



Bottled Music from the Napa Valley



Fall 2015

Upcoming Release Dates:

2012 Adagio Proprietary Blend Red October 2015
2012 Mozart Estate Reserve Merlot January 2016

WHAT'S NEW AT KITCHAK CELLARS

We are now an Estate Winery. As we complete the 2015 harvest we can report that we are now an estate winery with virtually all of the fruit that goes into our wines grown on the property. As a result of the acquisition of a new parcel in 2013 and the negotiation of a long term lease on an adjacent parcel of neighboring property we now are growing all of the grapes from which our wines are made and we have complete control of those grapes.

Winery Tank Control Computer iPhone App. We have made further upgrades to our wine tank temperature controls even since our spring newsletter. We now have the capacity to monitor the tanks 24 hours a day from any place in the world and to control the tanks from an iPhone. Each wine has its own temperature protocol, starting with a "Cold Soak", then a relatively high early fermentation temperature (90° F) to facilitate maximum extraction of flavor and color, then a bit cooler temperature (85°) for the last part of fermentation and a cooler temperature yet for extended maceration (72°). Now, those temperatures can be accurate to one-tenth of a degree and controlled by the winery computer and our iPhones.



MEET THE TEAM

Jose Navarro – Vineyard Manager. Jose Navarro has been taking care of the Lake Cynthia Vineyard for almost 20 years. Talk to him and you will realize that he knows every plant in our vineyard almost as well as he knows his 4 daughters and 11 wonderful grandchildren. Jose started working in Napa Valley vineyards in 1974. In 1989 he went to work for Nathan Fay, the Napa Valley Pioneer who first planted Cabernet Sauvignon grapes in the Stags Leap district. In 1986 Fay sold the Fay Vineyard to Stag's Leap Wine Cellars owned by Warren Winarski (who's Stag's Leap Cabernet won the



Paris Tasting in 1976). Jose stayed on to be a vineyard supervisor working directly for Winarski. In 1995 he left Stags Leap to work for Napa Valley legend John Caldwell and to start managing some smaller vineyards on his own, which is when he started managing the Lake Cynthia Vineyard. When we purchased the vineyard in 2006, Jose was asked to stay and became a full time member of the team in 2008 when much of the vineyard was replanted.

"Every year is exciting," he says. "It is just unbelievable to watch the vineyards each spring. When the plants come to life, get buds, they grow the canes. Pretty soon you see grapes and then they start to turn color. I just never get tired of it. I love the vines, they are like my children." When asked what was the most important part of managing the vineyard, Jose responded, "If you want to make a great wine, it has to happen in the vineyard. We have to take very good care of the plants if we want them to give us great wine. But if you do take care of them, like your own children, they will grow up to be successful and to make wonderful wine."

Jose's favorite pastime is spending time with his family. His four daughters all have very successful careers. "I wanted them to have an even better life than I have so my wife, Lilia, and I made sure they went to school and then college." One of the Navarros' daughters is a lawyer, one owns her own marketing firm, another owns and operates a medical laboratory and the

fourth is working with low income people helping them with housing. His advice for anyone who wants to get into vineyard work or vineyard consulting: "It looks easy, but it is very complicated. You have to study and learn, but you can only get so much from the books. Get into the vineyard, get your hands dirty and enjoy watching the vines grow." We are extraordinarily lucky to have Jose on our team and the wines show it. Even though he is already past retirement age, he continues to help us meet our goal of making great wines. We hope he will continue to do so for many years into the future.

CRESCENDO RELEASE DATE SET

In March 2015 we bottled the very first vintage of *Crescendo - Lake Cynthia Vineyard* Cabernet. Made exclusively from grapes grown in Block A of our Lake Cynthia Vineyard, our very best block of Cabernet Sauvignon, the 2012 *Crescendo* is a robust Cabernet that easily rivals, even surpasses, our *Concerto - ToKalon Vineyard Cabernet*. The wine will be part of our regular wine club shipments starting next March.



2015 HARVEST

We started the 2015 harvest with the picking of our Sauvignon Blanc on August 20. That is the first time we have harvested grapes in August. We had an early bud break in March and sure enough, on schedule, 160 days later, we picked the Sauvignon Blanc. We picked the first Cabernet Sauvignon, for the 2015 *Scherzo*, on September 11 and Merlot followed on September 14. Our first Cabernet Sauvignon pick for *Piacéré* occurred on September 16 and the Cabernet Franc and the *Crescendo* Cabernet Sauvignon were picked the week of September 28. We finished our picking in the 2nd week of October with the Marsanne and Roussanne for *Vivacé*. Overall our yields were down almost 20% and due to the extreme heat in early September we also eliminated a lot of "raisin" grapes on the sorting table. That being said, we are very excited that this will be another excellent year for the wines whose grapes finally made it to the fermentation tanks under the watchful eyes and quick hands of the 16-20 people working on our sorting tables.

