

NAPA

WINE, FOOD AND CONVERSATION FROM NAPA VALLEY VINTNERS



HARVEST IS HERE!

Winemaking Decisions Year Round

Premiere Napa Valley Wines

Boots on the Ground

Harvest Parties

It was an honor to partner with the **Napa Valley Vintners** for another impactful Auction Napa Valley. Significant funds were raised that will be put back into the local community.

We wish the vintners an equally successful harvest season.

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harvest
2018
#NAPAHARVEST



napa valley vintners

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Welcome to Napa!

Harvest in Napa Valley is a time of amber light and little sleep for those tending to the signs and science of just the right time to bring in grapes that have been tended to so well throughout the long growing season.

There are breakfast burritos and the scent of crushed grapes just beginning to ferment. There are meals and laughter and long hours shared while making sure that every step along the way from vineyard to bottle is handled with care and precision. And, throughout it all, a lot of heart.

The decision of when to harvest is just one of many decisions a winemaker makes throughout the year. We'll explore those decisions and their influences on a finished bottle of wine in the pages ahead, and wind our way through the nuances and rarity of Premiere Napa Valley wines and what makes them so coveted and collectible.

Wherever you live, we'll give you tips on throwing a harvest party of your own and Cabernet Season recipes to fill your home with the comforting aromas of slow-simmered dishes.

Be part of the harvest cacophony yourself through photos, videos, reports from the vineyards and more at harvestnapa.com and [#harvestnapa](https://twitter.com/harvestnapa).

To a fruitful fall and winter,

Napa Valley Vintners

About JPMorgan Chase & Co.

JPMorgan Chase & Co. (NYSE: JPM) is a leading global financial services firm with assets of \$2.4 trillion and operations worldwide. The Firm is a leader in investment banking, financial services for consumers and small businesses, commercial banking, financial transaction processing and asset management. A component of the Dow Jones Industrial Average, JPMorgan Chase & Co. serves millions of consumers in the United States and many of the world's most prominent corporate, institutional and government clients under its J.P. Morgan and Chase brands. Information about JPMorgan Chase & Co. is available at jpmorganchase.com.



VINEYARD SITE

- SOIL TYPES
- ROOTSTOCK/CLONAL SELECTION FOR SITE
- ALTITUDE/SLOPE
- VINEYARD ORIENTATION
- MICROCLIMATES



VINE ROWS

- ORIENTATION
- SPACING
- TRELLIS TYPE
- PERMANENT COVER CROP (NO TILL) OR ANNUAL COVER CROP



VINEYARD PRACTICES

- COVER CROP/SOIL AMENDMENTS
- PRUNING
- SUCKERING AND CANOPY MANAGEMENT
- IRRIGATION OR DRY FARMING
- DROPPING GREEN FRUIT/MONITORING VERAISON (GRAPE COLOR CHANGE)



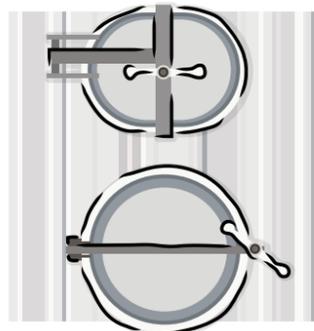
AGING VESSELS

- NEW OR USED OAK/PERCENTAGES
- FRENCH, AMERICAN, HUNGARIAN OR OTHER
- LARGE OR SMALL
- STAINLESS STEEL OR CONCRETE
- LENGTH OF TIME



WHEN TO PICK

- SUGARS
- ACIDS
- TASTE
- PHENOLIC CONTENT
- HISTORIC AVERAGES FOR VINEYARD



FERMENTATION STYLES

- WHOLE BERRY/WHOLE CLUSTER PRESSING
- TEMPERATURE
- FERMENTATION VESSELS: STAINLESS STEEL, OAK, LARGE OR SMALL, OPEN OR CLOSED TOP
- YEAST OR NATIVE FERMENTATION
- EXTENDED OR SHORT MACERATION (SKIN CONTACT)

Decisions, Decisions: What's a Winemaker to Do?

BY LAURA BURGESS

As summer gives way to fall, activity in Napa Valley vineyards and wineries begins its crescendo toward the fever pitch known as harvest. Trucks overflowing with ripe golden and purple grapes lumber up and down the valley's two thoroughfares, while juice-stained winemakers, simultaneously sleep-deprived and joyously awake, dash from vineyard to crush pad and back again. Despite the palpable buzz of harvest, a winemaker's crucial decisions aren't limited to the magnificent madness that consumes September and October.

Between tending to tasks in vineyards, on crush pads and within barrel rooms, making wine is a 365-day-a-year job. Beginning with pruning vines in February, to choosing just the "ripe" moment to pick, from fermentation temperatures in autumn to barrel aging decisions as the weather cools and rains begin, each choice dictates a wine's final style. Ranging from austere and earthy on the palate to jammy and fruit-forward, the wines we drink showcase their terroir through the gaze of their winemaker.

"The Cabernet-flavored milkshake was a highly sought-after style for years," consulting winemaker Celia Welch explained nonchalantly from her perch above Keever Vineyards in Yountville. Gazing across the valley, where tiny tasting rooms interrupted rows of crisscrossing grapevines, her candor was refreshing. It was also surprising in a place known best known for producing bold, plush Cabernet Sauvignons.

"I think some green characters can be good. Things don't have to smell like blackberry jam all the time," she went on, explaining that in her opinion spice and earth contribute just as much as fruit flavors to a finished wine.

Many would be as surprised as I was to hear Welch's thoughts—Napa's reputation as the land of Cabernet Sauvignon, and not much else, is far reaching. But despite the valley's reputation for opulent reds, diversity is perhaps the most prominent feature of this 29-mile strip of land.

From Keever's hillside estate where I spoke with Welch, the variety was easy to grasp—a checkerboard of reds, greens and browns spread out across the valley. From Carneros to Calistoga, the diversity of grape varieties, soils and winemaker ethos, no two rows of vines or winemaking styles are exactly alike. It's this diversity which makes Napa Valley wines so compelling to explore.

Grape variety is arguably the most fundamental choice in a winemaker's job. Like artists choosing a medium, the variety dictates a wine's initial style. Together, grape and place form the basis of each wine, and every winemaker takes a slightly different path transforming nature's flavors from vineyard to bottle.

Whether a deliciously over-the-top Zinfandel sounds like heaven, or the aim is the subtle, graceful style that inspires Welch, it all comes down to how winemakers answer the call from the vineyards: when to prune, pick and press.

Moving south toward foggy, Pacific breezes in Los Carneros, grower and vintner Chris Dearden steps back to let the vines lead. "I like to have a light hand. I think the term 'minimalist' is really overused, but it's true—everything really starts in the vineyard."

In Dearden's vineyard, the chilly climate makes it possible for sensitive grapes like Pinot Noir to thrive. As a result, Dearden planted five clones of Pinot Noir across his property to guarantee depth, concentration and an immense variety of flavor in every vintage. "Both vintage and style guide you as a winemaker," he explains, noting that he gives his wines the same treatment in the cellar each year, which lets the natural differences in each vintage shine through. "You can't dictate what Mother Nature gives you, but there's some symmetry in the wines. They're like siblings."

For Dearden, indoor decisions include fermenting each clone separately in a cool environment with natural yeasts. Outside, he is extremely gentle, interfering as little as possible as the grapes ripen slowly and without chemical pesticides. "Unlike most varieties where you can manipulate the fermentation to change the flavors, Pinot Noir is so delicate you really have to do everything right both in the vineyard and in the winery or it will tell on you."

Tasting his smooth, delicate Sleeping Giant wines, you can tell Dearden lives by the adage, "great wine is made in the vineyard."

But Dearden isn't the only one with that motto; in Napa it's embraced by many. At Lewis Cellars, for example, grapes come from the valley floor and mountain appellations. Utilizing vineyards across different nested appellations lets winemaker Josh Widaman craft Cabernet Sauvignons that capture the diversity of Napa Valley's range of soils with an incredible intensity of flavor.



Josh Widaman
from Lewis Cellars



Celia Welch
from Keever
Vineyards



Chris Dearden
from Deardon
Wines

“Both vintage and style guide you as a winemaker. You can't dictate what Mother Nature gives you, but there's some symmetry in the wines. They're like siblings.”

