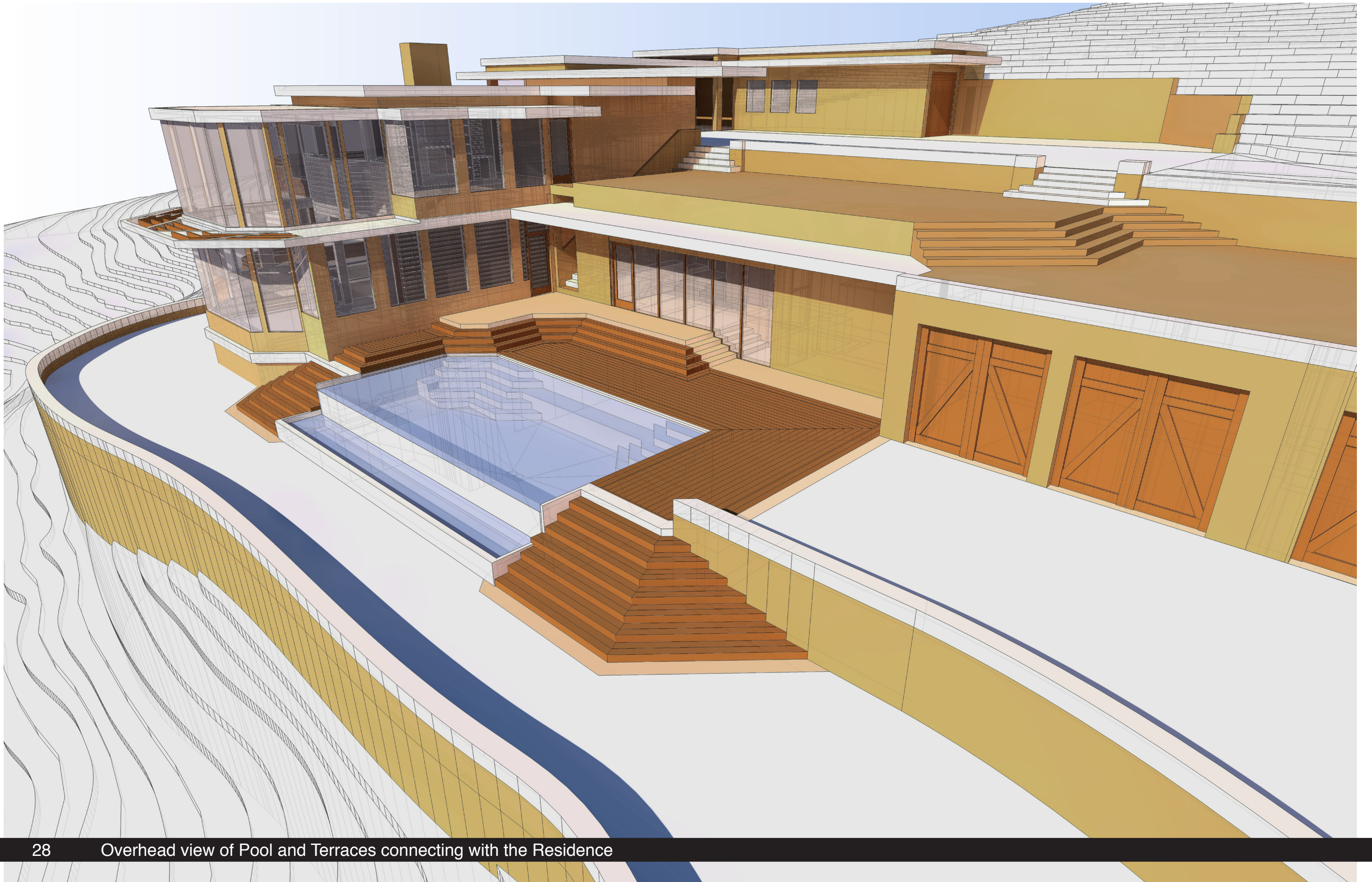


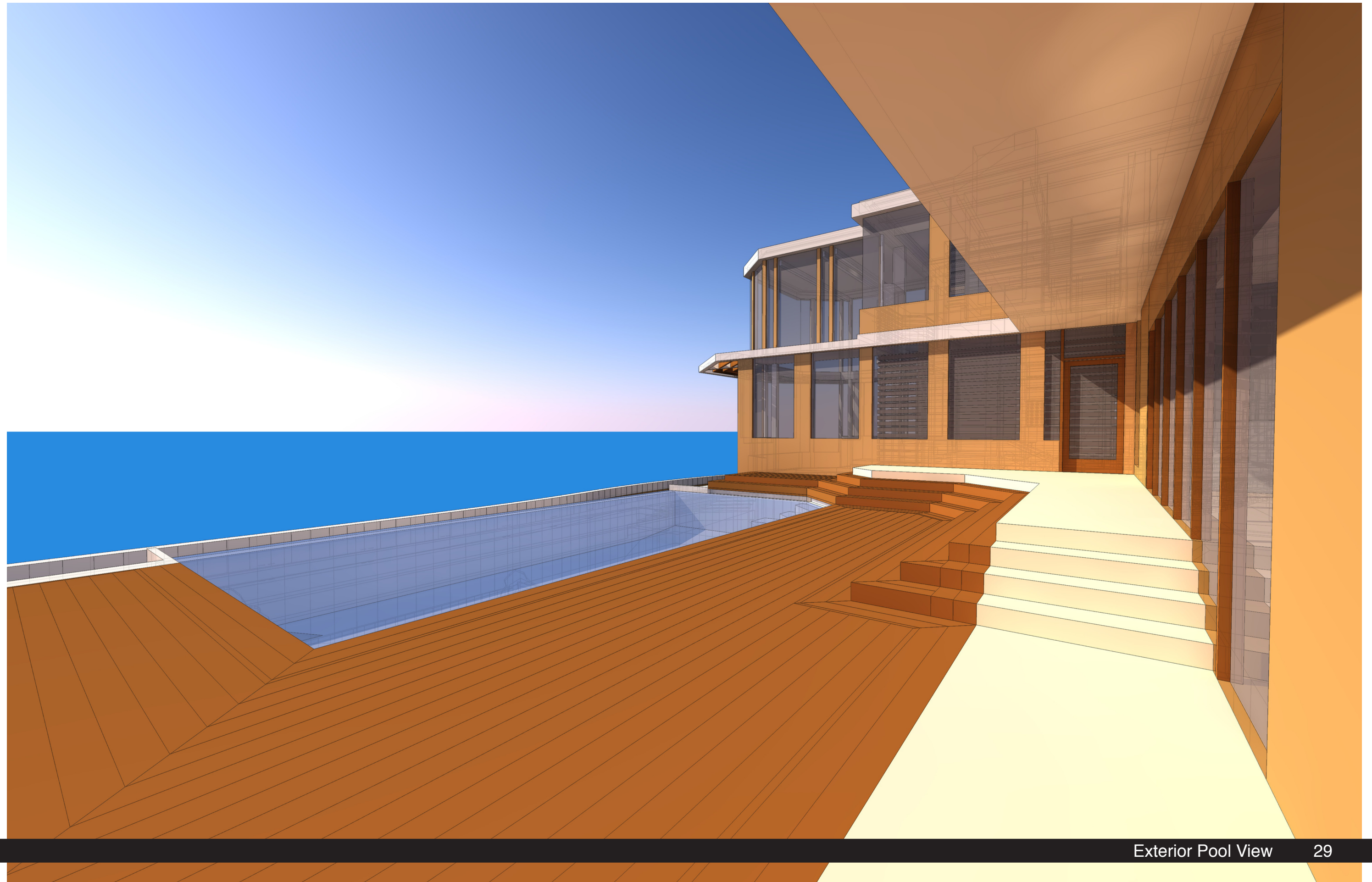
Section through Exterior Stairs 23

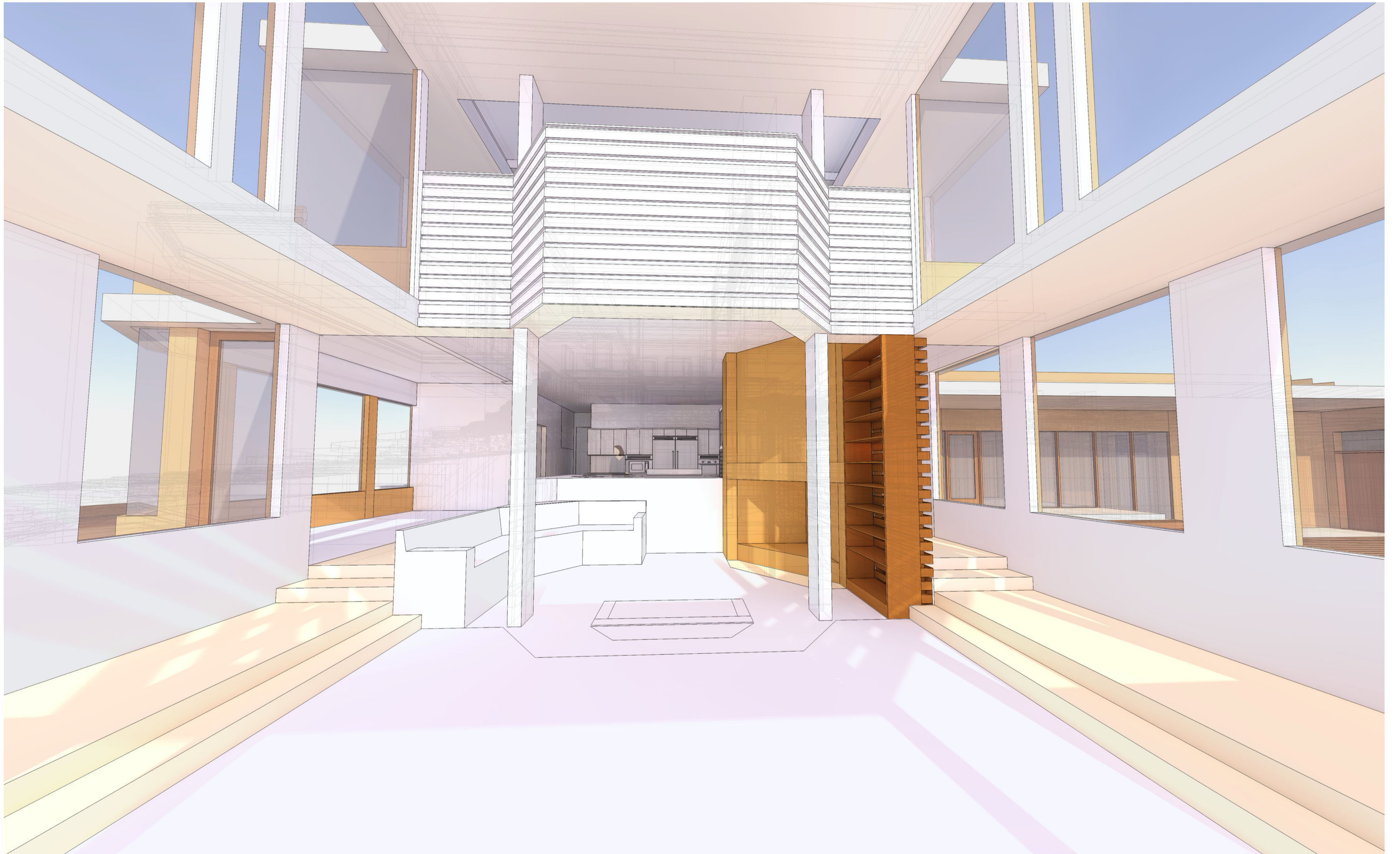
Renders













Interior View from Kitchen towards Living Room and Ocean

Section Two
Winemaking

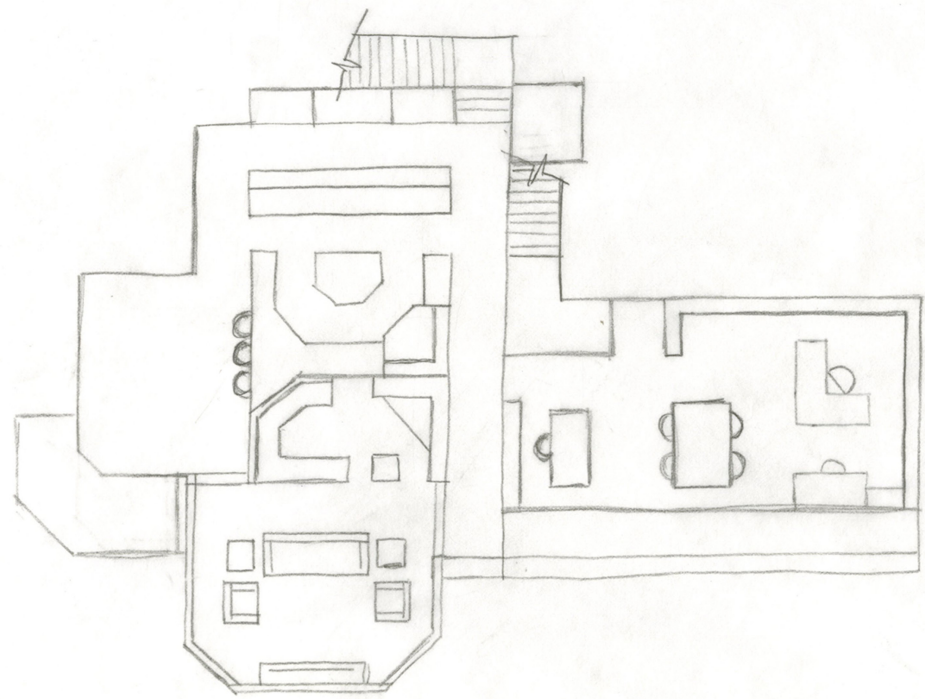
In order to help develop the thesis the process of winemaking, as well as background information on winemaking, was explored. After some introductory research, the supplies were gathered and set up. The wine made is a blend of California white grape varieties and bears similarity to a Sauvignon Blanc. This blend was chosen because the region is especially well suited to Merlot, Cabernet Sauvignon, and Sauvignon Blanc grapes. The wine is considered French Burgundy style, relating to the region in France where the plant originated. Most grape vines in America and Europe are European grape vines grafted to American grape roots for the plant's quality and the root's imperviousness to disease. This grafted grapevine allows an American grown grape to retain the French Burgundy style. In Europe, the wine bottle signals where the grape was grown; its shape is meant to reflect the region that it came from. In the image on the right, the far right bottle, that still contains wine, is the appropriate bottle for wine from the Burgundy region. However, most American wineries do not follow these bottle distinctions as they are historically related to the growing regions rather than the styles, and American regions do not have their own bottles.

