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NEWSLETTER
SPRING 2017

THE DOCTOR IS IN

THE NATURAL

Winemaker Jay Buoncristiani

Club 1870

MEMBER SPOTLIGHT

THE SPRING LINEUP

2014 Water Witch

2014 Black Bart Syrah

2012 Veraison Cabernet

DEBUT OF THE DAMSEL

An Intrepid Rosé



KRUPP BROTHERS





The DOCTOR is IN

After one of the wettest winters in decades, we are looking forward to a vibrant spring. It is wonderful to see that the abundant rainfall replenished the underground water source feeding our thirsty vines during the dry summer months.

We are also excited to announce that we have created the perfect wine to quench your thirst during the hot summer. This June, we will release The Damsel. A rosé made in traditional vin gris style, The Damsel is full-bodied with gorgeous aromas, flavors, and vibrant acidity. We believe this is a perfect addition to our lineup and hope you agree!

This summer will also mark our ninth annual Club 1870 Summer Soiree. We are holding the event just steps from our new downtown Napa tasting room at the newly reopened Copia, now run by the Culinary Institute of America. We hope to see you there! 🍷

Cheers,
Dr. Jan Krupp

PRONOUNCING IT TAKES PRACTICE. DRINKING IT COMES EASY

As the first wine we ever produced, Veraison Cabernet holds a special place in our hearts. Decidedly difficult to say, owing to its French roots, it is more often than not pronounced like the name of a certain cell phone company.

Yet, Véraison (Vay-ray-zoN) is a term that describes the changing colors of the grapes from green to purple as they ripen and is a symbol of our philosophy that winemaking begins in the vineyard.

Each year, the wine varies according to the growing conditions. But since the release of the Veraison Cabernet in 1999, we have endeavored in each vintage to capture the essence of a premier Napa mountain Cab with opulent fruit, refined structure and rounded tannins.

Not satisfied with the vineyard blocks designated for this wine in 2011, Jan decided not to make a Veraison Cabernet that year. As luck would have it, the 2012 vintage more than redeemed the prior year. With layers of ripe currant, plum, dark chocolate, blackberry, a hint of caramelized oak and luxurious satiny tannins, it is a magnificent embodiment of this wine. Due to its small production, the 2012 Veraison Cabernet is only available to club members and selected restaurants in limited markets 🍷

Sarah Krupp
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RSVP FOR THE SUMMER SOIREE

Join us for great wine, amazing food and merriment at our annual Summer Soiree! This year, we are holding our special event at Copia located in downtown Napa. Copia is the new headquarters for the prestigious Culinary Institute of America and it is located a stone's throw from our new tasting room.



In addition to an exquisite five course meal paired with our wines, there will be live music, plus barrel and library wine tasting. Space for this event is selling fast! RSVP to Sarah Krupp at sarah@kruppbrothers.com or 415.515.3782. 🍷

Club 1870 Summer Soiree

Saturday, Aug. 5 | 6 to 10pm
Copia - 500 1st St. Napa

The Natural

Winemaker **Jay Buoncristiani**



Before Jay Buoncristiani was old enough to drink alcohol, he and his brothers were helping his dad in his “gentleman’s vineyard.” Waking up early, they would prune the three acres of vines around their house in Napa and earn money for baseball cards by picking grapes.

Though he recalls grumbling at having to get up early on cold February mornings to prune when he was a kid, he now looks back fondly at those memories.

Like his dad who was a school principal, Jay assumed he would make wine as a hobby, but he

never considered it as a profession. His plan was to use his aptitude for math and science as an orthopedic surgeon.

After graduating from Santa Clara University with a degree in combined sciences and a minor in art, he took a summer job at The Hess Collection winery working as a lab technician and harvest sampler to earn money for a trip to Australia with his rugby team. He loved being back in Napa and working in the winery so when he returned from Australia and Hess offered him a full-time job, he accepted. Within four years, at the tender age of 26, he became their winemaker.

Now, with 22 harvests, and experience with multiple wineries including his own family winery, he has perfected the art and science of a style that he describes as “full-throttle in expression and concentration yet balanced.” He does this, in part, by waiting patiently for the fruit to ripen to its full expression of flavor, harvesting later than many others do.

This style allows the wine to reflect the exceptional fruit from Krupp Brothers and Stagecoach vineyards. The wines Jay has created for Krupp Brothers and Buoncristiani Family have garnered praise from laypeople and connoisseurs alike, earning outstanding scores from critics such as Robert Parker.