—Chris Deardon, Deardon Wines



"I really enjoy wines that are blended from different locations," he says. "The Lewises are looking specifically for wines that are concentrated but also lush and in a hillside vineyard you often get a different feel with tannins that are a little more brusque and a little more rustic."

Weather patterns and soil types—like clay, gravel or volcanic ground—contribute to the grapes' flavors. In mountain locations, more sun exposure, less fog and more intense UV light give grapes thicker skins. Together, those factors add up to the signature tannin profile of Lewis wines.

From the tip of Atlas Peak to the flat reaches of Rutherford, there is one unifying cry across winemakers: picking is paramount.

"If you get the picking right, everything else falls into place," says Andy Erickson of Favia wines. Known for its micro-production Cabernet Franc and Cabernet Sauvignons, Favia calls the Coombsville nested appellation home and their house style is simple: Balance. "You know when you have a perfectly ripe peach and it's unbelievable, but then if it goes too far it just falls apart? You want to get the grapes

at that moment where they're super delicious and the fruit just has everything it needs."

Like Erickson, Welch agrees that an air of magic surrounds harvest. Instead of simply measuring the sugar content or pH of the grapes, she tastes to see the relationship between sugar, acids and tannins. "I'm looking for the moment when grapes are so delicious—no machine or instrument can tell me that. Sweet doesn't mean flavorful. You have to trust your palate."

Once picked, the decision-making doesn't slow down. In fact, it speeds up as winemakers capture the grapes' precious sugar, color and aromatics during fermentation.

First comes maceration, wine-speak for soaking the grapes with their juice to extract color and tannin from the skins, seeds and stems. For these winemakers' signature reds, deciding when to remove the juice from the color-inducing skins is another important choice.

Some, like Widaman, leave the juice to soak up as much color as possible, often

letting the grapes soak for three to four days before fermentation begins. Leaving the juice and skins together for the duration of fermentation—an average of over two weeks—gives the wines a deep, intense color and tannic backbone that will allow the wine to age well in bottle.

In contrast to the slow, cool fermentations that have been traditional in California in recent years—including the crisp, 55-degree fermentations at Favia and Sleeping Giant—Lewis Cellars takes the temperature up a notch to create its bold, decadent Cabernet Sauvignons.

"We ferment at the highest temperature possible," Widaman says, which is often around 88 degrees Fahrenheit. The strategy is divisive among winemakers, but led Lewis to claim *Wine Spectator's* top honor in 2016, the #1 spot on their annual Top 100 Wines list. "We're pushing our grapes to the brink—walking just along the edge but not going over."

Once primary fermentation is complete, winemakers have their base wine from the vintage, to be enhanced slowly with aging and in some cases, blending.

■ WINEMAKER DECISIONS

Lewis, for example, creates its flagship Cabernet Sauvignons by blending several vineyard lots together. “Our Cabernets are generally jammy and fruit forward, with powerful tannins and we like those to be polished.” To get there, Widaman ages the Cabernets at Lewis for nearly two years in 70-80 percent new oak. Because new barrels add more flavor than used oak, a high concentration of new barrels gives Lewis Cabernet Sauvignons a spice box quality that’s as intense as the fruit.

For Erickson, the post-fermentation stage is all about what he *doesn’t do*.

“We work hard in the winery to protect the wines from oxidation, and not handle them too much so that the aromatics are really well-preserved,” he explains. “There’s minimal handling once they’re in barrel.”

Erickson’s wines remain in their barrels for about 22 months, gently developing their signature flavors and for Favia, flavor is synonymous with texture. “I think texture is really important in wine. We’re looking for tannins but also a silkiness and roundness in the wine and aromatic purity.”

Erickson isn’t the only one who stands back. At Laura Michael wines in Calistoga, blending doesn’t exist. “What we’re trying to produce is single vineyard, single variety wines,” explains owner and winemaker Laura Swanton. “I really want to highlight our fruit sources,” she says. “We use a deft touch with the oak and let the fruit shine.”

And Swanton’s wines certainly do let the fruit shine. With just 30 percent new oak, her single vineyard Cabernet Sauvignons and signature Zinfandel have a flair all their own. Pure fruit stands out, giving drinkers a welcome hint about her warm and well-drained, two-acre vineyard.

As the indoor and outdoor processes of a winemaker’s craft begin to come together this fall, mixing nature’s gifts with each winemaker’s singular vision, styles will be born anew. From four to forty day macerations, hot or cold fermentations, new versus old oak barrels and the length of time in said barrels, there’s more to Napa Valley wines than just what’s on the label, which makes popping every cork a sensory adventure.

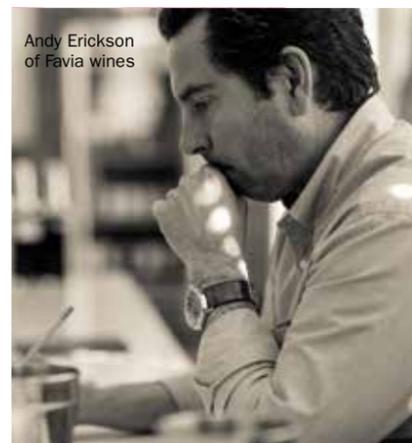
■ For more information follow #harvestnapa



Laura Burgess is a Certified Sommelier who abandoned New York City for California’s Sierra Nevada, where she lives on a vineyard alternately writing and attempting to make wine. A drinks-pairing expert and amateur scientist, Laura has written for VinePair.com, Rachel Ray Magazine, and The Kitchn among others, and lives by the motto: “Try anything once, and most things twice.”



Laura Swanton from Laura Michael Wines



Andy Erickson of Favia wines

“*If you get the picking right, everything else falls into place. You want to get the grapes at that moment where they’re super delicious and the fruit just has everything it needs.*”

—Andy Erickson, Winemaker at Favia wines



THE HISTORIC NAPA MILL

SHOP > DINE > PLAY > SLEEP

Napa River Inn • Silo’s Nightclub • Sweetie Pies

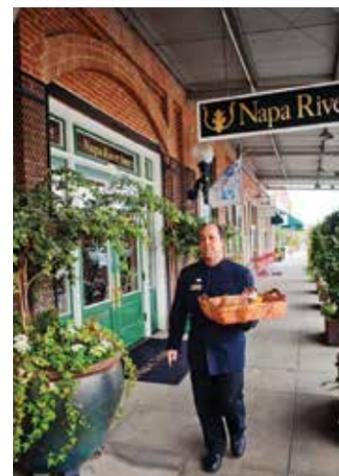
The General Store • The Vintage Sweet Shoppe

Celadon • The Spa at Napa River Inn

Amelia’s Gift Shop • Angèle

Anchoring Main Street since 1884

HISTORICNAPAMILL.COM | 500 MAIN STREET • NAPA



Boots ON THE GROUND

Boots come in all shapes, sizes and colors. They are purchased for the way they look, their functionality and comfort. They are essential for most manual labor, especially outdoors. We call someone who can put up with anything as tough as old boots and getting things done requires pulling up those bootstraps.

In Napa Valley, boots are worn by those who make wine at every step of the process. From tending to and picking the grapes in the fields, to pump-overs and moving aging vessels in the winery, boots are part of the uniform. They remind us, especially in Napa Valley where 95 percent of the wineries are family-owned, that these are real people doing hard work. Their days are long and sometimes their nights are even longer. Their hands are grape-stained, their boots dusted with the many soil types for which Napa Valley is known and their efforts influenced by the sun, rain and wind.

Laura Barrett
WINEMAKER, CLIF FAMILY
WINERY AND FARM

I wear Rossis, an Australian boot, not to be confused with Blundstones. This slip-on boot has great support, durability and comfort, and they are easy to kick off at the end of a tough day! They are ideal for both the winery and the vineyard. I am happy to put these boots on and go to work every day, because they support me every step of the way, from vineyard to cellar, as we craft a wine that tells our story.



I love 'walking in my boots' because I love to be outdoors, walking the vineyards and thinking about ways to improve each block of vines with each vintage. I also love to be in the cellar, climbing barrels and tasting the wines. I love the company I work for, a business built on sustaining our people, our brand, our community and our planet.



