

NAPA

WINE, FOOD AND CONVERSATION FROM NAPA VALLEY VINTNERS

Exploring Sauvignon Blanc

Hometown Heroes
Who Define Napa Valley

Pairing Napa Wines and
Asian-inspired Dishes

Trends in Upcycling

J.P.Morgan

J.P. Morgan is proud to stand with this strong community, helping raise more than one million dollars for North Bay fire relief.

We are honored to show our unwavering support of the Napa Valley Vintners throughout Auction Napa Valley, and all of the moments in between.

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Welcome to Napa!

Spring is a glorious time in the Napa Valley: bright yellow mustard flowers are blooming between vineyard rows, our hills are covered with sprouting green grass and buds are beginning to break on our world-famous vines.

It’s a wonderful time to get outdoors and take in some of the other activities—besides tasting our extraordinary wines—that visitors come from miles away to enjoy: hiking in the hillsides, golf, bike riding, water sports and balloon rides. In this issue, winemakers share their favorite spring pastimes.

Spring is also the season to begin working in the yard and planting vegetable gardens. Eventually, these become the building blocks of healthy meals, many inspired by the fresh flavors of Asian cuisine. We’re excited to share ideas for how you can pair those flavors with Napa Valley’s diverse styles and varieties of wine.

We’re also celebrating hometown heroes who help our community in ordinary times and extraordinary times, like the October 2017 wine country wildfires. We think you’ll enjoy meeting them, too.

We know many of you are just emerging from the dark cloak of a long, cold winter. We hope this issue of NAPA brings a little California sunshine into your life.

Enjoy,
Napa Valley Vintners

Napa's New White Wine Paradigm

SUPER SAUVIGNONS ARE CREATING WAVES OF EXCITEMENT IN THE VALLEY

BY KAREN MACNEIL

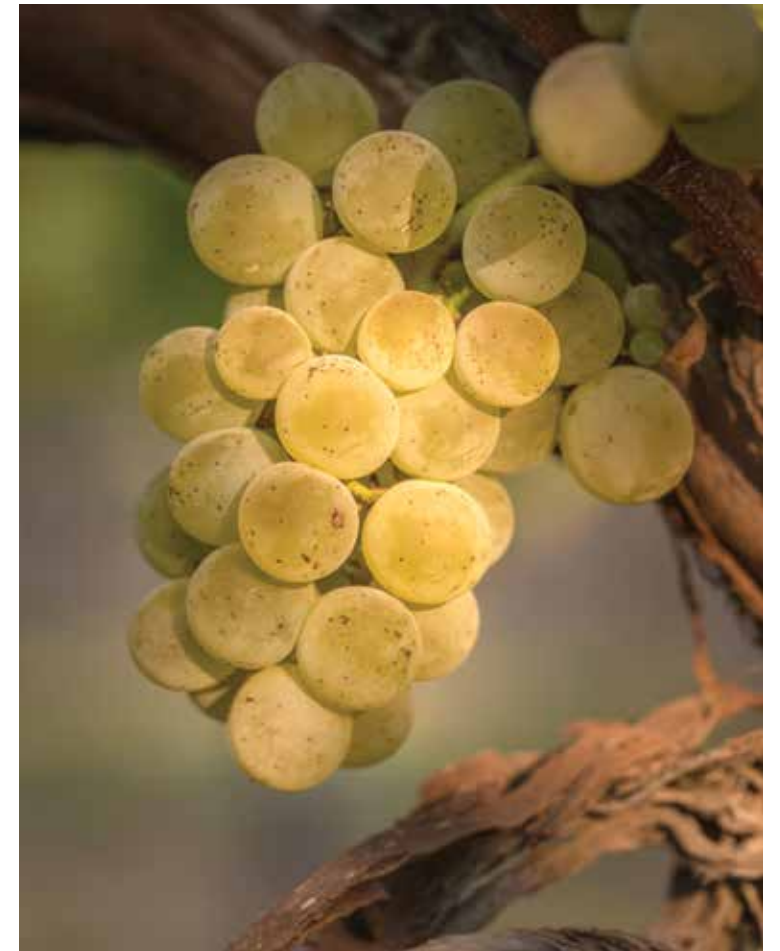
As many of us know, wine is the quintessential un-trend. Vineyards, after all, are long-term endeavors. But there are paradigm shifts. And one of them is happening right now in the Napa Valley

It's the emergence of a whole new class of Sauvignon Blancs—wines that are bright, mineraly, sophisticated and complex, often with a ravishing raciness and richness. They aren't "green," vegetal or simple; in fact, from grape growing through winemaking, they have almost nothing in common with the Sauvignon Blancs of 10 to 15 years ago. I call the exciting new whites: Super Sauvignons.

In Napa County, where Sauvignon Blanc is the second most planted white grape after Chardonnay, plantings are up 40% since 2000. There are now 2,818 acres of Sauvignon Blanc in the valley (2016). Importantly, these grapes go into some of the most heralded white wines in California. Sauvignon Blancs such as Accendo, Lail Vineyards "Georgia," Eisele Vineyard, Illumination by Quintessa, Rudd, Arietta, and Spottswoode, to name just a few, are at the forefront of the new style.

The new Sauvignons reflect the current Napa-wide focus on vineyards. These Sauvignon Blancs are planted in better vineyard sites—in some cases, in sites that historically would have been reserved for Cabernet Sauvignon. Second, the vines are cared for and trained with great precision. Sauvignon Blanc is what is known as a highly vigorous variety. Left to its own devices, it grows like a weed, producing so many leaves and shoots that energy is diverted away from ripening grape clusters (and the wine can taste thin and green as a result). Napa's new Sauvignon Blancs come from vines that are carefully manicured—at great expense. In fact, all other things being equal, it costs considerably more to grow a top Sauvignon Blanc vine than it does a Chardonnay vine.

Sauvignon Blanc can be made in a variety of styles. Most of us are familiar with the fresh, crisp, easy-to-drink style that's usually the result of fermentation in stainless steel tanks. The new Sauvignons go a step further and are usually made in multiple individual lots that might be fermented and/or aged in four or more types of vessels—concrete eggs, used oak barrels, small stainless steel drums and new oak barrels—and are then back blended and aged. The wines also undergo a lot of "lees stirring"—a process that adds rich texture to the wines.



And furthering the complexity, many Super Sauvignons incorporate small amounts of other varieties (notably Sémillon), or other color mutations of itself (Sauvignon Gris), or other clonal selections like an especially aromatic version of Sauvignon Blanc called Sauvignon Musque (which is also now known as Sauvignon Blanc clone 27).

Why these new Sauvignons are happening in Napa Valley *now* is a case study in the evolution of American wine culture. Maybe the speed of contemporary culture has infused us all with a passion for things vital and alive—and what is Sauvignon Blanc if not energetic? Or maybe we've come to realize that a great Sauvignon Blanc's fresh, citrusy, botanical flavors and crisp acidity are wildly flexible when it comes to pairing wine with food. Undoubtedly, of course, threads of many reasons intertwine.

We do know that the new Sauvignons have taken a long time to get here. The grape variety was first planted in California in the Livermore Valley in the 19th century thanks to newspaper journalist turned winemaker Charles Wetmore who, in the late 1870s, persuaded the California legislature to establish the state viticultural commission. As the commission's first president and CEO, Wetmore headed straight for the prestigious estates of Europe where he obtained cuttings, including cuttings of Sauvignon Blanc and Sémillon from no less than Bordeaux's Château d'Yquem. Those Sauvignon Blanc cuttings (now called clone 1) became the plant material for vineyards all over the state.



Sauvignon Blanc is a vigorous (wild) growing plant. Grown on vines that are carefully manicured, there are over 2,800 acres of Sauvignon Blanc in Napa Valley.



“...all great wines are precise. Their flavors are not muddled or diffuse. Their flavors are exact and vivid—like the sound of a church bell in the mountains.”

Indeed, Wetmore’s clone 1 was probably the Sauvignon Blanc planted by Gustave Niebaum at Inglenook. An article in the February 4, 1881, edition of the *St. Helena Star*, noted that Niebaum received “900 choice cuttings of Sauvignon Blanc from San Jose.” Later, Beaulieu Vineyards won a gold medal for their Sauvignon Blanc (also probably clone 1) at the 1915 International Wine Exposition in San Francisco.

