

SPECIAL ADVERTISING FEATURE

# NAPA VALLEY

CULTIVATING EXCELLENCE

## HARVEST 2016

We've got a crush on Napa Valley

[Harvest Magic](#) | [Fast Facts](#) | [Day in the Life](#)

[Unsung Heroes](#) | [Vintages](#)



PERHAPS THE MAGIC has something to do with the sunrises



CLOCKWISE FROM LEFT Sunrise over the valley; fresh cut from the vine; a bountiful harvest; blessing of the grapes



COVER IMAGE AND THIS SPREAD: BOB MCCLENAHAN

and cut through the morning mist, there is a moment of stillness to drink in the scene. The rolling hills, the patchwork of vineyards, the fog nestled in the valley. The breathtaking view feeds the soul and is a reminder that harvest offers the chance to capture and bottle the beauty of this special place.

Needless to say, that's no small task. Behind each vintage is an army of people—winemakers, viticulturists, vineyard crews, enologists, cellar hands—who work tirelessly to create wine worthy of the Napa Valley name. They are the ones who are up in the early morning hours to pick fruit with perfect flavor. The ones who sort every grape and clean every tank. The ones who carefully blend each wine. The ones who ensure that a great wine is not only a reflection of place, but of the people whose purple-stained hands crafted it.

“Harvest is its own adrenaline.”

STEVE LEVEQUE, HALL WINES

As the days blur by, awash in grape juice, there are stolen moments to celebrate the season. To relish a hearty harvest lunch, to walk a vineyard with a fellow winemaker, to share a beer with friends. To stop for a moment and be thankful for living and working in a community where families—and harvest stories—span generations, and friends are always ready to lend a hand (or a hose, as it may be).

When harvest draws to a close in late fall, a sense of normalcy returns to wineries and to daily life. Empty grape bins, scrubbed and stacked, are stored until next year. The vineyards, now quiet, blanket the Napa Valley with shades of orange and red. And crews return home to reconnect with loved ones and catch up on well-deserved sleep.

What remains is the wine, which will forever tell the story of each harvest. The best part? It only needs a corkscrew to reveal the magic.

# THE MAGIC OF NAPA VALLEY'S HARVEST

EACH YEAR AT THE END OF SUMMER, THE NAPA VALLEY comes alive with a rush of activity. Vineyard crews fan out among grapevines armed with bins and picking knives. Winery crushpads awaken with the hum of tractors and presses. Eager interns become versed in the art of scrubbing tanks and dragging hoses. Glasses are raised over freshly picked fruit to the culmination of a year's hard work and another great vintage. Ah yes, harvest has arrived.

There's something purely magical about harvest, or, as the locals call it, "crush." Though winemakers will tell you that the days are long and sleep elusive, in the same breath they say it is their favorite time of year. "Harvest is its own adrenaline," explains Steve Leveque, winemaker at HALL. "It's our one opportunity to produce something that is truly compelling." And perhaps the magic has something to do with the sunrises. When the sun's first rays crest the Vaca Mountains



# NAPA VALLEY CRUSH CHEAT SHEET

HARVEST MAY LAST FOR THREE MONTHS, but in three minutes you can become a crush insider. From soil types to grape varieties to burritos (yes, burritos), learn what makes harvest in the Napa Valley tick.

## ALL IN THE FAMILY

# 95%

of Napa Valley's wineries are family owned

*Good things come from small places.*

Only 4% of California's annual winegrape harvest comes from the Napa Valley.

**“ Pass the burritos please!**

When asked about their favorite harvest lunch, seven out of ten winemakers choose Mexican food.

## IN A WORD, HARVEST IS...

**Organized chaos**

Greg Scheinfeld, winemaker, Uproot Wines

**Intense**

Esaul Hurtado, cellar master, Alpha Omega Winery

**Restless fruition**

Jim Close, winemaker, Gamble Family Vineyards

**All about teamwork**

Sergio Melgoza, vineyard manager, Rocca Vineyards

**Unpredictable**

Allison Cellini, viticulturalist, Cliff Lede Vineyards

**Intoxicating**

Jeff Cole, winemaker, Sullivan Vineyards

## BY THE NUMBERS

# NOT ONLY GRAPES ARE GREEN...

Nearly 5 million cases of wine are produced by Napa Green Certified Wineries.