Adam Castro
ASSOCIATE WINEMAKER,
GANDONA WINERY

I wear a pull-on style, steel-toe boot. They are exceptionally comfortable and easy to take off and put on during those times of the year when minimizing any extraneous effort, on even the smallest of things, is greatly appreciated. The leather material serves as a passive record of time and events. As I put them on every morning, I think of everything these boots allow me to do, and sometimes, why I do it.

I love 'walking in my boots' because ultimately I can't think of any other line of work that requires the constant intersection of: engaging in the creative process; diving endlessly into complex systems of people, plants, technology, politics, evolution, trade and culture; finding purpose; impressing your parents' friends; having fun; bouncing casually from the micro to macroscopic; traveling; panicking; indulging; exploring; expanding and evolving."

Christine Barbe
WINEMAKER AND VITICULTURIST,
COQUERAL WINES

I'm always on my feet, in the vineyards and at the winery. My shoes need to be comfortable and to keep me warm and dry. I rotate between three pairs of shoes: one pair of Blundstone boots against dust and grass seed; one pair of hiking shoes to support my ankles during long vineyard walks where the soil is not even; and one pair of Muck boots for winter walks when the grass is high and wet. All three pairs are always in my trunk.



I love 'walking in my boots' because we are *winegrowing*: creating a product that we can watch grow in the vineyard from a bud all the way through to a wine in the glass. My job is to organize all these steps leading toward a final product. At each point along the way, I am grateful to be able to work with passionate people.

Kirk Venge
WINEMAKER/CONSULTING WINEMAKER,
VENGE WINES/HUNNICUTT WINES

As an owner and winemaker of my own wineries (Venge Vineyards and Croix Estate), and consulting winemaker since 2002 for Hunnicutt Wines, I am always walking a vineyard somewhere! That's where my Redback Paddock boots from Oz come in handy. But, my favorite shoes are my Sperrys. They have that 'kicked back, ocean/boating' feel that I love.



Winemaking is hard work and requires you to always stay on your game. I love 'walking in my boots' because I am drawn to the seasonality and continual newness of the vineyard year, which is much different from a calendar year. That seasonality and the ability to make art for myself and others, knowing that no two vintages will ever be the same, is what ultimately makes this line of work so satisfying.

David Brown

OWNER AND WINEMAKER, BROWN ESTATE

I have to admit, when it comes to footwear I rock flip-flops as often as possible, but I always have my Asolo Fugitive Gore-Tex boots close at hand. They are rugged and supportive as well as waterproof, great for hiking hillside vineyards as well as working in the cellar while stylish enough to sport at a winemaker dinner.



I love 'walking in my boots' because I consider myself a *winegrower*. I am partial to this title because it encompasses both the farming and winemaking aspects of what I do. I love the uncertainty of it all, the fact that every vintage is so unique and the constant search for creative and innovative solutions to the many challenges that arise in any given year. I am proud to be a member of the Brown family with our commitment to excellence and stewardship throughout the last 35 years of building Brown Estate.



Heidi Barrett

OWNER AND WINEMAKER, LA SIRENA WINES, BARRETT & BARRETT

As winemaker for nine other wineries and brands besides my own, I need shoes I can depend on. I like the canvas version of Blundstones for summer vineyard walking. They are lighter in weight and comfortable while still offering protection from stickers or snakes. For cellar work, I switch to Rossi boots which are sturdy and waterproof.

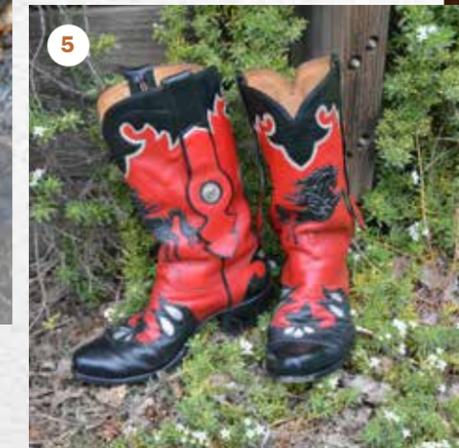
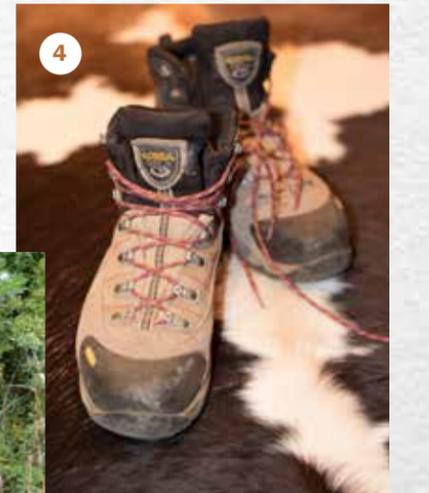
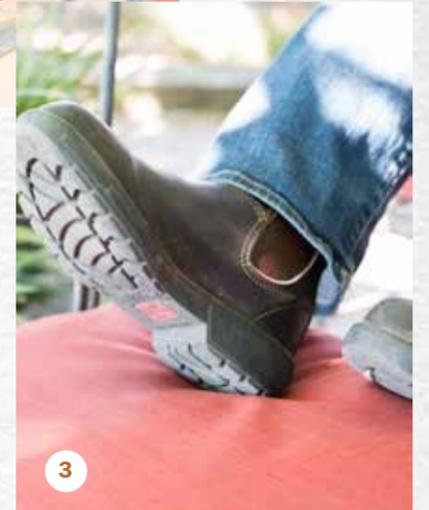
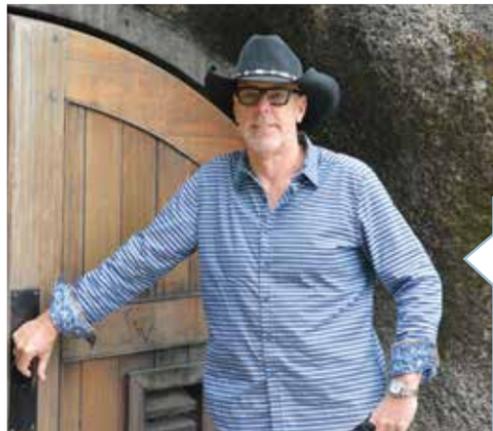
I love 'walking in my boots' because it is very satisfying to create something that grows from the earth and turn it into an elevated product that is delicious and enhances people's lives. All the years of hard work and experience really pay off because it becomes more fun the better you get at it! I am proud to carry on the winemaking tradition in my family and try to always live up to my potential.

Todd Anderson

OWNER AND WINEMAKER, ANDERSON'S CONN VALLEY VINEYARDS

I grew up ranching and so I have always worn cowboy boots. When I started the winery in 1983, I continued to wear them. Not only are they comfortable but snake-proof as well.

I love 'walking in my boots' because I really enjoy creating something from the ground up all the way to the bottle. I love all of the people I meet in this industry. I'm proud of the fact that I actually created my vineyards and winery myself. I didn't hire vineyard managers to develop my vineyards and I did all of my own vineyard work. I pounded every post myself. I'm proud of the fact that I make my own wines without the help of a consultant. I can walk tall in my boots every day as I teach everyone I meet about what we do at our winery.



Can you match up these vintners with their boots?

ANSWERS: 1. Heidi Barrett 2. Adam Castro 3. Laura Barrett 4. David Brown 5. Todd Anderson 6. Kirk Venge 7. Christine Barbe



1

**V. SATTUI WINERY:
2018 CRUSH PARTY**

SATURDAY, OCTOBER 6, 2018
6-10 P.M. (MEMBERS ONLY)

vsattui.com

This giant open-house offers a real grape stomp, food stations and live music and dancing in the stone courtyard. A featured barrel cooper will build and toast barrels in front of guests who can also participate in such activities as sorting grapes, watching the wine press in action and tasting the freshly pressed grape juice. Not a V. Sattui club member? Join and have access to this celebration and more.



2



4

**2. CLIF FAMILY WINERY:
HARVEST MOON CONCERT &
2015 CABERNET RELEASE PARTY**

SATURDAY, SEPTEMBER 15, 2018 • 6-9 P.M.

cliffamily.com

After hosting an annual Farm Fest on their farm in Pope Valley for the past nine years, Clif Family Winery changes it up this fall with a Harvest Moon Concert at their tasting room, featuring music from Miracle Mule, a special menu from the Clif Family Food Truck and the formal release of their 2015 Cold Springs Vineyard Cab and 2015 Kit's Killer Cab.