But dark days followed for the variety. Grown at high yields after Prohibition, it became the basis for innocuous sweet and dry jug “Sauterne” (spelled without the final ‘s’ as it is in France). “Good Sauterne” (also

called Haut Sauterne) was said to be made by just a few wineries including Inglenook, Larkmead, Eschol (now Trefethen) and ultimately Robert Mondavi Winery, which, sensing a marketing opportunity to distinguish its dry version, rebranded it as “Fume Blanc,” a reference to the Pouilly Fumé wines of the Loire Valley. And Mondavi still makes a very fine example, especially the Robert Mondavi To Kalon Vineyard “I Block” Fume Blanc, of which only a tiny amount is now made, given that the vines planted in 1949 are the oldest Sauvignon Blanc vines in Napa Valley, and may well be the oldest Sauvignon Blanc in California.

In the end, I believe that all great wines are precise. Their flavors are not muddled or diffuse. Their flavors are exact and vivid—like the sound of a church bell in the mountains. For me, no domestic white wines are more precise or more inspiring than the new Super Sauvignons coming out of the Napa Valley.



Karen MacNeil is the author of *The Wine Bible* and the digital newsletter *WineSpeed*

Sauvignon Blanc’s Early Origins

Although much of the Sauvignon Blanc in California came from Bordeaux, the variety itself is now thought to have originated in the Loire Valley where its synonym “Fiers” was mentioned as early as the 1500s. The name Sauvignon is derived from two French words: *sauvage* (“wild”) and *vigne* (“vine”). As noted, Sauvignon Blanc is a vigorous (wild) growing plant; additionally, the shape of its leaves are similar to those of wild grapevines.

One of Sauvignon Blanc’s parents was the ancient grape Savagnin (it’s not clear who the other parent was). That makes Sauvignon

Blanc a sibling of Grüner Veltliner, Chenin Blanc, Silvaner and Verdelho, among several other grapes that originated in central France. From there, Sauvignon Blanc spread to the region around Bordeaux where it spontaneously crossed with Cabernet Franc, creating Cabernet Sauvignon sometime before the mid-1750s. Until the parentage of Cabernet Sauvignon was discovered by Dr. Carole Meredith and her PhD student John Bowers at the University of California at Davis in 1996, it was not thought that a red grape could have white grape as a parent.

—Karen MacNeil



- SMALL CLUSTER
- CONICAL IN SHAPE
- TIGHTLY PACKED
- MEDIUM-SIZED BERRIES



NEUTRAL VESSELS

FRUIT FORWARD: CITRUS, STONE-FRUIITS, WHITE PEACH
GRASSY: HERBAL, MINERAL, WHITE BLOSSOMS
ADDED LEES FOR RICHNESS AND TEXTURE



OAK

VANILLA, SWEET SPICE
CREAM, BUTTER
TOASTY, NUTTY



STEVE BURGESS
First Responder, Burgess Cellars

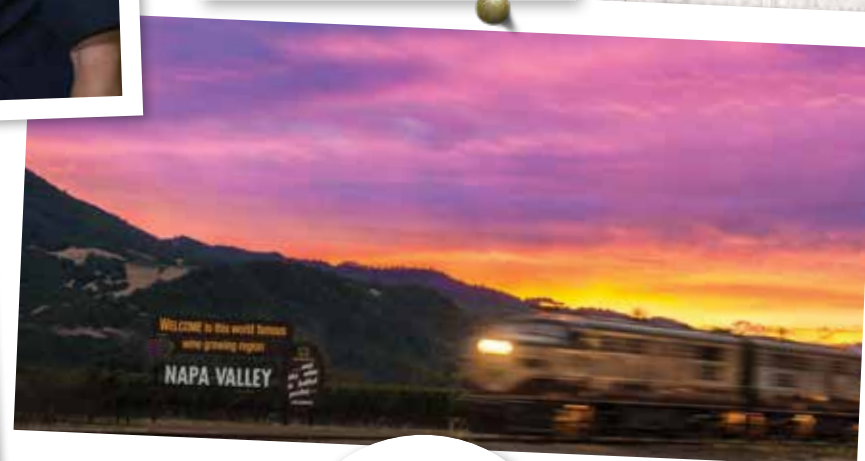


Napa Valley Board Chair
Supervisor Belia Ramos

Napa Valley *Spirit*



Garrett and Betsy Busch
Proprietor & CEO and Controller, Trinitas Cellars, Meritage Resort & Spa



Napa County and nearby wine country communities experienced more than two weeks of uncertainty and disruption from a series of devastating wildfires in October 2017. Although the Napa Valley wine industry was largely spared, lives and property were lost and Napa Valley's spirit was tested in innumerable ways.

The fires also happened during harvest, the busiest time of the year, both for visitation and winemaking. While vintners from Carneros to Calistoga were taking unprecedented steps in their vineyards and wineries to ensure the quality of the 2017 vintage, it was the collaboration and camaraderie that Napa Valley is known for that got everyone through these trying times.

Here are some community snapshots of the hometown heroes who helped restore Napa Valley's spirit and remind us of why this is, indeed, a very special spot on earth. Some are real life first responders who selflessly put their lives on the line every day. Others work with organizations that make it a daily mission to put others first. And then there are those who simply did their part because it's in their Napa Valley DNA. Together, they represent the parts that make up the whole which helps the Napa Valley community spirit to thrive.



Rob Weiss
Executive Director, MENTIS
(Napa's Center for Mental Health Services)

BOB HURLEY
of Hurley's Restaurant



ALAN VIADER

WINEMAKER, VIADER VINEYARDS AND WINERY;
NAPA COUNTY SHERIFF'S SEARCH AND RESCUE

On the evening of Sunday October 8th, Alan Viader was part of a small team sent to evacuate residents threatened by the Atlas fire. It was an intense and scary night. He recalls how the fast-moving flames were almost horizontal due to the high winds, with embers, smoke and the sound of propane tanks popping all around him. He went from door to door to check residents who were evacuating. There was very little time for most people to do any more than jump in their cars with what they had on and leave. He points to the team's flexibility and focus in the midst of so much chaos. Over the next week, the team of volunteers put in over 1,000 man-hours.

"I had a sense of calling to get involved in the community. I have always been an avid outdoorsman and I found a purpose to put those skills to good use when I started working with Search and Rescue about a year ago. I've witnessed four large fires in my lifetime and this was, by far, the biggest and most intense. I was struck by how instantly our community came together in support of the victims and first responders. There were hundreds of volunteers, lines of policemen, sheriffs and firefighters, from inside and outside of the county, all here to offer their services. My own family realized my sense of duty and whole-heartedly supported my decision to get involved. I have been humbled to be invited to so many events because I was a first responder. I volunteer because it's the right thing for me to do."

STEVEN BURGESS

VINTNER, BURGESS CELLARS; VOLUNTEER
FIREFIGHTER, NAPA COUNTY

As a volunteer firefighter, Steven Burgess credits his agricultural career for having a solid understanding and the beneficial situational awareness for fighting fires. Both fields require heavy duty, and often dangerous equipment, operating vehicles on and off-road, understanding the physical properties of materials such as wood, steel and aluminum, and the mandatory use of PPE (Personal Protective Equipment.) During the October fires, he helped put out a fire at the base of Howell Mountain before joining a unit at the Tubbs Fire. The combined efforts of volunteer and career firefighters saved numerous homes, commercial

buildings and even penned up livestock using both defensive and offensive firefighting.

"Working a fire of this size was a tremendous experience. Maintaining a positive mental attitude in the face of heavy losses is required. In California, wildland fires are a matter of when, not if. To help be defensible at Burgess Cellars, we have a dozen goats that remove brush and tall grasses from wooded areas. Vineyards, such as our hillside vineyards, proved essential in protecting people and homes during these fires."



Alan Viader
First Responder, Viader Vineyards



Caroline Upton
Disaster Relief Worker

CAROLINE UPTON

EMT INSTRUCTOR; MOUNTAIN VOLUNTEER
FIRE DEPARTMENT FIREFIGHTER;
DISASTER RELIEF VOLUNTEER

It is in Caroline Upton's nature to help and support people in crisis. Her family witnessed the start of the Tubbs Fire which directly threatened their home. Once she and her husband got their two children out of harm's way, they both headed back to help out (her husband is also a volunteer firefighter). They spent the next couple of weeks dealing with everything from evacuations to fire containment. Then Upton put on her disaster relief hat and worked with different organizations to help individuals.

"With every new disaster, you learn how to be more effective in helping others. My strong suit is dealing with lots of different components

at the same time: getting people plugged in to the many resources at hand, helping them with paperwork and attending meetings to get important information for them. Victims are often so overwhelmed and I can be their connection point. For example, one of the primary resources besides shelter is sifting through the ashes at a home. It's part of the process of getting through a trauma and I made it a priority to make sure the 30 families who lost homes in Calistoga had access to this service.