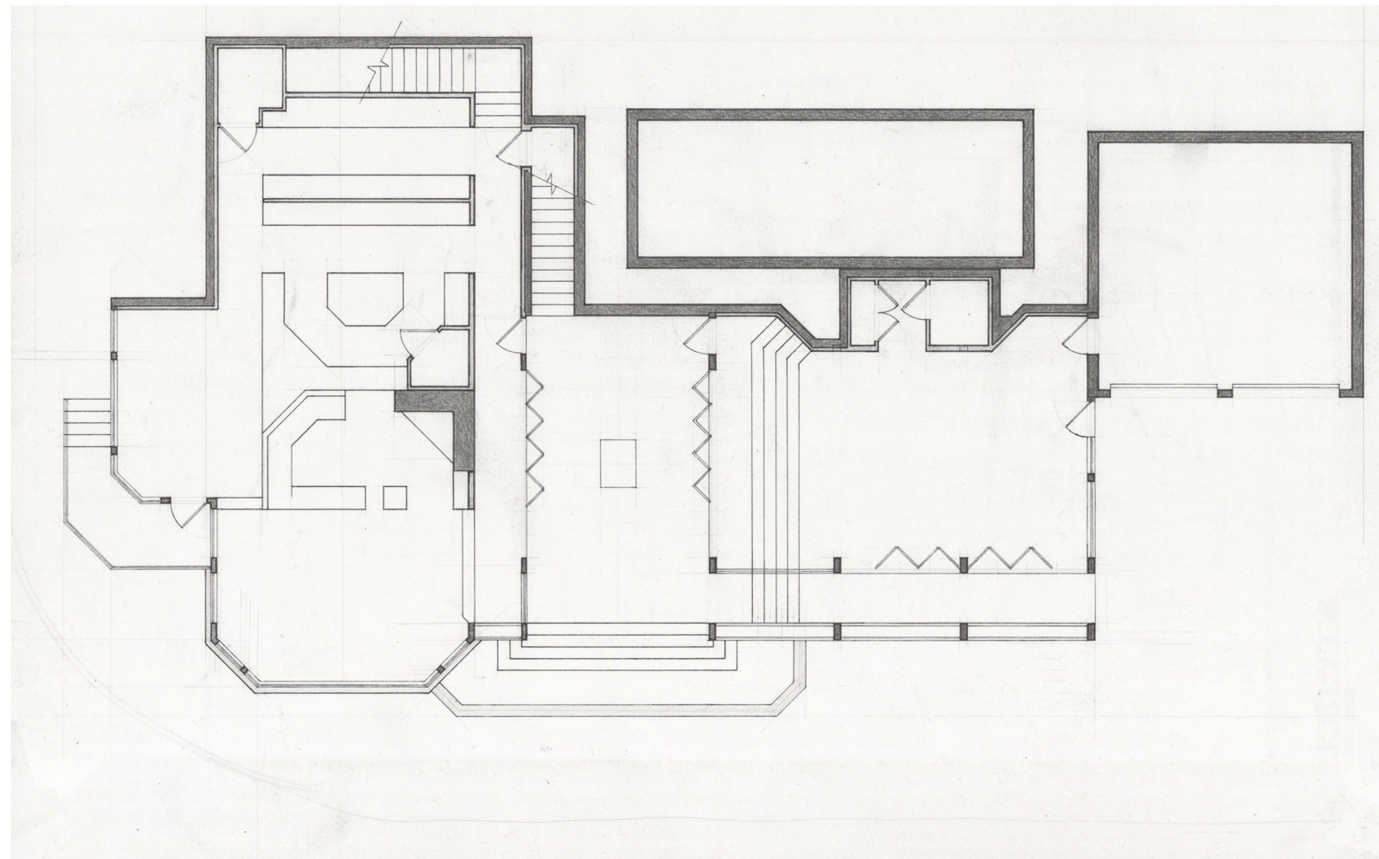


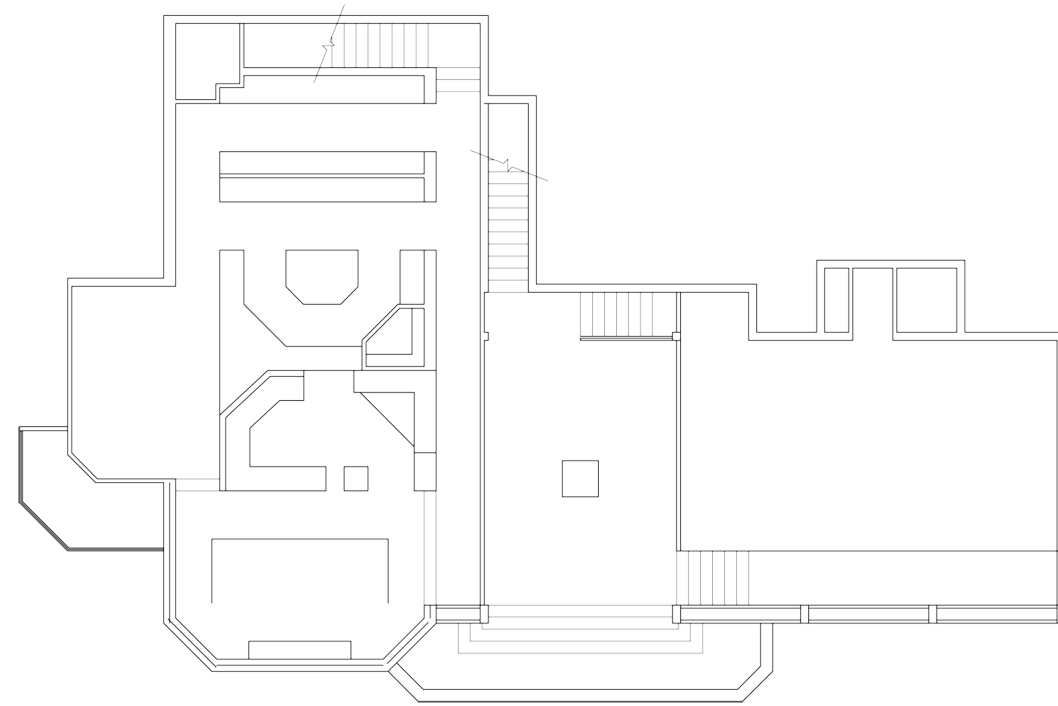
Section Three
Design Iterations

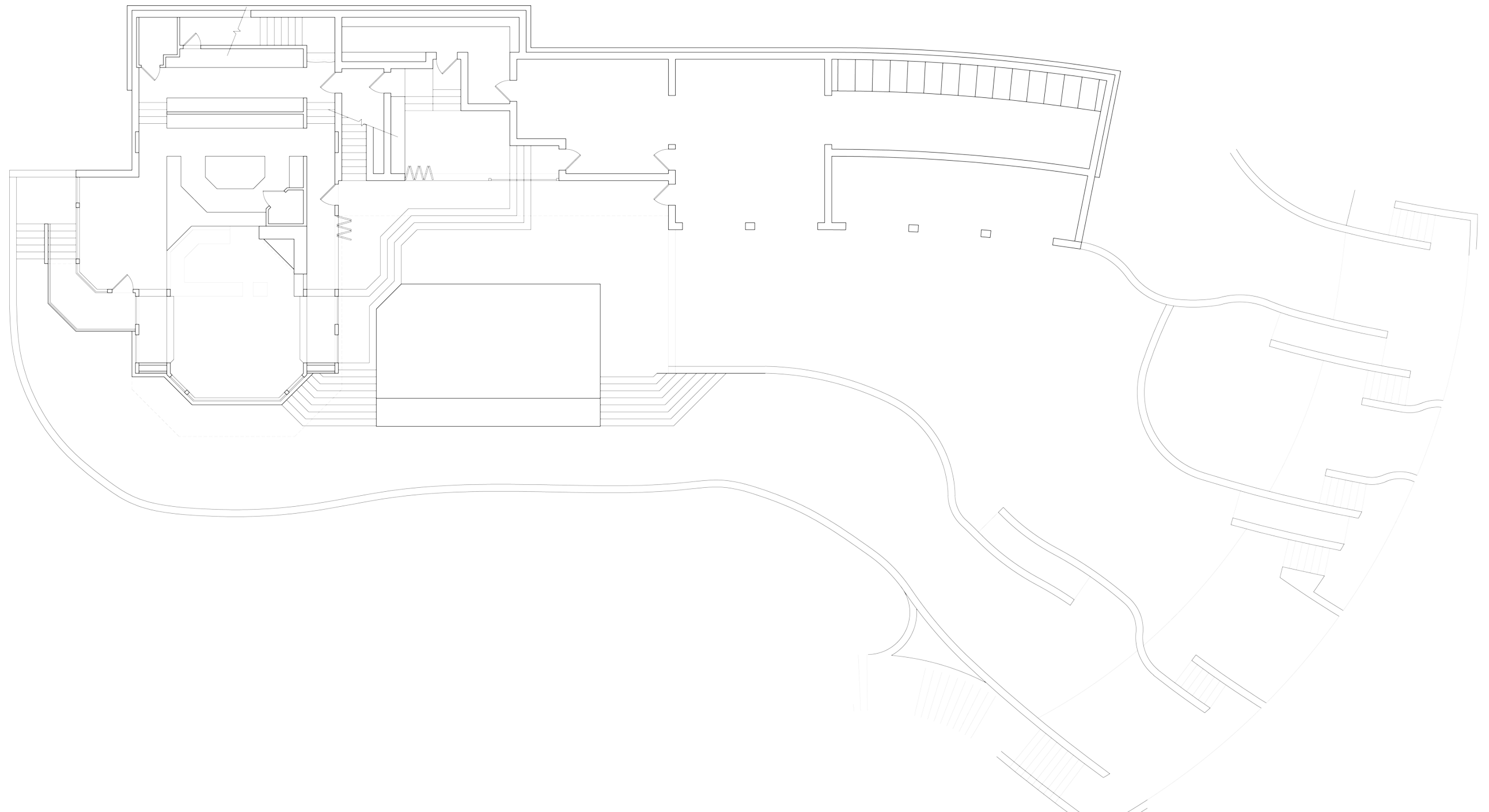
These iterations show the growth of the project
from the original sketches to the final design.

