

# PAIRING WINE WITH BITES

AT OUR DOWNTOWN TASTING ROOM

*Try this at home!*

Guests often say that one of their favorite parts of visiting our Downtown Tasting Room is the paired flight with bites. These fabulous amuse-bouche perfectly matched to our wines is a collaboration between Mrs. Jan Krupp, Dr. Jan Krupp and Tasting Room Manager Jon Bain. The pairings change with our new releases, but the philosophy is the same — each should enhance the flavor of the other. We thought we'd share some of the favorites so you can try at home!



## 2016 BLACK BART'S BRIDE

with Tomee Brulee

We've paired our French Rhone varietal white with a sheep's milk cheese from the Basque region of France. The cheese's mouth-filling flavors, both sweet and salty, interplay with the Bride's creaminess and acid and enhance the wine's lovely flower and peach notes.

## 2017 THE DAMSEL ROSÉ

with Campo de Montalbán & Quince Paste

This semi-firm Spanish cheese offers a wonderful texture for the acid of the rosé. But the real star is the quince paste, which brings out the ripe strawberry flavors of the Damsel. The pair explodes in your mouth.

## 2017 THE WATER WITCH

with Artisanal Chocolate Cherry

The dried cherry enhances the bright red fruit notes of raspberry, cherry and rose petal while the chocolate draws out the subtle notes of cedar and sweet cigar spice. This one is a crowd favorite!

## 2014 THE DOCTOR

with Le Belge Chocolate

From Belgium, Le Belge takes The Doctor to the next level, with the rich dark chocolate enhancing the spice and black pepper in the wine.

## 2014 VERAISON CABERNET

with Beecher's Flagship Reserve

A hearty cheddar from Seattle, the tangy flavors grab onto the richness and tannins of the Cabernet, amplifying the wine's luscious mouthfeel.

# KRUPP BROTHERS

FALL 2018



**FIRST CRUSH**  
EXPERIENCE  
WINEMAKING IN  
REAL TIME  
PAGE 2

**BLENDING OLD  
& NEW WORLD**  
NEW WINEMAKER  
TAKES THE HELM  
PAGE 3

**CLUB MEMBERS COLLECT  
MORE THAN WINE**  
LINDA AND ALICIA HAVE DOZENS  
OF ANIMALS INCLUDING ONE  
FROM DOWN UNDER  
PAGE 6

**SHIFTING  
GEARS**  
THE WHEELMAN  
PAGE 6

**SUMMER  
SOIRÉE**  
SNAPSHOTS  
PAGE 7



## DOCTOR'S NOTE

As we look forward to creating our 20th anniversary vintage, I would like to express my gratitude to you, our wine club members, for making our winery a success!

We began this adventure in 1999 with a single Cabernet Sauvignon. We have much to celebrate with our portfolio of premier wines and new additions, including a gorgeous new Cabernet, The Wheelman, a nod to my passion for cycling

This special year will be remembered for two other exciting developments. One of the world's finest winemakers Julien Fayard has joined our team and is already putting his all into crafting our 2016, 2017 and 2018 vintages. And we will be making wine for the first time in our beautiful new facility with some of the best winemaking equipment in the world.

Here's to the next 20 years of World Class Wines! 🍷

*Cheers*  
DR. JAN KRUPP  
PROPRIETOR

# EXPERIENCE *Winemaking* IN REAL TIME

## OUR FIRST CRUSH AT THE NEW WINERY AND ESTATE

From mid-September, when whites begin to be harvested, through October, our newly-renovated winery will be buzzing with energy and perfumed with fermenting grapes. This harvest marks the first time the entire winemaking process — from sorting and pressing to tank fermentation, aging in oak barrels and bottling — will all occur at the new winery. This means that not only will we control every step of the process, but we get to share the experience with our Krupp Brothers family, our wine club members!

Club members fortunate enough to visit us during crush will get glimpses of this extraordinary process. It begins with harvesting the fruit from Stagecoach and our estate, Krupp Brothers Vineyard. Then, the fruit will travel through the optical sorter to select the best grapes. Destemming and pressing follow in our new state-of-the-art Europress. The pressed juice is funneled into La Garde rectangular stainless tanks where pump-overs and punch-downs will gently nudge the cap of grape skins that float to the surface of the tanks downward into the fermenting wine to extract tannin, color and flavor.