We live in a world that is always ready to move on to the next disaster but there are plenty of people still in major need in Napa Valley and there are many ways—big and small—to help them. If you personally know someone who lost their home, start by checking in with them and seeing what they need. If you can, adopt a family which is what we did. Perhaps you know someone living in a hotel and commuting between jobs and school-pick ups who would greatly appreciate a home cooked meal. Call and see if their needs are being met. Sometimes all they want is the support and someone to listen to them."

LIFE SAVING TIPS

Know your neighbors: In all my years dealing with situations around the world, people who survive disasters know their neighbors and how to access them. That was critical in a fire like this where neighbors literally saved each other's lives by contacting them and telling them to get out. It's so important to foster these connections in your community.

Have a plan in place. That means everything from a first aid kit that suits your particular situation (medical conditions, pet needs), having two exit strategies and designating someone away from the area as the person you call to let others know you are okay. Check at ready.gov and ready.gov/seniors for disaster planning ideas."

— CAROLINE UPTON



Guests leave messages for first responders at the Napa Valley Vintners GratitudeFest

BELIA RAMOS

DISTRICT 5 SUPERVISOR AND CHAIR
OF THE NAPA VALLEY BOARD

During the fires, Supervisor Belia Ramos was the primary spokesperson for Napa County, taking the lead to deliver up-to-the minute information in both English and Spanish. Each morning she conducted a televised press conference about everything from evacuations to health concerns. When the Napa Valley public outreach system Nixle initially failed due to burnt fiber optics cables, Ramos and her fellow supervisors turned back the clock and began to broadcast messages at the local radio station. To effectively reach the Hispanic community, Ramos, along with other bilingual officials, often had to reach out on an individual basis to build personal connections and reassure those in need.

"As an elected official for the place I call home, it was important for me to be the one to deliver both good and bad news. Throughout a disaster, it is critical to have consistent messaging. After Nixle failed, we turned to radio to get the word out. Social media was our rock. I posted immediate updates from the Emergency Operations Center from Cal Fire, shelters and other resources. Facebook messenger allowed individuals to reach us in life and death situations, get families to safety and reunite them.

I reverted to my first language to reach the Latino community. Nixle had a poor translation service so we did it manually. To bring down any barriers, we held meetings in safe places like churches. To be effective, you have to understand your audience. It's my job to continue to work with our legislature to standardize emergency procedure communications so that we don't find

ourselves vulnerable to communication gaps in the future, and we are able to respond to whatever Mother Nature throws our way."

SCOTT DALE

DIRECTOR OF SALES, REVANA FAMILY VINEYARD;
ST. HELENA VOLUNTEER FIREFIGHTER

Scott Dale was on the job responding to a collision when his engine got the call to head to American Canyon to put out a fire at a salvage yard. The team was taking their first break when the Tubbs fire was dispatched. As he sat on his engine eating a sandwich, noting that the winds were blowing harder than he had seen in a long time, Scott watched as the Atlas fire started five miles in front of them. He recalls listening to the county radio traffic as third and fourth fires were announced until finally, an all-call was given. It was 16 days before Scott went home. He points out how organized and regimented the Napa County emergency services are in the face of disaster.

"I grew up in St. Helena and when I returned, I kept coming across situations I couldn't help with. My dad, who is a sheriff, recommended a First Responder class at Napa Valley college. This kick-started my interest and I ended up volunteering for the Pope Valley Fire Department and then Angwin before joining the St. Helena Fire Department five and half years ago. The term 'volunteer' doesn't change anything when it comes to firefighting; it does not decrease the risks, workload or qualifications. I have mandatory training every week, and while I have a full-time job, I sometimes go out on multiple calls a day.

There are so many Napa Valley families in need of daily essentials. If you have the means and the ability, please reach out to one of our many local charities and help them."

BOB HURLEY

CHEF/OWNER OF HURLEY'S RESTAURANT

Chef Bob Hurley and his staff worked with the Salvation Army to bring meals to the shelters. When he was pointed in the direction of the firefighters holding the line above the Veterans Home in Yountville, his staff fed them dinner, buffet style, for several nights. The restaurant later hosted firefighters at their table, had a block party to rally the community and a charity dinner with vintner Jean-Charles Boisset.

“My father was a firefighter so I know firsthand what an important job they do. I asked one of the guys on the line where he was spending the night, thinking it was probably in a tent at the fairgrounds but hoping it was at least a hotel. He pointed to a dirt patch close by and that just spoke volumes about his dedication to his job. It was impressive to meet first responders from outside the county as well. You could sense the camaraderie and the Napa Valley community was so grateful. Many firefighters commented about how welcome they felt, between the waves, honks, thank-yous and complimentary cups of coffee. I have lived through a lot of disasters here and the community always responds well but never quite like they did this time. It validated the notion that we are all in this together. One afternoon, a unit from San Bernardino, CA showed up in front of the restaurant and lit up their two engines and an ambulance. The restaurant emptied to applaud them. I invited them all to dinner and two separate customers approached me and offered to pick up the tab. That is the kind of generosity Napa Valley is known for. Sometimes it takes a catalyst, but from there it spreads quickly.”

GARRETT BUSCH

PROPRIETOR & CEO, TRINITAS CELLARS, THE MERITAGE RESORT & SPA

Soon after the fires began, The Meritage came up with a highly-discounted room rate to help those who needed a place to stay. The hotel turned its ballroom into a relaxation lounge, offering complimentary meals, beverages, WiFi, charging stations, children's movies and coloring books. It became a space where people could gather, share and provide comfort to each other. The resort offered more than 2,500 discounted rooms to displaced residents and first responders, 7,500 complimentary meals and hundreds of



Scott Dale
First Responder,
Revana Family Vineyards



toiletries, bedding, towels and truck loads of laundry service to the local evacuation centers.

“I witnessed the essence of the Napa Valley spirit during the October fires. I met many families who had lost homes or didn't know if theirs was still standing. Instead of dwelling on their hardship, their focus was on thanking us for taking them in. It was hard to respond to and absolutely inspiring. One of the most memorable moments happened when a team of firefighters checked in. We invited them to come down to the lounge for a hot meal, where they were greeted by a long, standing ovation. Even though some of these residents had lost everything, they were filled with gratitude. We are equally humbled by our staff, many of whom had been evacuated themselves. They were dedicated and energized, worked extra hours and served to the best of their abilities. We are so proud of them.”

SUPPORT NAPA VALLEY TOURISM

There is so much misinformation about the fires. It's important to understand that we are open for business, the warm hospitality is better than ever and the food and wine are amazing. The best way you can help Napa Valley is to plan a visit. If you can't, call up your favorite Napa Valley winery and order some wine. Do what you can to support our economy and we will take it from there.”

— GARRETT BUSCH

SHEA HUNTER

CO-CHAIR OF COMMUNITY ORGANIZATIONS ACTIVE IN DISASTER (COAD); PROGRAM DIRECTOR NEWS (DOMESTIC VIOLENCE AND SEXUAL ABUSE SERVICES)

Think of the completely volunteer-based Community Organizations Active in Disaster or COAD as a nerve center. It seamlessly coordinates the skillsets of nonprofit, faith-based, private-sector and government agencies (here, 45 members) who have expressed an interest in disaster preparedness and intervention. Shea Hunter met with the members weekly during October and November to go over shared resources and a task list that covered everything from emergency food distribution and mental health services to large animal relocation.

“It's rare to have a COAD in a smaller community like Napa Valley. It stands as a testament to our community's progressive, forward thinking. The October fires were our first big test. We integrated our efforts with the county's emergency operations: they were our lead on all things. We essentially brought the community-based resources to the table: everyone from the Red Cross and Salvation Army to the Napa Valley Food Bank and individual restaurants, making sure efforts were not duplicated. Using these resources, we coordinated efforts in the areas of housing, donations, transportation, food and more. There are many national organizations giving grants to those affected by the fires so we are now working to connect them directly with those in need. For example, helping out in the area of pet supplies and food through donations from PETCO, Pet Food Express and the Napa County Animal Shelter.”

THANK YOU
to Napa's First
Responders at the
Napa Valley Vintners
GratitudeFest 2017



ROB WEISS

EXECUTIVE DIRECTOR, MENTIS (NAPA'S CENTER FOR MENTAL HEALTH SERVICES)

During the fires, MENTIS went out into the community to provide bilingual professional mental health support to people of all ages and income levels. They placed staff at two Local Assistance Centers (LAC) and three emergency shelters, met up with other non-profit agencies to support their staff and were present at schools, talking with kids, parents and school personnel. MENTIS provided active crisis counseling to more than 700 individuals.

