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NEWSLETTER
WINTER 2017

**A PLACE TO TASTE IN
DOWNTOWN NAPA**

THE GRAPE SAGE

Club 1870

MEMBER SPOTLIGHT

**THE WINTER
SELECTION**

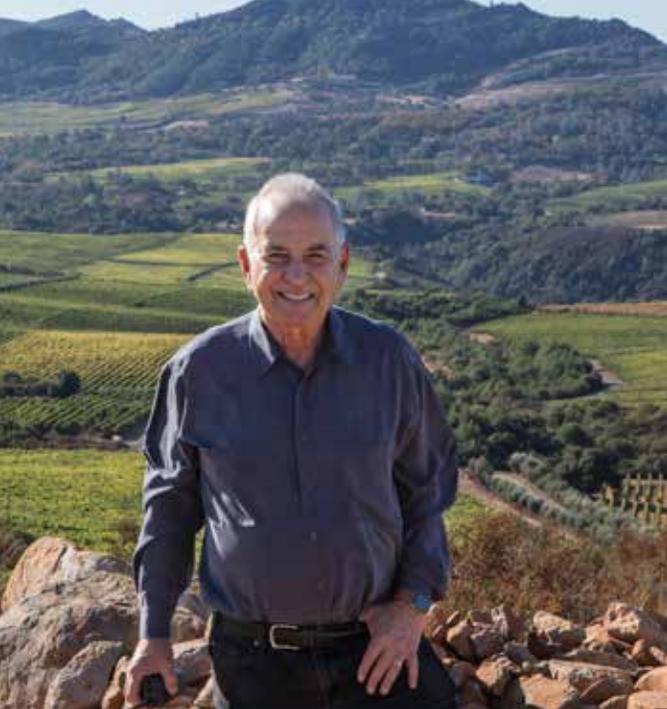
2015 Black Bart's Bride
2014 Krupp Brothers Merlot
2013 M5 Cabernet

**DINING WITH
THE DOCTOR**

Prospect Hits Pay Dirt

KRUPP BROTHERS





The DOCTOR is IN

While the vineyard quieted down with the end of harvest in mid-October, we have just recently made a major new addition that is keeping us busy: A Tasting Room.

We aspired to create a place that would be cozy, elegant and convenient. Located in downtown Napa just steps from Oxbow Market, and with a beautiful interior design that my wife Mrs. Jan Krupp created, I think we have succeeded.

I am also elated to be releasing what I believe to be our finest vintage of the M5 yet. 2013 was a magical year in Napa and Stagecoach was no exception, producing some of our most age-worthy wines. If you do decide to drink the 2013 M5 early, I recommend decanting for several hours to release the full potential of this powerful wine.

Lastly, I'd like to wish you all a wonderful holiday season with plenty of good food and wine, surrounded by great friends and family! 🍷

Cheers,

Dr. Jan Krupp

A PLACE TO TASTE IN Downtown Napa



There have been too many times to count when we have had club members in town who want to hang out with Krupp Bros folks and drink some of our wine, but don't have time or energy to go to Stagecoach Vineyard - or worse, they have been planning to do the tour and were rained out.

Krupp Brothers Tasting Room

714 First Street, Napa
(707) 266-1233

Tasting@kruppbros.com

Well, now you can come see us without even getting dirty! Our tasting room in downtown Napa near Oxbow Market opened this fall. No appointments are necessary. But please give us a holler if you'd like to schedule a private tasting or just give us a heads up - we always love to know when our VIPs are stopping by! 🍷

THERE'S SOMETHING ABOUT (THIS) **Merlot**

In 2014, the Merlot was so remarkable the Doc decided that it should go solo as a special club offering. And when you taste it, you'll know why. You'll first notice the gorgeous aromas of violets and blackberries and then the texture of fine-grained tannins and flavors of dark fruits, toffee and cocoa that envelope your mouth. At this point, your brain will think that you are drinking a Cab. But we promise, it's 100% Merlot.



Grown in the rocky volcanic soils of Stagecoach that stress the vines, the Merlot fruit is intense with bold tannins and structure. When you taste it again, note the vibrancy of the fruit and the hint of acid. Those hallmark traits of great Merlot are also what make it so wonderful and versatile with food and perfect for holiday meals! 🍷

The Grape Sage:

STAGECOACH VITICULTURIST
GABRIELLE SHAFFER



If you believe in fate then the part-time job Gabrielle Shaffer got to help pay the bills while studying humanities as a college student was surely predestined.