## WHAT WE'RE PICKING

Grape varieties in the Napa Valley run the gamut from Albariño to Zinfandel. Here's a sample of what we pick.

VARIETAL	TONS
Cabernet Sauvignon	69,530
Chardonnay	30,571
Merlot	18,923
Sauvignon Blanc	15,111
Pinot Noir	9,579



## WINEMAKER SPEAK

**VERAISON** The sweetening of flavors, softening of the berries and the color change of grapes on the vine, indicating the onset of ripening.

**BRIX** The scale winemakers use to measure sugar quantity in grape berries or juice. Winemakers use Brix as one way to determine ripeness.

**TANNINS** Extracted from grape seeds and skins, tannins taste astringent or chalky and add body and structure to wine.

**RACKING** Moving wine from one vessel to another. Racking filters wine by separating it from the lees (particles that settle after fermentation).

**PUMP-OVERS** The mixing of tanks by pumping wine up from the bottom to submerge the floating skin cap, increasing flavor and color in red wines.

**PUNCH DOWNS** Pump-overs' cousin, punch downs push the skin cap down from the top.

**HOT BINNING** Perhaps our favorite harvest term. Filling a ½ ton grape bin full of hot water for soaking. As in, hot tub. Sign us up.

## A winemaker's palette

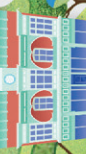
More than half of the world's soil orders are found in the Napa Valley. Add varying climatic conditions and terrain, and no two vineyard sites produce the same result—even if planted with the same grape variety. Enter the winemaker, who creates a harmonious blend that accentuates each unique, site-specific wine. This is where science meets art.



Mt St Helena

Calistoga

St Helena



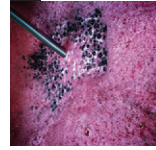
10:34 a.m.

**@merryvalevineyards:**  
The art of making wine.  
#NapaHarvest



9:32 a.m.

**@SpotaWines:** Three generations of Spotas working on harvest.  
#NapaHarvest



7:01 p.m.

**@LagierMeredith:**  
Punching down Syrah. Wish you could smell it!  
#NapaHarvest



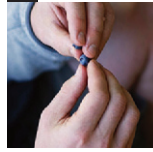
10:14 a.m.

**@HarwellVineyards:**  
Many hands make for quick work. Sorting grapes for our Estate Cabernet.  
#NapaHarvest



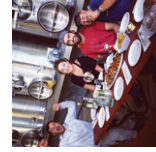
10:46 a.m.

**@Twomey:** Protecting the environment during #NapaHarvest, one fish at a time. #NapaGreen



6:34 a.m.

**@RombauerVino:**  
Sampling Cabernet to determine when to pick.  
#NapaHarvest



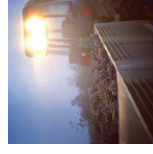
12:32 p.m.

**@cadeestate:** Harvest lunch in the cellar. Everything is awesome!  
#NapaHarvest



3:42 p.m.

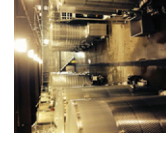
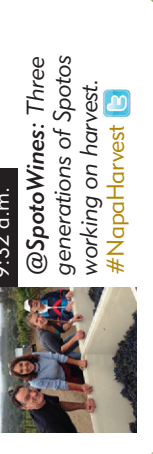
**@ZDWines:** Behold—the Harvest Beard.  
#NapaHarvest



5:36 a.m.

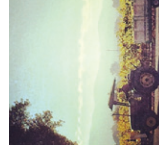
**@Stagecoachvine:**  
Early morning grape picking!  
#NapaHarvest

Yountville



10:17 p.m.

**@ChimneyRockWine:** Love this time of day. Everyone is gone. Just me and the tanks. #NapaHarvest



7:14 a.m.

**@monticellonapa:**  
It's the perfect day to pick Chardonnay!  
#NapaHarvest

# ALL IN A DAY'S WORK

Get the skinny on harvest from those in the know. Follow the social buzz with

#NapaHarvest

## PLAN YOUR OWN NAPA VALLEY TOUR

Eager to check out the harvest action? Visit [napavintners.com/maps](http://napavintners.com/maps) for an interactive winery map and design your next trip to the Napa Valley.