“As an essential service and COAD member, we were deployed wherever we were needed. From visiting senior centers to help low-income seniors deal with anxiety issues, to assisting at Puertas Abiertas, a Latino family resource center where undocumented immigrants were too stressed out to seek help at local shelters, our mission was to help individuals draw upon their strengths and use coping skills so they could function. Sometimes it's just helpful to have someone actively listen and be present. Our therapists were amazing, jumping right in and showing their resiliency. One of our professionals, Catharina, held 13 sessions in one day, meeting with families and couples who recalled harrowing stories of escape and survival. She provided a safe space where people could receive empathy. One of the biggest assets for victims of a trauma is to re-establish a basic routine that is predictable. This has a stabilizing and comforting effect on people as they regain a sense of control and order in their lives that disasters disrupt.

Through a project called California Hope, we are now performing outreach to the entire community to make sure they are aware of the resources available to them. MENTIS will always remain the default however, so that no one ever falls through the cracks.”

DONATE TO THE NAPA VALLEY COMMUNITY DISASTER RELIEF FUND

The Napa Valley Community Foundation (napavalleycf.org) administers our local disaster relief fund, started in 2104 by the Napa Valley Vintners. It is an excellent place to make a donation because it distributes funds to low-income and high-risk populations; basically any individual who can prove they were impacted by the fires and either has no insurance or not enough. Two little boys lost their glasses during the fires and their parents did not have rental insurance. We replaced them. A high-risk pregnant woman had to pay for her salon station even though the place was closed during the fires. We took care of her rental dues. Many people suffered from lost wages, or worse yet, losing their job. These are a few of the scenarios where there is usually no fund to pull from but in Napa Valley we have a community who really cares about the people who live here.”

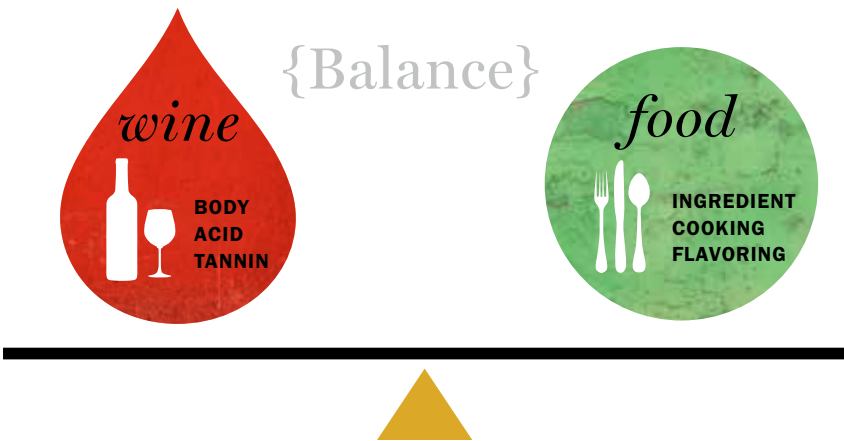
— SHEA HUNTER

Pairing Asian Flavors *with* Napa Valley Wines

BY EMA KOEDA

It's easy to understand why the average wine consumer might find it challenging to pair wines with Asian flavors. Wines can be complex and Asian ingredients and flavors might not be a regular staple in your pantry. However, much like with anything, the more you become familiar with the basics of both food and wine, the easier it is to create a pairing.

Asian cuisine aside, the basis of any pairing is balance. Take cooking for a moment. For a dish to come together on the plate, it has to have a balance of fat, acidity, salt and sweetness. When one of those elements outweighs the other, it's usually all you remember, like the saltiness of a piece of bacon, the tartness of a slice of lemon or the sugary sweetness of a caramel. On the other hand, a great wine is the harmonious marriage of fruit, sugar, acidity and tannins. If the wine is too fruity, too sweet or too bitter, it doesn't taste right. For the two elements to work hand in hand, they have to also balance each other out. The rule of thumb is that the characteristics of a wine can either resemble or contrast with the elements of a dish, without overpowering or cancelling out the other side.



Breaking Down Basic Pairing Rules *with* Asian Flavor Components

SOY SAUCE AND NAPA REDS
Soy sauce is widely used in Asian cuisine in general and marries well with Napa Valley reds. They share a commonality: both have been fermented for a period of time. Tamari soy sauce has a rounder and smoother taste than regular soy sauce and compliments the oaky flavors found in red wines like Cabernet Sauvignon and Merlot, bringing out more of its complex aromas.

DIFFERENT TYPES OF MISO MATCH DIFFERENT WINES
Miso is used in Japanese, Chinese and Korean cuisine and works well with a variety of wines. White miso with Chardonnay will create a longer creamy finish. Red miso with Cabernet Sauvignon will bring out earthy and nutty flavors. Tenmenjan, a sweet Chinese miso, pairs nicely with wines like a Zinfandel that has sweet, spicy notes.

HERBS ENHANCE HERBAL QUALITIES IN A WINE
Herbs bring out the herbal notes in wines and can be great bridges. Lemongrass, shiso, cilantro and mint, in particular, heighten refreshing herbal aromas in wines, particularly those fermented in stainless steel like Sauvignon Blanc. There are also herbs like sansho pepper leaf and tia, an east Asian peppery leaf that go well with Napa Valley reds that also have a peppery note to them like Cabernet Franc, Cabernet Sauvignon and Petite Sirah.

CITRUS BRINGS OUT LIKE FLAVORS
Asian cuisine utilizes many acidic ingredients. Best for wine pairing will be acidity found in citrus fruits. Limes and lemons can be bridges for Sauvignon Blanc; pomelo (Chinese grapefruit) for Chardonnay; and mandarin with Viognier. Cooking tip: when a recipe calls for rice vinegar try substituting 30 percent of the vinegar with citrus juice and you will have a better pairing.

HOT SPICES VS AROMATIC SPICES
There are many kinds of spices in Asian cuisine that have heat of their own such as chili, wasabi and Szechuan pepper. It's not wise to pair a spicy dish with a spicy, peppery wine; the result will be bitter in taste. However, if the food has some fat and sweetness to it, like a green coconut curry, you can get away with a Riesling, Viognier or maybe Sauvignon Blanc. Remember, adding a bridge ingredient always helps pull the pairing together. "Hotter" spices that generally pair well with Napa wines are ginger, garlic and pepper. This is because they are not heat dominant and are more aromatic. Pair these with: Riesling, Sauvignon Blanc, Viognier and some Chardonnay.

Wine and food combinations are endless, and the bottom line is, there is no one right pairing for one dish. With the guidelines above, you can manipulate the choices and help a pairing gel with some very subtle additions or substitutions in flavor.

Asian Cuisine Building Blocks

The basic building blocks of any dish are: ingredients, flavors and cooking methods. If you look at the chart below, you will find many of those building blocks specific to Asian food. You might be familiar with many of the main ingredients, most of the cooking methods and a few of the flavoring choices. Scanning the boxes, pick the dominant ingredient in your dish, the method by which it will be cooked and the main flavoring agent. Add up the points according to the box it has been assigned to, and match it to a wine within the corresponding point range.

If you want to take your pairing one step further, add one or more 'bridge ingredients' to your recipe to deepen the flavors in the dish and heighten the aromas in the wine, binding them closer together. Bridge ingredients can also be used alone. In the case where your dish does not 'match' up with the wine variety you want to drink with it, add these ingredients to help the pairing come together a little better.

Main Ingredient	Cooking Method	Flavor Component
1 POINT Vegetable Shellfish Lean fish Chicken breast	1 POINT Raw Steam Poach	1 POINT Salt Fish sauce Chili Green herbs
2 POINTS Chicken thigh Red meat Pork loin Medium fish Fish eggs Duck breast	2 POINTS Simmer Oven, Grill Pan Fry Tempura Fermentation Sauté	2 POINTS Soy sauce White miso Yellow miso White sesame
3 POINTS Fatty fish Liver Pork belly Fatty beef	3 POINTS Char grill Smoke BBQ Deep fry Braise	3 POINTS Tamari soy Dark miso Tenmenjan Black bean Coconut milk Oyster sauce

	BRIDGE INGREDIENTS
3-4 POINTS <i>Light Wines</i> Sparkling Sauvignon Blanc Riesling Chardonnay (Crisp)	almond, honey, koji, peanuts, cashew nuts citrus, tamarind lime, kaffir lime, tamarind, plum, galangal, mint, lemon grass, cilantro mandarin, kumquat, dry coconut, lychee, sweet ginger, mirin apple, yuzu, lemon, peanuts, macadamia, shiso, basil

	BRIDGE INGREDIENTS
5-7 POINTS <i>Medium Wines</i> Sparkling Rosé Chardonnay (Rich) Viognier Pinot Noir	almond, goji berry, cherry, vanilla, red shiso, sakura, myoga yuzu, persimmon, pine nuts, sesame paste, sake lees, coconut, figs mango, papaya, mandarin, clove, vanilla Goji berry, pomegranate, dry basil, light soy, mushroom, pink pepper

	BRIDGE INGREDIENTS
8-9 POINTS <i>Full Body Wines</i> Zinfandel Merlot Cabernet (Valley) Cabernet (Mountain)	black pepper, oyster sauce, sweet miso, tonkatsu sauce, tenmenjan black garlic, dark miso, black sesame, clove, cinnamon, dates tamari, dark miso, clove, cinnamon, star anise, black garlic, prunes tamari, sansho, fermented black beans, kinome, dry mushroom

Shira-ae Tofu Salad

This simple and healthy salad combines vegetables with shira-ae, a classic Japanese dressing made with pureed tofu. You can try shira-ae with any kind of vegetables.