3

**3. ELIZABETH SPENCER WINERY:
2018 HARVEST PARTY**

SATURDAY, OCTOBER 6, 2018 • 4:30-7 P.M.

elizabethspencerwinery.com

Join the Elizabeth Spencer Winery team at their 12th Annual Harvest Party highlighting their 20th anniversary Cabernets. Enjoy locally catered food as well as live music. A random drawing will double someone's order from that evening.

**4. TAMBER BEY VINEYARDS:
FALL RELEASE PARTY**

SATURDAY, OCTOBER 6, 2018 • NOON-5 P.M.

tamberbey.com

With harvest in full swing, the fine folks at Tamber Bey will be crushing fruit at the winery and celebrating the five new vintages of their Yountville nested appellation red wines along with great food, live music and lots of fanfare. This is their 15th annual celebration, the sixth to be held at their Sundance Ranch in Calistoga.

Harvest season comes but once a year and is the culmination of not only hard work and smart decisions, but also of a community coming together. Here's a selection of harvest parties taking place this fall in Napa Valley, followed by some great ideas from a local event planner on how to pull off your own harvest celebration, wherever you may live.

■ Want to explore more events in Napa Valley? Go to napavintners.com/events

THE ART OF
THROWING A GREAT

Harvest Party

JENNA LAM, JENNA LAM EVENTS

Napa Valley event designer extraordinaire, Jenna Lam, has some helpful hints for harvest party-planners. These simple, thoughtful tips will wow your guests and easily make the night one to remember.

Jenna Lam recently worked on the 2018 Auction Napa Valley. You can get more information about her services at jennalamevents.com



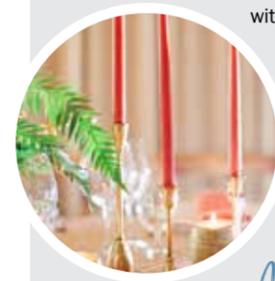
Decor

At JLE, we love to incorporate seasonal branches and leaves into our floral arrangements. A few clippings from your backyard in a beautiful vase keeps it elegant and not overdone. Make sure to keep them loose and organic in style.

If you're not great with styling flowers, add texture to the center of your table with nuts (like acorns, or walnuts in shells), seasonal fruit (like figs or pomegranates) or gourds.

Stick to one saturated color palette. The tendency to mix all the fall colors together can ultimately look a little unsophisticated. We love the look of one rich color in various shades, like burgundy mixed with all beautiful shades of red. If you prefer a contrast, stick with a neutral cloth like a Belgian flax linen and bring in the color through the florals and napkins.

The harvest season evokes a feeling of warmth and coziness. We love bringing that out by decking the table and home out in loads of candlelight. There are very few circumstances where "more is more" but that is always true with candles. There is nothing more festive.



Make it Personal

Incorporating beautiful place cards always takes a party up a notch. We love using seasonal items like an autumn leaf with a guest's name inscribed in calligraphy or even a split of wine with a personalized tag.

A personalized note pad could double as a place card and a great spot for tasting notes throughout the evening.

We love sending guests off with a personalized favor that celebrates the evening. A homemade seasonal fig jam or a local honey is a sweet send-off.



Wine Themed Game

Create your own version of "Table Topics" around wine. Questions like: "What bottle of wine changed the way you view wine?," "What wine region do you want to visit next?," "Which winemaker would you want to have dinner with?" or "What is your most prized bottle of wine?" are fun starting points for conversation.

Simple Food Pairings

We love oversized cheese and charcuterie boards that can double as a decor piece. Not only do the items on them complement the wines you are serving, they give guests a place to gather while tasting.



MAIN TABLE PHOTO AND PHOTO OF PLACE/NAME CARD: JOSE VILLA
WINE GLASS: ALEXANDER RUBIN, ALL OTHER PHOTOS: AMANDA CREAM

Premiere Napa Valley Wines:

**COLLECTABLE, CREATIVE
AND INCOMPARABLE**

Premiere Napa Valley wines are the most unique wines made in Napa Valley. They are also some of the very best wines produced anywhere. Innovation is key and that is the hallmark of the Napa Valley wine community. But exactly how and why are these wines so different?

Napa Valley is home to some of the country's most collectible wines: those bearing the Premiere Napa Valley label. These micro-lot wines (only between 60 and 240 bottles are produced) are made specifically for an annual, private auction, open to members of the wine trade, who in turn make the bottles available to their customers and collectors around the world.

The limited-edition nature of Premiere Napa Valley wines allows winemakers the leeway to be highly creative, showcasing, perhaps, a very specific and special part of their vineyard, an unusual grape variety, clone or blend and collaborative efforts between winemakers. The resulting wines are one-of-a-kind; once each tiny allocation is gone it will never again be replicated.

A bottle of wine is often compared to a piece of art; the vintner wielding a deft hand on a blank canvas (here, the grape) to create an end-product that is representative of his or her specific skill-set and personality. A Premiere Napa Valley wine intensifies that connection between the wine and the winemaker, much as if an artist well-known for a certain genre is suddenly given the opportunity to 'stretch' and paint 'outside the box.' The results are both stunning and surprising.

Block 3A
Cabernet Franc
327/3309



*Each lot
is only
60 bottles to
240 bottles*

Furthermore, Premiere Napa Valley wines are presented in limited-edition bottles, each hand-numbered and initialed by the winemaker. The stories of their genesis bring each bottle to life and are a part of the appeal for any collector. So how do you get your hands on these highly sought-after bottles?

Tom Fickinger is a wine lover who has been collecting Premiere Napa Valley wines for over 15 years. He came across Premiere wines when he first moved to New Jersey and started buying them from a local retailer, Gary Fisch of Gary's Wine and Marketplace. He was immediately hooked. "It didn't take long for me to realize these are both fun and exceptional wines and I have been buying them ever since."

Fickinger has had the opportunity to taste many prestigious, high end wines over the years and easily places Premiere Napa Valley wines in their own category: "These wines are a step higher. You can tell just by tasting them the joy that went into creating these bottles. These winemakers should be very proud to have put together such expressive wines from

their best grapes and best blocks, in such limited quantities." He reminisces about some of his earliest finds, recalling a bottle of Spottswoode and a wine from Joseph Phelps. "These are brands I loved to begin with but their auction offerings just blew me away. Every wine I tasted was, Holy Cow, something incredible!"

Premiere Napa Valley wines also help Fickinger explore more of Napa Valley in general. "For a few years I bought a lot of wines from the Stags Leap District, then Spring Mountain, then Howell Mountain. So I keep moving around the valley, exploring, discovering. I have been introduced to so many great wineries this way." He considers the winemakers rockstars in their own right, and has been honored to meet some of them and make their acquaintance. Just knowing a wine is from Premiere Napa Valley gives him the confidence to go outside of his comfort zone in terms of the varieties he prefers because: "I just know it will be good."

The reason he knows this is because vintners make Premiere Napa Valley wines for only one reason: to shine. Since

they do not have to worry about selling these wines commercially, their Premiere offerings can vary from their traditional winery offerings. A winemaker might decide to use only grapes from certain blocks or elevations in the vineyard; the hillsides and/or the Napa Valley floor; or selections of mountain and benchland fruit. Likewise, the fruit might be sourced from different clones; an atypical variety that might have minimal presence in the vineyard; or, as in one case this year, simply showcase the fruit of 50 vines. In the winery too, a slight twist might define the wine: using a new barrel or a specific toast on a barrel; blending more or less of a variety; or even blending more than one vintage together.

Aaron Pott, owner of Pott Wine and consultant for various Napa Valley wineries including Blackbird Vineyards, Martin Estate, St. Helena Winery and Seven Stones Winery, is the steering Committee Chair of the 2019 Premiere Napa Valley auction. He has worked on many Premiere Napa Valley wine entries, including this year's from his own winery.



Bruce Phillips,
Managing Partner
at Vine Hill Ranch

“In terms of this vineyard, the sum of its parts is indeed greater than the whole. When a specific block performs on a vintage and delivers on its own merits, it’s remarkable, and a pleasure for us to hold up.”

