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**NEWSLETTER**  
SPRING 2016

**Turning WATER  
into WINE**

Where Science Fails...

**THE WILD ONE**

Brand Ambassador  
Sandy Huffine

Krupp Brothers Club 1870

**MEMBER Spotlight**

**The SPRING Selection**

2014 Black Bart's Bride  
2013 Water Witch  
2010 Veraison Cabernet  
Sauvignon

**Dining with  
THE DOCTOR**

A Napa Institution

KRUPP BROTHERS







## The DOCTOR is IN

This year is shaping up to be an excellent vintage. Unseasonably warm weather spurred early budbreak and heavy rainfall fueled the vines' rapid growth. First out of the gate was the Krupp Brothers Chardonnay block and now the entire vineyard has turned into a sea of green, from Atlas Peak to Pritchard Hill.

We are also excited to announce that we've included our newest label, The Water Witch, in your spring club wines. Look for more information about a release party in Napa slated for June. We will be making a select amount of this new and wonderful red wine, which celebrates the early stages of the development of Stagecoach.

Synchrony fans will be thrilled to know that we are releasing the 2013 vintage on June 1. There is no formula for creating Synchrony. Rather, each year, we endeavor to craft the best wine possible with our blending. In 2013, the Cabernet Sauvignon was so extraordinary that we used more of it than in past vintages and we are very happy with the results. I believe that this may be our best vintage of Synchrony yet. 🍷

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

## Turning WATER Into WINE

### WHERE SCIENCE FAILS, A WITCH PREVAILS

The development of Stagecoach Vineyard is a story of passion, perseverance and hutzpah. You may be familiar with the challenges: No road, no known water, thousands of tons of rock. No other vintner would touch it. Yet, Dr. Jan Krupp, a full-time Internist and an amateur in the wine business, his brother Bart — who believed in his older sibling and backed him — and a water witch made what appeared a foolhardy venture a tremendous success.



We tell the story of Dr. Krupp and Bart through The Doctor and Black Bart Syrah. It seemed only right that we should pay homage to the water witch, without whom Stagecoach would not exist.

Access to water is paramount to growing grapes at Stagecoach. The rocky thin soil drains quickly. That's a good thing since water-saturated soil leads to bloated, bland fruit. Well-drained soil forces the vines to struggle, producing intensely flavorful grapes that create wine with structure and nuance. But without some irrigation, the vines become overstressed.



Dr. Krupp hired a reputable geologist. Armed with charts, maps and science, the geologist identified five locations on the 1,000-acre property and said to drill to 300 feet at each. If he didn't find water, the geologist advised the doctor not to quit his day job. They drilled and each time the bit came up dry.

The driller suggested a different approach: hiring a water witch. Dr. Krupp was skeptical, but figured it was worth a try.

With just a set of simple metal divining rods, the water witch walked the property. His rods led him to a patch of land. He said an underground river lay beneath. Indeed, there was enough water for thousands of thirsty vines.

Though dowsing for water is an ancient practice dating back to the Renaissance, science can't entirely explain how it works. We like to think a bit of this magic is also involved in making great wine. Science explains much of good winemaking, but it cannot fully account for the creation of an extraordinary wine. We believe that the 2013 Water Witch captures that magic. 🍷

**Sarah Krupp**  
sarah@kruppbrothers.com  
415.515.3782



## THE WILD ONE

BRAND AMBASSADOR AND VP OF SALES SANDY HUFFINE



When Sandy was a little girl, instead of playing with Barbies, she had Best of the West action figures.

Always a fashion maven, she had multiple outfits for her cowboys so when Renegade Sam Cobra and General Custard weren't gunslinging, they were getting a natty new look with a change of vest and hat.

The wine business is a far cry from her childhood dream of becoming a cowgirl, but she believes it was meant to be that

she came to work for a winery that pays homage to the Old West (Stagecoach) and to the legendary bandit Black Bart (Syrah).

"I think my first time around, I was hanging out with Black Bart," she says.

Sandy's first encounter with Krupp Brothers was in 2003 when she met Dr. Krupp's son, Joshua Krupp. She worked for Republic National Distributing Company, the distributor that sold Krupp wines in Texas. She asked Josh to keep her in mind if the winery was ever hiring.

At the time, he was the winery's one-man sales team and winemaker. Two years later, Dr. Krupp flew to Dallas to interview Sandy. On the way to take him back to the airport, they stopped at a few restaurants and stores, and sold more than 50 cases of wine. Needless to say, she got the job.

From her home in Dallas, Sandy travels throughout the country sharing Krupp Brothers wines.

"Without her irrepressible enthusiasm, creativity, sales ability and brand insight, Krupp Brothers would not be the success it is today," says Dr. Krupp.

Sandy is the kind of person you meet once and never forget. She has short white blonde hair, seemingly boundless energy, a huge smile and a personality to match. If you feel like she's excited to meet you, it's because she genuinely is.

"I love connecting with so many different walks of life and meeting people who are very passionate about what they are doing," she says.

