



Bottled Music from the Napa Valley



Spring/Summer 2016

Upcoming Release Dates:

- | | |
|---------------------------------------------------|----------|
| <i>2012 Piacéré – Estate Cabernet</i> | Mar 2016 |
| <i>2012 Concert – ToKalon Vineyard Cab</i> | Mar 2016 |
| <i>2012 Crescendo – Lake Cynthia Vineyard Cab</i> | Mar 2016 |

WHAT’S NEW AT KITCHAK CELLARS

One Fermentation Tank Per Block. Following our recent expansion we now have one fermentation tank in the winery for each block of red wine grapes on the property. As a result, we never have to hurry a wine out of the tank, nor do we ever have to delay a pick because we don’t have tank space. Our Scherzo Cabernet Rosato (pink wine) and our Vivacé Ermitage Blanc will continue to be vinified in oak barrels, and small lots of a ton or less will continue to be vinified in T-Bins.

**MEET THE TEAM
MIGUEL CARATACHEA**

Assistant Winemaker and Cellar Master

Miguel Caratachea may be one of the most well connected people in Napa Valley’s wine industry. He is a celebrity among those closest to wines – the vineyard and cellar hands, who listen to Miguel’s weekly radio show on the leading Spanish-language station, KVVV. These Napa Valley insiders have Miguel’s phone number and regularly exchange sourcing tips, growing conditions, and winemaking ideas from Napa Valley’s top producers.

Miguel learned his craft as Napa Valley’s preeminent leaders did: from the ground up through intense, personal interaction with the grapes, tireless experiments, tasting, and natural talent.

The youngest of eleven children, his wine career began at age fourteen, when his brother Higinio, then

assistant winemaker at Frogs Leap Winery, hired Miguel to work in the cellar while he completed high school in St. Helena. Thereafter, Miguel fulfilled various vineyard and cellar roles at Stonegate Winery and then Edgewood Estate where he became cellar master and assistant winemaker. In 2003 he began managing the cellar for Silverado Hill and Silverado Wine Studio, making wines for many boutique wineries. Since 2010 he has been a partner and winemaker for Punch Wines where he is making his own wines.

Miguel joined the Kitchak Cellars team in 2014 as assistant winemaker. He is also in charge of all cellar and barrel hall operations. “What do I like most about the winemaking? The work. I like to work in the vineyards, the sorting and the crush, making the wine, taking care of the barrels, and trying new things in the cellar. I love winemaking. That is my life.”

Miguel keeps current by avidly attending industry seminars presented by UC Davis and Napa Valley College and reading a variety of trade publications. He is married, and with his wife Patricia and their son, lives in Calistoga.



Miguel at work in the Cellar

FIRST CRESCENDO RELEASE

This March we are releasing our very first bottles 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 our *Concerto - ToKalon Vineyard Cabernet*. Crescendo's vinification starts with a cold soak where we add an enzyme to help break down the cell wall of the skins to facilitate better extraction of flavors and colors. Following that, the grapes are warmed up to about 70 degrees, the yeast is added and the primary fermentation commences. In about ten days the fermentation is complete; all of the sugar in the grapes has been converted to alcohol. The final step in the primary fermentation is extended maceration, a process in which the



tanks are sealed, all of the air is evacuated and the wine is allowed to remain in contact with the skins for an additional 4-6 weeks. The wine is then put in new French oak barrels and inoculated with a special form of bacteria to induce the secondary fermentation or malolactic fermentation, a process in which all of the malic acid in the wine is converted into a much milder lactic acid. During barrel aging, the wine is raked regularly to remove the sediment. After about 30 months in the barrel, the wine is bottled and the bottles remain in the winery a minimum of an additional year prior to release.

FINALLY – RAIN

While we are not exactly ready to declare the California drought of the last few years “over”, we can report that we have received above average winter rains as of the end of February. Our pond (“Lake Cynthia”) was lower than ever in the Fall and it filled during early January and started overflowing into the creek on January 15. It takes about 75 acre feet of water to fill the pond from where it was in October, just about 25 Million Gallons. That water is just for the fish, the ducks and geese and for reflecting sunlight into our Lake Cynthia “Reflection Vineyard” where our Merlot grapes are grown. We do not use any of the water for irrigation. All of our irrigation water comes from our well which is about 450 feet below the surface of the land.

