



Bottled Music from the Napa Valley



Spring 2014

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Upcoming Release Dates:

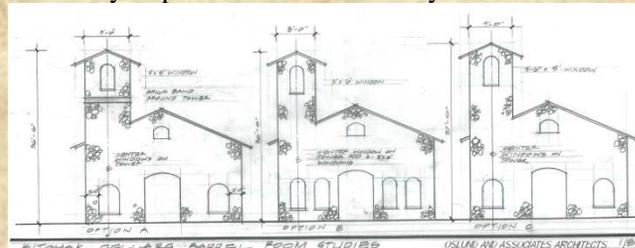
<i>2010 Concerto ToKalon Cab</i>	Just Released
<i>2013 Scherzo Cabernet Rosato</i>	May 2014
<i>2012 Vivacé Ermitage Blanc</i>	May 2014
<i>2011 Adagio</i>	October 2014
<i>2011 Piaceré Cabernet</i>	October 2014
<i>2011 Franc – Cabernet Franc</i>	October 2014
<i>2011 Mozart Merlot</i>	November 2014

WHAT'S NEW AT KITCHAK CELLARS

More Capacity. We continue to make improvements at the winery. We have received approval of the increased capacity for our winery and for the construction of our new Barrel Hall. We will now be permitted to produce up to 6,000 cases of wine annually although our present plan is to remain at about 2,000 to 2,500. We will, however, add 3 new large stainless steel tanks this summer to give us more flexibility at harvest time.

New Barrel Hall. Construction of our new Barrel Hall will start in April and will be complete in September. It will have room for almost 300 barrels, or about 90,000 bottles and will assure careful control of both temperature and humidity for optimal aging conditions. The Barrel Hall will have solar panels on the roof that will produce about 15 kilowatts of electricity, which, when added to our

present 10KW capacity will provide enough electricity to power our entire winery.



Some of the initial Barrel Hall design studies

Marsanne and Roussanne Grapes. Last spring we “budded over” some of our Merlot to Marsanne and Roussanne grapes, the principal grapes in our Vivacé Ermitage Blanc. We will have a full crop this year, thus, Vivacé will now be Estate Produced and Bottled. Expect the wine to be even better than it has been in the past!

COLLECTING WINE

WHY SHOULD I DO IT?

HOW SHOULD I STORE IT?

WHEN SHOULD I DRINK IT?

If you are interested in wine but only keeping a few bottles around, you should consider elevating your status to that of “Collector.” Something very magical happens to good wine as it ages. As it ages, the aromas change from very fruity (as you often find in very young wines) to a beautiful, elegant, complex and sophisticated bouquet; a bouquet that is impossible to create in a winery or in a young wine. Our personal practice has been, buy red wine by the case and do not open the case until the wine is about 10 years old.

You might consider building a wine cellar. It need not be huge, but plan to store 500 or so bottles at a minimum. Most likely you have a small closet or storage space around your home that could be converted. The conversion need not be expensive. Three things are very important: It should be well insulated. It should have an excellent vapor barrier to keep the humidity in and it should have a cooling system. The cooling system should be a small wine cooler sized to the space, NOT a standard air conditioner. A standard air conditioner will take the humidity out of the space while the wine cooler will permit the humidity to stay in. Consider purchasing the book entitled “*How and Why to Build a Wine Cellar*” by Richard M. Gold Ph.D. It is available from Amazon and it has some very useful information and ideas.

The single most important thing for long term wine storage is a consistent temperature. Most experts assert that 56° F is ideal. But 60° works virtually as

well and even 70° is ok so long as it is consistent. Of course the wine will age a little faster at 70° than at 60°, but if you are storing good red wines for ten years or less, it will not make a marked difference and you may even get to those great bouquets faster at 70°.

Most well-crafted red wines should continue to improve for at least 10 years and most should age for 20 years or more. If you purchase a case or more and have a cellar, our advice is to not drink any of the red wines for at least the first five years and then to drink one bottle per year, taking careful notes, until you think the wine is as good as you expect it to get. Then drink the balance of the supply. If the wine seems to be less vibrant or the slightest bit oxidized, don't wait too long. Drink Up. Of course white and Rose' wines should not be expected to last as long and in general will not improve beyond a few years in the bottle. But remember, it takes a good wine to age well. Poorly made wines from marginal grapes will never get better with age. In general, wines costing less than \$30 or \$40 per bottle should be drunk promptly.

2013 VINTAGE RECAP

Another Exceptional Vintage. For us, and most of the wineries in the Napa Valley, 2012 was an exceptional vintage. Then came 2013 and most pundits think it may be even better. Better tannins, beautiful flavors and excellent color. Although we had very little rain during the winter, bud break, bloom and fruit set came and went without incident. No frost or other weather related problems. During the summer we had ideal weather, day in and day out; Warm sunny days and very cool nights. The average daily high for the entire growing season (April 1 to October 15) was 82.0° and the average daily low was 48.3°, an average of almost 2°warmer than the 2012 growing season. We had only two days over 100°, in late June (8 or 9 such days per year are normal). Bud break was a week earlier than normal. We had NO rain from April 7 until October 16, and harvests were about a week to 10 days earlier than normal. The crop was not only perfect from a ripeness and flavor point of view, but our yield was, similar to 2012, above average.