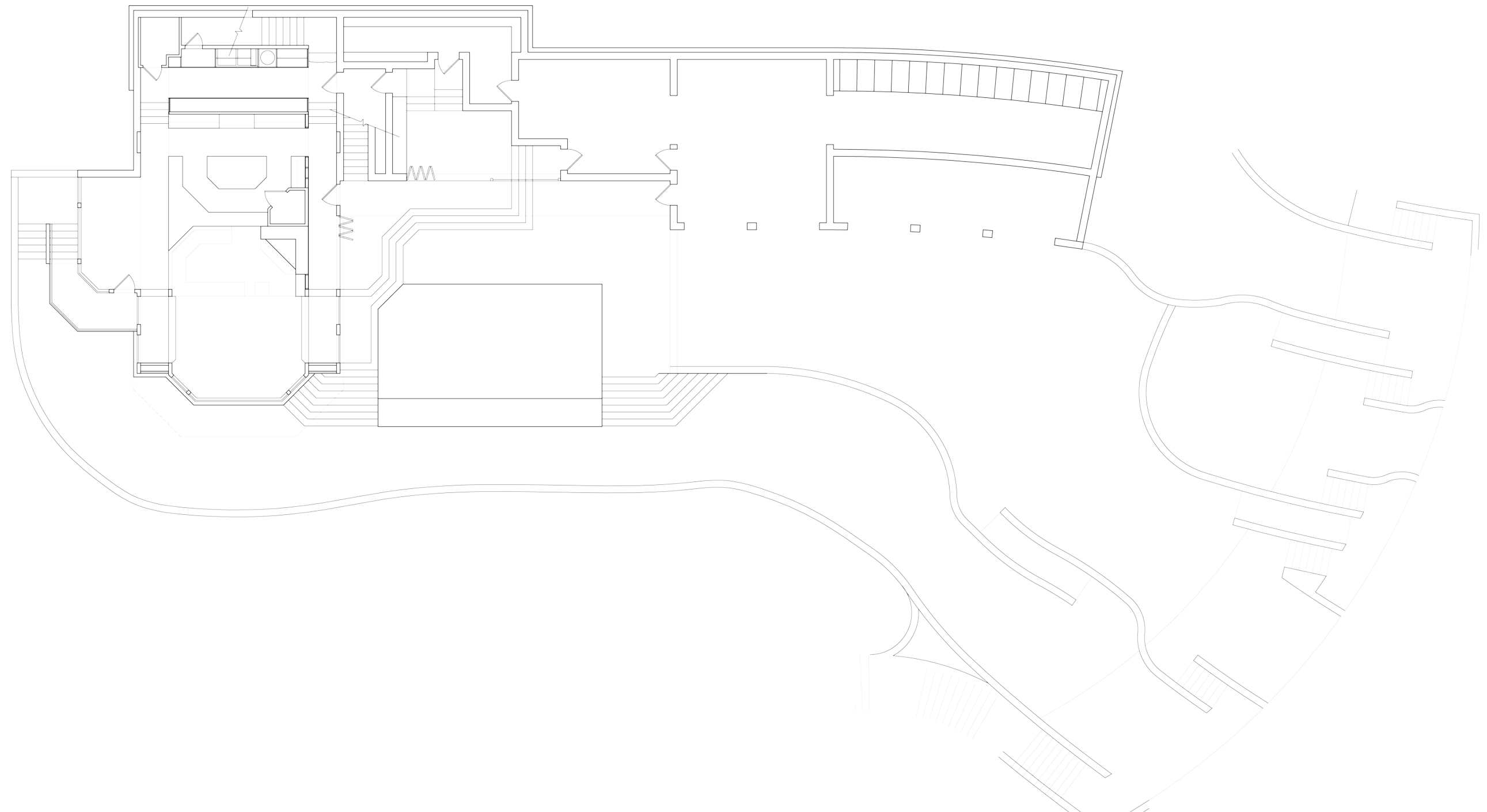
First Floor Plans

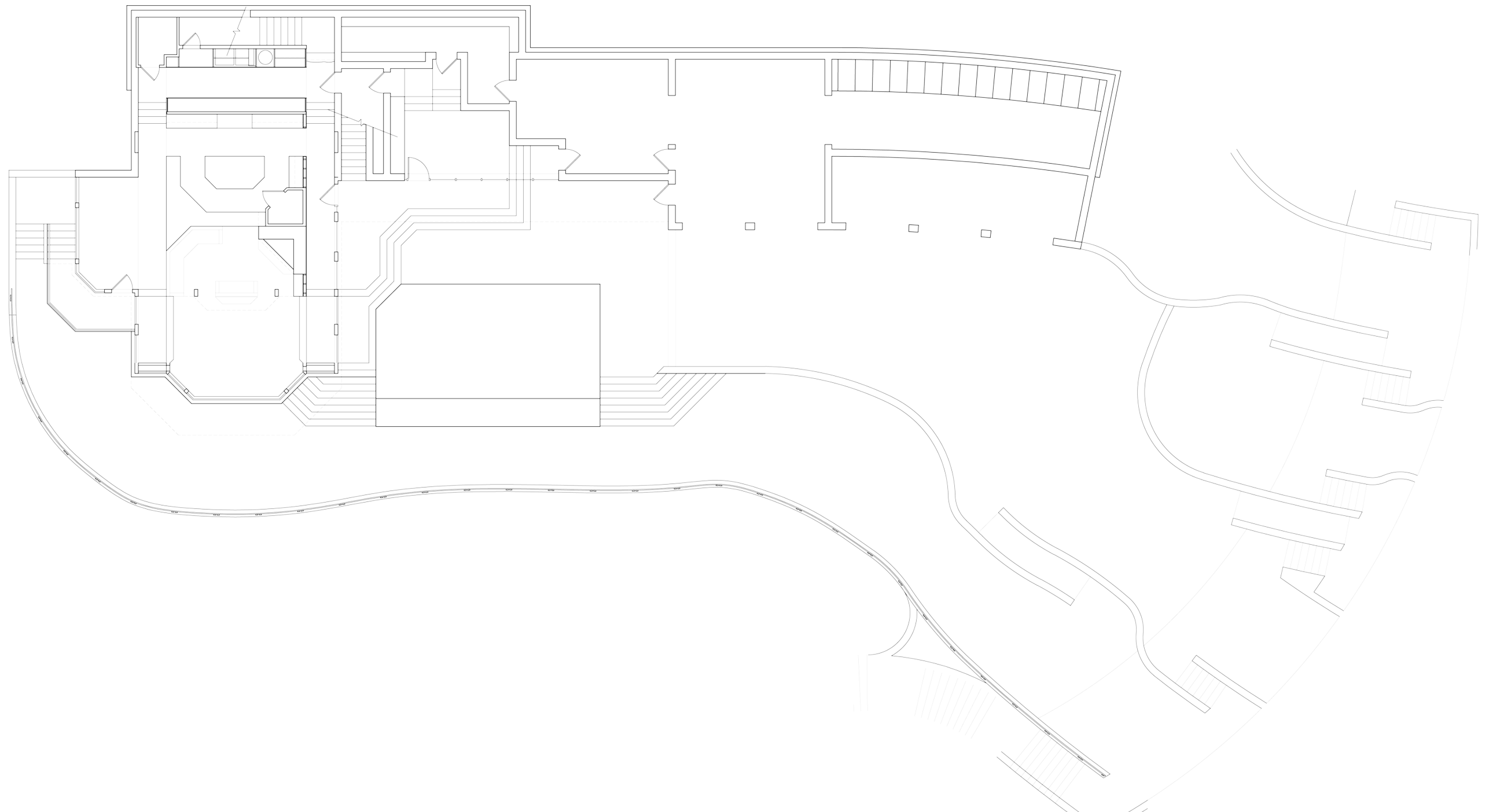


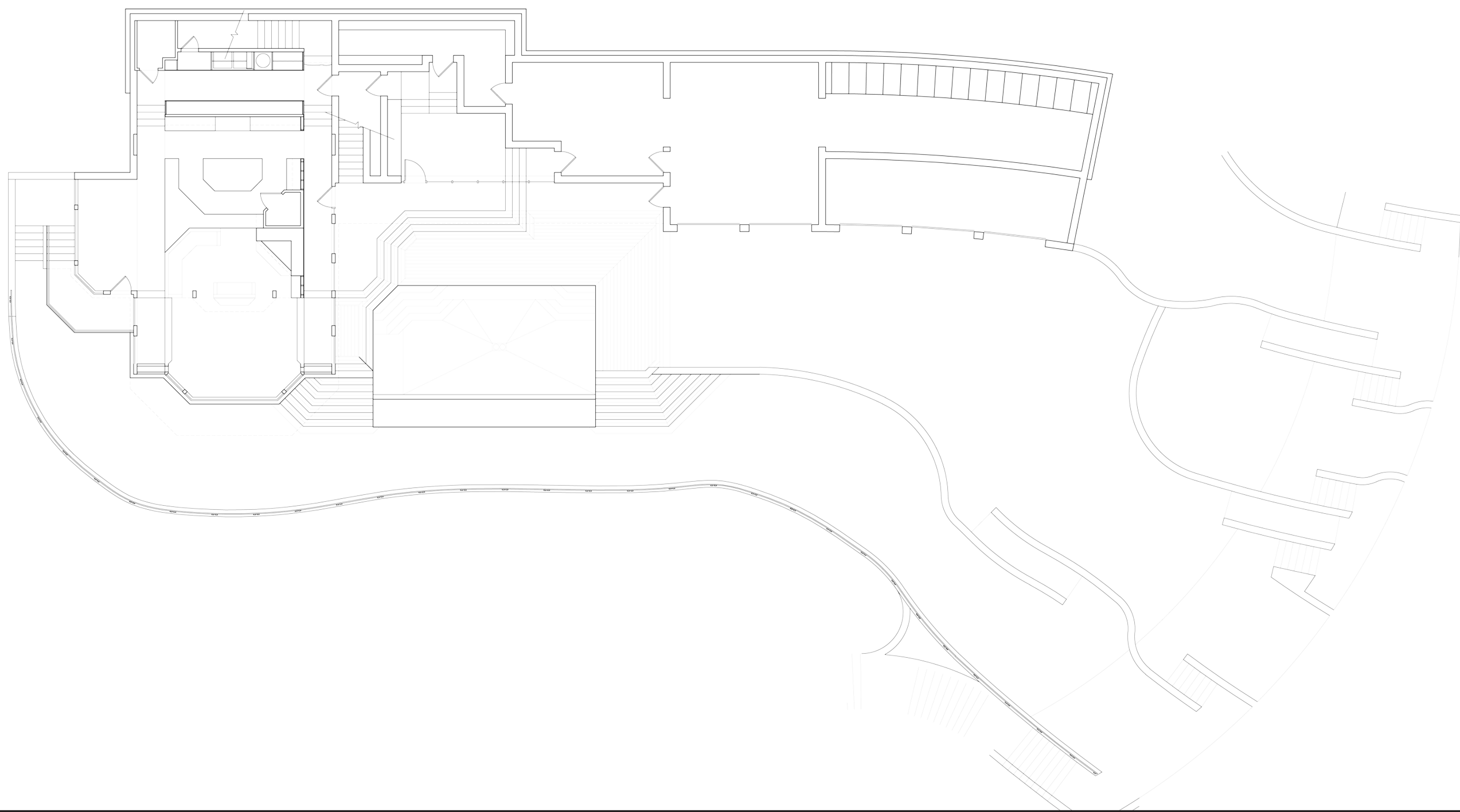


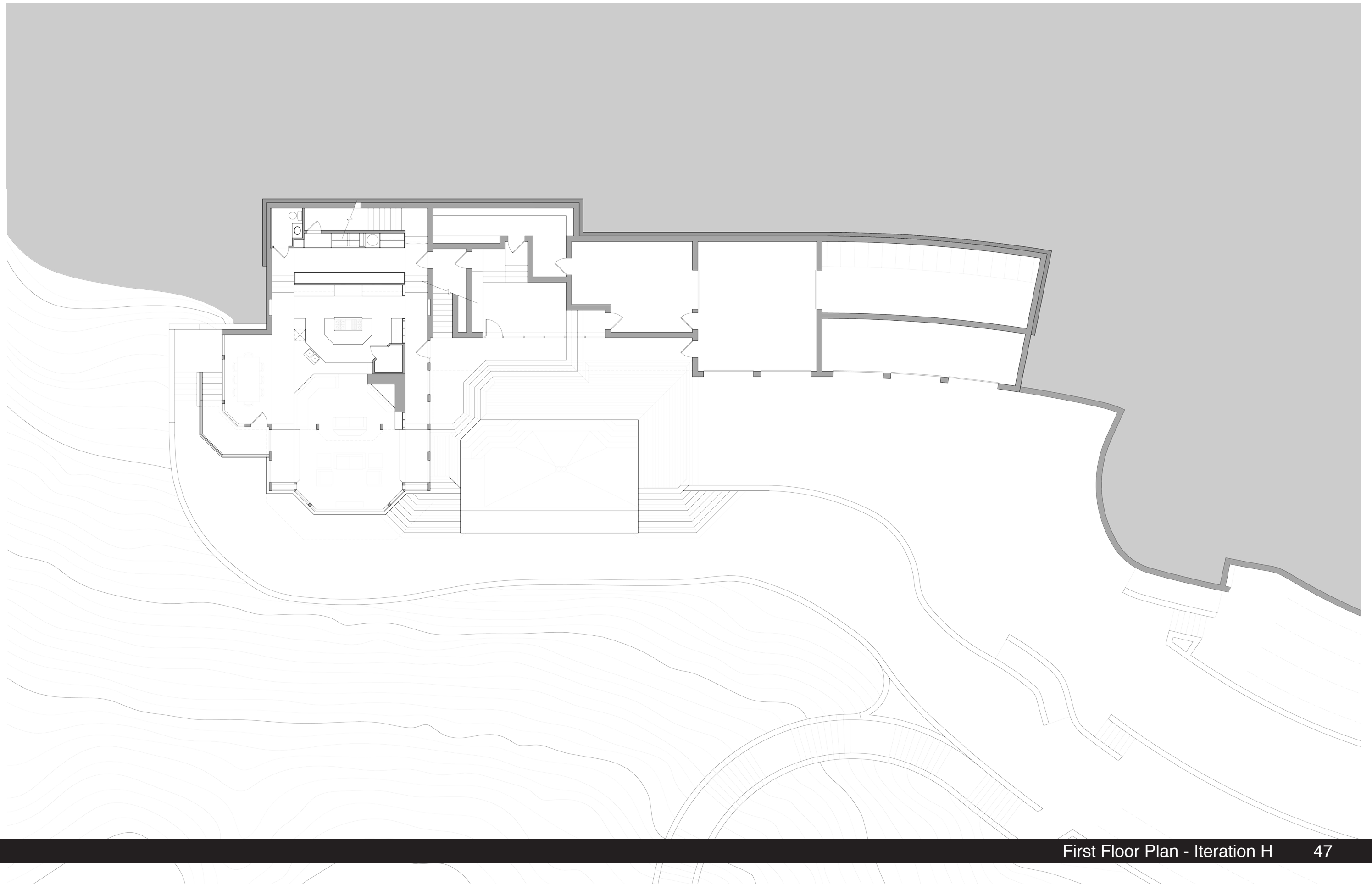




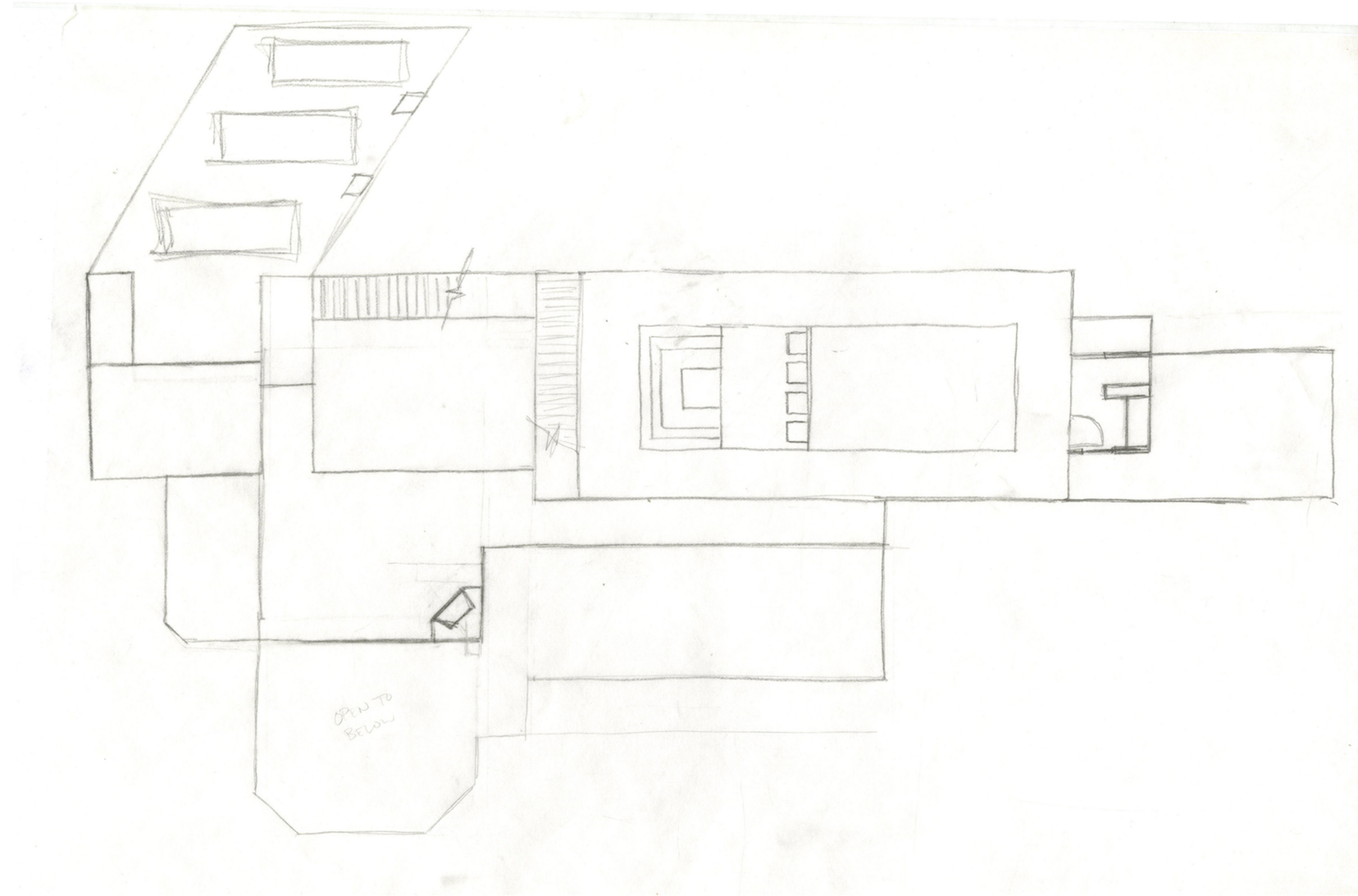