She had no experience in wine save a few sips here and there on holidays. Wine was practically nonexistent in the small town of Mora, Minnesota where she grew up.

“When I started working at the wine store, I quickly realized I was way out of my depth,” she says. But the more she learned, the more she fell in love with wine. “It’s part of nature. It’s social, artistic and scientific.”

That part-time job in Duluth would put her on a path that would lead her to the love of her life, a move across the country and to her position as the Viticulturist - overseeing the cultivation of thousands of grapevines - of one of Napa’s largest and most prestigious vineyards.

After graduating from college, Gabrielle rapidly rose through the ranks, working as a wine buyer at prestigious wine stores, representing wine brands and selecting wines for importation. She earned her Sommelier Certification, Level 3. She also met a guy, who was creative and funny and equally enamored and experienced with wine. They quickly “fell smitten.”

Gabrielle and Adam knew the retail side of wine, but they yearned to get their hands dirty. So they left “cushy” jobs, packed up a U-Haul and headed to Napa. Gabrielle earned an extension degree in enology and viticulture from UC Davis. While at Miner Family Wines, she became acquainted with Stagecoach fruit and decided that she wanted her next experience to be working in the vineyard. Within three years, she went from being an intern at Stagecoach to becoming the Viticulturist.

Today, she is part of the triumvirate, along with Dr. Jan Krupp and Vineyard Manager Esteban Llamas, that is responsible for the health of 772,000 vines across more than 600 acres planted with 16 varietals of grapes.

Her job is something like that of a doctor, with a focus on preventive care, but for vines and their offspring, grapes. She and Assistant Viticulturist, Samantha Rubinowitz, monitor the health of the vines with technology such as water stress measurements, tissue sampling that gauge nutrient levels of the vines and planes that fly over the vineyard to capture images of water stress. (With wine grapevines, there is a tenuous balance to maintain between thriving, which produces bland grapes, and malnourishment.)

Gabrielle is soft-spoken and earnest. But her whimsy and humor lie just beneath the surface. Most of her tattoos are beautiful art nouveau flowers but there is one that, she says with a smile, helps her fit in with the mostly male vineyard crew - who call her “Gabriela.” It is a line etched onto her index finger that if raised just so above her upper lip, looks like a moustache.

Gabrielle and Adam also produce their own wine, which she is the winemaker for, called Gamling & McDuck. Their signature wines, Cabernet Franc (made from Stagecoach fruit) and Chenin Blanc, are superb. 🍷

Krupp Brothers CLUB 1870 MEMBER SPOTLIGHT



Mitch Goodz is obsessed with good sound and good wine. The sound is his profession. He installs home studios. The wine, well, that’s just one of his passions and we are lucky enough that Krupp Bros is one of the wines he and his wife, Penny, love. Even though Mitch grew up in LA and installs Home Theater systems, he rarely has the time to watch a film from start to finish. He is always watching snippets of movies for room calibration, which tends to ruin them. But when it comes to music, he can’t even conceive of a genre that he doesn’t like and trying to narrow down favorite bands or songs is impossible because he loves so many. Read on to learn a little bit more about this amazing guy.

You and Penny both lost 40 pounds each. How? Please tell us you did not do that by cutting back on wine.

Nope. The first thing I told my trainer was forget about the ‘stop drinking’ stuff because that’s not gonna happen. We started making time to workout and we cut out all the junk. No pasta, rice, potatoes, bread. We replaced those with protein, vegetables and fruit. I also cut my portion sizes. I am probably down to one-third of what I ate. But we don’t starve ourselves. If we want a hamburger, we get it.

