

RX

NEWSLETTER
FALL 2015

A TUSCAN-STYLE SANGIOVESE

in Napa Valley?

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KRUPP BROTHERS





DR. JAN KRUPP

A Tuscan-Style SANGIOVESE IN NAPA VALLEY?

Why not!

The DOCTOR is IN

From time to time, our Club Members show considerable interest in not only our winemaking process and philosophy, but also Stagecoach Vineyard, the appellations, what we grow, how we grow it and why. It is with that in mind that we have created our first, of what we expect to be many Wine Club Newsletters, Krupp Brothers Rx.

It's here where we will invite you into to our world for a little taste of the Napa Wine culture. And while so many of our club members live a great distance from the Napa Valley, we hope this publication will not only keep you in touch with our great wines, but also give you something to look forward to when you visit next.

In this issue, we will cover the exciting wines in this shipment, take a more in depth look at our 2011 Black Bart Syrah and the new 2013 Sangiovese, and wet your whistle with a teaser of our new brand.

We are also going to take you out to dinner at one of our favorite eateries in San Francisco and give you a heads up on a few house calls we will be making in your area this fall and winter. Is there something you want in your next Rx? Just give us a shout and let us know what piques your interest!

Cheers,
Sarah Krupp

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415.515.3782



In 2013, the Sangiovese was so superb that Jan decided he wanted to bottle a Sangiovese to share with our wine club members.

The lovely Sangiovese grape takes its name from the Latin sanguis Jovis or the "blood of Jove." That's Jove aka Jupiter, the ancient Roman king of the gods, so this grape has a bit of mythology to live up to!

Most of the world's Sangiovese is grown in Tuscany, Italy, and is used to create Chianti, Morellino and Brunello. Though Sangiovese is rare in the Napa Valley, the vastness of Stagecoach offers different microclimates and slight soil variations that make it ideal for a myriad of varieties. Stagecoach's south-facing rocky slopes mirror the best vineyards in Tuscany, and therefore make it ideal for our Sangiovese.

A mercurial grape, Sangiovese shines in some years and struggles in others. In 2013, our Sangiovese was beautiful. The clusters were small, as were the berries, perfect for making wine with an intense flavor. Part of the beauty of Sangiovese is that it can be drunk early, but also deepen and mature with age. So, you can enjoy this wine in the next few months or cellar it.



How BLACK BART SYRAH Came to Be

A Soliloquy to Syrah

If you were planting a vineyard in Napa Valley in the 1990s, the smart money was on Bordeaux varieties. Napa's reputation hinged on its high-octane Cabs, oaked Chardonnays and fruit-driven Merlot (yep, that's right, Merlot. This was pre-*Sideways*). Jan had planned on following this prescription as he began to develop Stagecoach Vineyard.

But when Michel Chapoutier, one of the Rhone's top producers, came to visit this ambitious New World development, he took in the weather patterns and the soil makeup, noted that they were startlingly similar to the northern Rhone and declared Stagecoach ideal for Syrah. Today, we grow 43 acres of Syrah.

Black Bart Syrah borrows its name from co-founder Bart Krupp and the infamous bandit who robbed dozens of stagecoaches in the early 1800s. Black Bart had a reputation for style and sophistication, as well as a vendetta for Wells Fargo, robbing the company's stagecoaches at least 28 times without firing his gun or using a curse word. We like to think our Syrah embodies a bit of this dapper outlaw — masculine and brooding, yet with a refined structure and a hint of poetry. And hey, if it steals your senses, so be it.



BART KRUPP DR. JAN KRUPP

Krupp Brothers CLUB 1870 MEMBER SPOTLIGHT



David Wignall is more than a club member, he and his wife, Judy Teel Casas are like Krupp Brothers team members and family all wrapped up into one. David is always ready with business ideas — from introducing new Krupp Bros merchandise to marketing tips. So, for our first Rx Club Member Spotlight, we thought it would be only fitting to feature our friend, David.

You have a construction company called Purgatory Construction. What's up with the name?

It tells a story. As a homeowner, when you start a remodeling project, you don't know where you are anymore. You go, "this sucks," and you kind of think you are in hell. Then when we get out, there is this beautiful kitchen or bathroom and you are in heaven. Also, it's a name you aren't going to forget.

What is your culinary specialty?

Quesadillas have become our go-to when we have lots of guests over. We do a buffet bar so everyone gets to pick their fillings with everything you can think of — chicken, steak, spinach, mushrooms, bacon...

What do you think is unique about Krupp Bros wine?

Everything is unique about Krupp Bros wine. It starts with Jan's pure love of the grapes and land and his passion to produce some of the finest and well-balanced wines. The second is the unique story and location of Stagecoach. Finally, it's the ability to select grapes from such an amazing vineyard to make some of the most amazing wine.