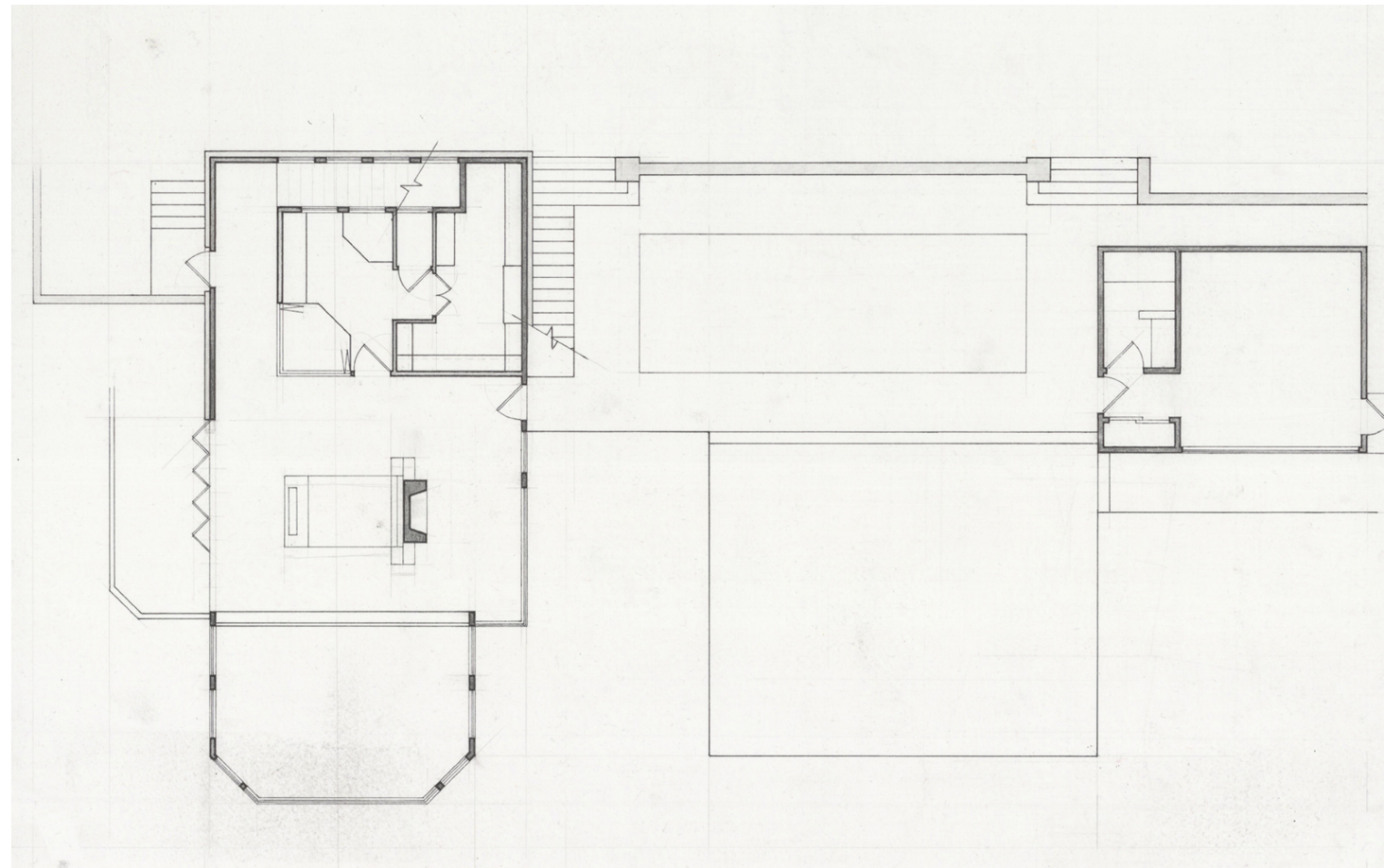


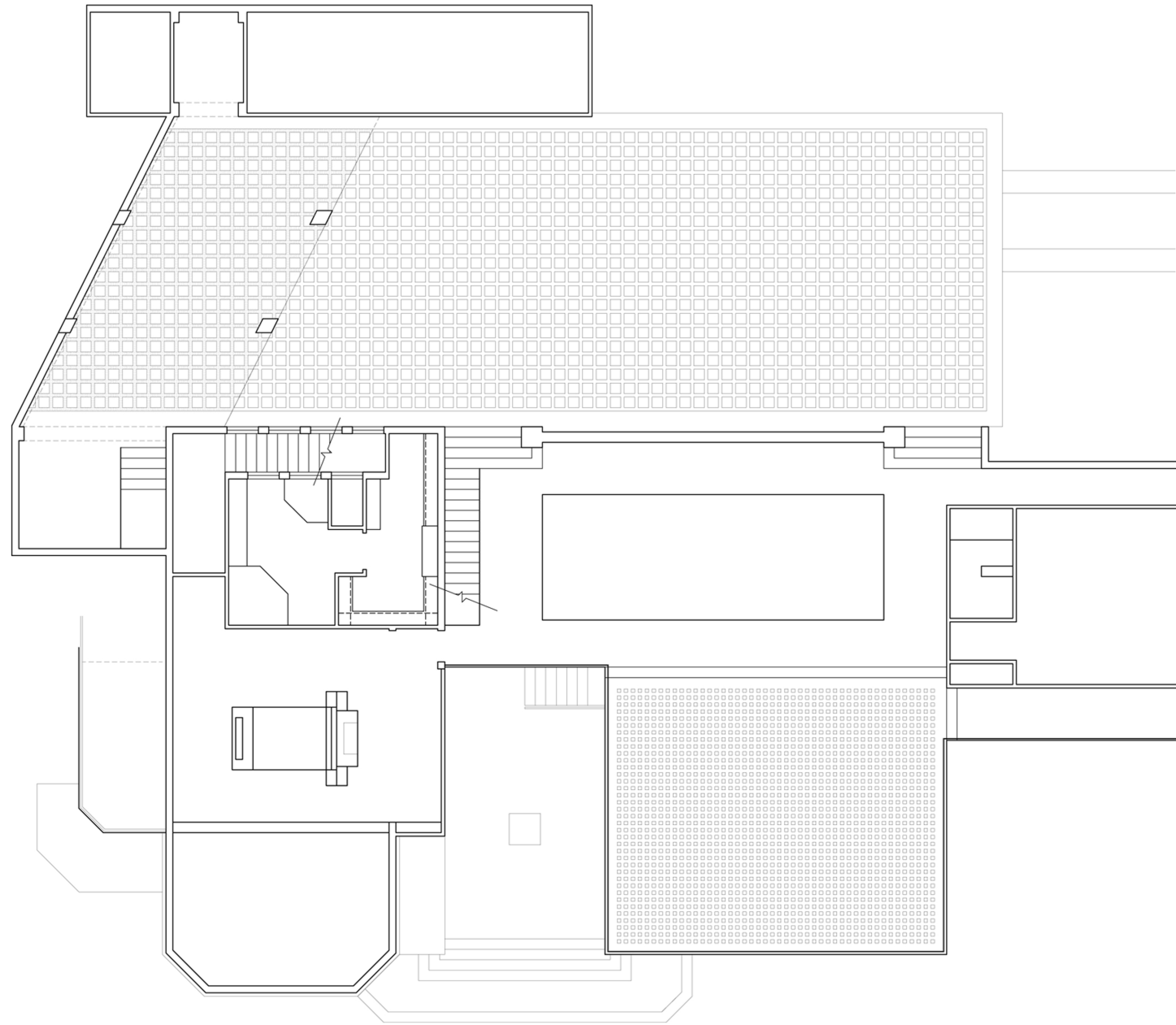


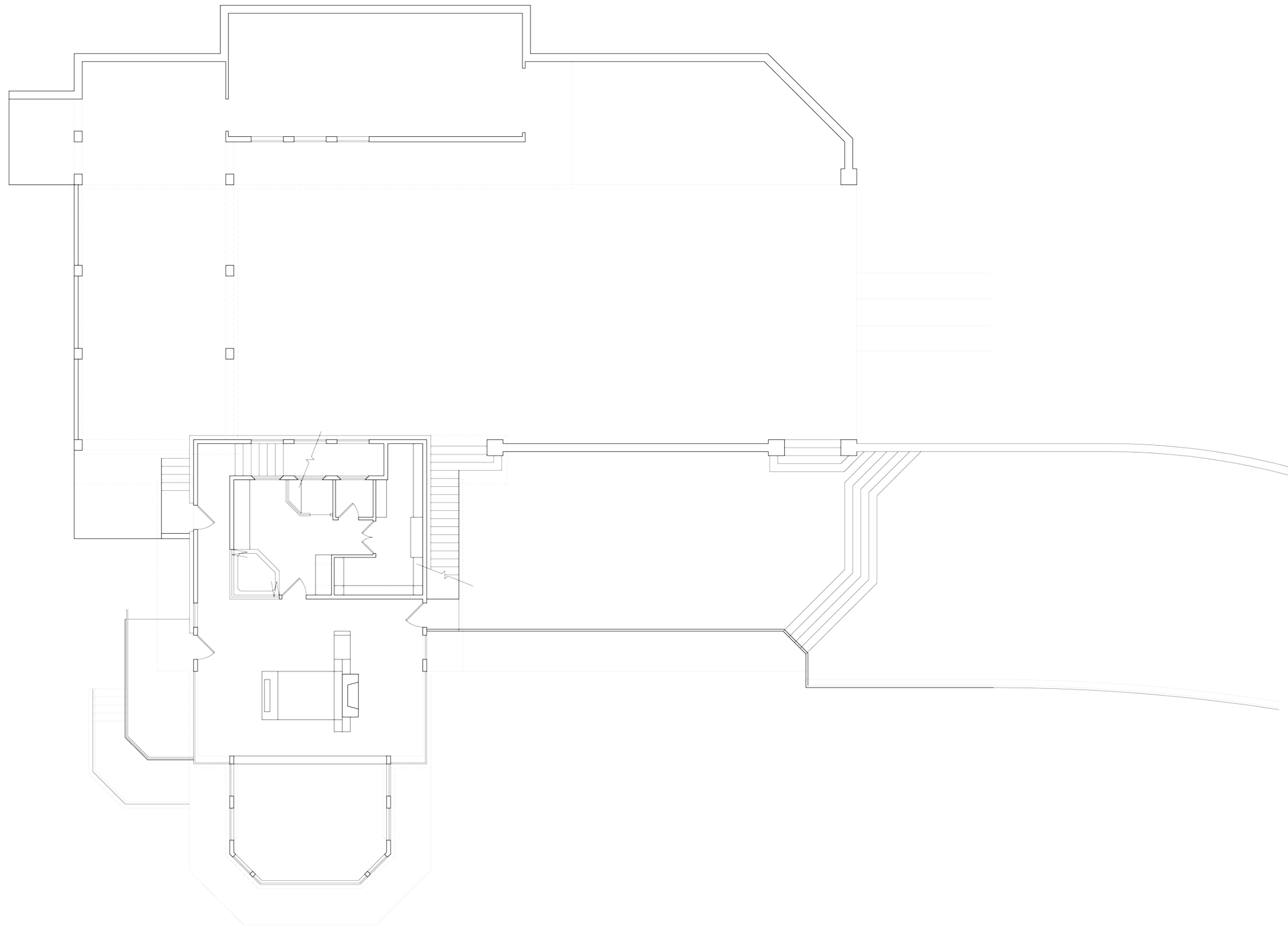


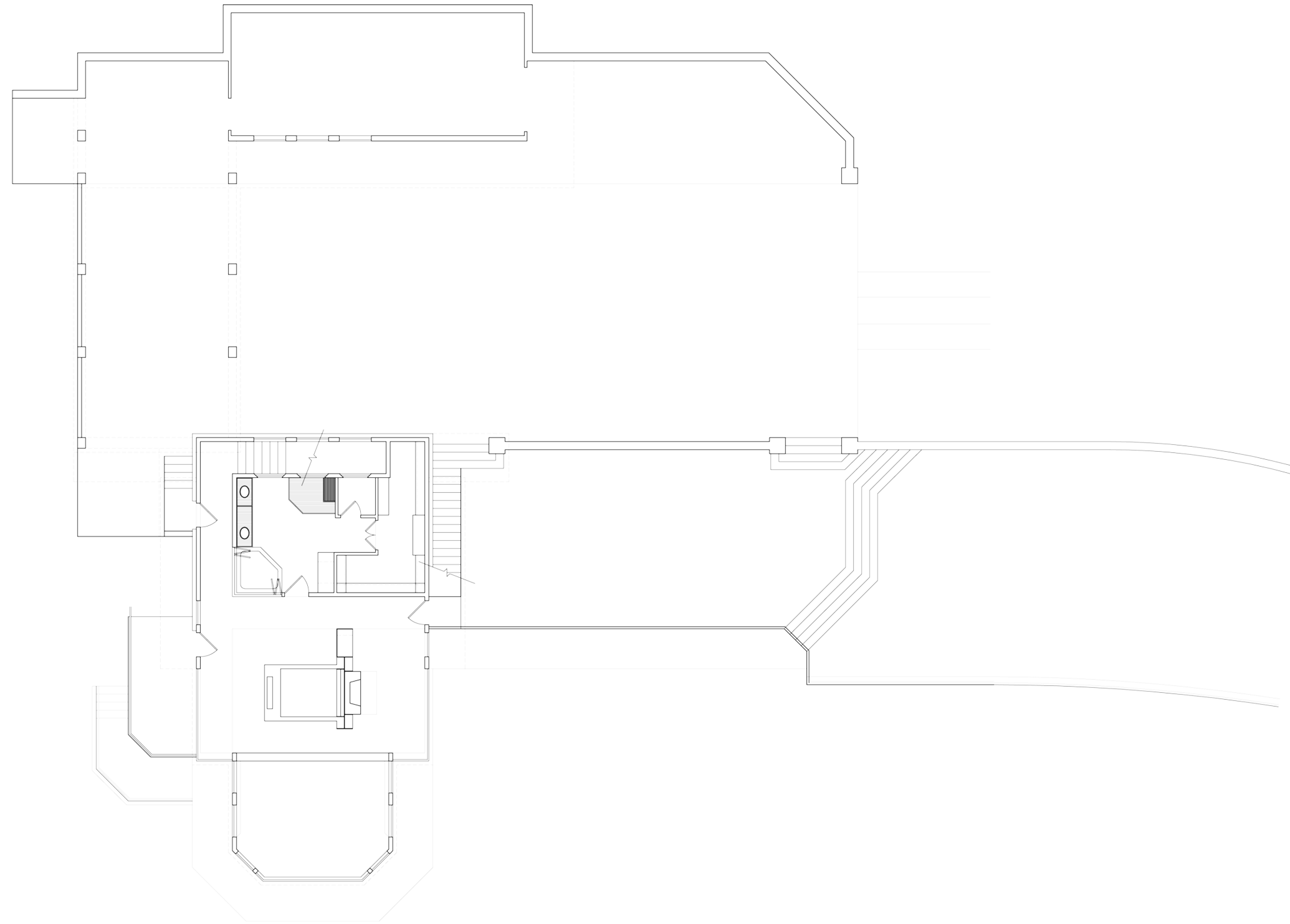
Second Floor Plans

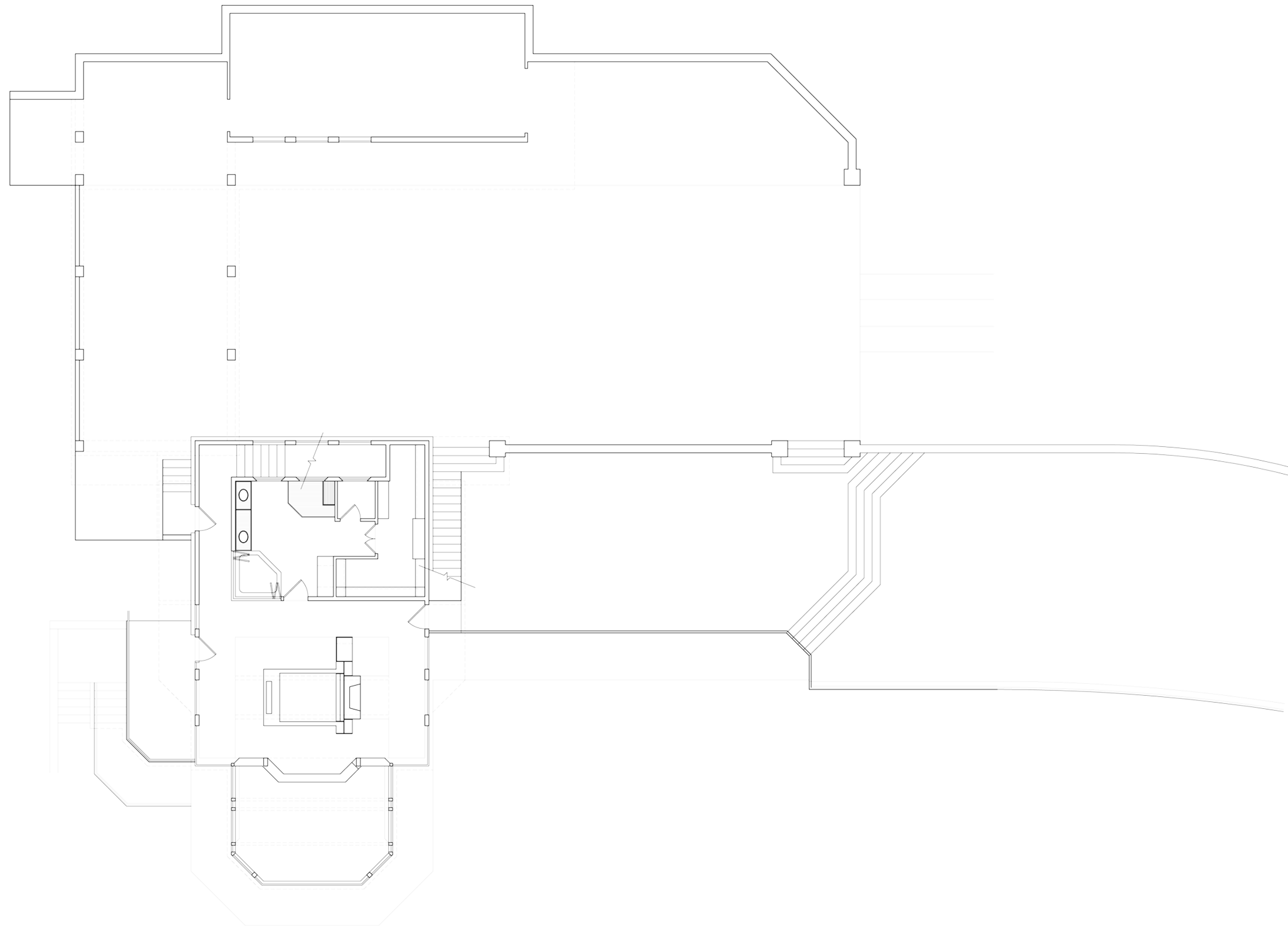


