

# RX

**NEWSLETTER**  
WINTER 2016

## **HOW M5 GOT ITS START**

A Winemaker's Intuition

## **THE GRAPE WHISPERER**

Krupp Brothers Club 1870  
**MEMBER Spotlight**

## **The WINTER Lineup**

2012 M5

2014 Chardonnay

2013 Syrah Port

## **Dining with THE DOCTOR**

A Napa Favorite

## **MOUNTAIN Chardonnay**

KRUPP BROTHERS





## The DOCTOR is IN

With winter have come welcome rains from El Niño. The rain is replenishing our thirsty underground water supply.

While the vines sleep, Stagecoach wildlife is thriving. Between the rows of dormant vines, the vibrant green ground cover plants replenish the soil with nutrients. The animal life continues to flourish. On my walks through the vineyard, I often spot bobcats, rabbits and foxes — and even the occasional golden eagle.

Though winter is a much slower time in the vineyard, we do a first pass through the vines in January, (pre) pruning them. Come late winter, we'll prune again to limit the number of buds per shoot.

With winter also brings our second edition of Rx! We'll tell you about the wines in your shipment, share the story of someone who has worked with me since the start to make Stagecoach a reality, and take you out to one of my favorite restaurants in Napa. 🍷

*Cheers,*  
**Dr. Jan Krupp**



## The Making of M5

### A WINEMAKER'S INTUITION

**My brother** Joshua Krupp was a truly passionate winemaker with a depth of knowledge of every part of the process from vine to bottle. Though he has passed away, he continues to shape the way we make wine today.

The story of M5 is just one of example. In 2003, Joshua was tasting through the various barrels of aging Cabernet when he noticed that the 2002 wine from the M5 block was special — even more complex, with interesting flavors and tannins. He was doubtlessly exaggerating when he told our dad it would ruin the wine to blend it as part of the Veraison Cabernet. But knowing both how talented and how headstrong my brother was, dad decided to let Josh do his thing. The result was a wine that has come to be considered our reserve Cabernet Sauvignon. Originally called Krupp Brothers Estate Cabernet, in 2008 we renamed it M5 after the extraordinary block it comes from.



We know a lot about what makes the M5 block so great. M5 has a gentle south-facing slope that leads to less fluctuation in the temperature and ripening relatively early. The soil is uniformly thin and rocky. It is also planted with a Cabernet clone rumored to come from Chateau Latour — one of Bordeaux's most renowned Cab producers. In addition to the fortuitous combination of these characteristics, there is also a good dose of mystery involved, which we embrace. 🍷

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## THE GRAPE WHISPERER

STAGECOACH VINEYARD MANAGER ESTEBAN LLAMAS



**Esteban Llamas** can tell in a glance if the grape vines need water or fertilizer. He knows when the vines are carrying just the right amount of fruit, and he deftly manipulates the plants to give the grape clusters the perfect balance of light and shade.

Esteban began working with Jan when he was planting a home vineyard in the early 1990s. At that time, what would become Stagecoach was a rocky expanse of scrub and brush. The two men learned together as they removed thousands of tons of rock, built roads, devised irrigation and planted thousands of vines.

The grapes Esteban so deftly nurtures make beautiful, complex wines — none of which he drinks. Given the choice, he would much rather sip a good tequila (and maybe even a mediocre one).

What Esteban lacks in love of wine, however, he makes up for with his uncanny connection to the vines, steely determination and work ethic. He also has some Indiana Jones skills when it comes to handling rattlesnakes — arguably much more important in our rugged vineyard than a palate for wine.

He's not one for the limelight and downplays his skills. Ask him to explain how he cares for the grapes and he'll say something like this, "You just look and see what the vines need." But on a recent day at Stagecoach, he acknowledged his pride in helping to develop Napa Valley's largest contiguous vineyard. "The doctor and I, we started this. It was all rocks and now it's this," he says, gesturing toward rows and rows of vines stretching to the horizon. 🍷

## Krupp Brothers CLUB 1870 MEMBER SPOTLIGHT



**William "Chic" Degler** is as much at home in the wilderness with his two Weimaraner dogs camping and hunting for deer as he is ordering wine for his clients from a swanky restaurant wine list. (It should be no surprise that this red-blooded guy is a reds-only club member.) On his third-anniversary as a Krupp Bros club member, we asked Chic a few questions about himself.

**How did a guy named William get the nickname Chic? (pronounced with a hard c - chick)**

It's a family nickname. My dad is William and goes by Chick as well. Mom wanted to call me Will, but my dad's three sisters named me little Chickie in the cradle. My family still calls me Chickie. I've made peace with it.

**What was your first job?**

I grew up in Preble County, Ohio, and the only jobs were on farms. My first job when I was 15 was baling hay on a farm that had 4,000 head of cattle and 600 hogs. Then I took on more responsibilities — one was taking care of the hogs. I had to make sure the sows didn't lie on their piglets and I had to take food and water to the sows in the woods. They would try to chase and bite me.

**What's your specialty in the kitchen?**

I make a mean homemade pizza. The "secret" ingredient is Calabrese sausage.