If you have not yet scheduled your visit during this exciting time, please contact us at [visit@kruppbrothers.com](mailto:visit@kruppbrothers.com) or 707.225.2276. You can also book your tour online, just go to our website, hover over the "visit us" tab and click on "winery and estate." 🍷



# *Terroir* IN HIS *Bones* WINEMAKER JULIEN FAYARD

## SECRETS TO CRAFTING GREAT WINES

There was a stint sheepherding in Galicia, Spain, restaurant work and some time spent as a bank teller, but Julien Fayard always came back to wine.

Perhaps it was because growing and making wine has been part of his life since he was a child in Provence, France, when he and his cousin were tasked with gathering rocks from his uncle's vineyard and — because the boys were small enough to fit inside the pallets — turning the wine bottles on their sides after bottling was complete. Or possibly, some part of him knew that he had an innate gift that should not be wasted.

**"If you are happy about it, the wine will taste happy. When you make it and when you drink it, the mood is very important."**

Whether it was destiny, practicality or both that kept him returning to a career in wine, he has found himself at some of the most renowned wineries in France and the Napa Valley. Julien trained in Bordeaux, working for the esteemed First Growth Château Lafite-Rothschild and Smith Haut Lafitte where he oversaw vineyard management and developed his winemaking skills.

On moving to Napa in 2006, he began working alongside the famed Philippe Melka as Director of Winemaking at Atelier Melka. There he honed his winemaking skills, learning about Napa Valley's various climates and terroirs. After five years, he set out to establish a consulting business and found his own brands, including Purlieu, Le Pich, Azur and Empreinte.

His intimate understanding of and respect for the role of the vineyard in the winemaking process make him a perfect fit for Krupp Brothers.

Beyond Julien's vineyard-centric approach and his style, which

he describes as crafting wines "with a powerful expression and richness while preserving refined aromatics and elegance," he has a very simple philosophy about how good wines are made.

"If you are happy about it, the wine will taste happy," says Julien. "When you make it and when you drink it, the mood is very important." 🍷

# The *Fall* COLLECTION

## 2015 THE WHEELMAN CABERNET SAUVIGNON

BLACK CHERRY  
BOYSENBERRY  
MILK CHOCOLATE  
VANILLA

### PAIRINGS

Burger with Chipotle Mayo  
and Grilled Onions  
Herb Roasted Tenderloin  
Creamy Mushroom and  
Burrata Lasagna  
Aged Gouda



## 2014 VERAISON CABERNET

CASSIS  
BLACKBERRY  
DARK CHOCOLATE  
VIOLETS

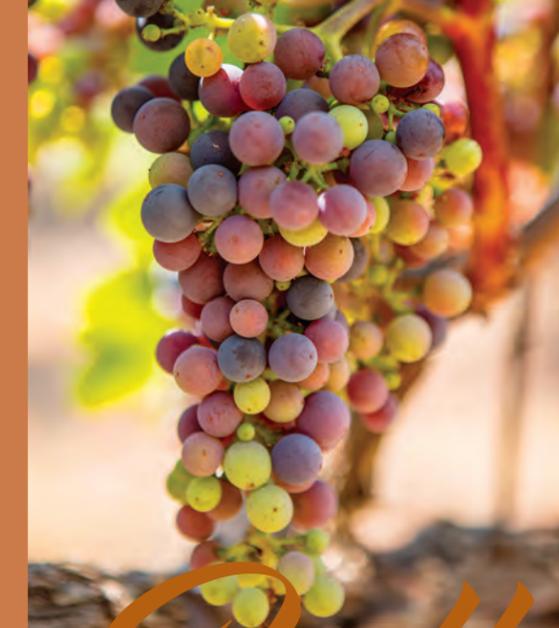
### PAIRINGS

Black Truffle Risotto  
Dry Aged Porterhouse Steak  
Five Spiced Duck Breast  
with Blackberries  
Grilled Rosemary Lamb Chops

## 2015 SYNCHRONY BLACK CHERRY BLACKBERRY SWEET CIGAR SPICE CEDAR

### PAIRINGS

Herb-Crusted  
Flat Iron Steak  
Braised Oxtail with  
Butter Beans  
Grilled Maple-Glazed  
Salmon  
Red Chili and  
Chicken Enchiladas



# *Fall* CLUB SPECIAL

**ORDER 6+ BOTTLES FOR  
\$10 GROUND SHIPPING\***

	# of Bottles
2015 The Wheelman	.....
2014 Veraison Cabernet	.....
2015 Synchrony	.....

TO TAKE ADVANTAGE OF THIS SPECIAL,  
LOGIN TO YOUR ACCOUNT AT  
[WWW.KRUPPBROTHERS.COM](http://WWW.KRUPPBROTHERS.COM)