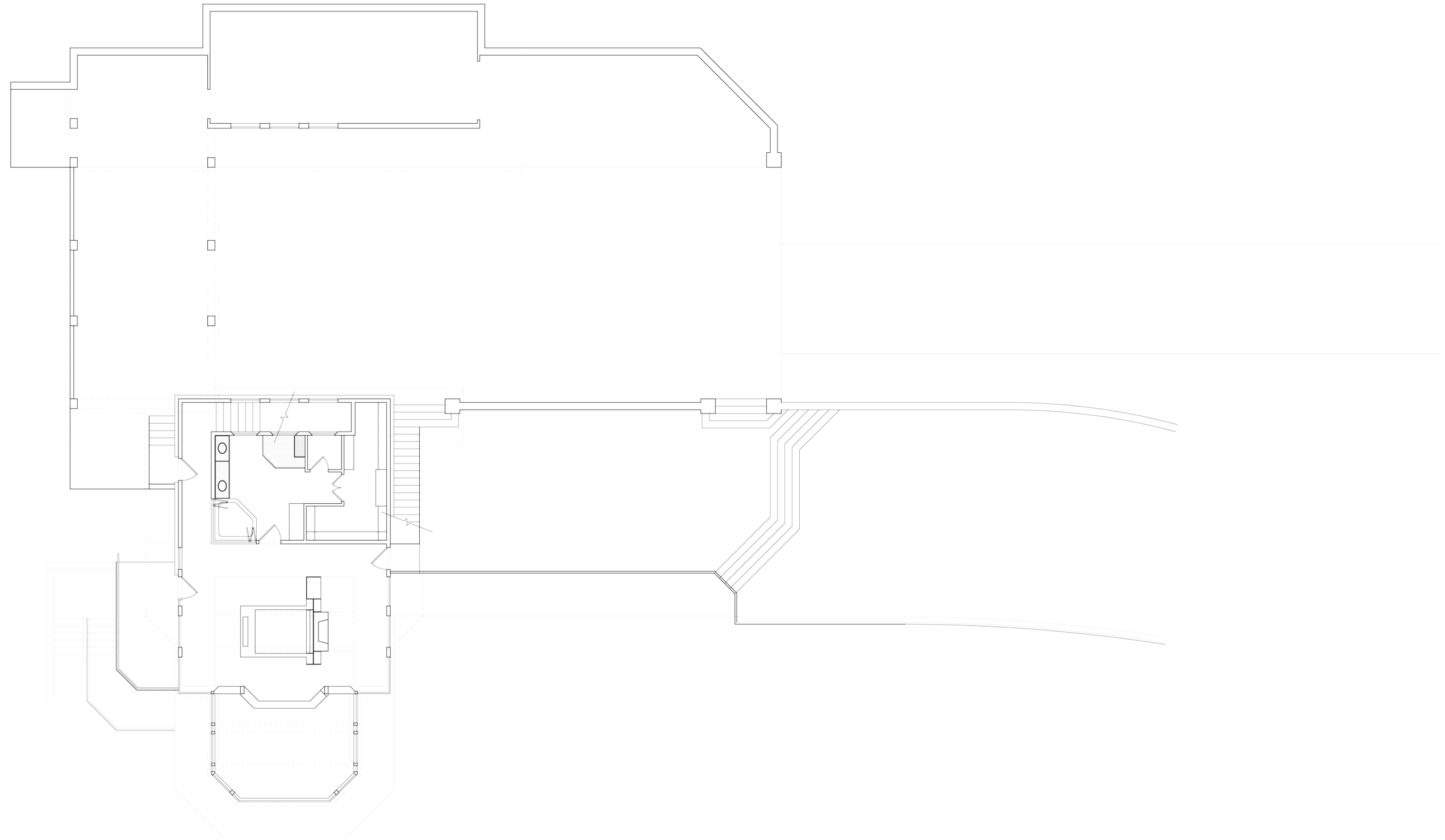


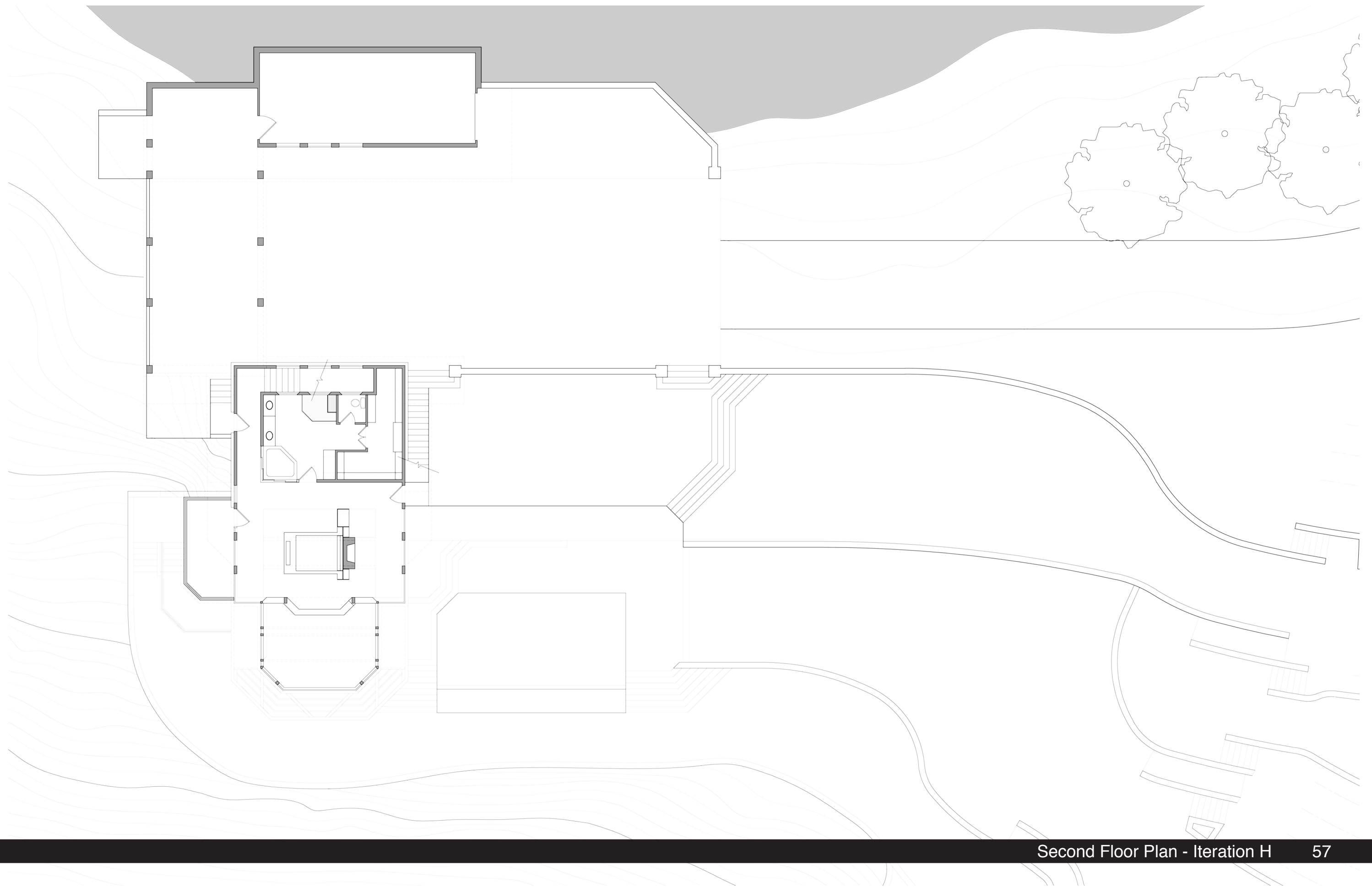




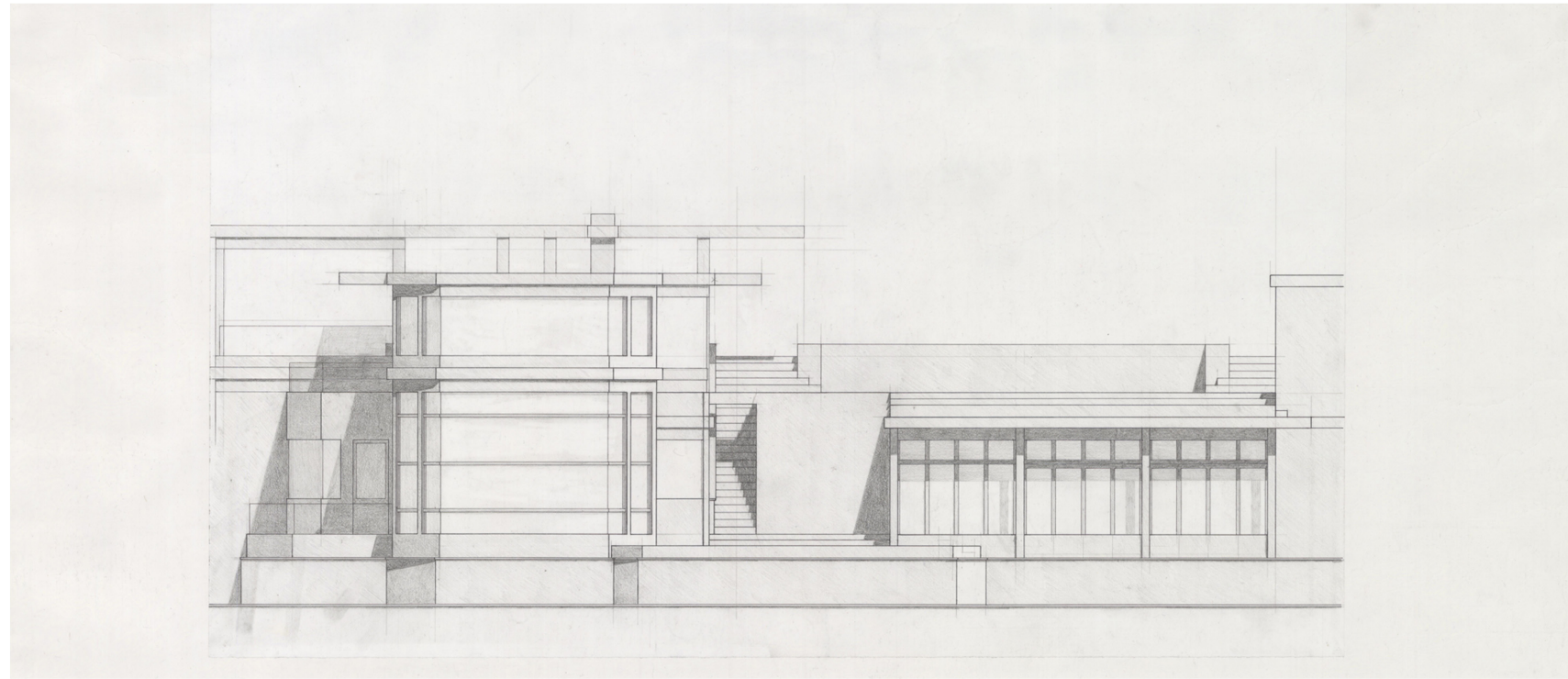


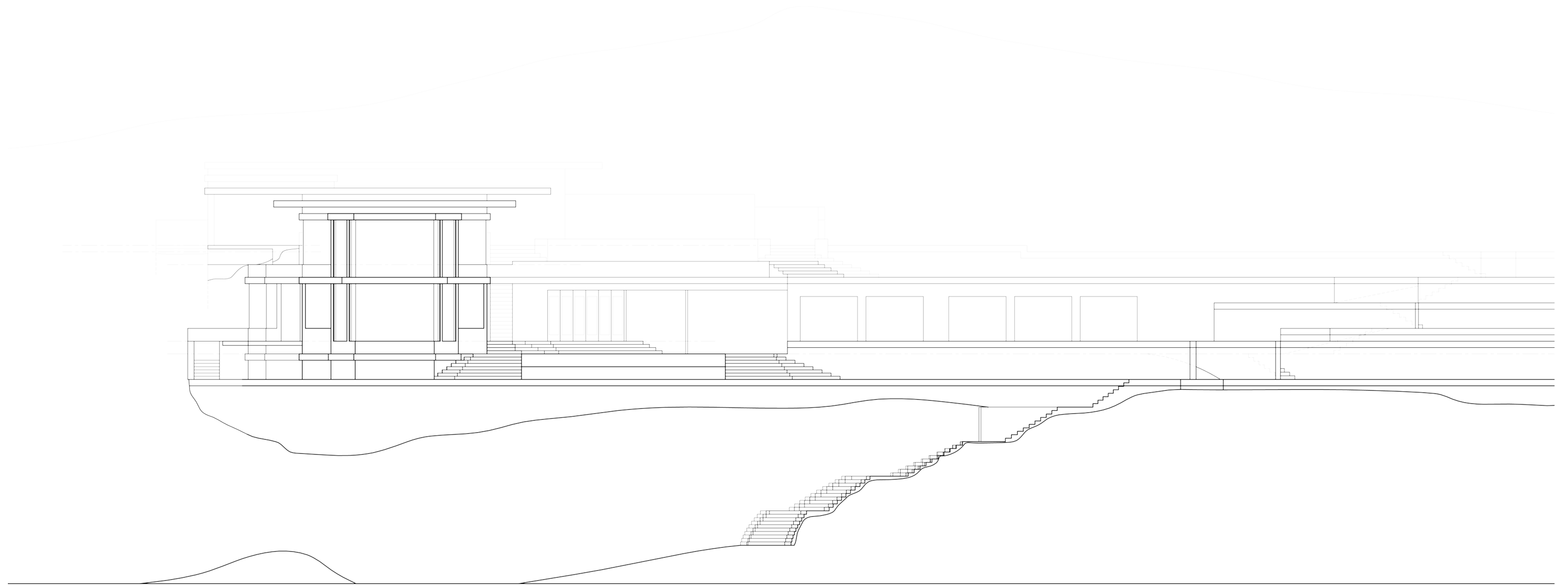


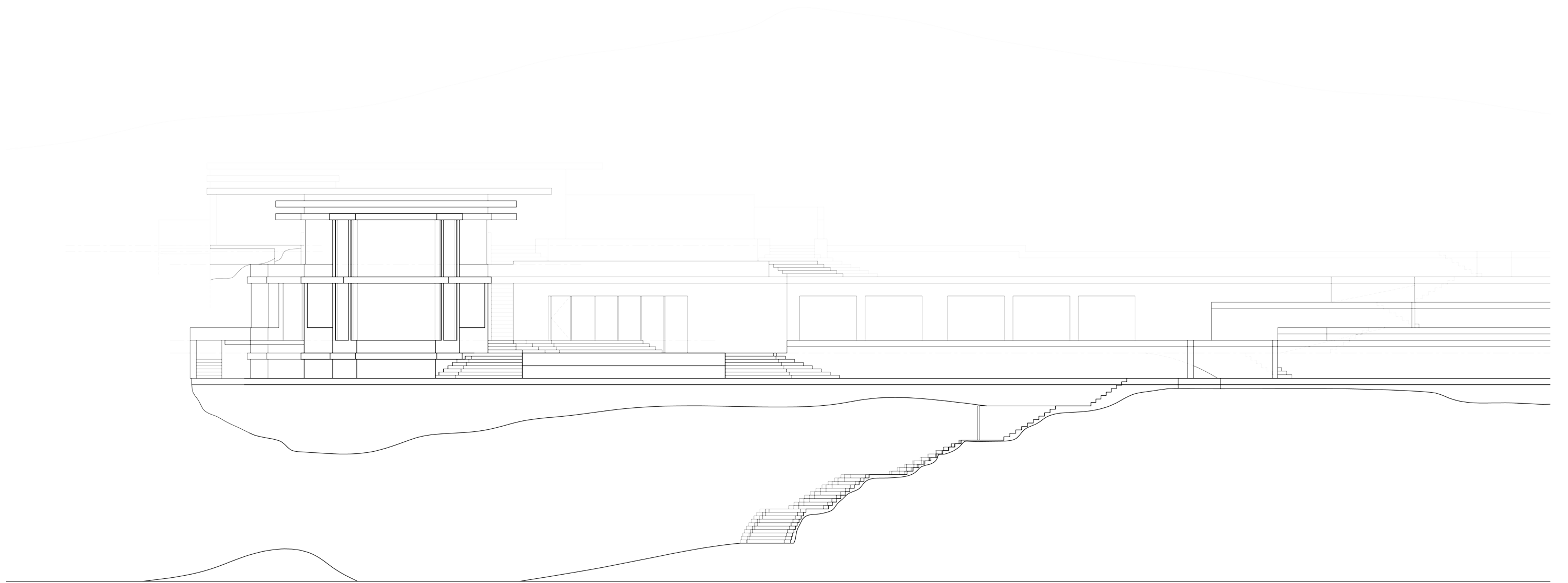


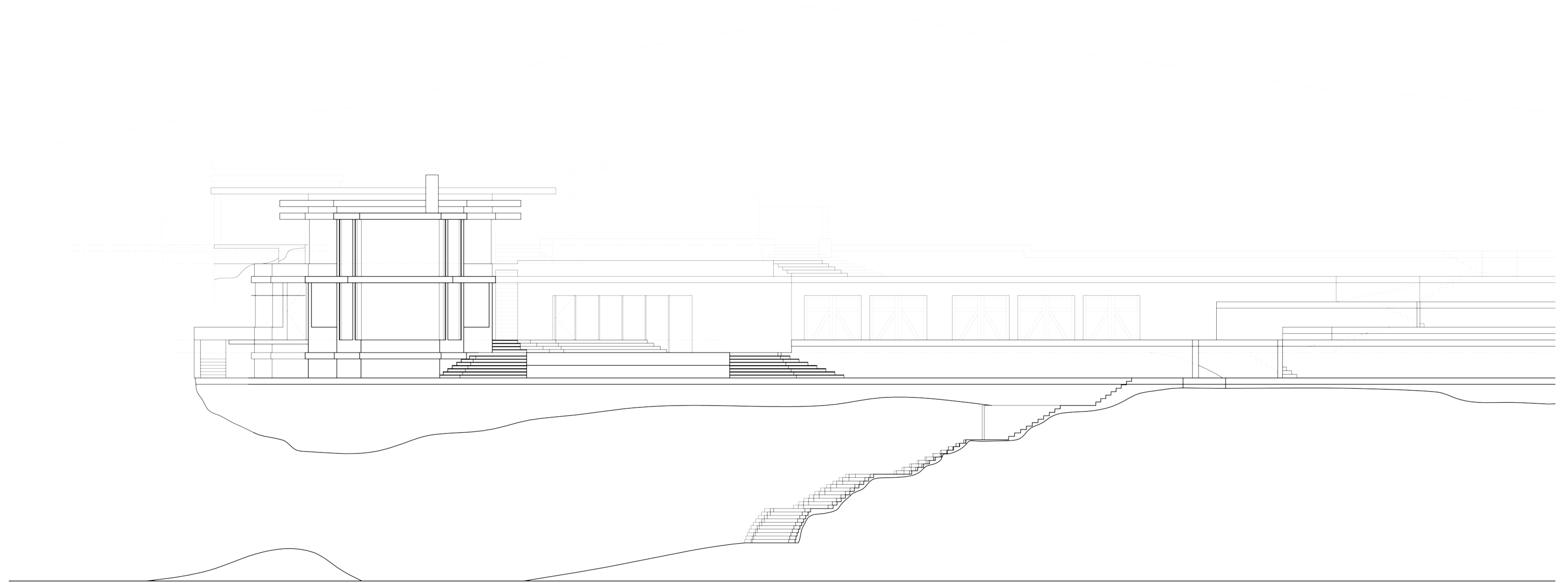


