



Bottled Music from the Napa Valley



Fall/Winter 2016

Upcoming Release Dates:

2013 Mozart January 2017
2013 Piacéré, Crescendo & Concerto March 2017

2013 - "AN EPIC VINTAGE"

With the debut of the *2013 ADAGIO*, we begin the release of the amazing 2013 vintage wines. **According to the critics, this vintage surpasses even the 2007.** James Suckling, one of America's leading wine critics, said, "It is hard to believe that Napa Valley made better wines in 2013 than 2012, but it did. America's premier wine producing region made stunning wines in 2013, particularly cabernet sauvignon-based reds. The best show terrific form and tension, giving them an impressive freshness to their richness and power... a new classicism for the great wines of the region." Many winemakers have called it "the vintage of their career." Robert Parker said of the vintage, "2013 may turn out to be the finest vintage I have experienced in tasting north coast varietals over the last 37 years. This could turn out to be one of the most epic and awesome vintages the north coast of California has ever produced." Critic Antonio Galloni had a similar reaction. "Simply put, the 2013 Napa Cabernets are some of the most profound, riveting young wines I have tasted anywhere in the world." Following the fall release of the *2013 Adagio*, the *2013 Mozart* will be released in January, and our 2013 Cabernets (*Piacéré, Concerto and Crescendo*) will be released next spring.

WHAT'S NEW AT KITCHAK CELLARS

On-Line Ordering. It is now possible to purchase our wines direct via the internet. No forms to copy or fax, just go to the internet at www.kitchakcellars/buywines and you can create an account and complete an online

secure order. You may also still order 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.

Steam-Cleaning. In our quest to be more environmentally sensitive and energy efficient, we have added a steam generator to our arsenal of equipment. One of the principal advantages of using steam for cleaning is that it substantially reduces the amount of wastewater generated. In addition, steam is quick, saves money and is considerably more effective than a typical 180-degree water "bath." Raising the temperature to 212°F elevates the "kill ratio" or LD (Lethal Dose) on molds and bacteria from "sanitary" to "sterile", which is the reason why steam has been the standard in the medical and pharmaceutical industries. Steam is also a great addition to our barrel cleaning and maintenance program. It is excellent for removing tartrates, and for hydrating and checking the integrity of barrels. Another important use is in cleaning tanks, floors and walls, again while using very little water.

Director of Hospitality. This spring we added a new position at Kitchak Cellars. Meg Shea-Chiles has joined us as Director of Hospitality. Meg will help arrange and conduct tastings, manage our wine clubs and interface with wine club members. If you have any special requests or need help with a hotel, a dinner reservation or with arranging other wine tastings, she would like to help and can be reached at meg@kitchakcellars.com.

MEET THE TEAM

Garrett Buckland
Viticultural Consultant

Garrett Buckland grew up raising cattle and growing grapes in the Napa Valley and has been involved in every aspect of farming ultra-premium wine grapes since before he was old enough to reach the pedals on the tractor. Garrett originally worked in his father's business, Buckland Vineyard Management, which developed and managed vineyards across Napa, Sonoma, and El Dorado counties. He received his B.S. in Viticulture and Enology from the University of California at Davis in 2004. He is now a Vice President of Premier Viticultural Services, one of Napa's top viticultural consulting firms. In addition to his work for Kitchak Cellars, Garrett is a consulting winemaker working with over 15,000 cases of ultra-premium wines, and has his own small high-end wine label. Some of his other clients include Baldacci, Keller Estate, Kathryn Hall, Long Meadow Ranch, and the recently renamed Eisele Vineyard Estate (formerly Araujo) now owned by Bordeaux's Chateau Latour.



Garrett Buckland

Garrett is Vice President of the Board of Directors of the Napa Valley Grape Growers Association. He is also the past President of the Napa Viticultural Technical Group and past Conference Chair of the Association of Applied Integrated Pest Management ecologists.

Viticulture is also a regular topic around the Buckland household dinner table. Garrett's wife, Nathalie, is an Assistant Winemaker and the Viticulturist at Opus One winery where she has worked since 2006. She earned her Masters Degree in Viticulture and Enology and the National Diploma in Enology in the ENSA of Montpellier, France. Garrett and Nathalie live in Napa with their two children.