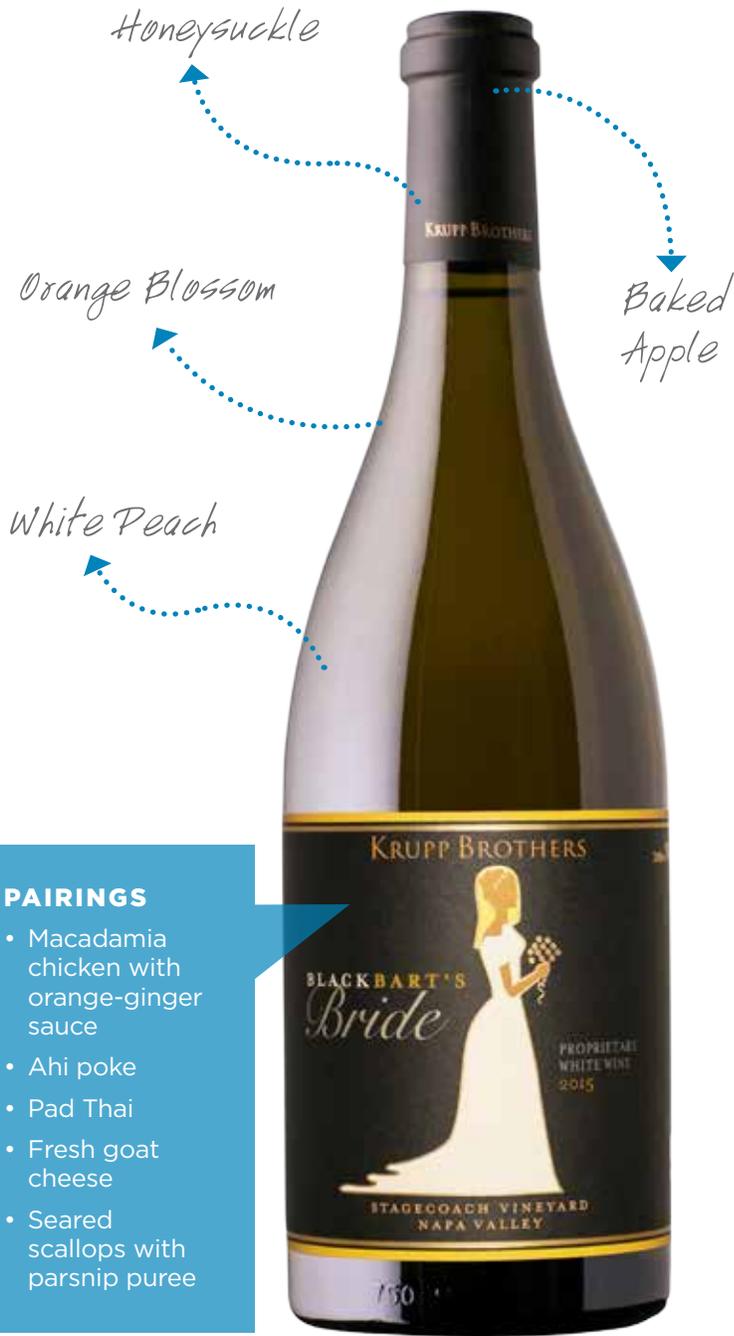
What advice would you give Club 1870-ers who are looking to install a home theater/whole house music?

Do research to find a professional, qualified “custom integrator” in your area and meet and interview them where the work is to be performed. Use a local company with referrals and a solid reputation. Choose a company you are comfortable with and who you feel you can communicate well with.

What is your ideal vacation?

Penny and I are desert rats. We have a property in a little community called Walter’s Camp on the Colorado River. It’s totally remote - way out in the desert. You think you are going to nowhere. And we have a restored 1972 doublewide mobile home there. Our friends have also bought property there and we go a few times a year. We have the best time and drink a lot of really good wine! 🍷

THE *Winter* COLL



- PAIRINGS**
- Macadamia chicken with orange-ginger sauce
 - Ahi poke
 - Pad Thai
 - Fresh goat cheese
 - Seared scallops with parsnip puree

Honeysuckle

Orange Blossom

White Peach

Baked Apple

- PAIRINGS**
- Braised lamb shanks
 - Filet mignon
 - Roasted duck breast with pecan puree
 - Osso buco
 - Dried porcini mushroom risotto