—Bruce Phillips, Managing Partner at Vine Hill Ranch

“Premiere Napa Valley gives winemakers the opportunity to be highly creative. Often these wines are a surprise.”

Working with unusual varieties or fruit sources, and choosing different blending equations are two ways that made his Pott Wine 2018 entry, a Cabernet Franc, so interesting. “I have very little Cabernet Franc in my vineyard, less than an acre in fact, so that is the first reason this wine was so different. Then to have it at 100 percent and not part of a blend is also unusual for my wines.”

He explains the process for creating a Premiere Napa Valley wine starts in the winery in late May. This is when vintners taste their way through barrels of wines and decide which to blend together. “I look for something that will pop, that will be fun to taste.” Since Premiere Napa Valley lots are so small that means Pott is working with just a single barrel. “It’s super fun to cherry pick something out of all the barrels that you are really excited to show off. I only have a small vineyard, but for winemakers at larger

places, this is a fantastic way for them to dive deep and focus on one micro-lot, really showcasing their art.”

Nate Weiss is the Director of Winemaking at Silver Oak. Twenty cases of their 2018 Cabernet Sauvignon offering fetched the highest amount at this year’s auction. “What I love about Premiere Napa Valley wines is that there really are no limits.” This was Weiss’s fifth auction entry and he explains that although the vineyard is known for a single Cabernet Sauvignon wine, their Premiere offerings in the past have sometimes been more of a red blend. “In 2015, we offered a blend with less than 75 percent Cabernet Sauvignon. That was a huge departure for us.”

Every summer, Weiss and his team taste through all the barrels as part of their normal winemaking process. “We look at the ones that performed really, really well and put those into the hopper for blending into a Premiere Napa valley wine.” With 15 different vineyards in the mix, blending is a significant part

of Silver Oak’s process. “We apply the same procedure to the Premiere lot but on a micro-level. While we might spend over a month blending our regular Napa Valley wine, a Premiere Napa Valley wine will often take over a week. As a single barrel wine, the only thing that really comes into play is trying to express the very best of this vintage, which is lots of fun but not easy.” He adds that he is sometimes pleasantly surprised by which vineyards and subsets perform well in a given year. “This process definitely sharpens our focus and appreciation of some of these blocks.”

Vine Hill Ranch is an estate vineyard of roughly 70 acres in Oakville, a varied site that rises up from the valley floor. In the ‘80s and ‘90s the vineyard was redeveloped with the sole purpose of focusing on Cabernet Sauvignon. “Our vision, as growers, was to optimize the expression across a varied site in terms of elevation and soil types, and drive complexity in our blends,” explains Managing Partner Bruce Phillips.



Nate Weiss,
Director of
Winemaking at
Silver Oak

Their Premiere Napa Valley wines highlight singular aspects of their vineyard by featuring grapes from only one of their 18 farming or source blocks, which they call a VHR Assessment Series. “Each of our five auction wines have reflected a block that we felt showed particularly well.” Phillips uses their 2011 vintage offering as an example. “It was a cool year which did something remarkable to our Petit Verdot which is grown on the only non-Cab block on the ranch. It was unique as a variety as well and we were very proud of it. By comparison, our 2016 PNV Cabernet Sauvignon offering was an opportunity to showcase the hillside portion of our vineyard with interesting, thin, volcanic soil that translated into remarkable fruit character.”

Understanding what a singular block can deliver is magical information for any vintner, and so in many ways, the process of creating Premiere Napa Valley wines gives vintners the bonus of a deeper insight into their own vineyards. As Phillips explains: “In terms of this vineyard, the sum of its parts is indeed greater than the whole. When a specific block performs on a vintage and delivers on its own merits, it’s remarkable, and a pleasure for us to hold up.”

It is in the celebrating that Premiere Napa Valley wines shine. Collector Tom Fickinger saves them for special occasions: birthdays, anniversaries, to share with clients at a restaurant or a party. The reaction is always the same. “I show the label, I explain the story behind the wine, people taste it and it all comes together. Having that added storytelling layer is so important. It changes these bottles from just being wines of *terroir*, to something so much more. They become part of my story too.”

■ To find out where you can buy Premiere Napa Valley wines go to: premierenapavalley.com



Aaron Pott,
owner of Pott
Wine

“It’s super fun to cherry pick something out of all the barrels that you are really excited to show off. I only have a small vineyard, but for winemakers at larger places, this is a fantastic way for them to dive deep and focus on one micro-lot, really showcasing their art.”

—Aaron Pott, owner of Pott Wine

of DOGS & VINES



In almost any winery you happen upon, you will meet a dog. Perhaps you will meet several. They might look tired; head on paws, one eye open that follows you, basking in the sunlight on a tasting room floor. They might look serious: walking to heel with a lone figure in the vineyards. On most occasions they will simply look happy to see you, with a giddy, tongue-flopping, tail-wagging look that will make you laugh and wish you had that life, the life of a Winery Dog.

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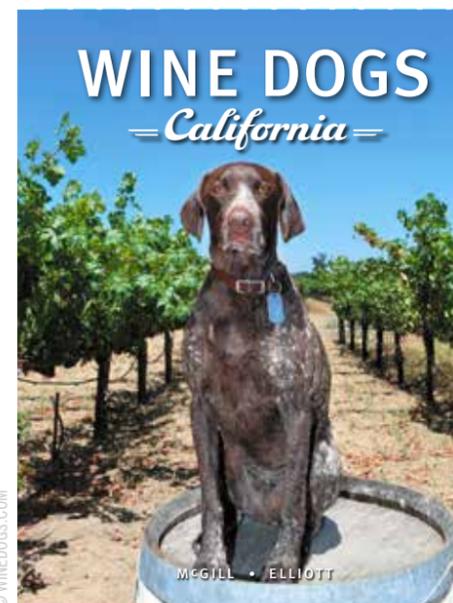
BELLA & GUS

POPE VALLEY WINERY
POPE VALLEY, CA

Bella is a border collie and Gus is a labrador.

They are working dogs who put smiles on the guests' faces every day.

Their favorite pastimes are chasing ground squirrels and napping in the sun in the vineyards.



© WINEDOGS.COM

In 1997, Craig McGill and Susan Elliott founded Wine Dogs to document the winemaker's best friend. They published their first Australian Wine Dogs book in 2003 and it quickly became a bestseller. Seventeen Wine Dogs editions later, Craig and Sue continue to travel the world cataloging the winery dogs of California, Oregon, Italy, New Zealand and Australia in their books and calendars.

■ For more information go to winedogs.com



BORDEAUX & BURGUNDY

SODHANI VINEYARD
ST. HELENA, CA

Bordeaux is a labradoodle and Burgundy is a standard poodle.

Their duties at the winery include chasing away the wild turkeys and crows, standing guard over the vineyard, posing for social media photos and acting as brand ambassadors for Sodhani Vineyards.

Their favorite pastimes include chasing the squirrels, chewing on vineyard cuttings and swimming in the pool.

© WINEDOGS.COM



MAGGIE & CAMO

HERB LAMB VINEYARDS
ST. HELENA, CA

They are both Labradors.

Their duties are to greet visitors and roam the vines to make sure that the vineyard crew have not left any stray tortillas or beans from their luncheon.

They enjoy lying on the deck overlooking the vines and making sure that they are well rested for the next possible adventure or visitor, including UPS trucks and propane deliveries, in case there is a treat from the driver.

© WINEDOGS.COM

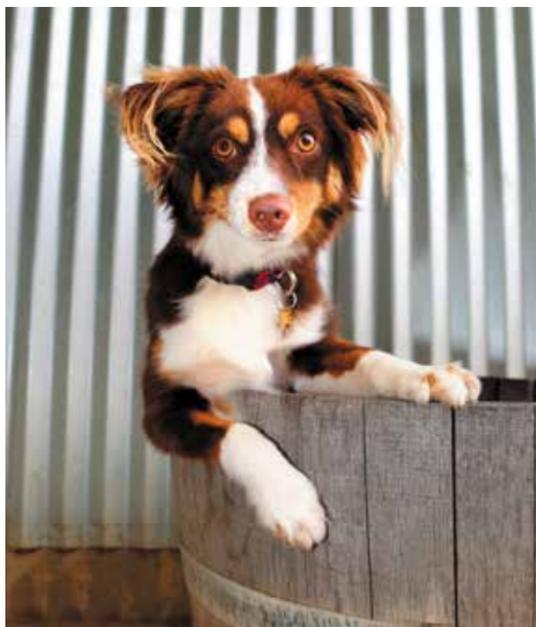
WALLY

ROBERT BIALE VINEYARDS
NAPA, CA

Wally is a miniature Australian shepherd.