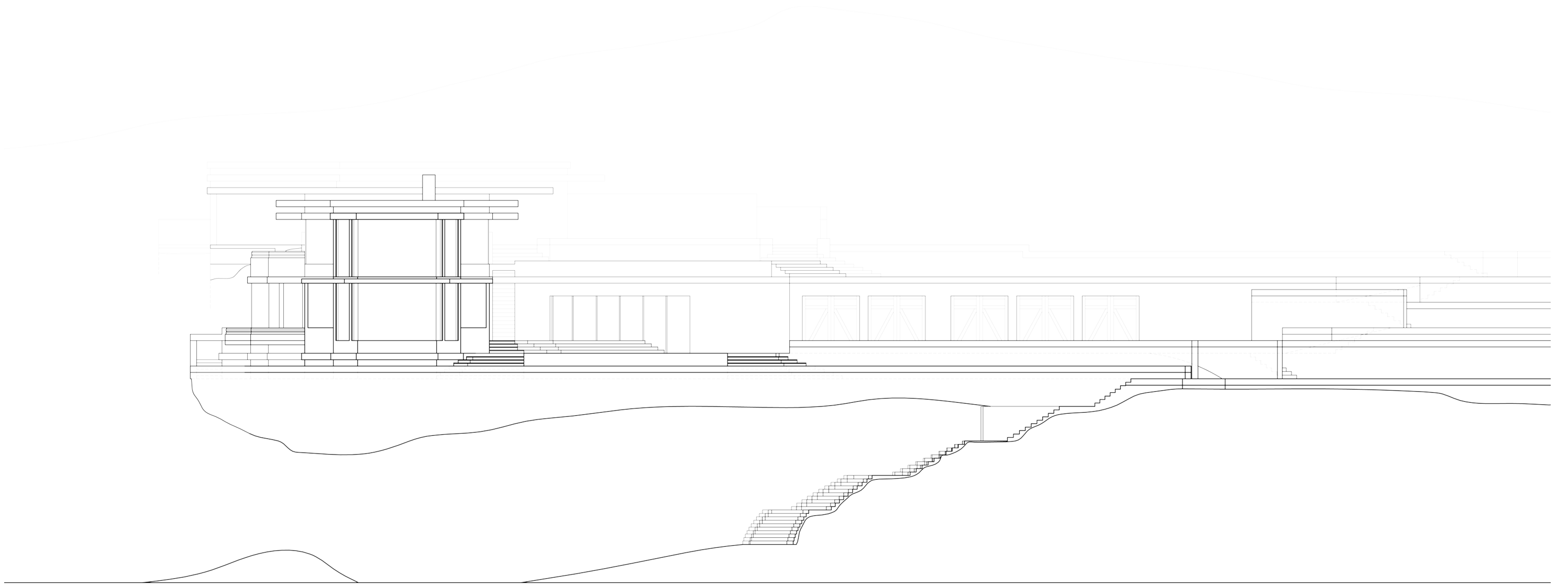
Front (Southwest) Elevations



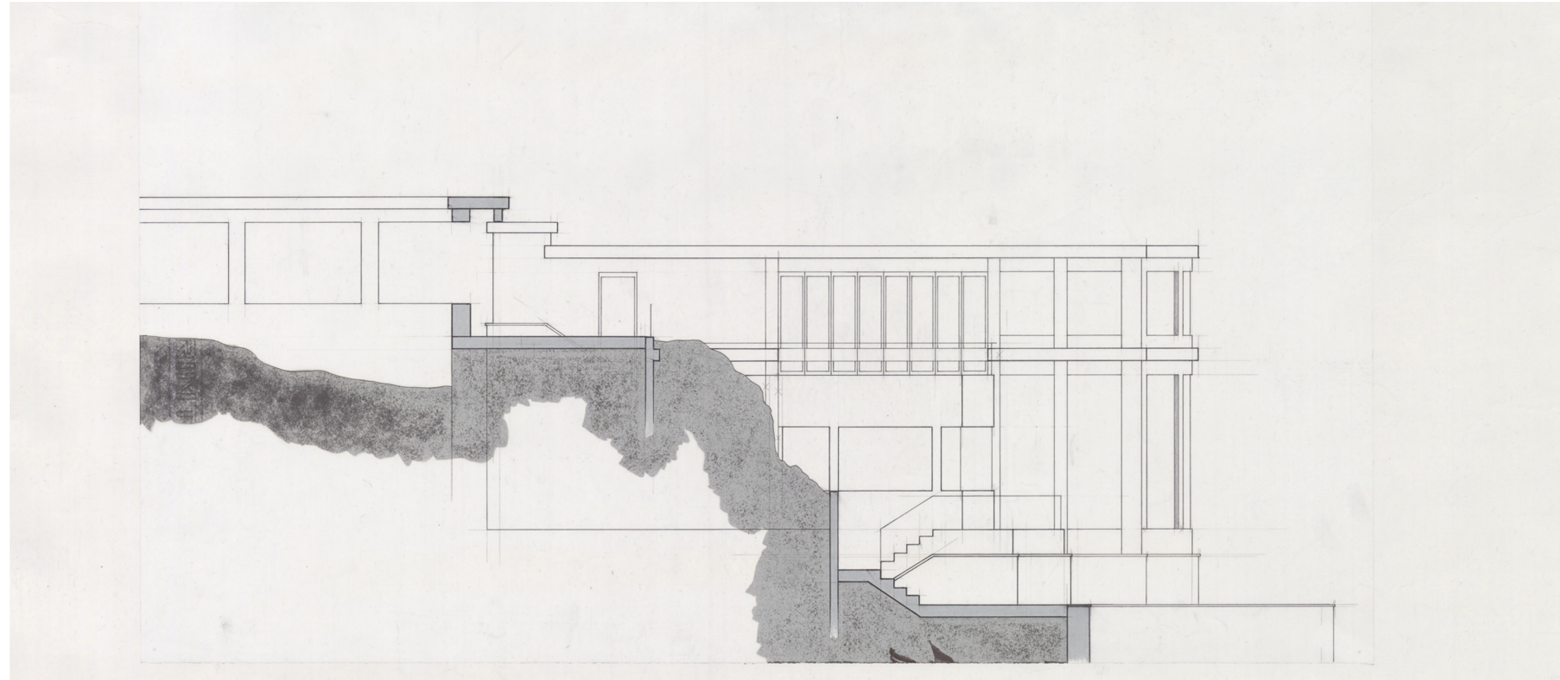




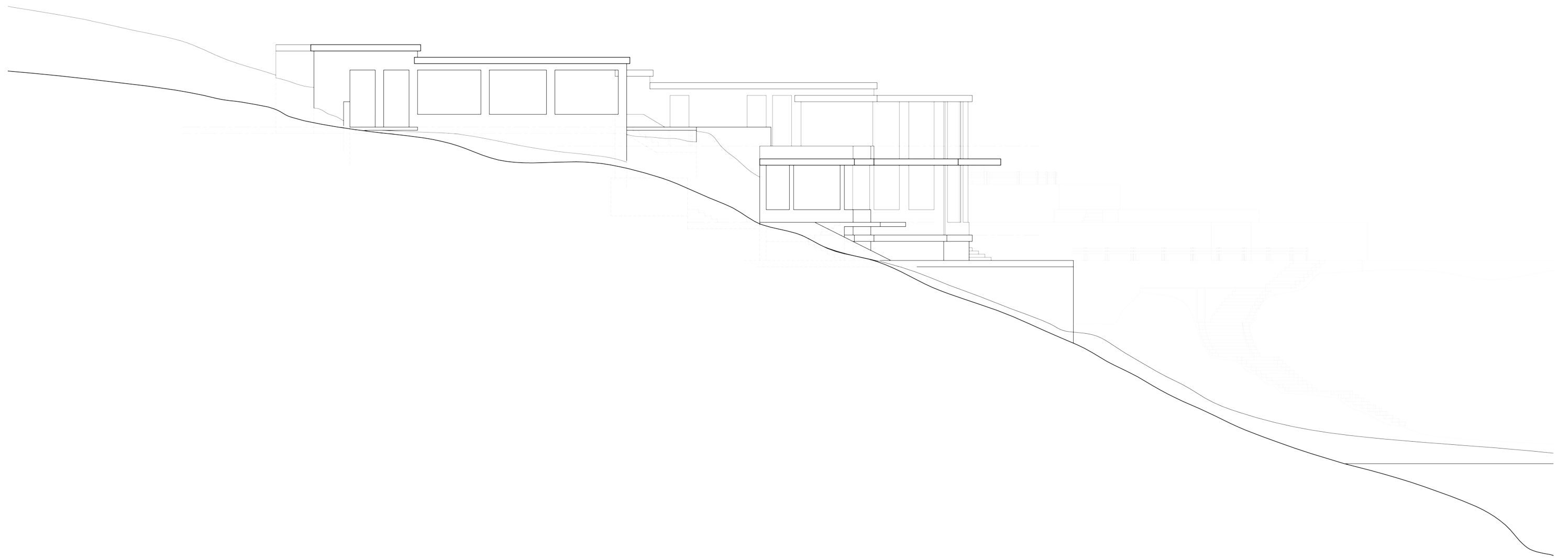


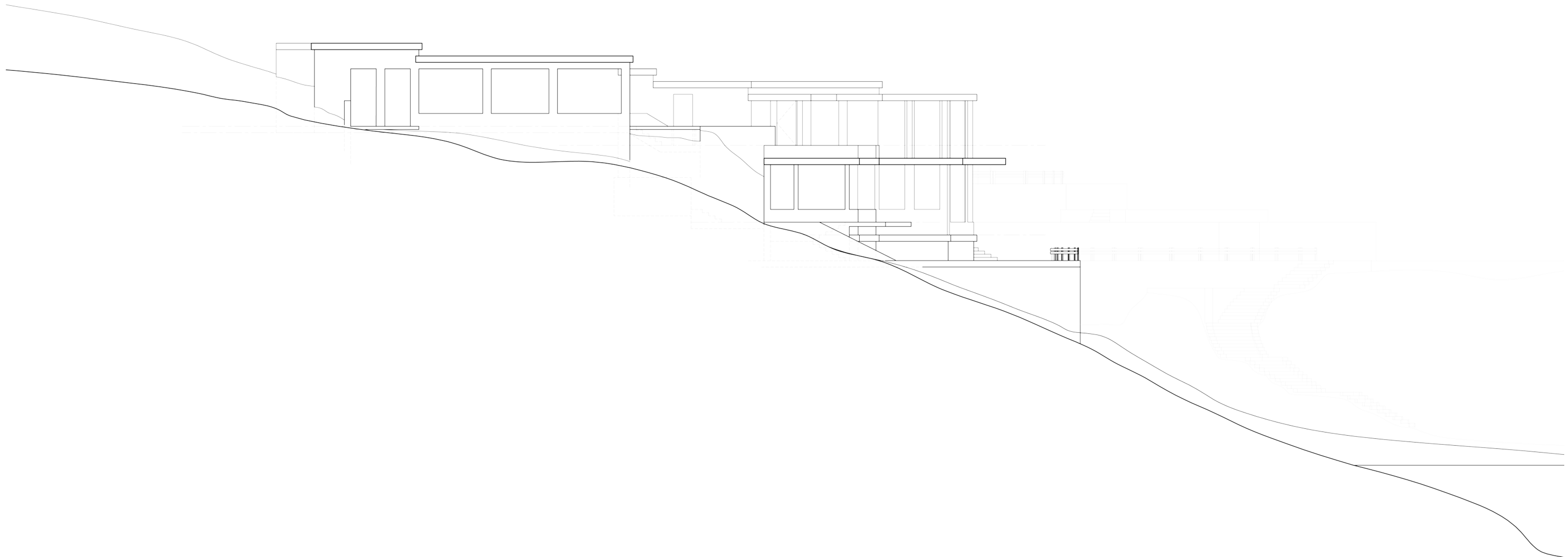