American Canyon



# TEAM HARVEST

**HARVEST IS A MARATHON, NOT A SPRINT.** Getting to the finish line requires countless hours of hard work and a team—indeed an entire community—of supporting players. Discover the unsung heroes behind Napa Valley wine.



## VINEYARD TEAMS

Harvest is the culmination of months of diligent work for vineyard crews. The long days start in spring, when each pruned vine is carefully cultivated, trained and thinned. When crush arrives, there is a burst of activity to pick each vineyard block at optimal ripeness. “You’ve never seen anyone work so hard and so fast as vineyard men and women during harvest,” remarks Frank Leeds, vice president of vineyards at Frog’s Leap. “They think with their hands.”



## CELLAR CREWS

Behind each bottle of finished wine are seasoned winery pros who press each load of grapes, perform each pump-over and rack each barrel. They are often the first to arrive at the winery and the last to leave. “We take pride in our work,” says Aristeo Garcia Martinez, cellar master at Keenan Winery. “Each harvest we come together as a team and build the foundation of a great wine.”



## EAGER INTERNS

If you love wine, manual labor and clean like a rock star, you may have the makings of a harvest intern. Each year hundreds of people from around the U.S. and the world descend on the Napa Valley to experience the making of a vintage. “Without the help of interns, the crew couldn’t tackle the 24/7 nature of crush,” shares Matt Sunseri, assistant winemaker at Cuvaison. From wielding power washers to scrubbing tanks, interns bring to harvest an unbridled energy and desire to learn from the best.

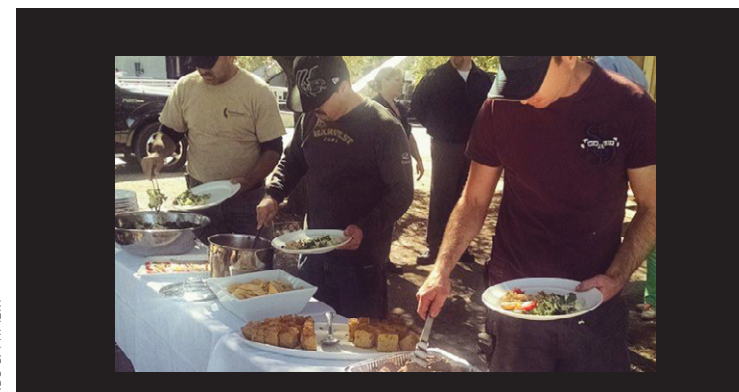


## HARVEST CHEFS

During the busy days of harvest, there is often little time to eat—let alone eat a healthy diet. Enter chefs, who cook balanced meals to keep winery and vineyard crews in top form. John McConnell, executive chef at Clif Family Winery, puts it best: “Harvest is an annual sacrifice that tests our crew members’ spirits. What makes my day is knowing I helped liberate their focused minds—if only for thirty minutes—by putting good food in their bellies.”

## ENOLOGISTS

Making world-class wine takes a lot of science. This is where enologists come in. “My time during crush is spent running tests in the lab, sampling in the vineyard and tracking wines throughout fermentation,” shares Andy Haley, enologist at Bouchaine Vineyards. “The hours during harvest are long, but during this time the winemaking team becomes a family.”