Since his owner Maggie just had a baby, Wally will now be a stay-at-home babysitter and playmate!

His favorite pastimes include chasing balls and chewing on shoes.



© WINEDOGS.COM

HEIDI

O'BRIEN ESTATE
NAPA, CA

Heidi is a German shorthaired pointer.

Heidi is the official greeter and winery ambassador. She keeps the hungry crows and finches from devouring the grapes and she loves to greet guests, usually with a leaf or stick in her mouth.

Her favorite pastime is digging holes in search of gophers to keep them out of the organic vegetable garden and vineyard.



© WINEDOGS.COM



RASCAL & REBEL

REGUSCI WINERY NAPA, CA

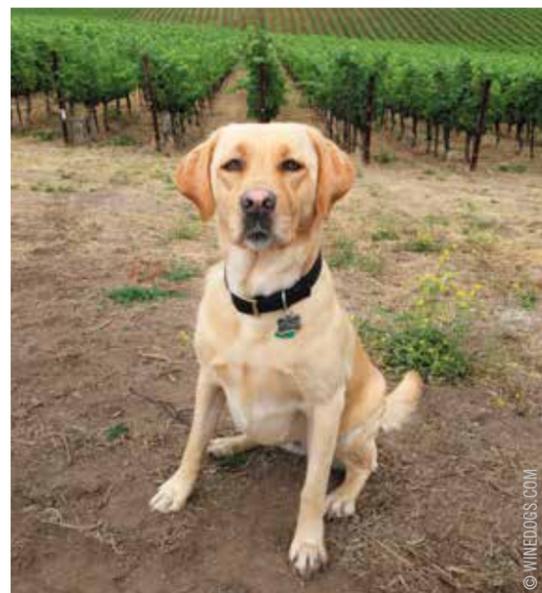
Rascal is a labrador.

He is obsessed with anything that goes 20 mph and can often be found chasing ATVs

Rebel is a McNab Shepherd.

His favorite pastime is chasing critters and catching gophers.

His favorite toys are guests in the winery tasting room!



MOLLIE

SILVER OAK/TWOMEY OAKVILLE, CA

Molly is a labrador.

She is the quintessential vineyard dog and can usually be found in the back of her owner's pick-up truck or roaming the vineyards looking for vineyard workers who might be willing to share their lunches with her.



SUE

TRINITAS CELLARS NAPA, CA

Sue is a "double doodle": half labradoodle and half goldendoodle.

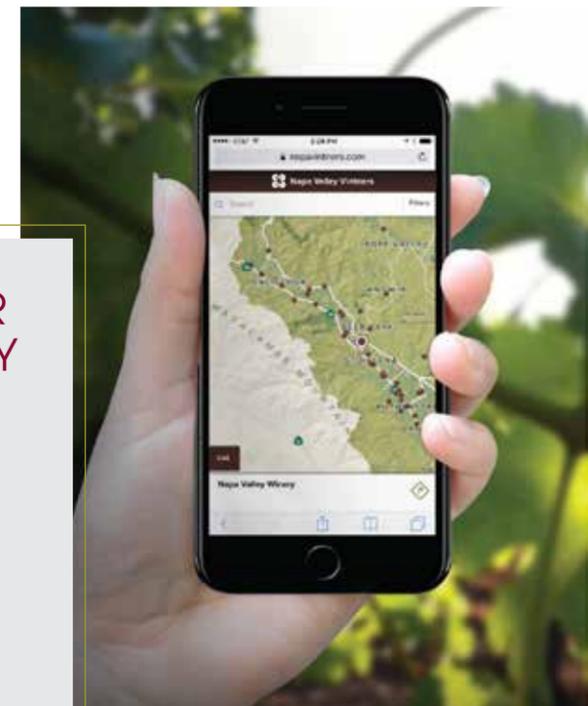
She is a faithful companion while checking the vines, makes guests at the winery melt with love and is known for wearing the most stylish collars around!

Having her stomach rubbed, giving high fives with her paws and snuggling are some of her favorite pastimes.

LOOKING FOR DOG FRIENDLY WINERIES?

Make good use of the NVV's Winery Map & Trip Planner to create your own itinerary. Design a day or a week and send the itinerary to your mobile device with directions.

■ napavintners.com/maps



Cabernet Season

IT'S CABERNET SAUVIGNON SEASON, SO TASTE CABS, FIND COZY SPOTS TO ENJOY THEM AND EAT HEARTY DISHES THAT COMPLEMENT THEM.

Yes, Cabernet Season is a time apart in Napa Valley. Starting in mid-fall through winter and touching upon early spring, this quieter time of year in Napa Valley has its own slower rhythm and subdued beauty. It's the perfect time to find a cozy spot, often with fireplaces and pits to snuggle up to and sip wines (lots of new releases among them) made for this season of crisp air, deep green hillsides and sometimes misty mornings.

To complement this cozy mood, we've asked several Napa Valley chefs and a vintner to offer their favorite slow-cooking, hearty recipes for meals made for early nights around the table with friends and family and, of course, a Napa Valley Cab.



PORK OSSO BUCCO WITH GRILLED MUSHROOMS, CRISPY POTATOES AND CHARD

EXECUTIVE CHEF CHAD HENDRICKSON, The Hess Collection

Serves 4

- | | |
|--|-----------------------------|
| INGREDIENTS | |
| 4 thick-cut pork shank sections, 2 to 3 inches thick | 1 bay leaf |
| 4 tablespoons olive oil | 3 oz tomato paste |
| 1 medium onion, peeled and small dice | 2 cups red wine |
| 1 large carrot, peeled and small dice | 6 cups chicken stock |
| 2 celery ribs, peeled and small dice | 1 tsp salt |
| 6 thyme sprigs | 1/4 tsp ground black pepper |

METHOD

Preheat oven to 350 degrees.

Season shanks well with salt and pepper. Brown the shanks on all sides in hot oil. Remove and keep warm.

Add onions, carrots and celery to pan with hot oil and caramelize, stirring frequently, for 8 to 10 minutes, until softened. Add herbs and tomato paste and sauté for 3-4 minutes, stirring frequently, until tomato paste has slightly caramelized. Increase heat, add wine and reduce until almost all the wine has evaporated. Add the chicken stock and bring to a simmer.

Return shanks and any juices that accumulated to the pan and bring liquid back to a simmer. Cover pan, place in oven and braise until the meat is fork tender (approximately 1¼ to 1½ hours). When the pork is done, remove to a serving platter and keep warm.

Strain and degrease sauce. Place in a sauce pot and reduce to sauce consistency over medium heat. Season with salt and pepper.

Grilled Mushrooms

1 lb trumpet or portobello mushrooms, cleaned, trimmed and cut in quarters, lengthwise

1 oz olive oil

Salt and ground black pepper, to taste

Toss the mushrooms with olive oil, salt and pepper. Preheat a grill to medium high. Grill the mushrooms until well-marked and tender, turning once.

Crispy Potatoes and Chard

4 strips of applewood smoked bacon, cut into ½-inch cubes

¼ cup olive oil

2 cups julienned onion

1 large bunch of chard, cut in 1½ -inch pieces

1 lb Yukon gold potatoes, medium dice

Salt and ground black pepper, to taste

Place the 2 tablespoons of the olive oil and bacon in a sauté pan over medium heat. Render the bacon, stirring frequently, until crispy. Remove bacon lardons from the pan and reserve.

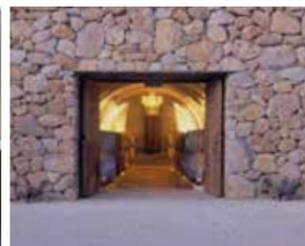
Place the onions in the pan with the bacon fat and cook over medium heat until wilted, stirring frequently, until wilted about 8-10 minutes. Add the chard and cook for a few minutes or until the chard is wilted.