What drew Sandy to Krupp Brothers was Dr. Krupp's story — his commitment to his dream and his hands-on approach to every part of the process — from tending the vines to the winemaking to the design of the labels.

"Sharing the wines is about sharing the passion, perseverance and vision that made Stagecoach Vineyard and Krupp Brothers a reality," she says. "I love watching people's eyes light up as they taste a wine that truly has a sense of place." 🍷

## Krupp Brothers CLUB 1870 MEMBER SPOTLIGHT



There was a time not so long ago when **Joni Wall** only drank White Zinfandel. We like to refer to this time in Joni's life as pre-Krupp Bros Cabernet Conversion. Now Joni and her husband Kirk are Reds-Only Club 1870 members. Of course, there is a lot more to know about Joni than the color of the wine she drinks. For starters, she is a stellar accountant, a huge fan of her alma mater's basketball team — the Iowa State University Cyclones — and she and Kirk throw a great party! Read on to learn more about this lovely lady.

**You and Kirk are famous for showing company a good time! What advice would you give amateur hosts?**

Plan ahead, relax and enjoy your family and friends. Laughter and great wine will always make for a good time!

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

A wonderful Napa Cabernet paired with a juicy filet mignon, truffle mac and cheese, and bananas foster cake from Eddy V's in Fort Worth.

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

We first learned about Krupp wines about seven years ago while celebrating our anniversary. We asked the waiter for a great wine and he recommended Krupp Brothers 2005 Cabernet... just so happens that was the year we were married! We LOVED it and still have a few bottles in our wine cellar, saving them for special occasions. This was my first time to try a nice Cabernet (only White Zins previously) so it was a wine breakthrough for us as a couple, and the beginning of a beautiful new level of high maintenance.

**What's your guilty pleasure?**

Jamming to AC/DC. 🍷



# THE *Spring* SELECTION



**PAIRINGS**

- Oysters
- Ceviche
- Risotto Milanese
- Thai Green Curry
- Fish Tacos

*Apricot*

*Orange Blossom*

*White Peach*

*Pear*

**PAIRINGS**

- Coffee Braised Short Ribs
- Flat Iron Steak
- Grilled Portabello Mushrooms
- Osso Bucco
- Dark Chocolate Brownies

*Chocolate-covered cherries*

*Black Plum*

*Sweet Cigar Spice*

*Clove*



*Anise*

*Boysenberry*

*Mocha*

*Blueberry*

**PAIRINGS**

- Roasted Lamb with Braised White Beans
- Pomegranate Pork Tenderloin
- Braised Chicken Legs with Green Olives
- Roasted Sweet Potatoes and Beets



*Spring*  
**CLUB SPECIAL**

**ORDER 6+BOTTLES FOR \$10 2-DAY AIR SHIPPING**

PRICE	# OF BOTTLES
2014 Black Bart's Bride \$65/\$52 Club	_____
2013 Water Witch \$70/\$56 Club	_____
2010 Veraison Cabernet \$90/\$72 Club	_____

You can order by going to [www.kruppbrothers.com](http://www.kruppbrothers.com), contacting Sarah at [sarah@kruppbrothers.com](mailto:sarah@kruppbrothers.com) or 415.515.3782, or mailing this form to Krupp Brothers, 1345 Hestia Way, Napa, CA 94558

\*Order by June 6, 2016 for shipping special.





# DINING with the DOCTOR



The Krupp family moved to Napa in the BFL era (Before French Laundry). In the early 90s, there were just a handful of really good restaurants, one of which was Mustards Grill, opened by Cindy Pawlcyn. Located on Highway 29 in Yountville, it has become a Napa landmark.

## MUSTARDS GRILL

7399 St. Helena Hwy  
Napa, CA  
707-944-2424  
mustardsgrill.com

Known for dishing up “fancy” downhome cooking, this “Deluxe Truckstop,” as they like to call it, has everything from house-made pasta to quail to BBQ ribs. Their signature entrée is the Famous Mongolian Pork Chop with sweet and sour red cabbage and house-made mustard. (If you doubt the claim to fame, Google it.) What makes this pork chop special, beyond its deliciousness, is that the mingling of the flavors pair beautifully with a full-bodied red. We found it quite tasty with The Doctor.

Dr. Krupp is a fan of their specials — the fresh fish and house-made pasta. On our most recent visit, he could not resist the Bucatini with Lamb Ragù. Of course, the true test of any restaurant that claims “truckstop” inspiration, is the burger. We are happy to report that this burger is like no burger you will ever have at a truckstop.

Skipping dessert at Mustards is a sin. Their Famous Lemon-Lime Tart with sky-high fluffy brown sugar meringue is a slice of heaven. 🍷

## FROM THE LIBRARY:

### Reds-Only Club 1870 Members Receive 2008 Veraison Cab



We shared a gem from our library with our Reds-Only Club 1870 members.