The next Buoncristiani generation appears to be following in his father’s footsteps. Jay’s seven-year-old son, Jason Thor, loves trips to the vineyard, helping his dad in the winery and making his own “blends” with the beakers. He hasn’t yet had the joy of an early morning pruning experience, but there’s plenty of time for that. 🍷

Krupp Brothers CLUB 1870 MEMBER SPOTLIGHT



There are a few things you should know about **Noel Briscoe**. First, the man knows his way around a barbecue and he likes to pair pretty much whatever he is grilling with a bold Cabernet. Second, when he is not planning his next beach vacation for his family or deep sea fishing in Mexico, he is working hard at his family-owned steel company that provides products for everything from stainless steel wine tanks to the infrastructure for the new Apple Campus. And lastly, he is likely responsible for bringing beer pong to the Chinese port city where Tsingtao beer is made. Read on to learn more!

What is your most bizarre travel experience?

Fifteen years ago, I went with my wife on a business trip to Qingdao, China. It’s not exactly a tourist city. She was working every day so the local officials assigned me three guys to be my “tour guides.” Only one of them spoke English. Every day, they had something different planned for me. One day, we went to the golf course, but I was the only one who played. The guys just walked around with me and watched. Another day, it was hiking in the mountains. However, during our time together, we did drink a lot of beer – beer seems to cross over the language barrier. The guides also loved to play ping pong. So I decided it was time for a little cultural exchange and taught them how to play beer pong.

Most of us can grill a steak but you have perfected the art of cooking salmon on the barbeque. What is your secret?

The key is to cook the salmon with indirect heat. You heat up the grill and then turn off the middle burner, while leaving the side burners on. (You can cook steaks on those at the same time.) I use Durkee Citrus Grill seasoning and a little bit of olive oil and then cook for ten minutes per inch. I drink Cabernet with my salmon just like I do with steak.

What do you love about your work?

Steel is not glamorous, but it’s a great industry. We have great people working for us, and I have developed good friendships with many of our customers and suppliers. My son who is a college freshman will be doing an internship with us this summer and plans to work for the company. Plus it’s kind of cool to go places and know your product is part of it. I think about that every time I go to a 49ers game. There’s a little piece of our company in that facility, and it’s pretty cool knowing that. 🍷

THE *Spring* LINEUP



Red cherry

Raspberry

Plum

PAIRINGS

- Grilled spiced lamb chops with vegetable ragout
- Chicken and chorizo jambalaya
- Truffled red wine risotto
- Garlic and rosemary pork roast
- Thin crust pizza with spicy marinara and fennel sausage

PAIRINGS

- Duck confit
- Flank steak with Moroccan spices
- Grilled lamb sausages
- Parmesan bacon mushroom fettuccini
- Mavroelia black olives

Maple-smoked Bacon

White Pepper

Sweet Cigar Spice

Roasted Coffee Bean

Black cherry



UP



KRUPP BROTHERS
 VERAISON
 2012
 NAPA VALLEY
 CABERNET
 SAUVIGNON
 STAGECOACH VINEYARD

PAIRINGS

- Rib-eye steak
- Osso Buco
- Beef brisket with thyme and wild mushrooms
- Aged cheddar
- Chocolate ganache tart

Spring CLUB SPECIAL

ORDER 6+ BOTTLES FOR
 \$10 ground shipping

PRICE

OF BOTTLES

2014 Water Witch \$70/\$56 Club	_____
2014 Black Bart Syrah \$85/\$68 Club	_____
2012 Veraison Cabernet \$90/\$72 Club	_____

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 April. 25, 2017 for shipping special



The Debut of The Damsel: **An Intrepid Rosé**

We are pleased to announce our newest wine, The Damsel rosé, which will be released this June. Produced in the venerable “vin gris” method – using white winemaking techniques with red grapes – Winemaker Jay Buoncristiani has created a rosé with grace and character. The Damsel has a gorgeous perfume of ripe cherry and succulent strawberries and bright acidity interlaced with flavors of raspberry.



SAVE THE DATE
**THE DAMSEL
RELEASE
PARTY**

Saturday, June 3
Krupp Brothers Tasting Room
714 1st St. Napa

To create this wine, we harvested the Tempranillo and Syrah early in the season, at the same time as the whites, when the brix (sugars) were still low. Next, we pressed the whole clusters, leaving the juices on the skins for just a few hours to imbue the wine with its vibrant coral color. After finishing fermentation, the wine was put in French Oak barrels to age and will be bottled at just the right time. 🍷



HOUSE CALLS SPRING 2017

TEXAS

Thu, Apr 6 - Sun, Apr 9 | Krupp Brothers will be at the Reserve and Grand Tasting held on April 8
Purchase Tickets at <https://www.prekindle.com/>