2016 HARVEST PARTY A BIG Success



Our 2016 Harvest Party (our 9th Annual) took place September 24. It marked the release of our **2013 Adagio** Proprietary Blend Red Wine, featured a grape stomp with our Italian Band and included generous amounts of food, wine and merriment. We had guests from every

corner of the country and a few from outside the US. Thanks to all who attended.

MALOLACTIC FERMENTATION EXPLAINED

Making wine often includes not only one, but also a second fermentation. The primary fermentation changes the sugar in grapes into alcohol. It is that primary fermentation that really makes the wine. Yeast consumes the sugar and produces alcohol and voilà... we have wine.

In many wines a secondary fermentation takes place. It is called Malolactic Fermentation (MLF for short). While the primary fermentation is caused by yeast, the MLF is caused by a "friendly" bacteria called *Oenococcus oeni*. MLF is a process whereby malic acid (similar in flavor to a tart green apple) is converted into lactic acid while also producing a chemical called Diacetyl (the chemical which causes butter to have a buttery flavor) and carbon dioxide. MLF typically happens in the barrel after the end of primary fermentation. We actually inoculate each of our red wine barrels with the bacteria, which we purchase freeze dried in small packets.

MLF lowers the acidity, thus softening the rough edges in red wines. All of our red wines go through Malolactic Fermentation. It adds body, smooths the tannins, and adds interesting flavor notes such as honey, vanilla and nuts. We do not use MLF for either our pink or white wines. In those wines, we want the crispness provided by malic acid and in general we like the white and pink wines to be a bit more acidic than red wines.

Wines that are most famous for undergoing MLF are full-bodied dry white wines (like Chardonnay) and medium to full bodied dry reds (like Cabernet, Merlot and "Bordeaux Blends"). So the next time you smell or taste "butter" in your Chardonnay, rest assured, no one dropped a pat in your glass, it's caused by Malolactic Fermentation.

2016 HARVEST Another Great Year

Once again, the 2016 harvest started early. We picked Sauvignon Blanc Grapes on August 23, our earliest ever pick date. Chardonnay followed on August 30. Merlot was picked on September 14 and Cabernet Sauvignon was not far behind starting on September 21 and ending on October 2. The 2016 growing season has been, once again, spectacular. Not a drop of rain prior to harvest and plenty of sunshine. No frost, no excess heat, and no rain; just lots of warm sunny days with cool nights.

We guess that must be why many of the critics are now saying (or willing to admit) that Northern California, and the Napa Valley in particular, is the single best wine growing region in the world, making more great wines than Burgundy or Bordeaux or anyplace else. We wake up every day being thankful for the opportunity to be here and to have the opportunity to bring these amazing wines to you, our loyal customers.

TOP THREE IN THE WORLD

SAVEUR Magazine has named Yountville one of the world's top three most "Splurge-Worthy Dining Cities" in its inaugural Good Taste Awards. Paris was first, Yountville second and New York third. The Good Taste Awards celebrate the people, places and things that embody the idea of good taste right now and are intended to honor those in the fields of food, drink, and travel who continue to inspire and excite. See saveur.com/goodtasteawards.

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 are often fully booked weeks in advance. Reservations are best made via email. And, while we genuinely appreciate your referrals, we would request that you only recommend "qualified" people; those who understand our price point and who are likely to purchase wine and/or join one of our wine clubs.

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. Reservations required.
- Plan your stay early. Hotels book up early.
- Make dinner reservations in advance.
- Come and see us again.

JOIN ONE OF OUR WINE CLUBS

If you are not already a club member, 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.

HOLIDAY GIFT BOXES

Don't forget, we can help fill your holiday gift list. We can package any combination of wines in 2, 3 or 6-bottle wooden collector boxes for your special customers, employees or friends. We will send out an order form around Thanksgiving, but if you are interested in something specific, it is not too early to contact us.



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 8. 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.

*The Kitchaks
Patricia & Peter*



FALL - WINTER 2016 NEWSLETTER



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