**When did you first try Krupp Brothers wine?**

I was in a restaurant in Palm Springs with a client. We ordered a Pinot Noir and the sommelier came back and said they just got in a new wine and that we had to try it. It was the 2007 Synchrony. We took a sip and both looked at each other and were like, "Wow! This stuff is amazing." 🍷

# THE *Winter* LINEUP



*Dark Chocolate*

*crème de cassis*

#### PAIRINGS

- Beef Wellington
- Filet Mignon in a Tarragon Béarnaise Sauce
- Slow-braised Oxtail with Creamy Polenta
- Spice-crusted Barbecued Leg of Lamb with Rosemary and Cumin

*Blackberry*

*White Pepper*

*Baked Red Apples*

*Asian Pear*

#### PAIRINGS

- Rosemary Lemon Roasted Chicken
- Grilled Sea Bass
- Cardamom Curry
- Butternut Squash
- Crab Cakes

*Butterscotch*

*Crème Brûlée*



*Blueberry Jam*

*Candied Orange Peel*

#### PAIRINGS

- Stilton Cheese
- Marcona Almonds
- Pecan Pie
- Double-chocolate Bundt Cake with Ganache Glaze

*Blackberry Pie*

*Baker's Chocolate*



# DINING with the DOCTOR



A longtime favorite of Dr. Krupp and Mrs. Jan Krupp's, Celadon has also become a Napa institution. Dishing up what they describe as Global Comfort Food including delicious salads, fresh seafood, and entrées such as roast chicken with gnocchi and wild mushroom ragout and five spice-rubbed duck breast, it is Napa cuisine at its best — delicious and unpretentious. Mrs. Jan's go-to's include the classic Caesar salad and the mouth-watering sweet coconut fried prawns with mango, cucumber and greens in a sesame-citrus vinaigrette. Dr. Jan often orders the seafood special, especially if it is ahi tuna or salmon. He is also fan of the succulent seared day boat scallops in a tarragon beurre blanc sauce, prepared with buttered leeks and mashed potatoes. There's truly nothing not to like on this menu. Located downtown in the historic Napa Mill, dining in their beautiful patio on a warm day is a special treat. Celadon opened in 1996 and we are honored to have been on their wine list for nearly all of those 19 years. 🍷

## CELADON

500 Main Street  
Napa, CA  
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celadonnapa.com



## MOUNTAIN Chardonnay

At Krupp Brothers, we produce one of the few mountain Chardonnays in Napa Valley. What we love about our mountain fruit is the intensity and vibrancy of the flavors. We complement the bright fruit with barrel aging in French Oak and partially allowing the wine to go through a secondary (malolactic) fermentation that turns the malic acid into lactic acid. The oak and secondary fermentation impart a round, slightly creamy mouthfeel and butterscotch flavor. 🍷



## FROM THE LIBRARY:

### Reds-Only Club 1870 Members Receive 2007 Veraison Cab

This shipment we treated our reds-only members to a rare library wine selection: The 2007 Veraison Cabernet Sauvignon. The 2007 vintage remains one of the best-received Napa Cabernet vintages in decades. A nuanced wine, it offers notes of cherry and plum with a hint of sage and cedar. Pair it with grilled balsamic rosemary flat iron steak, bone-in prime rib and wild mushroom red wine risotto. 🍷

## HOUSE CALLS WINTER/SPRING 2016

### WEDNESDAY MARCH 2

Stars of Napa Valley at Peninsula Beverly Hills Beverly Hills, California  
Tickets @ eventbrite

### MARCH 4-6

CabFest Napa Valley Yountville, California  
www.CabFestNapaValley.com

### WEDNESDAY MARCH 16

Flavor! Napa Valley "First Taste Napa" Napa, California  
flavornapavalley.com/events/

### THURSDAY MARCH 31

Wine Dinner at Texas Bleu Steakhouse, Keller, Texas  
817-431-5188

### TUESDAY APRIL 19

Wine Dinner at Cru Legacy Plano, Dallas, Texas  
972-312-9463



## OLIVE HARVEST & WINTER AT STAGECOACH

About a month after the grape harvest, as the grapevines turn from green to burnt oranges, yellows and reds, we have our olive harvest. This year, we harvested a record 15,568 pounds of olives from our 700 trees in early November. Over the course of two days, each tree is hand harvested as the crews rake the olives from the trees and then gather them in a tarp. During the next two months, the grapevines slowly lose their leaves as they become dormant. 🍷



Photos by Sally Seymour

## A wind-swept rise.

Rocks as far as the horizon.  
Not a drop of 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.

## Parched earth.

Hard scrabble. Fit for coyotes,  
bandits and rattlers. To make it  
a vineyard, it will take more than  
sweat from our collective brow,  
so the brothers mused.

## A hole in the ground.

Four times we drilled to 300 feet.  
Using science as our guide, the  
muscle of a drilling rig came up  
dusty and red like the land we  
surveyed. The white-bearded driller  
proposes a solution we had not  
considered: using a "witch" to whet  
our collective thirst.

## Not what we expected.

Not what we expected based on  
the title, but a man came with his  
divinity in the shape of two sticks.  
He led us across our property,  
stopping four times. All we saw  
was red dirt and rock, but he saw  
water. Enter the driller with his  
machine, drilled to 400 feet into an  
underground stream.

## The Water Witch COMING SOON

KRUPP BROTHERS