This beautiful wine is a house favorite, and when you taste it you'll know why! The 2008 Veraison has layers of black current, boysenberry and dark chocolate, a hint of peppermint and a luscious, velvety finish. Pair it with thyme-roasted duck, beef tenderloin and dark chocolate cake with ganache. 🍷

## HOUSE CALLS SUMMER 2016

**JUNE 3** | Napa Valley Barrel Auction | 11am - 4pm  
Robert Mondavi Winery, Oakville, California  
Info: <http://auctionnapavalley.org>

**JUNE 8** | Wine Dinner | Crú Food & Wine Bar at The Domain | Northwest Austin, Texas  
Contact: Cru (512) 339-9463

**JUNE 9** | Wine Dinner | Horseshoe Bay Yacht Club  
Horseshoe Bay, Texas  
Contact: The Yacht Club (830) 598-2511

**JUNE 12** | Wine Dinner | Rye  
McKinney, Texas  
Contact: Rye (214) 491-1715

**JUNE 26** | Wine Dinner | The Cellar Restaurant  
Fullerton, California  
Contact: The Cellar Restaurant (714) 525-5682

**AUGUST 11** | Wine Dinner | Linville Ridge Country Club  
Linville, North Carolina  
Contact: Linville Ridge Country Club (828) 898-5151  
For Linville Country Club members only



## SPRINGTIME & SUCKERING AT STAGECOACH

The vineyard is once again green and lush and the fragrant red lilacs are in full bloom. Our crew is busy suckering — removing unwanted shoots. We prune the vines in the winter, leaving a certain number of buds on the vine to grow and produce grape clusters. In the spring, we remove additional unwanted shoots that emerge. Limiting the number of shoots allows the vines to focus energy on those remaining so they produce excellent fruit. 🍷

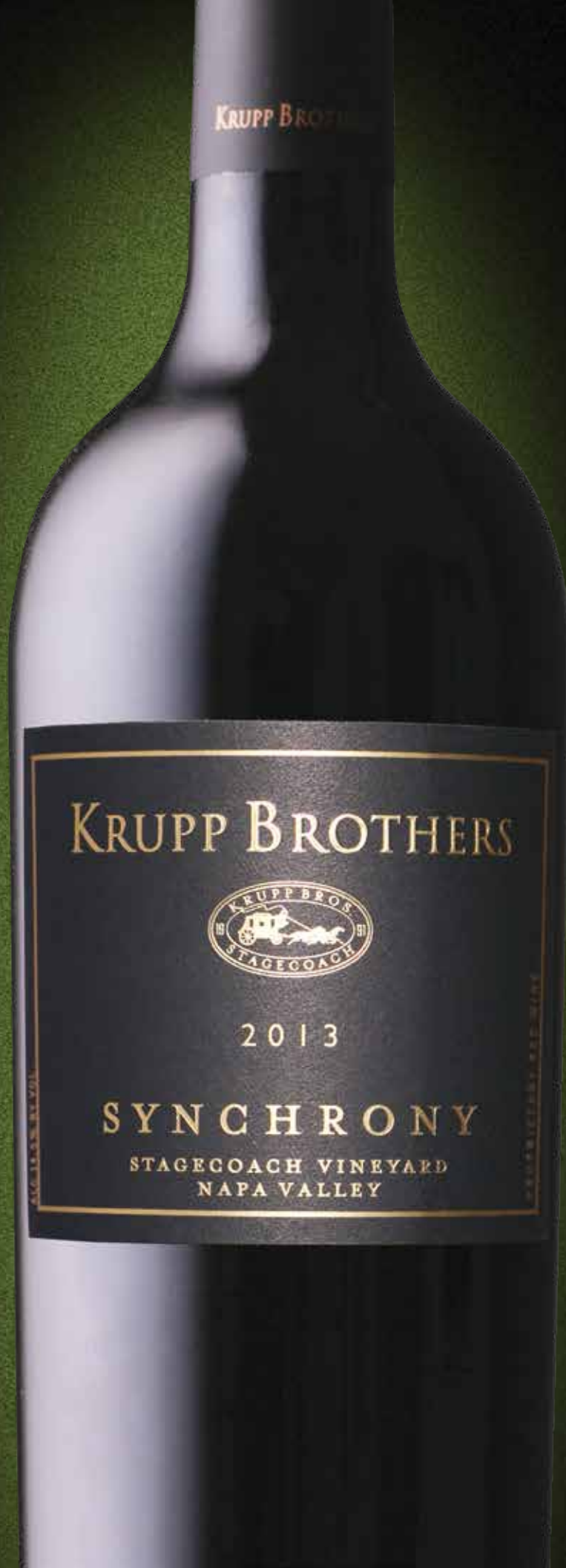


Photos by Sally Seymour



## Membership Has Its Privileges.

As part of your Club 1870 membership, you are first in line for our latest releases. Next up, is the 2013 Synchrony. This wine has a deep garnet hue and a bouquet of ripe cassis, blackberry and clove. Boysenberry, dark cherry, mocha and caramelized oak flavors are followed by a plush and seamless finish. For fans of this limited release Cabernet blend, the 2013 vintage is sure to please.



KRUPP BROTHERS