2012 ADAGIO RELEASE

October marks the release and shipping of the 2012 *Adagio*. 2012 has been hailed by the critics as a truly outstanding year for Napa Cabernet and Merlot. Our 2012 *Adagio* is a blend of 56% Merlot, 19% Cabernet Franc, 19% Cabernet Sauvignon and 6% Petit Verdot. We know this may sound a bit like a broken record, but this is probably the best *Adagio* we have ever released. Winemaker Kian Tavakoli says it is a distinctive and wonderful wine that is very drinkable upon release but will last for decades. We will begin shipping *Adagio* near the end of October.

HARVEST PARTY HUGE SUCCESS

Our annual harvest party on September 26 was a huge success. People attended from every corner of the US, from a couple of Canadian provinces and from Puerto Rico. The central attraction, our annual grape stomp, attracted young and old and gave everyone an opportunity to live out their "I Love Lucy fantasy." The



release of the stunning 2012 *Adagio* was the highlight of the evening with most guests agreeing it was one of the greatest *Adagio*'s ever. Peter made his usual remarks and complimented the entire grape growing and wine making teams on the passionate and hard work during the year. If you did not make it this year, it should definitely be on your agenda for next year. Always the last Saturday in September. Plan on it.

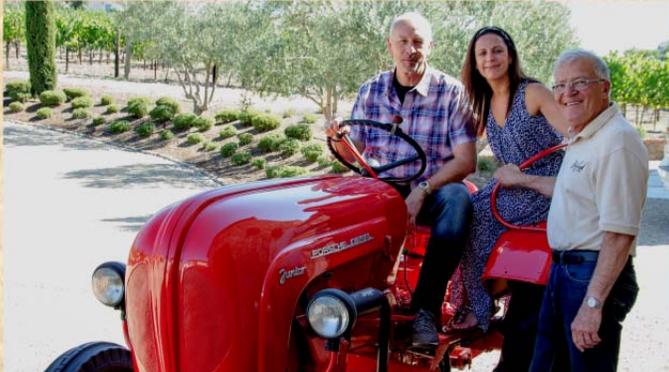
TO PICK OR NOT TO PICK

That is the question. Each variety ripens differently and at a different time each year. We use four criteria when we decide to pick any grapes. First, what is the sugar level of the grapes, the BRIX? We want that number to be around 25 or 26. Since the alcohol level in the wine is directly related to the amount of sugar in the grapes, BRIX is a very important test. Secondly, are the grapes really ripe, are the flavors mature? Are the flavors round and complete? Thirdly, are there any vegetal flavors? Any hint of green beans or green peppers? And finally,

are the seeds ripe? Are they brown and crispy or green with grape pulp still sticking to them? Brown crispy seeds contribute soft beautiful tannins (catechins). Green seeds yield rough, astringent tannins. Using all four tests, and keeping an eye on the weather, we make our decision to pick. We have a very small window in which to get it right. Pick too early and the wines will not have great flavors and they may have a vegetal character, pick too late and they will be jammy and prune-y with excessively high alcohol. Get it right and the wines will be elegant, well balanced and will justify all of the hard work, passion and care that goes into both the vineyard and the winemaking.

1000 WINE CLUB MEMBERS!!!

Thanks again to you, our amazing members, our wine club continues to grow. On September 24, just 2 days before our annual harvest party, **John Bourne of Atlanta** became our 1,000th wine club member. We could never have imagined having 1,000 members. **Our most sincere Thank You to John and to all of our other loyal wine club members.** We promise to continue our zealous effort to make some of Napa's very best wines... for you.



John Bourne, his fiancé Jo-Anne Sumares and Peter

RECOMMEND US TO YOUR FRIENDS

Don't forget to recommend us to your qualified friends. As we have grown, more and more of our tastings are being scheduled on referrals from wine club members and past visitors. If you do refer a friend, please ask them to tell us your name when requesting an appointment. Then, we will make every effort to host them and also get a chance to personally thank you. You might also suggest that they not wait until they are in the

Napa Valley to try to schedule an appointment. We already are booking appointments for 2016 and we are often fully booked weeks in advance. Reservations are best made via email.

COMING TO THE NAPA VALLEY?

If you are coming to the Napa Valley, a few reminders:

- It is easier and quicker to fly to Sacramento.
- We have 4 bicycles for wine club members to use without charge for a half or whole day.
- Plan your stay early. Hotels book up early.
- Make dinner reservations in advance.
- Come and see us again.

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 email 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 email 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. But most importantly, you will get regular shipments of our wines.

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 10:00am, 1:00pm or 3:30pm and last about 2 hours. **Come Visit.** You can make a reservation at tours@kitchakcellars.com or call 707-225-2276.

Cheers,

*The Kitchaks
Patricia & Peter*



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**FALL 2015
NEWSLETTER**

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