



HARVEST 2009

Welcome to our Harvest 2009 Newsletter.

Upcoming Release Dates:

2006 Adagio. Just Released.

2006 Concerto. March, 2010

2008 Vivacé Ermitage Blanc. May, 2010.

2009 Scherzo Cabernet Rosato. May 2010.



Our award winning wines

Fall Rains but an Outstanding Vintage. You have undoubtedly heard about the fall rains in wine country. Although the first rain was almost two inches it did not pose a problem, we anticipated it and stopped watering the grapes well in advance so the flavors would not get diluted. We picked our last grapes very early in the morning just before the second rain started. No one seemed very concerned about it because it was forecasted to be less than one tenth of an inch. Well, the system stalled and by the time the rain stopped there were as many as two or three inches in some places. The vineyards got wet and difficult to access. Some growers reported mold

forming on the grapes during the following week. Fortunately we got everything, other than our white wine grapes, out before the rain started and we had great fruit. It is widely thought that 2009 will be a truly exceptional year, particularly for people who did not have any problems from that rain.

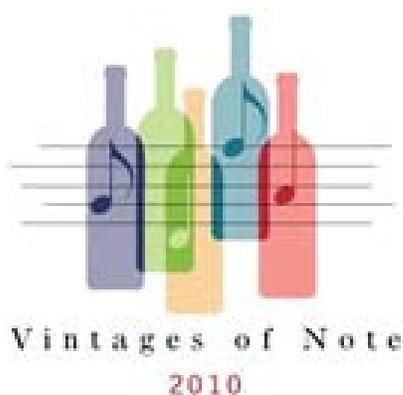
2009 Vivacé Declassified. We weren't so lucky with our 2009 Vivacé grapes. They developed some mold in the vineyard and, as a result, we have decided not to pick the grapes and not to make a white wine at all in 2009. To do so would be inconsistent with our commitment to making only the highest quality wines. However, the excellent 2008 Vivacé will be released next spring.



Peter on our 1958 Porsche Diesel Tractor during Harvest

Repositioning Scherzo - a Cabernet Rosato. We have decided to slightly reposition *Scherzo*. In the past, we have referred to it as a *Napa Valley Rosé of Cabernet*. However, after a number of comments from our customers, friends and people "in-the-trade," we have decided to refer to it as a "**Cabernet Rosato**" to emphasize its unique character as "light" Napa Valley Cabernet. That does not mean an ultra low alcohol wine or any change in the way we make it. It is intended to emphasize its difference from typical Rosés. Most Rosé wines are made by draining some of the juice off the skins immediately after crushing in order to concentrate the remaining juice. They are, in effect, a by-product of making another wine. That is not the case with *Scherzo*. *Scherzo* is left on the skins for days, not minutes. As a result, although it is light in color, it has good tannins

and some real structure. It is fermented at cool temperatures to preserve the fruitiness of the flavors and to lighten its color. Finally, unlike most Rosés, *Scherzo* is fermented completely dry! No residual sugar. No syrupy, sugary flavors to cover anything up. Just a delicate wine, with real, fruity, honest Cabernet flavors.



2010 Vintages of Note – Kitchak Cellars a Featured Winery. On February 6, 2010, WAMSO, the Minnesota Orchestra Volunteer organization, will host its wine oriented annual fundraiser at the Graves 601 Hotel in Minneapolis. Kitchak Cellars will be a featured winery at that event and we expect to be pouring all four of our wines. If you have not tried our wines and if you want “a memorable evening of fine wine, sumptuous cuisine, spectacular auctions, and dancing to the music of R-Factor,” join us at the Graves. You can RSVP at www.wamso.org/tickets.html. Or call us if you need assistance getting tickets.



Our Barn and Future Winery

Winery Permit. We are still in the process of trying to get a winery permit for our property. We expected that it would be a long process, but it has turned into being longer and more complicated than even I expected. We are still hopeful that we will be making our wines “at home” next fall.

Harvest and Release Party. Once again, our second annual harvest and release party proved a great success. The weather cooperated, the Cody Bryant Band was spectacular and a great time was had by all. The release of the *2006 ADAGIO* that evening was a particular treat. And it is safe to say that it lived up to everyone’s high expectations. A full description of that wine as well as all of our other wines can be found on our website. Each year all wine club members are invited. Next year’s date will be October 9, so join one of our wine clubs and put the date on your calendar now.



Lucy (Denise Hultberg) helped stomp grapes at our Harvest Party

New Website update. We are continuing to work on our new website. Although it has taken longer than we originally anticipated, we expect it to be up and running around the end of the year. In the meantime please visit our existing site at www.kitchakcellars.com.

Tours and Tastings. We are not officially open for tours or tastings. However, if you are a Kitchak Cellars customer and planning to be in the Napa Valley, we would like you to stop by. See our cellar and the stone barn that will house our future winery, taste some of our wines, and take a walk or have a picnic in the vineyard. Pack a lunch, buy a bottle of Kitchak Cellars wine and sit at one of our picnic tables by Lake Cynthia at the edge of the vineyard. Not a bad way to spend an afternoon. If you want to stop, send us an e-mail at least 48 hours in advance and we will let you know if we are in town and available (we often are not and there is no one else who can tour you). Our e-mail is info@kitchakcellars.com.



Thanksgiving Special Collection: A great gift idea. We have created a special box of wines for Thanksgiving that will go very well with Turkey, Ham or Pork Thanksgiving dinners. It is three wines in a Kitchak Cellars branded wooden box. Use it for your own Thanksgiving and/or buy it and have it shipped to a friend. The box includes one bottle of **2007 Scherzo**, one bottle of **2008 Scherzo** and one bottle of **2007 Vivacé**, all at a very special price of \$95, plus shipping. Just use the coupon code "Turkey" when ordering on the internet for the special price. Or call us at 707-225-2276 and we will take care of your order.

Reminder to Fly Sacramento. For those of you who do not travel to Napa often, we remind you

that flying into Sacramento is much, much easier than flying to San Francisco. The drive time from the airport to Napa is about 10 min shorter from Sacramento. BUT, you save 30 or more minutes between the airplane and your rental car; and weather, bridges and traffic are never significant issues going into or out of Sacramento.



Mr. Toad, from Toad Hall Racing, also appeared at our Harvest Party

Shipping Policy. All orders of a full case (or mixed case) or more will continue to receive free ground shipping. If you want overnight or second day air shipping we can accommodate that. You will only be charged our exact cost of the shipping.

Ordering on the Internet; You have an account. Once you order a wine from us, you have an account on our web site. You can access it directly and get your wine club discounts on every order. All you have to do is know your username and password. Because we set up the accounts for many of our original customers you may not know either your username or your password. If not, send us an e-mail at info@kitchakcellars.com and we will send you both via a return e-mail. Then you can change both your user name and password if you wish.

Peta Kitchak

Wine is constant proof that God loves us and loves to see us happy." Ben Franklin



P. O. Box 4047
Napa, California 94558
www.kitchakcellars.com



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