In a separate sauté pan, add the rest of the olive oil and sauté the potatoes over medium-high until browned and crispy all over. Season with salt and pepper to taste. Toss the potatoes with the chard.

To assemble: Spread ¼ of the potato and chard mixture on a dinner plate. Place 2 pieces of the mushrooms next to the chard. Top with a pork shank and ladle sauce over the top.



ENJOY WITH A GLASS OF CABERNET SAUVIGNON.



THE VINE CLIFF WINERY TASTING ROOM IN ST HELENA

RIGHT OFF HIGHWAY 29. OPEN DAILY TO THE PUBLIC FROM 11AM - 5PM.

vinecliff.com

The indoor-outdoor space at the Vine Cliff Winery tasting room features two fireplaces, flanked by two petite gardens.

LADERA VINEYARDS TASTING ROOM AT BRASSWOOD ESTATE

NORTH ST. HELENA. VISITS BY APPOINTMENT ONLY.

laderavineyards.com

Guests at Ladera's tasting room have access to three cozy spots: a fire pit outside of a bakery next to a bistro seating area, and two fireplaces in each of their private rooms.

ROUND POND

877 RUTHERFORD RD. VISITS BY APPOINTMENT ONLY.

roundpond.com

Round Pond Estate's fireplace, located on the second-story, partially-covered winery terrace, is open year-round.

CONSTANT WINE

DIAMOND MOUNTAIN ROAD. VISITS BY APPOINTMENT ONLY.

constantwine.com

Constant Wine has a cozy wood fireplace overlooking Calistoga where they host guests during the cooler months.



After graduating from The Culinary Institute of America in New York, **Chad Hendrickson** moved to Los Angeles, where he started his career working in some of Hollywood's most celebrated restaurants. Before joining The Hess Collection in 2001, he worked at renowned Napa Valley restaurants Brix and Auberge du Soleil. Utilizing local organically and sustainably-grown products to create fresh seasonal recipes, Hendrickson strives to individually pair his dishes with the unique flavors and textures in each wine. His special Tour of the Palate program gives guests a guided tour of The Hess Collection Art Museum and the opportunity to taste three current release wines, expertly paired with his dishes.

NAPA VALLEY SHORT RIBS

CHEF TOM STAFFORD, Vine Cliff Winery Tasting Room

Although Chef Stafford cooks these short ribs in a wood-fired oven on the Vine Cliff property, we've adapted this recipe for the home cook using a conventional oven.

A warm, soft bowl of polenta is a perfect bed for the short ribs and vegetables.

Serves 2-3

INGREDIENTS

- 6 two-inch thick short ribs, about 4 lbs
- One 750-milliliter bottle of Cabernet Sauvignon
- Kosher salt and freshly ground pepper, to taste
- 4 tbs peanut oil, divided equally
- 2 large onions, peeled and medium dice
- 4 carrots, peeled and medium dice
- 6 celery ribs, sliced medium dice
- 4 garlic cloves, peeled and thickly sliced
- 6 cups of beef stock
- 8 thyme sprigs
- 4 rosemary sprigs
- 8 oregano sprigs
- Salt and pepper, to taste

METHOD

Pack short ribs into a container with a lid. Cover with the entire bottle of Cabernet Sauvignon and marinate for 12 to 24 hours in refrigerator.

Preheat oven to 350 degrees.

Take short ribs out of marinade and dry with a lint-free kitchen towel. Reserve the Cabernet Sauvignon marinade. Season all sides of the short ribs with salt and pepper.

Heat a large cast iron skillet over high heat for about 2 minutes, then add peanut oil (watch for splattering). Add the seasoned short ribs to the skillet and brown short ribs on all sides, about 3-4 minutes per side. Transfer the ribs to another pan and reserve pan with beef juices and oil.

Add half of the onions, carrots, celery and garlic to the skillet and sauté over medium heat until softened, about 10 minutes, stirring frequently. Add the wine used for the marinade, beef stock and half of the fresh herbs and bring to a boil over high heat. Add the short ribs to the pan. Top with parchment paper and cover with aluminum foil. Place in oven and cook for 1½ to 2 hours, until meat is very tender and starting to pull away from the bone.

Once meat is done, remove from pan and set aside. Strain liquid and discard solids. Place strained liquid, along with remaining herbs, in a clean saucepan and reduce liquid by half. Season with salt and pepper to taste.

Place cast iron skillet back over medium-high heat, add remaining 2 tablespoons of the peanut oil and add remaining onions, carrots, celery and garlic to skillet. Sauté for about 10 minutes, stirring frequently, until softened.

Transfer the meat and vegetables to plates. Spoon the sauce on top of the short ribs and serve.



Originally from Atlanta Georgia, **Tom Stafford** is a graduate of Le Cordon Bleu College of Culinary Arts and has worked and studied extensively through France, Spain, Peru, Chile and the Middle East. He has also completed Level 1 of the Court of Master Sommelier's course. At Vine Cliff's St. Helena tasting room, he offers a selection of pizzas cooked in the wood-fired pizza oven. With access to the fresh produce grown on the Vine Cliff Silverado Estate gardens, he pickles a wide assortment of vegetables and makes jams and preserves from the fruit trees found on the Vine Cliff estate to accompany the winery's cheese and charcuterie offerings.



Eric Risch has been amassing recipes from his childhood into a book for his own children to enjoy: An amalgam of traditional dishes tweaked to suit his family's tastes. Growing up in St. Louis, Risch benefited from well-traveled parents who would journey to Europe and bring back up-and coming chefs to teach classic cooking classes in downtown St. Louis during the day and to his family at night. One chef, Manfred Zettl, ended up immigrating to the United States where he ran the Famous-Barr kitchens in St. Louis, where his French Onion Soup became legendary, a secret recipe that he taught to Risch's family. "While he tended to add a lot more paprika in his and create a thicker roux, I toned it down in this version to make it more appealing to my kids."



FRENCH ONION SOUP

ERIC RISCH, Director of Winemaking and General Manager, Pellett Estate

Serves 4

INGREDIENTS

- 1 stick unsalted butter
- 4 large yellow or sweet onions, peeled and thinly sliced
- 1 tbs garlic paste
- 1 tbs kosher salt
- 1 bay leaf
- 1/2 tsp thyme
- 1 tsp smoked paprika
- 1 tsp ground white pepper (or black)
- 1 cup white wine
- 2 tbs flour
- 12 cups beef stock* or consommé
- 4 tbs dry sherry or Kirsch
- 4 thick bread slices, toasted
- 4 oz Gruyère cheese, grated

METHOD

Melt butter in a 4-quart heavy bottomed pot over medium heat. Add sliced onions, garlic paste and a sprinkle of kosher salt. Stir occasionally for 5 minutes, then reduce heat to low and cook for about an hour, stirring frequently, until onions are a golden brown and well caramelized.

Increase heat to medium and add bay leaf, thyme, paprika, rest of the salt and pepper. Stir for 1 minute. Add white wine and reduce for 3 minutes or until almost evaporated. Add flour and cook for 2 more minutes, stirring frequently. Add stock or consommé, bring to a boil, reduce heat and simmer gently for 2 hours.

Preheat oven to 500 degrees.**

Remove bay leaf and let soup cool on stove.

Turn oven broiler to high.

Place 4 oven-proof bowls on a cookie sheet. Fill each with 1 tablespoon of sherry or Kirsch, then fill three-quarters full with soup. Float toasted bread slices on top and layer a quarter of the grated cheese (about 2 tablespoons) on top of each piece of bread. Place cookie sheet with bowls directly under broiler for about 5 minutes, until bubbly and golden, but not burnt. Remove from oven and let rest for a few minutes before serving.

*If you can, use homemade beef stock in this recipe. It makes a lot of difference to final flavor.

**Since Eric is most often cooking the soup and then sometime later serving it, he often preheats an oven to 500 degrees, to warm cooled soup as it sits under the broiler.

DO IT ALL AT COPIA

If you love food, wine, and warm community spirit, the CIA at Copia is the ultimate Napa Valley destination for you.