VINEYARD DROUGHT THIS YEAR?

In early February we were very worried about a drought and its impact on the 2014 vintage. . Then on February 6 it started to rain. Between the 6th and the 10th of February we received more than 7 inches. Our vineyards are now well soaked and Lake Cynthia is full to the brim. It will be a great bud-break come April 1.

WINE CLUB UPDATE

Thanks to you, our amazing members, our wine club continues to grow more quickly than we ever imagined. We recently added our 540th member. **Our most sincere Thank You to all of you.** We promise to continue our zealous effort to make some of Napa's very best wines... for you.

MOZART MERLOT

A Smashing Success

The release of our 2010 MOZART MERLOT last November was a smashing success. Thanks primarily to our wine club members who purchased most of it, we are close to being sold out. This exceptional ultra-premium Merlot, has the power of many Cabernets with the softness and elegance only achieved with a great Merlot. Call us if you are interested in purchasing some.

2010 CONCERTO

Another Spectacular ToKalon Vineyard Cabernet Sauvignon

Release Date March 26, 2014

After a very dry growing season characterized by warm sunny days and cool nights, the 2010 Concerto grapes were hand-picked before dawn on October 20, 2010. The grapes were hand sorted, cold soaked and fermented with a period of extended maceration. The wine was aged for twenty nine months in 100% new French oak barrels prior to bottling in April of 2012. Release price is \$125. Limit 6 Bottles. All orders of 3 and 6 bottles shipped in original collector wooden boxes.



Winemaker's Notes. The 2010 Concerto ToKalon Vineyard

Cabernet elegantly shows off the amazing grapes of the Beckstoffer ToKalon Vineyard. With refined tannins and well balanced acidity, it is a wine to rival the very best of the Napa Valley. Blackberry and black cherry flavors dominate with layers and layers of chocolate, pipe tobacco, currants and just a delicate hint of oak. A very long finish makes this an exceptional Napa Cabernet to complement your very best dining. Cellar for a while and drink over the next 25 years.

BACK FROM NEW ZEALAND

In January we spent some time in New Zealand where we visited a number of wineries including one of our favorites, Cloudy Bay.



Patricia and Peter at Cloudy Bay

And, we did make a real discovery about New Zealand wines. We all know that New Zealand makes good Sauvignon Blanc wines. But did you know that they make some excellent red wines also? On the Island of Waiheke, just a short ferry ride from Auckland, we visited two wineries making “knock your socks off” Bordeaux Blends...Stony Ridge and Destiney Bay. Incidentally, Waiheke is 36° 48’ S Latitude, which makes it about the same distance from the Equator as Monterey or Carmel, California.

OFF TO BORDEAUX

In June we will once again be off to Bordeaux to tour wineries and meet with owners and winemakers to continue to learn about the most updated techniques being used by the world’s top wineries. We are scheduled to visit such legendary Chateaux as Mouton Rothschild, Cheval Blanc, Pichon Lalande, Cos d’Estournel, Lafite Rothschild and others. We will do a Blog and send regular Tweets. See www.kitchakcellars.blogspot.com (starting June 14) and @kitchakcellars on Twitter. Follow us.

Our Blogs and Tweets. Starting with bud-break around the first of April, we will attempt to Tweet somewhat regularly about the season and let you know what we are doing and how we are doing it. You will have the opportunity to track the vineyards’ progress during the summer and our wine-making progress and decisions during the fall. You can follow us on Facebook at KitchakCellars or follow us on Twitter @kitchakcellars.

COMING TO THE NAPA VALLEY?

If you are coming to the Napa Valley and are interested in a great day visiting other off the beaten path wineries who are making great wines, do yourself a favor and book a tour guide for the day. We have a number of the very best ones listed on the [contact page of our website](#). All of these tour guides can organize a great day for you. And, if you would like some suggestions from us, just send us an e-mail and ask.

BUYING OUR WINES

Ordering. We do not sell our wines in retail stores or in restaurants. You can order them direct from the winery by calling 707-225-2276 or by completing an order form and sending us a pdf via e-mail or by faxing it to us at (707) 224-2490. The order form is available on our website www.kitchakcellars.com or you may call us and we will either e-mail or fax you a form.

Join one of our Wine Clubs. You may join one of Kitchak Cellars’ wine clubs by visiting www.kitchakcellars.com. When you join a wine club you receive discounts of 15-20% on wine club shipments and all other wine purchases. Other benefits include a priority allocation of wines, complimentary private tours and tastings at the winery, barrel tastings while at the winery, an invitation to wine release events, an invitation to our annual Harvest Party, free self-guided bicycle tours in the Napa Valley and other benefits.

TOURS AND TASTINGS

We are open by appointment only, 7 days per week except when we are traveling. All tours and tastings are private. Our maximum group size is 6. Tours are at 10:30am, 1pm or 3:30pm. **Come Visit.** You can make a reservation at tours@kitchakcellars.com or call 707-225-2276.

UPCOMING EVENTS

September 27, 2014 - Hold the Date. Harvest Party in Napa for Wine Club Members.

Cheers,

*The Kitchaks
Patricia & Peter*



SPRING 2014 NEWSLETTER



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