Dark Plum

Black Cherry

Anise

Dark Chocolate

LECTION



Winter CLUB SPECIAL

ORDER 6+ BOTTLES FOR
\$10 GROUND SHIPPING

PRICE

OF BOTTLES

2015 Black Bart's Bride \$65/\$52 Club	_____
2014 Krupp Brothers Merlot \$85/\$68 Club	_____
2013 M5 \$200/\$160 Club	_____
2016 Stagecoach Vineyard Extra Virgin Olive Oil \$35/\$28 club (Release Date: Dec. 15)	_____

You can order by going to www.kruppbrothers.com, contacting Sarah at sarah@kruppbrothers.com or 415.515.3782, or mailing this form to Krupp Brothers 1345 Hestia Way Napa, CA 94558

*Order by Dec. 21, 2016 for shipping special



DINING with the DOCTOR



Nancy Oaks Hits Pay Dirt with San Francisco's Prospect

Prospect has been called the “more modern, coquettish sister” of famed Chef Nancy Oakes’ Boulevard, a restaurant that is a San Francisco institution. In both décor and food, Prospect is a study in the most pleasing of juxtapositions. The restaurant is sleek and spare, yet warm with earthy colors and – despite its vastness – even cozy. And the food follows suit.

Sourced from locally grown, sustainable and organic produce and meat, the dishes are modern, complex, and layered but approachable and delicious, which should come as no surprise since Oakes and her partner Chef Pamela Mazzola have been making magic in the kitchen for more than 20 years now. Take the heritage Berkshire pork chop, a favorite at our table. It is both innovative and an ode to the delights of comfort food. The touch of spice and earthiness of creamy rapini complements the sweet and smoky flavors of the succulent chop, smoked apple, maple sausage and confit potatoes beautifully. Another standout is the Liberty Valley duck breast and leg with scallion pancake, huckleberries, brussels sprouts, Tokyo turnips and cashews.

PROSPECT

300 Spear Street
San Francisco, Ca 94105
(415) 247-7770
info@prospectsf.com
prospectsf.com

The appetizers are equally interesting and delicious. The Spanish octopus with tortilla Española, roasted tomato, black garlic aioli and padron peppers is a blissful mélange of flavors and textures. Even the kale and burrata salad is artful and imaginative with charred tomatillo salsa, grilled avocado, pomegranate, delicata squash, pepitas and lemon-chili vinaigrette. The seared sea scallops with smoked oat fritters, carrots, parsnips, dill and crème fraiche are a must. When it comes to the dessert menu, there are no bad choices, but if we have to pick just one, the lemon sour cream pie is divine.

The service is as impeccable as the food. And you are sure to find your heart’s delight with nearly 700 wines on the list including the Veraison Cab, as well as the Veraison Red by the glass. 🌿



FROM THE LIBRARY: Reds-Only Club 1870 Members Receive 2009 Veraison Red

For our reds-only club members, we have included a house favorite. The 2009 Veraison Red is a lovely melange of Bordeaux varietals with Syrah adding a touch of savory spice. This wine is incredibly versatile and balanced and will pair just as well with your holiday meat dishes as burgers, pizza, and eggplant Parmesan. 🌿

SAVE THE DATE: Summer Soiree

It’s with great excitement that we invite you to join us Saturday, August 5 for the annual Summer Soiree. This year, we are holding our special event for Club 1870 members in the Gardens at Copia. The legacy of legendary Napa vintner Robert Mondavi, Copia is now a part of the prestigious Culinary Institute of America – and is just steps from our new tasting room. Mark your calendars! This is sure to be one of our most memorable soirees yet. 🌿





HARVEST NOTES

The 2016 harvest was exceptional. Early bud break followed by mellow weather without frost, significant rain or serious heat spikes coupled with spring soil saturated by winter rains created balanced vines and wonderful flavors. The barrel and tank tastings are revealing awesome wines! 🍇



Photos by Sally Seymour | www.seymourandmcintosh.com

An Olive Oil As Unique As the Land It's Sourced From

Our Stagecoach Olive Trees are lovingly hand-harvested to create one of the most unique and flavorful olive oils available today. The 500 trees of Arbequina and Tuscan varieties grown alongside our most sought after Stagecoach fruit create a rich, tangy and delightful oil perfect for dipping, cooking, drizzling and pairing. This extremely limited production is only available to our Club Members and friends of Stagecoach and Krupp Brothers.

Release Date:
December 15, 2016



KRUPP BROTHERS