THE PERFECT TRIFECTA FOR *Fall*



- PAIRINGS**
- Braised Lamb with Sherry Blackberry Sauce
 - Barbecue Pork Ribs
 - Penne Arrabbiata
 - Margherita Pizza

Cocoa

Purple Flowers

Ripe Blackberries & Cherries

Vanilla Cookie

Sage



- PAIRINGS**
- Cumin and Pepper Barbecue Pork
 - Moroccan Vegetable Stew
 - Braised Quail with Mushrooms
 - Carbonara

Smoked Meat

Blackberry

Balsamic

Bay Leaf

Vanilla



- PAIRINGS**
- Soy-braised Oxtail
 - Short Ribs
 - Beef Bourguignon
 - Mushroom Risotto with Charred Eggplant

Fresh Mint

Dark Chocolate

Baking Spices

Black Currant

Blueberries

DINING with the DOCTOR



The cuisine at this Michelin starred Moroccan restaurant in the quiet Little Russia district of San Francisco is anything but expected, and we are ecstatic to have been added to its superb wine list.

Aziza

5800 Geary Blvd
@ 22nd Ave
San Francisco, CA
415 752 2222
www.aziza-sf.com

For Dr. Jan Krupp, the food evoked memories of the delicious fare he had in Morocco, only taken to another level of sophistication with the freshest farm-to-fork ingredients, elements of fusion, and a presentation so artful that we hesitated a moment before digging in. The whimsical Moorish décor of the restaurant added to the charm and sense of adventure.

Chef Mourad Lahlou and new General Manager and sommelier, Tara McDonald regaled us with an eight-course tasting menu paired with wines from France, Germany and Spain and Napa.

We started with Aziza's signature appetizer, a trio of spreads both sweet and savory including chickpea, yogurt-dill and piquillo-almond served with grilled flatbread. The next dish, a salad of melon, a thick-stemmed lettuce called celtuce, the leafy Asian herb shiso and tomato was a perfect array of flavors and textures. The star of the evening was a surprise to us all — house-made couscous, prepared with shelling beans, squash, fig and Turkish chili pepper. We finished the meat dishes with a mouth-watering lamb loin served with summer squash and a cumin-based sauce.

The meal and the wines were sumptuous! If you are looking for an extraordinary off-the-beaten path experience, you must check out Aziza. 🍷



NATIONAL III Forks M5 RELEASE PARTY

Come celebrate the much-anticipated release of our limited production 2012 M5 on Friday, Nov. 13 at all III Forks restaurants in Texas, Chicago and Florida. Some of the steakhouses will also host members of the Krupp Brothers team! Dr. Jan Krupp will join diners at the Dallas location. Houston guests will be joined by Brand Ambassador Sandy Huffine, and Chicago diners will have the chance to meet our concierge and regional sales manager, Nikki Lincoln! To reserve your seat call the restaurant location today. Space is limited. 🍷

FLORIDA

Hallandale Beach (954) 457-3920
Jacksonville (904) 928-9277
Palm Beach Gardens (561) 630-3660

TEXAS

Austin (512) 474-1776
Dallas (972) 267-1776
Houston (713) 658-9457

ILLINOIS

Chicago (312) 938-4303

HOUSE CALLS FALL/WINTER 2015

WEDNESDAY
NOVEMBER 11

Wine Dinner at
The Ranch, Las Colinas,
Texas
(972) 506-7262

THURSDAY
NOVEMBER 12

Winner Dinner at
d'Vine Wine Bar in
Houston, Texas
(281) 213-4656

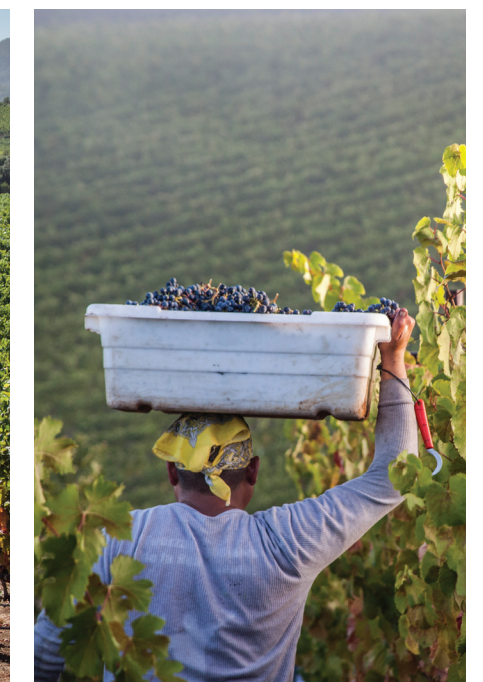
TUESDAY
DECEMBER 8

Wine Dinner at Cru Wine
Bar, Plano-Shops at
Legacy, Texas
(972) 312-9463



HARVEST NOTES

On the heels of three warm years that yielded abundant harvests, Mother Nature threw us a bit of a curve ball. A beach weather warm spring spurred early budbreak and abundant flowering. Then it got downright chilly, preventing many of the flowers from becoming grapes. The result: fewer grapes and a mixture of small and large berries. So what does that mean for the 2015 vintage? There will be less wine produced, but it will be concentrated and intense with rich fruit flavors — ideal to cellar for decades to come. 🍷



Photos by Sally Seymour

A wind-swept rise.

Rocks as far as the horizon.
No water to speak of.
Engineers and drillers, their
machines brought in for the
heavy lifting. They come up
short four times. Not a drop
to be found.

THE STORY CONTINUES.

KRUPP BROTHERS



kruppbrothersthestorycontinues.com