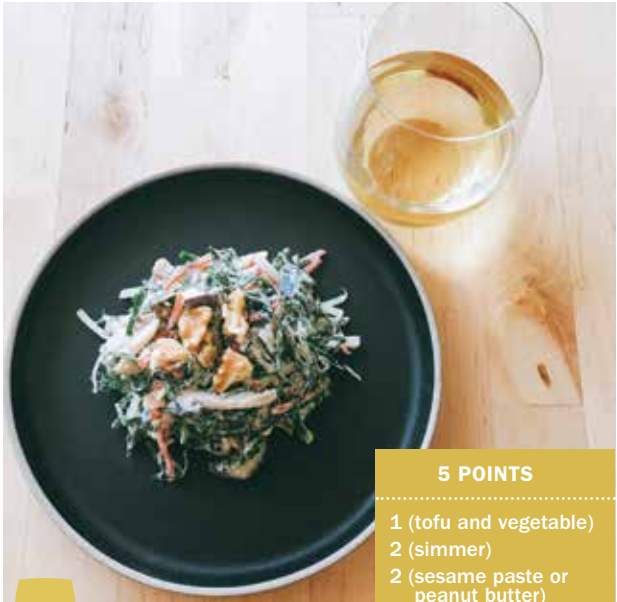
Here are two versions of the dish that illustrates how bridge ingredients can create different pairing options.

Makes 4 small servings each

- SHIRA-AE**
12 oz firm tofu
2 tbs sesame paste or peanut butter
2 tsp olive oil
2 ½ tbs sugar
1 teaspoon salt
1 teaspoon grated garlic

Place tofu in a colander and remove excess water by placing a weight on it for 30 minutes (such as a bowl filled with water).

Combine all ingredients in a food processor and purée finely. Reserve.



- 5 POINTS**
1 (tofu and vegetable)
2 (simmer)
2 (sesame paste or peanut butter)

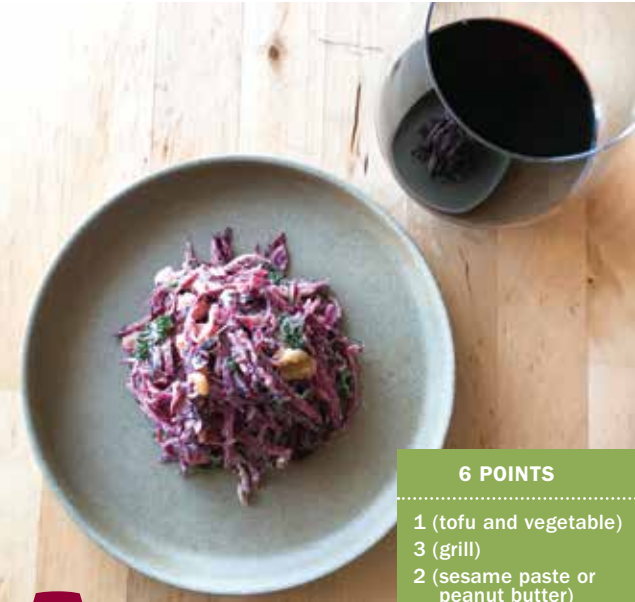
Pairs with all light category wines as well as a rich Chardonnay because of bridge ingredients like sesame paste and figs

VERSION 1

- 2 tsp butter
4 oz mushrooms, cleaned and cut into bite-sized pieces
1 tbs white wine
Salt and pepper to taste
2 oz walnuts, chopped and roasted
1 oz dry figs, chopped
4 oz kale, julienned
3 oz carrots, julienned
3 oz celery, julienned

Melt butter in a sauce pan and add the mushrooms. Add in the wine and cook until tender, about 3 to 5 minutes. Season lightly with salt and pepper, and cool.

Add walnuts, figs, kale, carrots and celery, along with half of the Shira-ae puree. Divide into 4 plates and enjoy!



- 6 POINTS**
1 (tofu and vegetable)
3 (grill)
2 (sesame paste or peanut butter)

Pairs with all medium category wines as well as many fuller bodied red wines due to the mushrooms, prunes, black pepper and walnut bridges

VERSION 2

- 1 tbs olive oil
½ clove of garlic, minced
Salt and pepper to taste
4 oz mushrooms, shredded
2 oz walnuts, chopped and roasted
1 oz dry prunes, chopped
3 oz radicchio, julienned
5 oz red beets, julienned
5 oz parsley, minced

In a bowl combine olive oil, garlic, salt, pepper and shredded mushrooms, and grill until slightly charred. Let cool.

In a large bowl, combine the cooled mushroom mixture with walnuts, prunes, radicchio, red beets and parsley, along with half of Shira-ae puree.

Wine Sukiyaki

Sukiyaki is a Japanese hot pot that can be easily enjoyed at home. This simple recipe goes well with Napa Valley red wines. The type of body of wine depends on the marbling of the beef.



- 8 POINTS**
3 (fatty beef)
2 (simmer)
3 (tamari)

More marbled meats pair best with Cabernet Sauvignon. Less marbled meats work well with Merlot. For a lean red meat, enjoy with Pinot Noir.



Serves 4

- SAUCE**
½ cup Tamari soy sauce or regular soy sauce
½ cup mirin
1 oz brown sugar
½ cup water

Combine all ingredients in a bowl. Mix well.

HOT POT

- 2 tsp canola oil
½ lb leek or Japanese scallion, cut diagonally into 1-inch circles
12 oz thinly sliced beef
4 oz shitake or any mushroom mix, shredded
4 oz spinach or kale (or a mix), chopped
¾ lb udon or any cooked noodles
Black pepper or sansho pepper, optional

Heat a large cast iron or shallow pot and drizzle with oil. Cook the leeks over medium heat so they turn golden in color. Add the beef and cook until pink.

Pour in the sauce and reduce the heat to medium low. Add in all the rest of the ingredients except for the noodles. Cover with a lid and cook for 4 to 5 minutes until the vegetables are tender.

Divide among the guests and enjoy with wine.

When guests are finished with their sukiyaki, add the noodles to the pot and cook for 2 to 3 minutes. For a better pairing bridge, sprinkle with black pepper or sansho pepper.



Napa Valley
has a new
story to tell.

NAPA GREEN

Experience the intersection of quality, sustainability and attention to detail. Choose from custom eco-itineraries featuring Napa Green Certified wineries at napagreen.org/visit.

Bees & Bocce

Honig, Tres Sabores, Ehlers Estate

Can You Say Cabernet

Silver Oak, Spottswoode, Schweiger

Green & Gold

Cakebread, Frog's Leap, CADE

Drive Less, Taste More

St. Supéry, Alpha Omega, Long Meadow Ranch

Sparkle & Shine

Mumm, Rutherford Hill, ZD

Hidden Gems

Saintsbury, Jarvis Estate, Porter Family Vineyards

Double Down

Trefethen, Domaine Chandon, Cliff Lede

Art & Architecture

Etude, Artesa, Hess Collection

Stags Leap Stunners

Clos du Val, Stag's Leap Wine Cellars, Pine Ridge Vineyards

History Has its Eyes on You

Larkmead, Schramsberg, Jericho Canyon

Eco Chic

Chateau Boswell, Phifer Pavitt, Stony Hill

American Dream

Chateau Montelena, Benessere, Trinchero Napa Valley

To protect the agricultural nature of Napa Valley and promote sustainable wine tourism, Napa County requires many wineries to accept guests by appointment. Please call ahead.

ZD Wines' composting area



NAPA GREEN ■

Reduce, Reuse, Upcycle

NAPA GREEN REQUIREMENTS REDUCE WINERY WASTE, FEED UPCYCLE TRENDS

You might be surprised to learn that almost everything considered a waste by-product of the winemaking process is recyclable or compostable. The Napa Green Certified Winery program, started by the Napa Valley Vintners, Napa County and the California Green Business Program, makes a waste and recycling assessment a key part of the initiative.