NO “CORKED” WINES WE GUARANTY IT



“Corked” wines, or wines that have an odor of wet newspaper or damp gym clothes, have been a problem more-or-less forever. For us, it has been a very minor issue, but our goal is to eliminate it completely. The problem is caused by the presence of 2-4-6 Trichloroanisole (TCA), a chemical that is the result of chlorine coming into contact with a particular mold. Thirty or forty years ago, it was not uncommon for one bottle in ten to be corked. When cork manufacturers stopped using chlorine to clean corks and wineries stopped using chlorine based cleaning products the problem was substantially reduced, but not eliminated. In recent years the number of corked bottles is more like one or two in one hundred and at Kitchak Cellars it has been even less than that. But for us, any number is too many. So starting in 2016 we are taking aggressive steps, in conjunction with our cork supplier Lafitte Cork and Capsule, to eliminate TCA completely. We are fighting on two fronts to prevent TCA in our wines. First of all, since our beginning we have been maintaining our winery and our barrel hall in a compulsively clean condition and we will continue to do so. Secondly, all of our corks will now be tested by Lafitte with a new process called *ELECTVS* (Latin for “those selected”) where each and every cork is inspected – one by one – using gas chromatography mass spectrometry. All corks that test positive for TCA are rejected. Finally, when corks are processed in Lafitte’s Napa facility, they pass through an ozone infused humidification process to eliminate any microbiological growth without byproducts or residual contaminants.

OUR TCA GUARANTY

If you open a bottle of one of our wines (at any time within the next 25 years) and you think that it is “corked”, put the original cork back in the bottle in the same direction, wine end down, and put it in the refrigerator. Email us and we will send you a shipping label. Ship the bottle back to us, at our cost. We will have the bottle tested at an independent lab for TCA. If there is any TCA present, we will replace the bottle and add a second bottle of one of our wines for your trouble and ship them back to you, all at our cost.

HARVEST PARTY DATE SET

Our 2016 Harvest Party will take place this year on Saturday, September 24. If you did not make it last year, it should definitely be on your agenda this year. It will mark the release of our 2013 Adagio Proprietary Blend Red Wine, will once again feature a grape stomp with our Italian Band and include generous amounts of food, wine and merriment.

THE ART AND SCIENCE OF GRAPE PRUNING WHEN AND HOW

At Kitchak Cellars, pruning our vines is a very careful and thoughtful undertaking. Many vineyards start pruning in December and continue in a single-step process until they are complete. Such is not the case at Kitchak Cellars. We prune in a two-step process and try to do it as late as possible. Our main goals in pruning are to: 1) Balance the future crop load; 2) Prevent disease getting into the cuts in the vines; 3) Minimize the risk of damage from late spring frosts; and 4) Delay budding for as long as possible in order to get the longest possible hang time for the grapes in the fall. The first step, "Pre-pruning", removes the top two thirds of the vine and can be done early (mid-February). The first step takes the most time because the tendrils must be untangled from the wires of the trellis system so the canes can be removed. When we pre-prune, we can wait until the last possible date before bud-break to do our final pruning which can then go much faster. Winter rains will have stopped so the chances of damaging fungi getting into the larger pruning cuts is significantly reduced. The shock of the pruning also causes about a 2 week delay in bud-break which means there is a much lower chance of frost damage and the development of the vine will be delayed for a couple of weeks so the grapes will reach complete ripeness later in the Fall.

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 this Fall 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. Reservations required.
- 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 or email us at info@kitchakcellars.com and we will email a form to you.

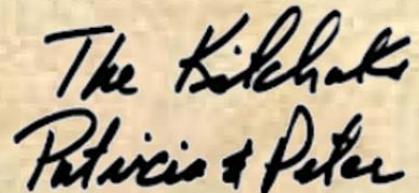
JOIN ONE OF OUR WINE CLUBS

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,





SPRING-SUMMER 2016
NEWSLETTER



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