Sun, Apr 9 | 38th Annual Barrett Havran Memorial Big Taste of Fort Worth | Omni Fort Worth Hotel
Purchase Tickets at <https://bbbsirving.ejoinme.org/2017bigtaste>

CALIFORNIA

Fri, Apr 7 | Locker Tasting | Morton's Anaheim | Contact: (714) 621-0101

Mon, Apr 17 | Locker Tasting | Morton's Sacramento | Contact: Morton's Sacramento (916) 442-5091

Sat, Apr 22 | A Taste of Excellence | Sierra College Rocklin Campus Center
Purchase Tickets at sierracollege.maestroweb.com

NEW JERSEY

Dr. Jan Krupp & Bart Krupp will be in attendance!

Wed, May 17 | Wine Dinner | Da Benito | Union | Contact: (908) 964-5850

Fri, May 19 | Wine Dinner | Il Villaggio | Carlstadt | Contact: (201) 935-7733

For more information about events, visit our website at www.kruppbrothers.com/Events.

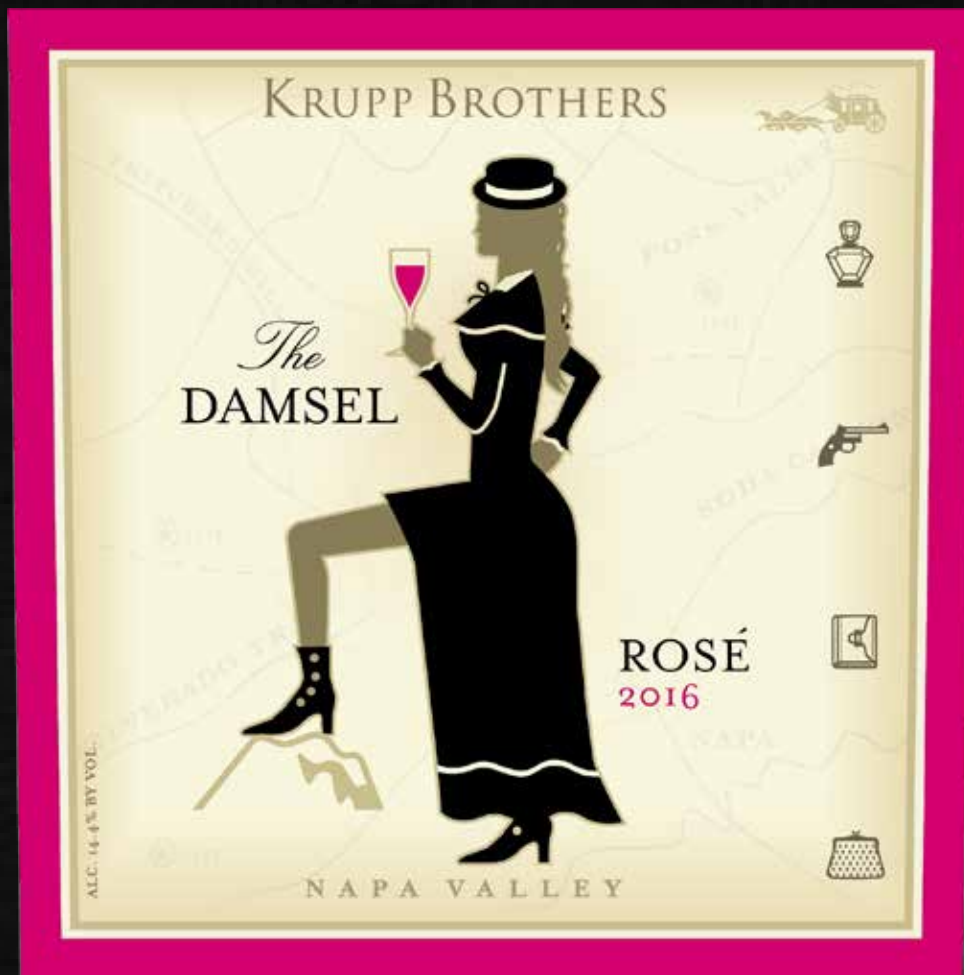


SPRINGTIME AT STAGECOACH VINEYARDS

With the heavy rains and cooler weather, bud break is getting a later start this year than the previous two vintages. We continued to prune the dormant vines through the first few weeks of March, readying them to wake from their long sleep. We always look forward to bud break as the start of spring in the vineyard. A delay in the new growth until later in the season can often be an advantage as the baby shoots are less likely to contend with bouts of frost. 🌱



Photos by Sally Seymour | www.seymourandmcintosh.com



Release Date: June 1, 2017

KRUPP BROTHERS