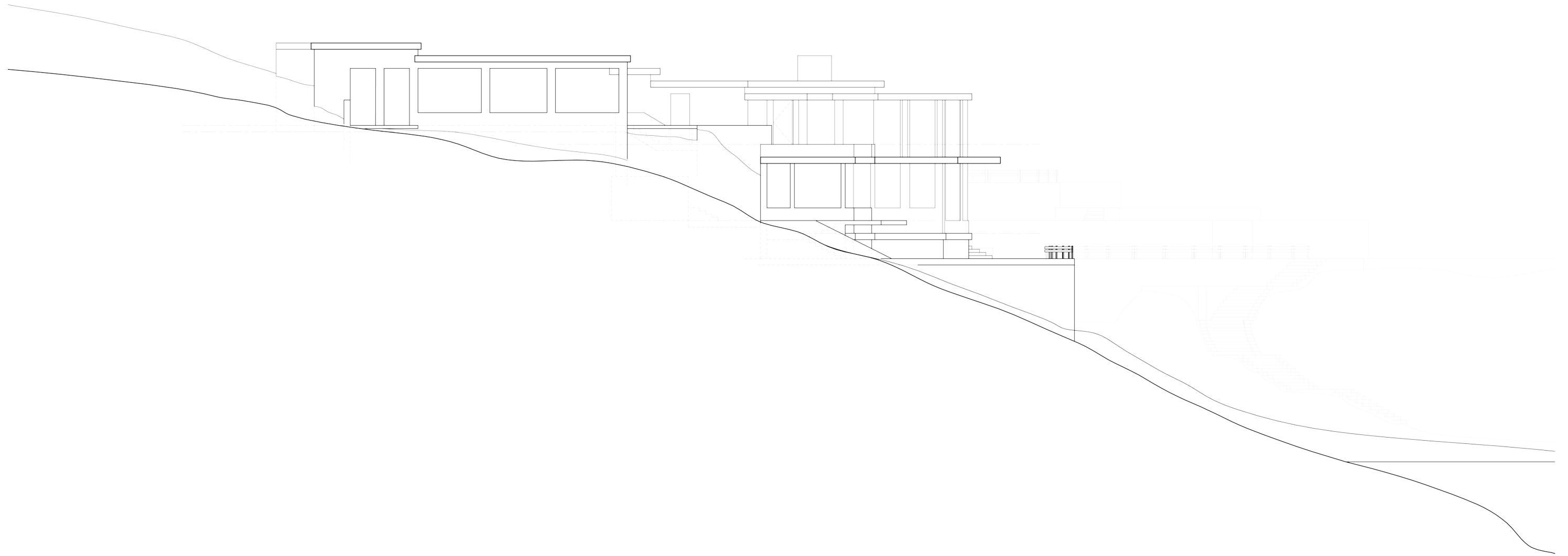
Side (Northwest) Elevations

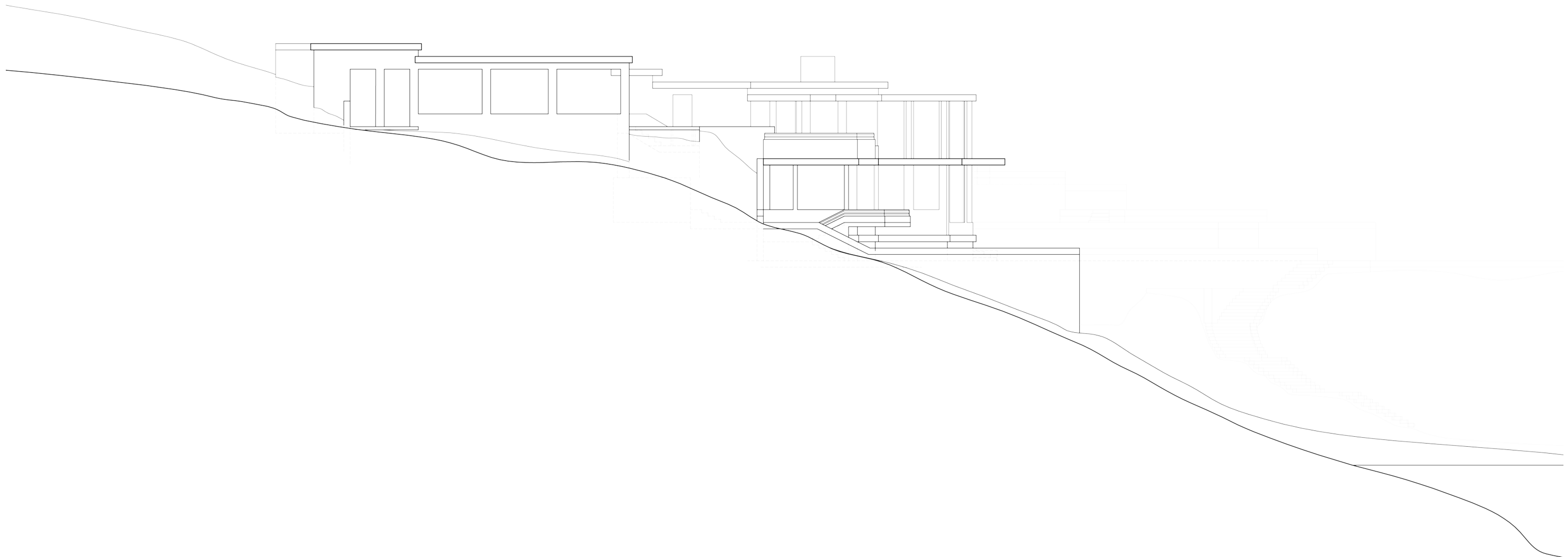




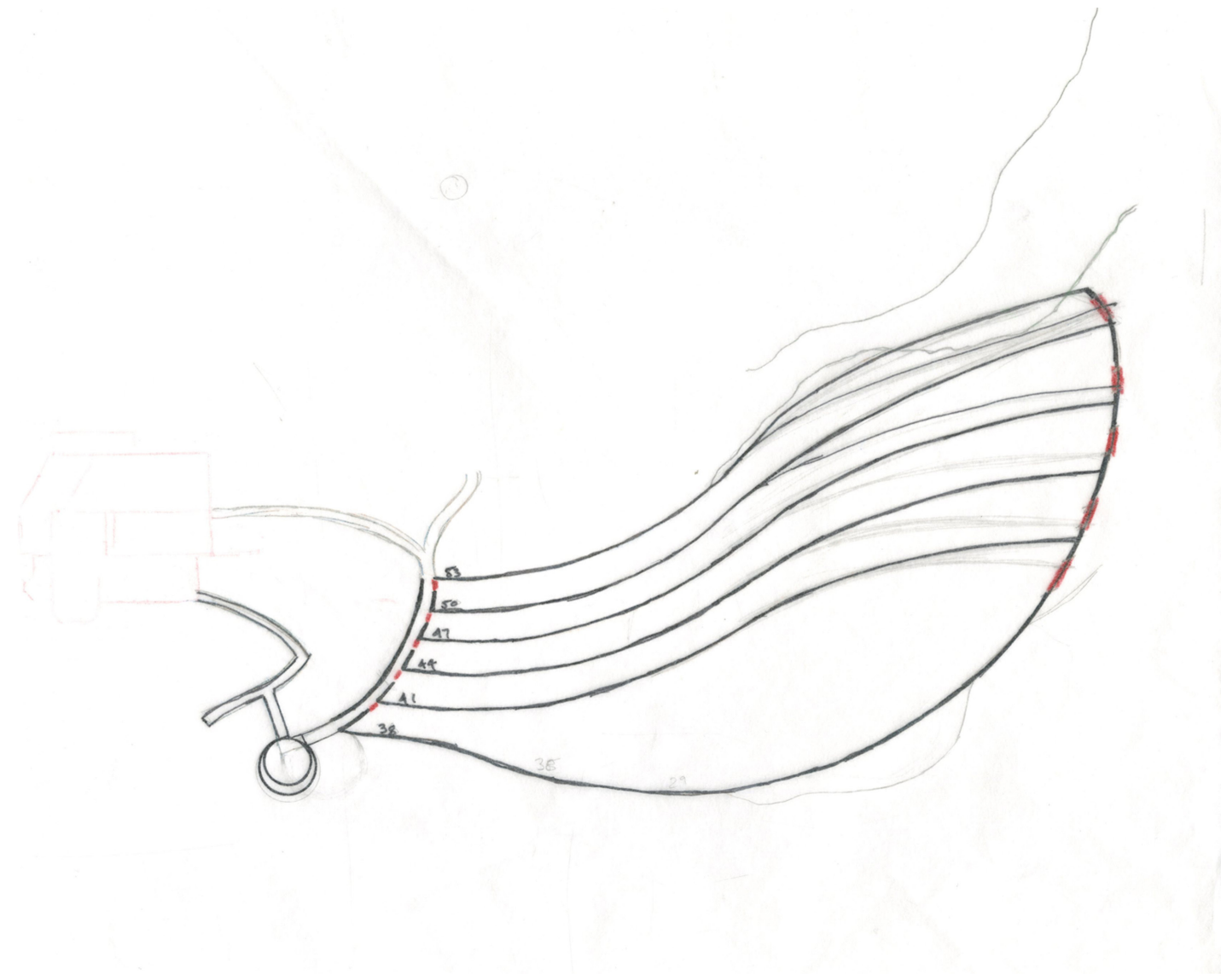




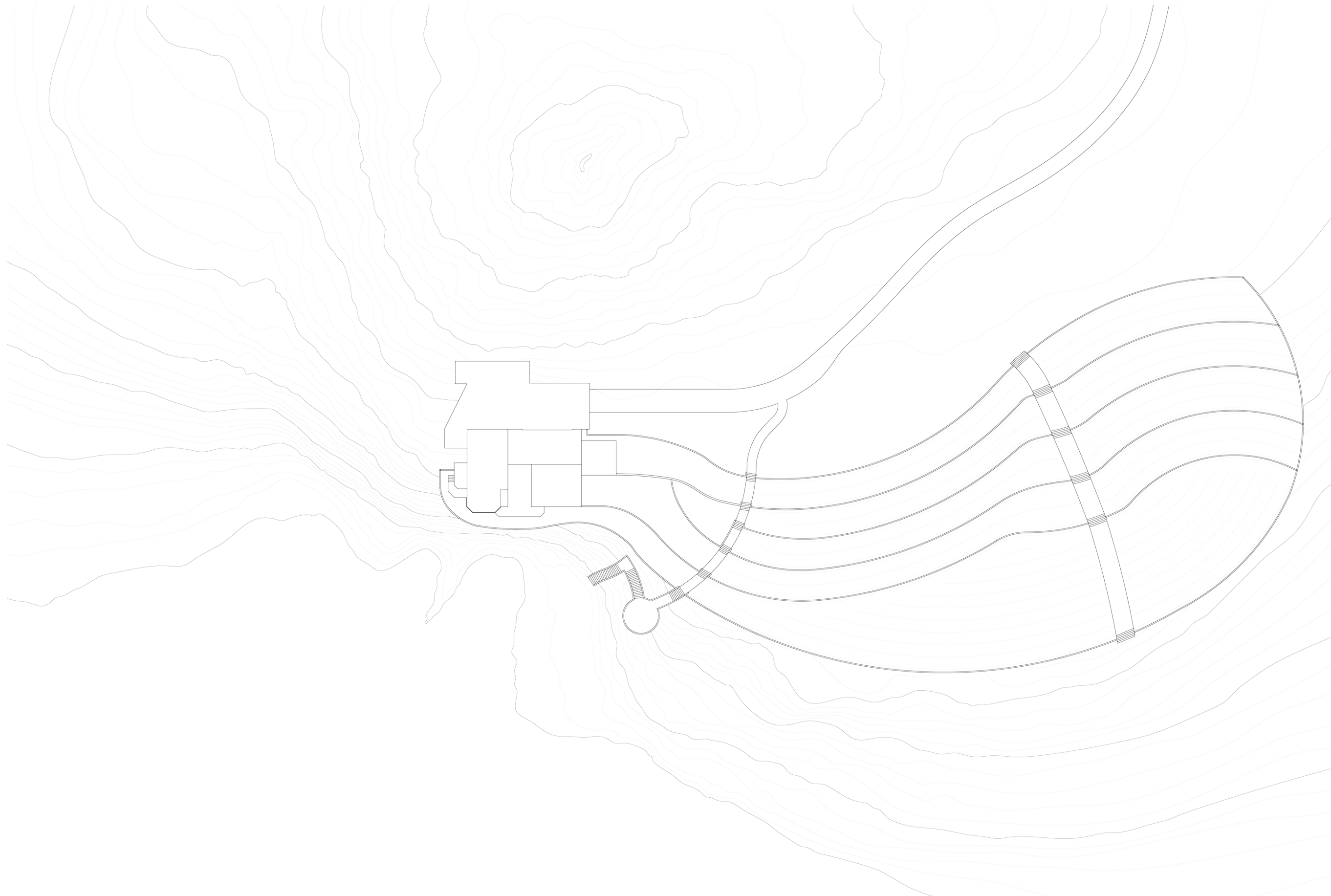


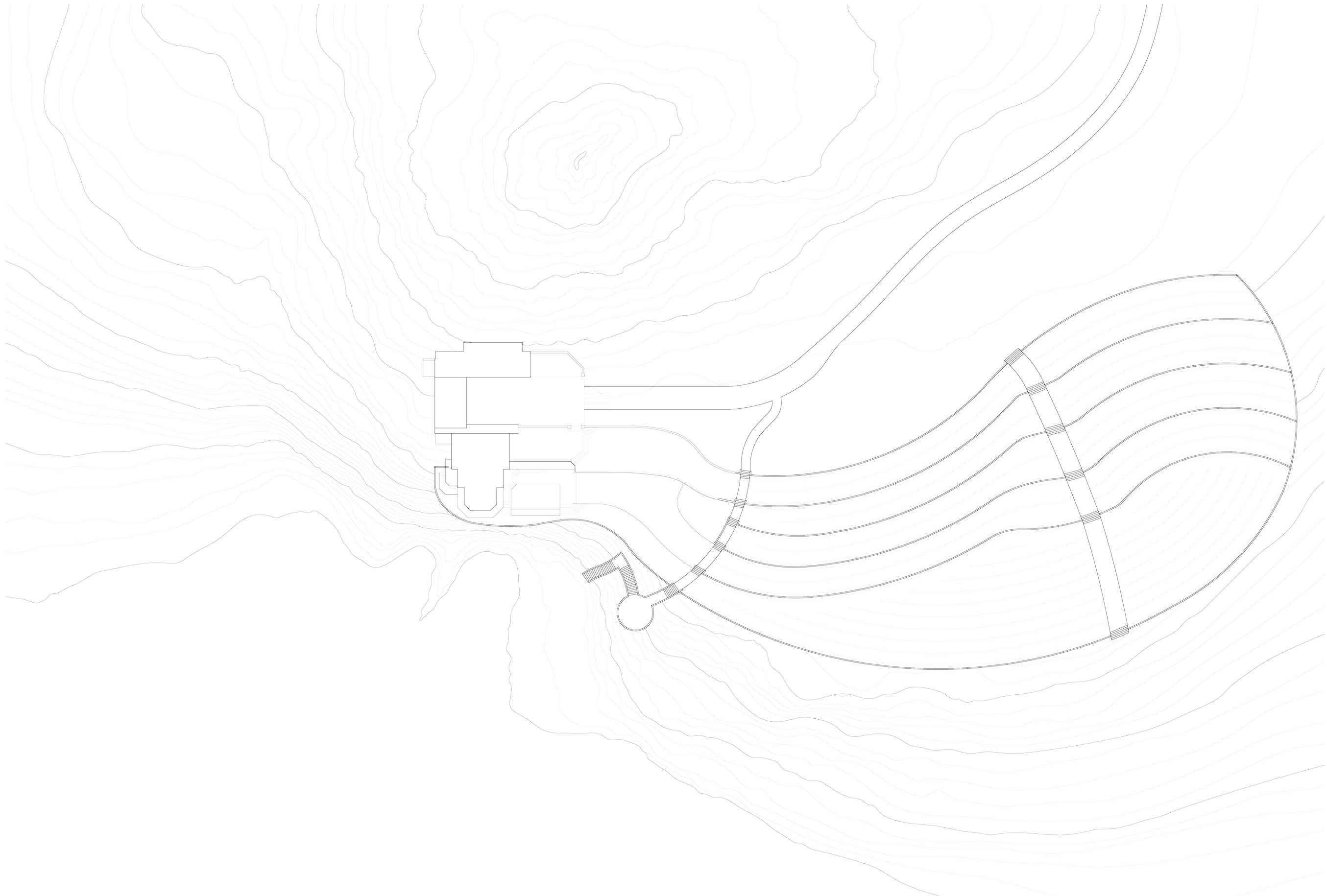


