



SPRING 2009

Welcome to our Spring 2009 Newsletter.

Release Dates: This year's release dates are:
2005 Concerto, Napa Valley ToKalon Vineyard, Cabernet - April 15

2007 Vivacé Ermitage Blanc - June 1.

2008 Scherzo Rosé of Cabernet - June 1.

2006 Adagio, Proprietary Blend, Napa Valley Red Wine - October 1.

Allocations this year:

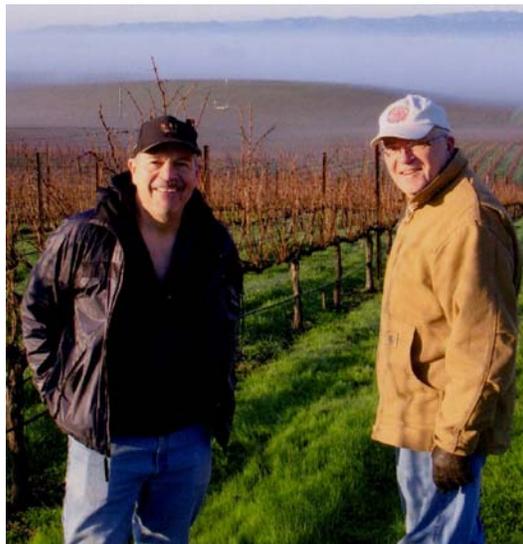
	<u>Non-Members</u>	<u>Wine Club Members</u>
2007 <i>Vivacé</i>	6 bottles	12 bottles
2008 <i>Scherzo</i>	12 bottles	24 bottles
2006 <i>Adagio</i>	6 bottles	12 bottles
2005 <i>Concerto</i>	6 bottles	12 bottles

Growing Demand: We have slowly grown our production to meet our growing demand. In 2008 we made about 900 cases of wine. We have, more or less, sold out of all of our wines except for limited amounts of Library Wines that we retain. Our goal remains to sell about 80% of our wines to wine club members. The balance will go to a small number of very select restaurants.

Shipping Policy: All orders of a full case (or mixed case) or more will continue to receive free ground shipping through June 1. If you want overnight or second day air shipping we can accommodate that. You will only be charged our exact cost of the shipping.

Vineyard and Winery Update

Enough Water: While the late winter and early spring of 2008 was very dry (only 2.5 inches of rain during the period from February 1 to March 31), the winter of 2009 has been quite different. During January we received only 6/10 of an inch of rain and then it started. It rained almost every day during February. The UC Davis Vineyard Research Station in Oakville recorded 13.2 inches of rain in February and 2.7 inches in March. Two weeks ago it was reported that all Napa Valley reservoirs are full and that watering restrictions are being lifted. Lake Cynthia, on our property, is full and overflowing. The ducks, geese and cormorants all seem very happy.



Ralph Bashioum and Peter Kitchak

Early Bud-break: Our "official" bud-break was on April 1 this year. Folklore suggests that you count ahead about 150 days from bud-break to harvest of the Merlot and 165 days to the harvest of Cabernet. Actually, the date of picking really has more to do with the weather in late August and early September than the date of bud-break, but if you are counting ahead that means we will pick the Merlot right around the first week in September (we doubt it) and the Cabernet during the last week.

“Custom Crush” – what is it? All of Kitchak Cellars wines are produced at a “custom crush” facility. Such facilities are common for boutique wines. Custom Crush facilities are large wineries where a variety of brands make their wine according to their own custom requirements. The facility provides the equipment, crushers, destemmers, tanks and presses; none of which make good economic sense for a very small winery to own. In addition, they have a full time staff of workers, lab technicians, and consulting winemakers who make the process much less capital intensive (although a bit more expensive). We are currently making our wine at CRUSHPad, www.crushpad.com, an amazing facility in the heart of the San Francisco warehouse district, which makes more than 50,000 cases of high-end wine per year. It is the home to 150 different brands and about 500 different wine labels.



Peter and Ralph sampling barrels

Custom Crush wineries do not make the decisions; they are really just like “contract labor.” Nor are all the wines they make the same. We, Cellar Master Ralph Bashioum and I, must make all of the big decisions that truly affect the quality of the final product. We determine the time to pick the grapes, what yeast to use during fermentation, the temperature at which we ferment, the length of time for extended maceration (the time that the wine remains on the skins after it is fermented), the type of barrel (French vs

American oak, new vs once used etc.) and the length of time that the wine is in the barrel. We provide the winery with a written wine plan for each wine, each year; and via CRUSHPad’s very sophisticated data collection and computer system, we monitor the progress of the wine-making daily. We also sample and taste the wines regularly, particularly at critical periods, to determine maceration time, length of time in the barrel etc. Then we, our consulting winemaker and our wives, Patricia Kitchak and Lindsay Bashioum (who are the ones who really have the award winning pallets) do all of the final blending.

Winery Permit Application: At the beginning of April we began the lengthy and arduous process of obtaining a permit to make wine at our Lake Cynthia Vineyard property in the Napa Valley. The application includes things like a design of a new waste water system, a water availability report, a traffic study etc. plus pages and pages of maps, plans and drawings. It will probably take us a year, but we are hopeful that by the 2010 harvest we will be able to make wine at our own property, in our wonderful stone barn, pictured below.



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 to see our cellar and our 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 a spring or summer 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 there). Our e-mail is info@kitchakcellars.com.

Concerto in Wooden Boxes: The *2005 Concerto* was released on April 15. All shipments of 3 or 6 bottles will be shipped



in branded collector wooden boxes. We will also give Orchestra Wine Club members who would normally receive only two bottles the opportunity to up their allotment to three bottles so they can get their wine in the wooden box. The wine is wrapped in branded tissue, placed in the box and then the box goes into a custom made Styrofoam shipping container to make sure your wine arrives safely.

Fly Sacramento: For those of you who do not travel to Napa often, we will let you in on a secret. Flying to Sacramento is much, much better than flying to San Francisco. The drive time from the airport to Napa is about 15 min shorter from Sacramento. BUT, the time from the plane to the rental car center is about 5 minutes vs 30 minutes. You never have to contend with traffic coming out of Sacramento; San Francisco often has flights delayed or cancelled due to weather both winter and summer, delays are almost unheard of going thru Sacramento;

and the best treat of all, there is a route over the Vaca Mountains through Winters, CA to Napa (Hwy 128 and Hwy 121) that is a bit twisty, but both beautiful and very rural.

Hold the Date: We are planning two special release parties this fall. One will be in Minneapolis and one will be in the Napa Valley. The Minneapolis party will be held around the third weekend in October. The Napa party date will be October 10 and, like last year, it will feature Cody Bryant and the Riders of the Purple Sage. We will keep you posted as we firm up the details. We hope you will be able to join us at one of them.

New Website under Construction: We are presently working on an entirely new website. We expect it to go live in July. In the meantime please visit our existing site at www.kitchakcellars.com.

Collector Sampler: This spring we have also changed our **Symphony Pack** to be a three wine sampler in a collector wooden box. One bottle of 2007 Scherzo; one bottle of 2006 Vivacé and one bottle of 2005 Concerto. It can be purchased directly on our website or with the attached order form. Price is \$195.



Peter Kitchak