EXPLORE our lifestyle store and Chuck Williams Culinary Arts Museum. **EXPERIENCE** cooking and beverage classes, and interactive demos. **ENJOY** a full-service bar and restaurant, new food hall, wine tastings, and exciting events for the whole family.



CIA at Copia open daily
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ciaatcopia.com
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What Somms Are Saying

AMERICAN TASTEMAKERS ON NAPA VALLEY WINES

Wine is the perfect complement to any special occasion, especially during the holidays. We asked sommeliers their opinions on pairing Napa Valley wines with iconic holiday dishes, as well as recommended gifts for the party host or hostess.

“ WINES FOR HOLIDAY PAIRINGS



“The ripe, red currants, juicy cranberries, figs, spice and pepper notes of Napa Valley Zinfandel complement turkey and all the complexities of traditional side dishes without overwhelming the food.”

—LAURA FIORVANTI, MASTER SOMMELIER/CEO, CORKBUZZ

“For salads and starters, I like to bust out the lean styles of Napa Valley Chardonnay noted for their freshness and focused minerality.”

—JUAN VALENCIA, ASSISTANT GENERAL MANAGER & SOMMELIER, NORMAN'S AT THE RITZ-CARLTON ORLANDO, GRANDE LAKES



“Napa Valley Pinot Noir is a classic for the holidays because it is light enough to pair with turkey and fruity enough to stand up to ham and all those vegetables.”

—DIANE CLEMENHAGEN CERTIFIED SOMMELIER CMS, PHUNKYGIRL.COM

“When the weather is cool, I think Merlot is a perfect complement to a traditional feast, complete with roast turkey served with a sausage and root vegetable stuffing, mashed potatoes and gravy made from the turkey pan drippings.”

—SARAH PRITCHARD, SOMMELIER, TABLE 128



“I know Pinot Noir is a go-to holiday favorite, however Cabernet is king in our valley. The wines with a more restrained style go well with roasted meats, hams and even heartier fish dishes and pastas. Any host would be delighted to put these wines on their holiday table.”

—MICHELE FANO - BEVERAGE MANAGER/SOMMELIER, SILVERADO RESORT

WINES TO GIFT



“For the more adventurous, I suggest seeking out lesser known varieties that can be found in the Napa Valley, such as Grenache or Barbera. It's a nice sip for the host and turns them on to an unexpected variety at the same time. Now that's a gift worth uncorking!”

—MARIANNE FRANTZ, CWE, DWS, FWS, ADVANCED SOMMELIER, PRESIDENT, AMERICAN WINE SCHOOL

“If you really want to shake things up, bring a dry-style Riesling to the party; a bright, refreshing white that dazzles the palate.”

—EVAN ABRAMS, BEVERAGE DIRECTOR, NORTH END GRILL



“If I had to choose, I would pick a great Napa Valley red wine blend. Napa vintners do an incredible job blending. They make incredible blends that have something to offer to everyone.”

—JOHN MARAFFA, CERTIFIED SOMMELIER, ASSISTANT GENERAL MANAGER, FOOD & BEVERAGE CONTROLLER, MORTON'S THE STEAKHOUSE, WACKER PLACE

“A simple strategy is to select a very good white and a very good red, offering your host a choice. For reds, I look for a look for a wine with soft tannins such as Napa Valley Merlot. For a white wine, nothing says party like a nice bottle of sparkling wine – it's sure to please a crowd.”

—KEITH FOREMAN, WINE DIRECTOR, COWBOY STAR RESTAURANT & BUTCHER SHOP





HOW WELL DO YOU KNOW YOUR NAPA VALLEY HARVEST FACTS?

1. Napa Valley represents 4% of California's annual wine grape harvest. What percentage of the world's total wine grape harvest does Napa Valley represent?

2. Starting with winter pruning and leading up to harvest, on average, how many times is each Napa Valley grapevine touched by a human hand in a normal year?

3. What time of day are most Napa Valley wine grapes harvested?

4. Typically, grapes for what style of wine are harvested first: sparkling, white wine or red wine?

ANSWERS: 1. 0.4% 2. 8 to 12 times 3. Overnight 4. Sparkling



Thirsty for more? Whether you're a Napa Valley wine expert or a novice, Napa Valley Rocks will further your understanding of Napa Valley and its place within the world of wine. Take the 60-minute self-guided online course, complete the quiz at the end of the training and you'll be Napa Valley Rocks Certified. Learn more at naparocks.com.

NAPA

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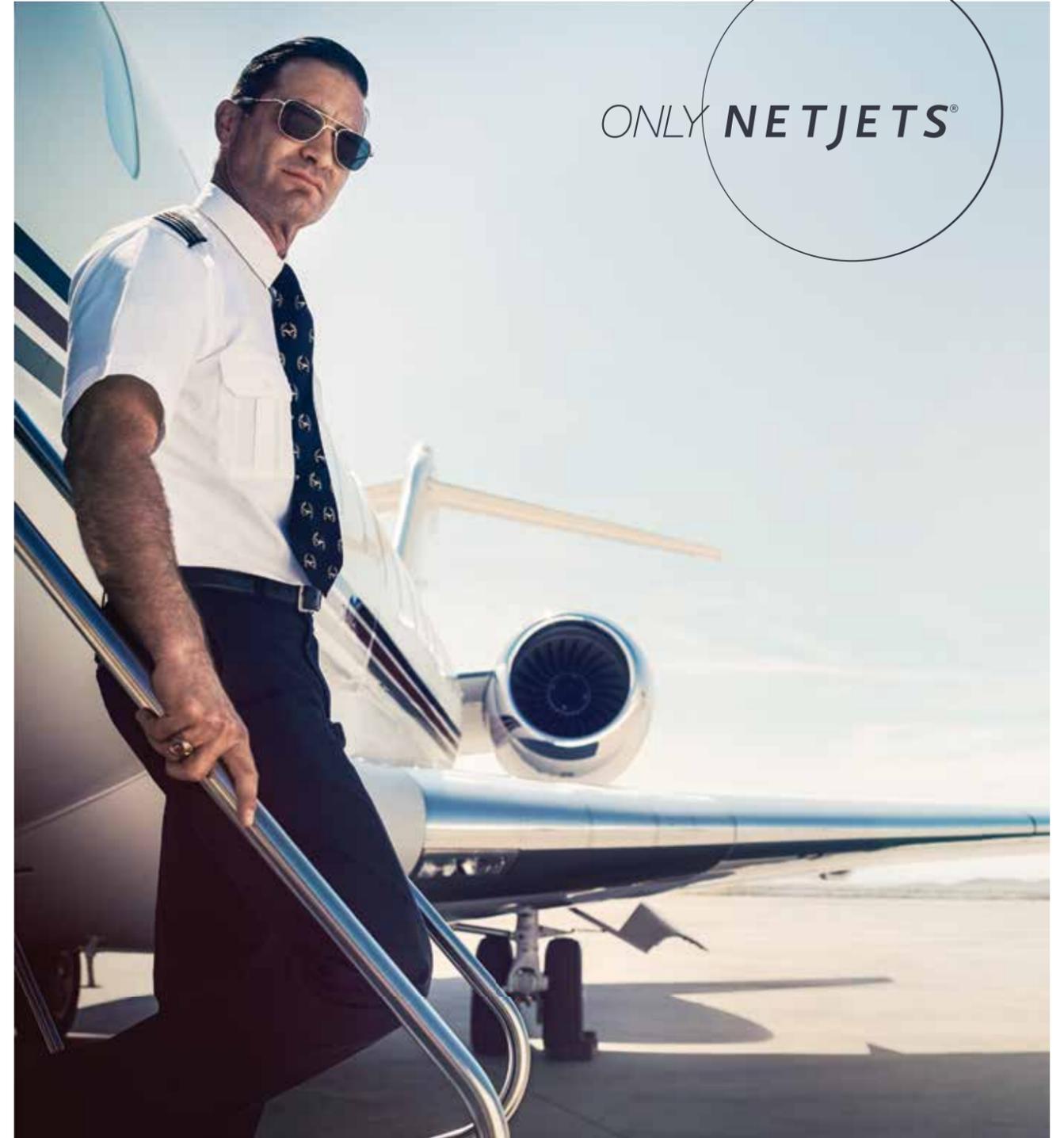
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