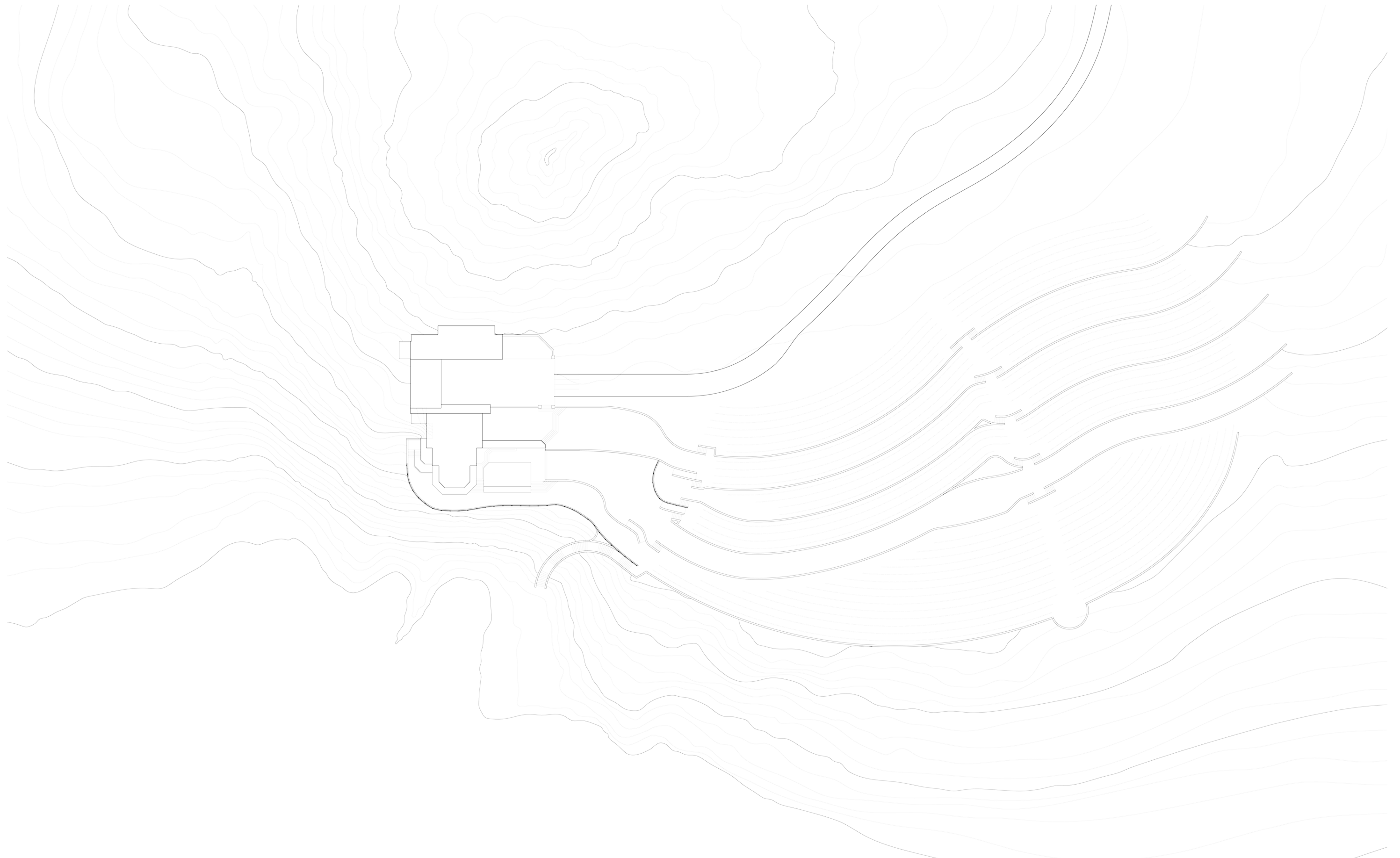
Site Plans

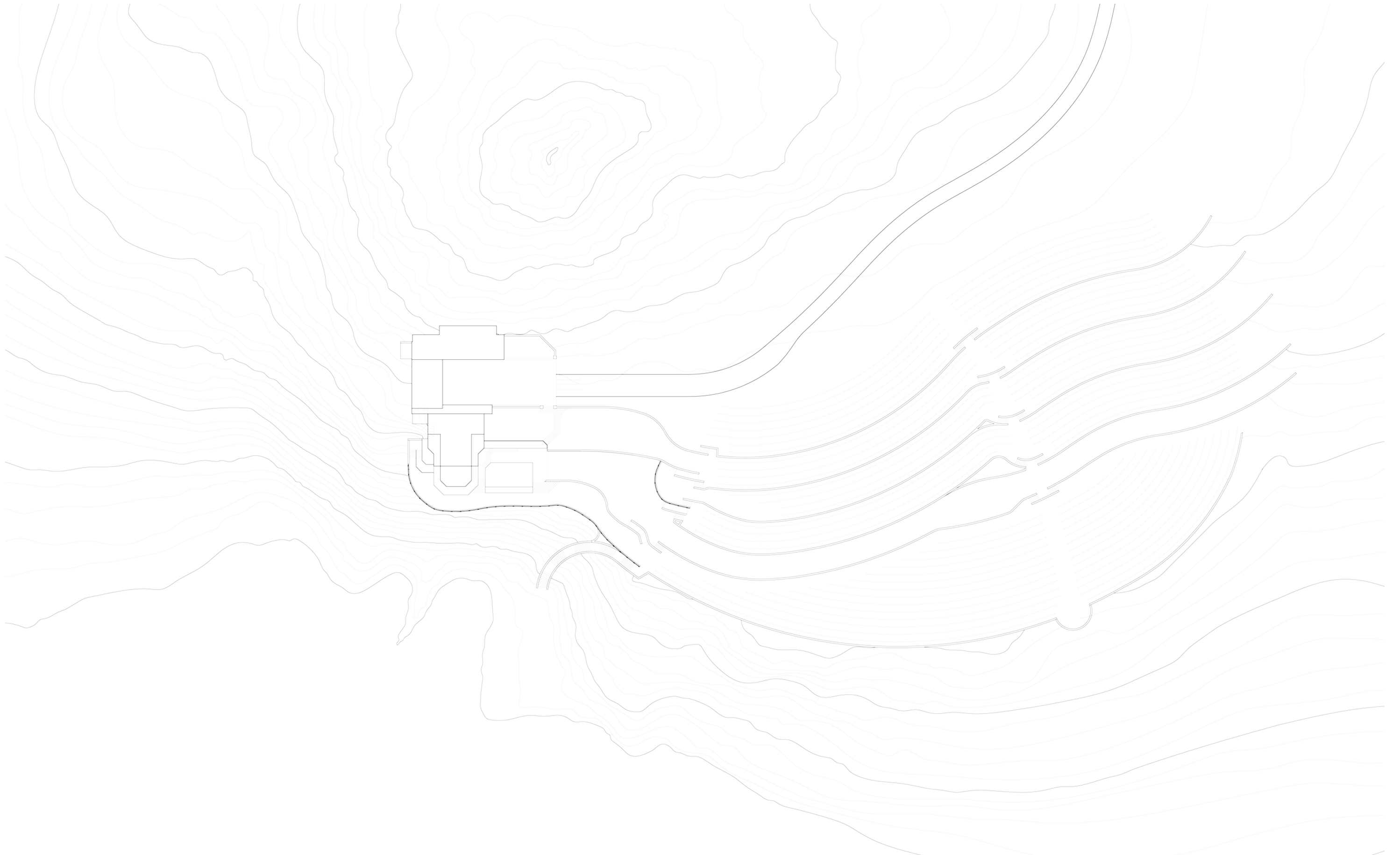


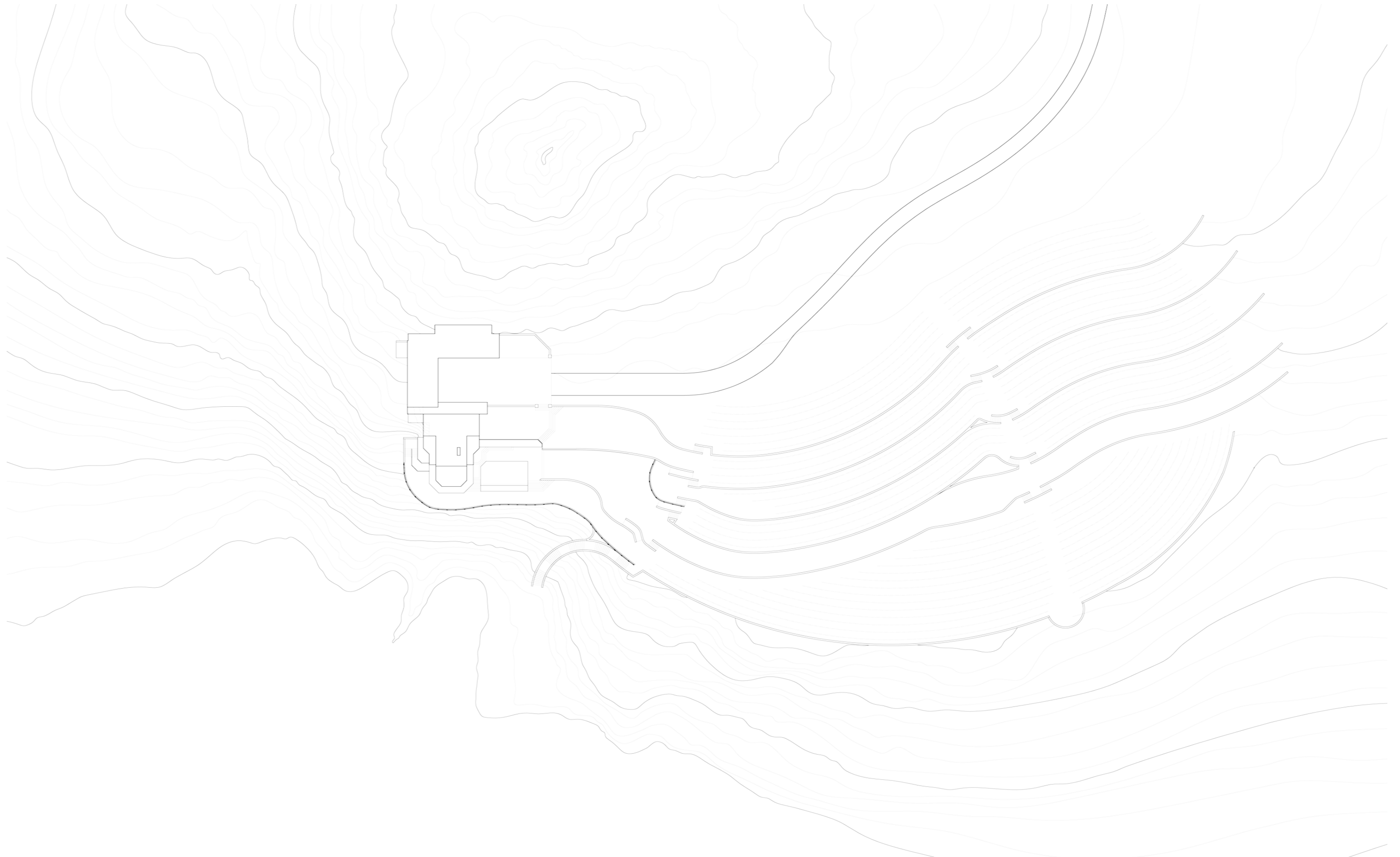


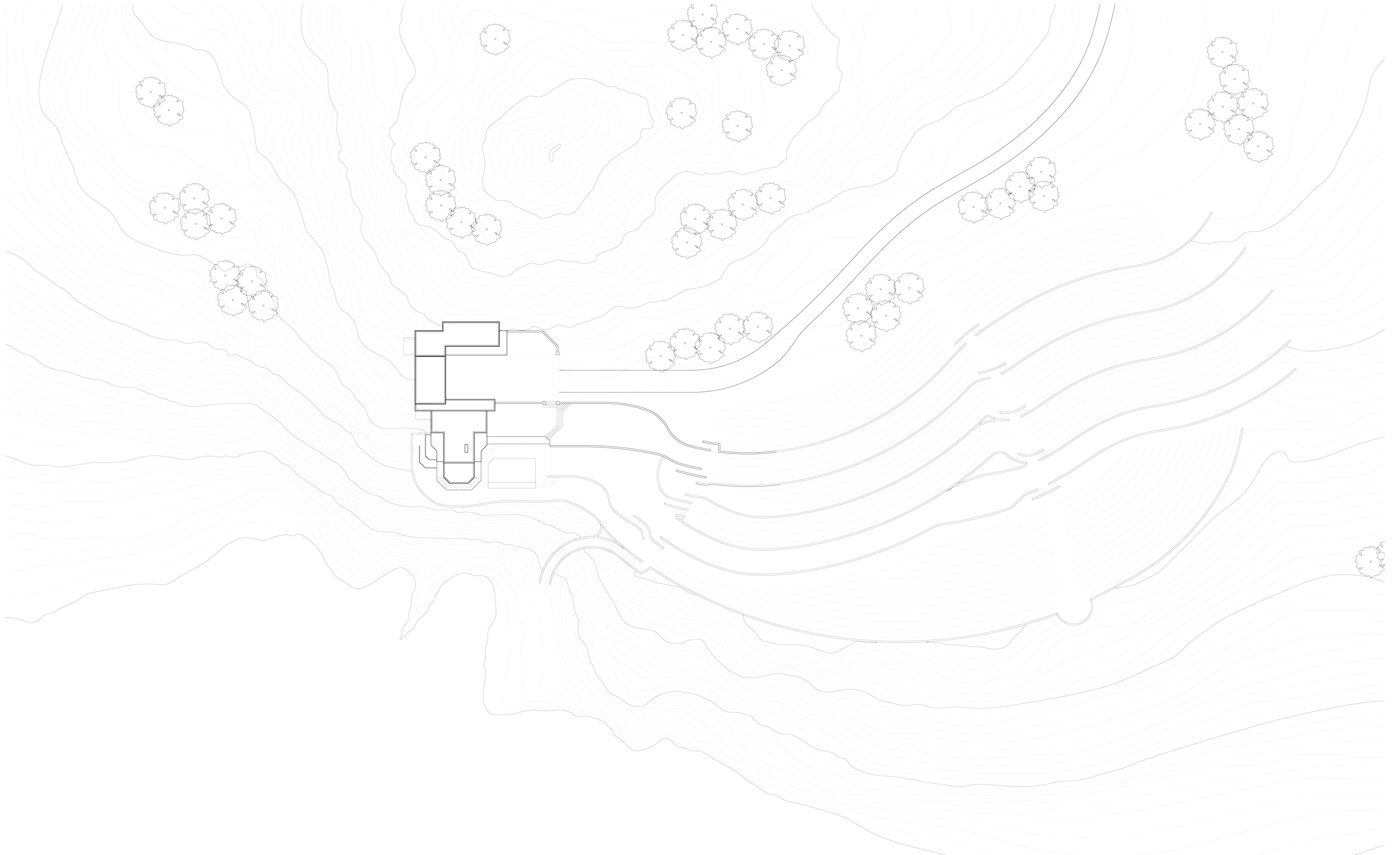












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