The composting facilities at Napa Recycling & Waste Services





Napa Recycling & Waste Services food composting truck

“Composting really is the new recycling and it is actually even more important to divert all those scraps from rotting and creating methane in a landfill.

— Tim Dewey-Mattia, Napa Recycling Public Education Manager

Given the environmental and economic benefits associated with recycling, it's hard to find a downside. So why doesn't everyone recycle everything? The answer is ease, access and awareness, according to Napa Recycling Public Education Manager Tim Dewey-Mattia. Napa Recycling services roughly 150 wineries, some on a weekly basis, others more frequently.

“Whether it's a residence or a business, the biggest obstacle is changing behavior,” says Dewey-Mattia. “When there are multiple layers of people handling the waste stream, everyone has to buy in because one weak link can mess up the whole system.” He says the number one breakdown in the communication chain is usually between a business and their janitorial crew, especially if it's an outside company. “Have a conversation. Let them know if you just started a new composting program in your lunch room so they know where that waste should end up. You also might be surprised by their own observations of your recycling efforts.”

Dewey-Mattia points out that 98 percent of the waste generated by a winery is recyclable

or compostable. He works with wineries, particularly those in Napa Green, to make sure that bins are set up correctly, signage is clear, the employees are educated and that recycling is part of the company's mandate. “We do many tours at our facilities for wineries and the conversations never fail to evolve into a Q and A. There are so many questions about what to recycle and why or why not. Once people get the answers they are looking for, it really helps them buy into the process.”

Once a winery implements the right operational systems, only a minimal amount of true garbage will be produced at any given facility. Everything from cardboard and paper, to scrap metal, wood, and shrink-wrap can be recycled. Napa Recycling will purchase glass that has been separated by color or simply pick up mixed glass at no charge. Most of the glass comes from tasting rooms. “Given the glass manufacturing business in California is a direct result of the wine industry, we have a healthy glass recycling market.”

As recycling has become a part of our everyday routines, composting has replaced it as the 'new' green effort for individual consumers and businesses to practice. And for good reason: composting reduces greenhouse gases.

In California, it is now mandatory for businesses to both recycle and compost. The biggest winery waste, in terms of tonnage, takes the form of grape pomace (the solid remains of pressed grapes). Napa Recycling provides wineries with large roll-up boxes during crush. They compost the pomace with food scraps at their own facility. This compost often makes its way back into the winery or some form of landscaping. “Composting really is the new recycling and it is actually even more important to divert all those scraps from rotting and creating methane in a landfill. Composting creates a petroleum-free fertilizer and sequesters carbon back into the soil for a win-win situation.”

Overall, Dewey-Mattia feels the winery business is in good shape when it comes to its recycling efforts. “As an agricultural business, wineries understand the value of good soil.”



Machine that separates materials post-disgorgement on the Domaine Chandon production line

Domaine Chandon is a great example of a Napa Green Certified Winery that is striving for constant improvement. With a 91 percent recycle rate in 2016, their goal is 95 percent by 2020. Operations Director David Junod explains that sustainability is a core principle at the company and in 2009 they formed a 'Green Team' of self-organized employees with a passion for the environment to help advance their internal efforts.

When it comes to what is the most effective way to instill a sense of eco-responsibility, Junod mirrors what Dewey-Mattia suggests: “Our biggest wins in recycling come from listening to our employees, specifically those working the production line.” Partnering with Upper Valley Recycling, Domaine Chandon developed a way to more easily recycle the crown cap and bidules (small plastic caps) that are used in methode traditionnelle sparkling wine production. “Through this partnership and an investment in stream-separating equipment, 18.9 metric tons of material were recycled in 2017 and kept out of a landfill.”



Recycling corks at Cuvaision Estate Wines



ZD Wine's biodiesel tractor and organic signage

Looking to the future, Junod is excited about a new project that Chandon will soon announce in the areas of water and energy. "2018 will also see an intense focus on waste through the full production stream, reducing dry-goods and other material waste."

At ZD Wines, recycling has been a way of life since the winery was started 50 years ago. "Our founder Norman deLeuze was always deeply conscious about the environment," explains Brianna Brockmeyer, ZD's marketing coordinator. She points out that every office has a recycling bin for common administrative products, and everything from batteries, corks, foil, cardboard, glass and lightbulbs is recycled. "Through annual staff trainings and audits from the waste management companies, we constantly refresh and develop new approaches to be as effective as possible." All sustainable practices are included in the employee handbook. Additionally, ZD Wines offers free electric car charging in their parking lot and provides bicycles to those who choose to ride them to work.

During harvest, byproducts such as pomace, seeds and stems are composted and returned to ZD's vineyards to be used as soil nutrients. Additionally, all water used in the winemaking process is sent to a recycling system with an aerobic digester and is later used for vineyard irrigation. Last year ZD made a significant investment in a technology that allows juice and wine lees to be filtered without using diatomaceous earth which can be potentially hazardous when dry.

Purchasing items that are easier to recycle also comes into play. And, ZD Wines works with partners like Steel Mill Recycling in American Canyon who will reuse products. All their efforts, including participation in Napa Green, reflect their staunch stewardship: "It's not just a philosophy, it's a way of living greener and healthier now and for generations to come," said Brockmeyer.

There are several national companies that repurpose natural corks and many wineries specifically partner with them as do ZD Wines, Dominus Estate and the Napa Valley Wine Train with ReCork (recork.com) and Curvason with Yemm & Hart (yemmhart.com)

Corks are made from the bark of cork trees, which absorb carbon and lock it in the bark of the trees as they mature. Harvesting a cork tree actually extends the tree's lifespan and continues the carbon-absorbing cycle. This means bottles with natural corks promote cork harvesting and have a positive environmental impact. Instead of littering landfills with corks, they can be recycled at drop-off locations where corks are then sent in bulk to be ground and turned into new products, often replacing harmful foam and plastic alternatives. Both durable and versatile, ReCork turns recycled corks into products like yoga blocks and surfboard traction pads. Yemm & Hart will pay for cork donations to benefit you or your favorite charity. Their corks are sorted and packaged for the craft market at integrated facilities that employ people with disabilities.



Napa County Green Business awards



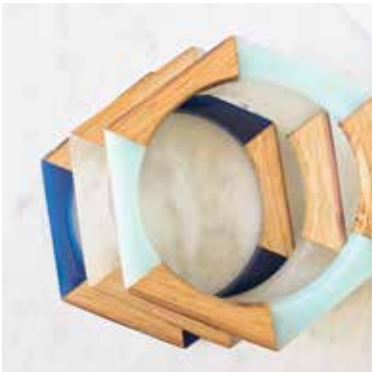
Yount Street Glass jewelry

Local Napa Valley businesses use recycled materials in their creations. Yount Street Glass, a Bay Area Green Business, was born out of a desire to create environmentally-conscious, fused-glass pieces. Owners Kay Lafranconi and Cynthia Kapjian had a kiln, tools and the drive and started experimenting with empty wine bottles. As their business grew, they found winery partners such as Mumm Napa Valley and The Hess Collection to supply them with empty bottles from their tasting rooms.

They use as much of the bottle as possible and recycle the rest. The neck yields circles for earrings and necklaces; the body is turned into bangles or cut into other shapes; and the bottom creates useful plates for holding a number of small objects. They even created 'Napa Green Business Award' plaques out of Mumm bottles. In addition, Yount Street Glass works with cork and plans on expanding that line of work this year. (yountstreetglass.com)

At Olive and Poppy, Anne Siegel explains that they came up with the idea to use recycled wine barrels from spending time in the wine industry. "When you see how much work and care is put into creating one French oak barrel, we loved the idea of giving them a second life as a wearable piece of art." Each piece is unique, has a beautiful wine-aged red color on the outside, and smells so good! Olive and Poppy sell a selection that ranges from jewelry items to cutting boards and even sunglasses. "By using barrels for our collection, we continue the winemaking process in a way." As they expand their product line, Siegel muses over what to use next: "I can't tell you how many times we have picked up pieces of old vines, rocks and mustard flowers and thought: how can we use this too?" (oliveandpoppy.com)

'Zero Waste Wineries' should inspire all of us to do our part in our daily routines. Make it a habit to do the right thing, and who knows, perhaps you will be inspired to upcycle materials in an equally creative way. With community boards like Pinterest, it's not hard to find and share good ideas, especially ones we can all benefit from. ■



Olive and Poppy Jewelry and Barrel Bracelets

“When you see how much work and care is put into creating one French oak barrel, we loved the idea of giving them a second life as a wearable piece of art.”