YOU CAN ALSO ORDER BY CONTACTING  
SARAH KRUPP AT 415.15.3782 OR  
[SARAH@KRUPPBROTHERS.COM](mailto:SARAH@KRUPPBROTHERS.COM)

\*Order by October 19 for shipping special





# Club Member SPOTLIGHT

LINDA NUNEZ AND ALICIA BOLLS

Part of what we love about Alicia and Linda is that they are anything but ordinary. These savvy sales and marketing businesswomen represent some of the biggest names in consumer goods and yet their sprawling ranch outside of Dallas is a regular Noah's ark of rescue animals. They also break the mold when it comes to wine pairings. We wanted to learn more about how they live — and enjoy wine — to the fullest.

**Tell us about your animal kingdom.**

"We have 20 acres outside of Dallas in Collinsville, Texas. The animals at Sage Ranch are always changing. Most are rescues that find their way to us. Currently we have two Norwegian Dwarf goats, two pot-bellied pigs, seven horses, two mini ponies, two cats, two mini donkeys, five dogs, five Brahma cattle, and a baby red kangaroo — Roux!"

...TWO NORWEGIAN DWARF GOATS, TWO POT-BELLIED PIGS, SEVEN HORSES, TWO MINI PONIES, TWO CATS, TWO MINI DONKEYS, FIVE DOGS, FIVE BRAHMA CATTLE, AND A BABY RED KANGAROO...

**What is your favorite wine and food pairing?**

"Good wine goes with everything. Sushi and wine is a go-to around here. We do red and white with sushi. Salmon and tuna sashimi and rolls are amazing with Krupp Brothers Merlot and Synchrony. We also love the Water Witch with Mediterranean food."

**You both seem to live your lives so joyfully. What's your secret?**

"We live our lives by being grateful every day. We try hard to be kind and loving to everyone who crosses our path and try to be of service. It's also hard not to be joyful around all of these wonderful animals!"

## A WINE OF THE TIMES

### INTRODUCING THE WHEELMAN CABERNET

The Wheelman, a 19th century term for a bicyclist, celebrates Dr. Jan Krupp's passion for biking, an avocation he took up as a way to traverse Stagecoach Vineyard's 1,000 acres. The bike enables him to see more acres than on foot and allows him to be closer to the soil and vines than in a vehicle.

It also pays homage to the Napa Valley as a true paradise to explore on two wheels. From a leisurely ride on the Vine Trail path to a grueling climb to the heights of Atlas Peak or mountain biking through Skyline Wilderness Park, Napa is an extraordinary place for all stripes of bikers to enjoy.

With The Wheelman, we have shifted gears to specifically craft a Cabernet with your immediate gratification in mind. It is beautiful to drink upon release — no aging or decanting necessary. Nuanced and full-bodied — as you would expect from a Krupp Brothers Cabernet — from the moment The Wheelman is uncorked, it brims with fruit and offers lovely round tannins.

Whether it's the reward for a long bike ride or the complement to a home-cooked meal, The Wheelman is ready for you to enjoy!



# 2018 Summer Soirée

## SNAPSHOTS AND MEMORIES

Thank you to everyone who made our Annual Soirée a huge success this year! For the first time, we hosted the event at our new winery and estate. Guests were treated to lovely views of the estate vineyard and Lake Cynthia, live music and of course, cornhole. Along with being one of the best attended, we offered a sneak peak of our new label, The Wheelman, which has become an instant favorite. Not surprising, the food and wine were the stars of the show. It's not too soon to make plans for next year's soirée.

**SAVE THE DATE**  
NEXT YEAR'S  
SOIRÉE IS  
SATURDAY  
AUGUST 3, 2019



1 Michael Caglarcan. 2 Club Members Mike and Marlene Lynch. 3 Club Members Judy Teel Casas-Wignall and David Wignall. 4 Club Members Neil and Danielle Harkins. 5 Assistant Winemaker Desiree O'Donovan and Cellar Master Vicente Barrera. 6 Club Members James and Amy McDonald. 7 Club Members Michael Scorsur and Tamiko Yoneyama. 8 Perle Moreau, Estate Director Alma Ambrose and Executive Vice President Sandy Huffine.