— Olive and Poppy, Anne Siegel



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Spring Awakening

Napa Valley is magical in any season, but spring is a particularly beautiful time to get out and experience all it has to offer. There's plenty happening in the vineyards and wineries, too. Here, some of Napa Valley's winemakers give insights into why this time of the year is so important to the winemaking process and what they enjoy doing when they're not in their cellars. Inspired by the season, their words turn into poetry as their grapes turn into world-class wine. Napa Valley photographer Alexander Rubin who chronicles all things in the wine industry, kindly provides the perfect backgrounds.



“**JIM CLOSE, WINEMAKER, GAMBLE FAMILY VINEYARDS**

Wines barreled down in the fall reawaken after their winter slumber; they seem to know that it’s springtime. Aromas and flavors are rekindled and young wines really start to show their true potential. It’s the perfect time to assess the marriage of wine and barrel.

WHERE TO EXPERIENCE NAPA’S GREAT OUTDOORS



“I love to hike up along the ridgeline that runs from **Rector Reservoir all the way to Stags Leap** in the eastern hills above Napa Valley. So peaceful; the verdant green and wild flowers remind me of home (England). Watching my dog Colby revel in this environment puts a smile on my face and a spring in my step.”

“**CHRISTOPHER HOWELL, WINE GROWER, CAIN VINEYARD & WINERY**

“The timing of bud break, its earliness or lateness, its uniformity or irregularity, presage the coming vintage; it is our first clue of what to expect and we pay close attention. In spring, we also revisit the wines of last year’s harvest and begin to get a clear idea of their character and direction. By April’s end, it seems as if the whole year has been laid out before us.”

“I always enjoy a walk, better still, a hike – in the vineyard, forest or the hills. I recommend nearby **Hood Mountain Regional Park, the Point Reyes National Seashore** and **Sugarloaf and Bothe State Parks** as a few of the many choices.”



“**RAY SIGNORELLO, PROPRIETOR, SIGNORELLO ESTATE**

“Springtime is when we take a good first look at the wines we made the previous year. It’s exciting to see the results of all that hard work.”

“At this time, I look forward to a round of golf at the **Silverado Country Club** followed by an al fresco dinner at **Bistro Don Giovanni**.”



“**STEVE AND MATT SHERWIN, WINEMAKER AND ASSISTANT WINEMAKER, SHERWIN FAMILY VINEYARDS**

“As winemakers, we are always energized by the beauty of the Napa Valley with every flower in bloom and bud break around the corner, symbolizing the promise of the year to come. Bud break is the kick-off for the growing season and from then on, the dirty work begins. Farming decisions made during the spring will set the stage for the upcoming vintage.”

“We always enjoy an early morning walk together through the vineyard with a hot cup of coffee while discussing the vineyards and farming. Some of our best springtime memories were made while fishing in the lake on our property after a long day in the field.”



“**AIMÉE SUNSERI, WINEMAKER NICHELINI FAMILY WINERY**

“As time ebbs and flows between seasons, each has its own importance. Springtime is when all the groundwork starts in the vineyard. It is the base upon which the rest of the growing season is built.”

“I enjoy hiking near **Lake Berryessa**. The **UC Davis Stebbins Cold Canyon Natural Reserve** is one of my favorite spots. During the spring there is lots of running water and amazing wildflowers.”



KEVIN MORRISEY, WINEMAKER, EHLERS ESTATE

The vines have been pruned, the winter rains are just a memory, and from the bald black cordons, fuzzy little buds take shape, suddenly bursting with a few leaves, then bright green shoots reach for the sky. Spring pruning is one of the least talked about and most important activities we do in the vineyard. This is all hands-on-deck, as busy, labor intensive and critical to quality as is the harvest. Ladybugs, beneficial to the vineyards, are everywhere; the bluebirds have come back; the mustard is mowed and tilled into the soil; and our little universe is waking up. Spring is also the first time the new red wines from the recent harvest reveal their charms, still in barrel but metamorphosed from murky to brilliant garnet.

WHERE TO EXPERIENCE NAPA'S GREAT OUTDOORS

"We love to get outside and walk, bike, hike, even pretend we are camping in our own back yard. Weatherwise, spring is pure magic and the best time of year to experience our wonderful hiking trails, where boulder-filled creeks are rushing clear and cold, and crocuses, sky lupine, California poppies, mustard and wild radishes, are bursting with yellow, white, blue and orange splendor. Down valley, the spring waterfalls on **Mount George** are absolutely hypnotic, and no one goes there, so you'll have it all to yourself."



GUSTAVO A. GONZALEZ, WINEMAKER, MIRA WINERY

While the Napa Valley is magnificent every season, spring is my favorite as this is when the new vintage begins to reveal itself. Keeping a close watch on nature's daily miracles and lending a hand when called for is one of the hallmarks of my winemaking style.

"I love every aspect of being involved in agriculture and my favorite springtime activity is a return to walking the vineyards. There is such a diversity of sites and incomparable beauty all around that the task of examining vineyards becomes an exercise for all the senses."



CRAIG BECKER, CO-FOUNDER, GENERAL MANAGER AND DIRECTOR OF WINEMAKING, SOMERSTON ESTATE

It is an exciting time for new beginnings in the vineyards as bud break signals their awakening. Like winemaking, the weather that spring brings can be unpredictable; therefore we are forced to be flexible and work with what nature has given us to produce the best expression of the vintage from our estate.

"I enjoy hiking the trails of Mount Saint Helena and Howell Mountain or working in our home garden."



TODD GRAFF, WINEMAKER, FRANK FAMILY VINEYARDS

Spring is blending season: when winemakers put the finishing touches on their wines. That is when the whole becomes greater than the sum of its parts.

"Las Posadas State Forest is great for hiking and fantastic for mountain biking. Closer to the winery, both **Bothe and Robert Louis Stevenson State Parks (Table Rock)** have great hikes. Grab lunch at one of the many outdoor cafes in Calistoga or bring a picnic to Frank Family and enjoy a casual lunch under 100 year-old elm trees."

FREDRIK JOHANNSON, WINEMAKER, STAGLIN FAMILY VINEYARD

Spring reaffirms my belief that wine is a living, breathing, mutable thing and a collaboration with the wonders of nature and its bounty. It inspires me to come at the wines in barrel with a refreshed perspective. It allows me to free myself of old perceptions and to re-taste our wines with an open mind and a clearer eye towards how the appropriate final blends might best come together. Spring reminds me to be humble and remain patient, to keep believing that good things usually come to those who wait and to continue to trust in the processes we have established.

"Spring is an opportunity to re-explore our refreshed and verdant landscape. The emergent green ground-cover sprouting forth everywhere highlighted in parts by the flourish of yellow mustard is simply spectacular and something I never tire of. I enjoy the different and varied experiences offered by Alston Park, Skyline Wilderness Park, Moore Creek Park, the Oat Hill Mine Trail and the Rector Reservoir Wildlife Area."

NAPA VALLEY INSIDER

Tips for Your Next Trip to Napa Valley

Napa Valley is continually evolving and not only in terms of its winery offerings. Come explore what's new with this at-a-glance guide that takes you from Los Carneros on through the valley moving northward.

Make good use of the NVV's Winery Map & Trip Planner to create your own itinerary. Looking for dog-friendly wineries? Art filled galleries or gardens? EV charging stations? Design a day or a week and send your itinerary to your mobile device with directions.



[NAPAVINTNERS.COM/MAPS](https://napavintners.com/maps)

LOS CARNEROS

ROOM WITH A VIEW IN LOS CARNEROS

Part one of the new year-long exhibit, "Be Not Still: Living in Uncertain Times," is **DI ROSA CENTER FOR CONTEMPORARY ART's** largest and most ambitious exhibition to date. Spring and summer are perfect for visiting the gardens and grounds of this singular art experience. dirosaart.org



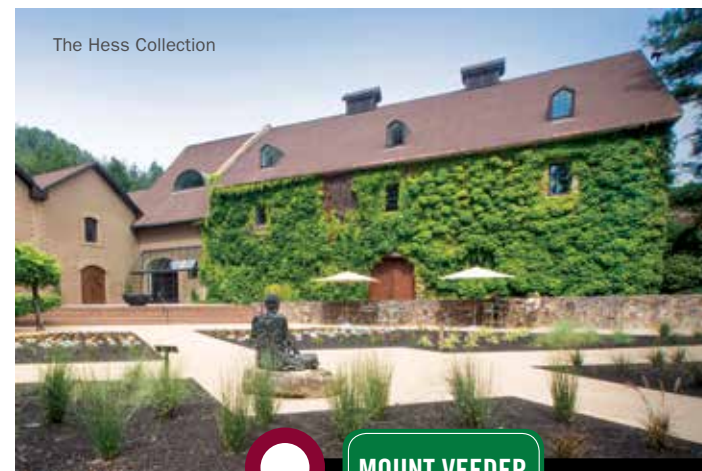
Charlie Palmer Steak Napa

NAPA

NEW DOWNTOWN HOT SPOTS

LEAF AND VINE joins two other craft wineries to open a tasting room in downtown Napa, featuring multiple single-vineyard, small-production wines. leafandvine.com

Downtown Napa's newest boutique retreat is steps away from more than 20 downtown tasting rooms and live music venues. **THE ARCHER HOTEL NAPA** houses the **CHARLIE PALMER STEAK NAPA** restaurant, as well as a destination rooftop and bar that showcase both the urban energy of downtown Napa and the incredible valley vistas just beyond the city. archerhotel.com



The Hess Collection

MOUNT VEEDEE

UNEXPLORED TERRAIN IN MOUNT VEEDEE

In addition to its renowned collection of modern and contemporary art (Andy Goldsworthy, Robert Motherwell, Francis Bacon) **THE HESS COLLECTION** has several tours, including Farm to Table: a guided 90-minute vineyard walk, tasting and food and wine pairing. hesscollection.com

YOUNTVILLE

PRESENTING A NATIONAL TREASURE IN YOUNTVILLE

From July 7 to August 19, the **NAPA VALLEY MUSEUM** will present the exhibit "50 Years of the Napa Valley Agricultural Preserve" in its Spotlight Gallery, showcasing the history of Napa Valley's Agricultural Preserve and its role in protecting Napa Valley as a national treasure. napavalleymuseum.org



Napa Valley Museum

HEADED UP HIGHWAY 29

The very modern **ASHES & DIAMONDS** now offers an elevated food and wine experience in which all the locally sourced dishes created by resident Chef Emma Sears are prepared in the winery's wood-fire oven. ashesanddiamonds.com



di Rosa Center for Contemporary Art

OAKVILLE

IN THE HEART OF NAPA VALLEY

FAR NIENTE now offers exclusive estate food and wine pairings Tuesdays through Thursdays at noon. farniente.com

Robert Mondavi Winery and BottleRock Presents are teaming up again for one of Napa Valley's summer event highlights, the **MARGRIT MONDAVI SUMMER CONCERT SERIES**. In its 49th year, the concert series features an exciting lineup of musicians, local food vendors and Robert Mondavi wines on the winery's lawn next to To Kalon Vineyard. robertmondaviwinery.com

RUTHERFORD

MARK YOUR CALENDAR!

Join the Elizabeth Spencer Winery team as they release their 2017 Rosé of Pinot Noir, paired with locally catered food as well as live music. **THE ELIZABETH SPENCER WINERY ROSÉ PARTY** will be held on April 7th. elizabethspencerwinery.com

On August 24th, attend the **GRGICH HILLS ESTATE BLESSING OF THE GRAPES** and enjoy a complimentary glass of Grgich Hills' wine paired with cheese during this age-old celebration of the start of the harvest. Following the blessing, the Grgich Hills team will host a reception on the patio and the winery's daily Grape Stomp will officially begin. grgich.com

ST. HELENA

KEENAN WINERY has added a set of iconic American photographer Dorothea Lange's photos to their permanent art collection, most of which have never been displayed in public before. keenanwinery.com

Recently reopened, the **UPVALLEY INN & HOT SPRINGS** offers guests a welcoming home base for everything from Napa Valley wineries and endless outdoor activities to restorative hot springs spa services. upvalleyinn.com

CALISTOGA

SCHWEIGER VINEYARDS has introduced an all-terrain vineyard experience exploring their Spring Mountain mountain-sloped Schweiger estate. schweigervineyards.com

UNWIND IN CALISTOGA

Originally built in 1886, **THE FRANCIS HOUSE** is listed in the National Register of Historic Places and has been carefully restored and redesigned as an exclusive five-room luxury inn. thefranchishouse.com

The Francis House

What Somms Are Saying

AMERICAN TASTEMAKERS ON NAPA VALLEY WINES

"Napa Valley offers seriously delicious and high quality wines. I always expect richness and complexity. Whether a producer interprets their wines in a more opulent or restrained way, there is always an underlying dose of warmth and purity in Napa Valley wines."

—NICK DEMOS, ADVANCED SOMMELIER, TRYON DISTRIBUTING, CHARLOTTE, NC

"Napa Valley is one of the most important wine regions in the world. I expect ripe fruit, full body and velvety textures in their reds."

—MASUMI PINTO, SOMMELIER, CADILLAC WINES, FORT WORTH, TX

"Napa Valley plays a key role in the history of wine. It has become synonymous with lush but seamless wines and majestic and polished reds."

—M. ALEJANDRO ORTIZ, J'S BOTTLE SHOP, ATHENS, GA

"When I judge a bottle of wine I look at every aspect of it: from the product's packaging and consistency, to the story behind the winery. My expectations are always high. Napa Valley wines constantly exceed these expectations; a feat largely due to the region's soil, climate and talented winemakers."

—JONATHAN NEGRIN, SOMMELIER, MEAT MARKET, PALM BEACH, FL

"There is a wide range of expressions in the varieties that come from Napa Valley. They allow us to explore the diversity of exposures, soils and wine philosophies that make Napa so unique."

—BRAHM CALLAHAN, MASTER SOMMELIER, GRILL 23 RESTAURANT, BOSTON MA

"I feel confident every time I add a Napa Valley label to our list because I know it is a quality wine and it will deliver a sense of place."

—JUSTIN HALL, SOMMELIER, EMBERS PRIME STEAKS WOOD GRILL, GAINESVILLE, FL

"My impression of Napa Valley wines is timeless. Having had the opportunity to taste Napa wines back to the early '60s, I can say that their wines are as age-worthy as any other region in the world."

—CHESTER COX, WINE DIRECTOR/SOMMELIER, KENT & CO WINES, FORT WORTH, TX

"Napa Valley wines are expressive and generous, concentrated without heaviness, and reflective of warmth and sunshine in a glass."

—SHAWN PAUL, DIRECTOR OF WINE, FOXCROFT WINE CO, CHARLOTTE NC

// Test Your Knowledge



HOW WELL DO YOU KNOW NAPA VALLEY SAUVIGNON BLANC?

<p>1.</p> <p>Sauvignon Blanc is Napa Valley's second most planted white wine grape. What is the first?</p>	<p>2.</p> <p>Which famous Napa Valley vintner coined the marketing term "Fume Blanc" for his Napa Valley Sauvignon Blanc?</p>	<p>3.</p> <p>Which wine region in France is believed to be the origin of Sauvignon Blanc?</p>	<p>4.</p> <p>Sauvignon Blanc is one of the "parents" of which other celebrated Napa Valley grape variety?</p>
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ANSWERS: 1. Chardonnay, 2. Robert Mondavi, 3. Loire Valley, 4. Cabernet Sauvignon



Thirsty for more? Whether you're a Napa Valley wine expert or a novice, Napa Valley Rocks will further your understanding of Napa Valley, and its place within the world of wine. Take the 60-minute self-guided online course, complete the quiz at the end of the training and you'll be Napa Valley Rocks Certified. Learn more at naparocks.com.

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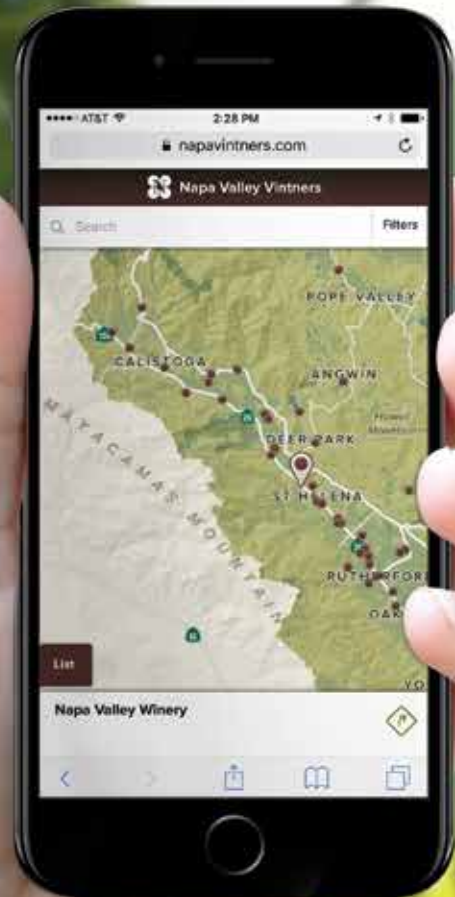
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