## STEADFAST FAMILIES

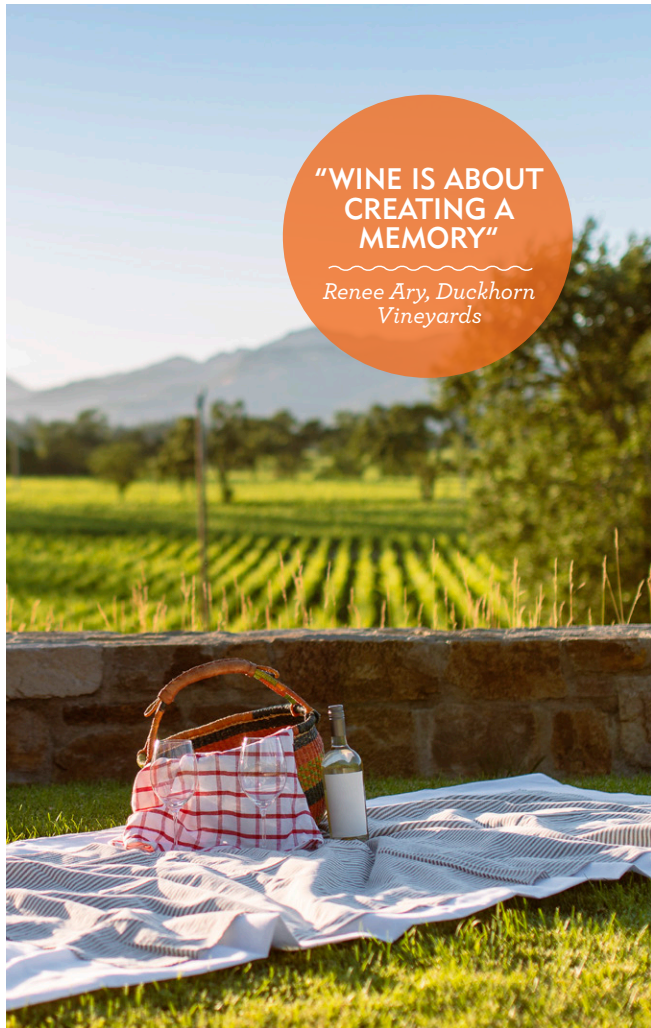
“My cousin has been known to bake a cake for the crew, just to have an excuse to visit and make sure I’m upright,” chuckles Tamra Lotz, assistant winemaker at Mumm Napa. “Without the support of our families during harvest, it would be hard for many of us to survive.” From cousins to in-laws to harvest widows—a tongue-in-cheek term for winemakers’ spouses—loved ones take on the running of everyday life from August to November, allowing those in the wine industry to surrender to the all-consuming nature of crush.

## FUELING HARVEST

From delivering coffee at 5 a.m. to crafting energy-packed lunches, Napa Valley restaurants keep crush up and running. Next time you visit, enjoy some of our harvest staples.

- Gott’s Roadside Tray Gourmet, [gotts.com](http://gotts.com)
- Model Bakery, [themodelbakery.com](http://themodelbakery.com)
- Buttercream Bakery, [buttercreambakery.com](http://buttercreambakery.com)
- LaLuna Market, [lalunamarket.com](http://lalunamarket.com)
- Villa Corona, [villacoronacatering.com](http://villacoronacatering.com)
- Soda Canyon Store, [sodacanyonstore.com](http://sodacanyonstore.com)
- Tanya’s Taqueria, [tanyastaqueria.com](http://tanyastaqueria.com)
- Azteca Market, [aztecanapavalley.com](http://aztecanapavalley.com)
- Palisades Deli Cafe, [palisadescafe.com](http://palisadescafe.com)
- Calistoga Roastery, [calistogaroastery.com](http://calistogaroastery.com)

JASON TINACCI / TRELISCREATIVE.COM; BOB MCCLLENHAN; JOHN BARKLEY; INTERNS / ROUND POND ESTATE; HARVEST LUNCH / ST. SUPERY ESTATE VINEYARDS & WINERY



**"WINE IS ABOUT  
CREATING A  
MEMORY"**

*Renee Ary, Duckhorn  
Vineyards*

# EVERY VINTAGE TELLS A STORY

LIKE NO OTHER BEVERAGE, WINE IS AN EXPRESSION of time and place. Every time a cork is pulled on a Napa Valley wine there is an invitation to experience the harvest moon under which the grapes were picked, meet the workers who filled each barrel and taste the winemaker's tireless effort to translate the beauty of the fruit to wine in the glass. "Our goal is to craft wine that captures the essence of each vintage," says Nile Zacherle, winemaker, David Arthur Vineyards. "Every aroma, every flavor, every texture is there for a reason."

Similar to reminiscing about an old friend, in the Napa Valley opening a bottle of wine unleashes a flood of memories. "I always remember the year—what was unique and different," explains Renee Ary at Duckhorn Vineyards. "Wine is about creating a memory. Both for those of us who make it, and for the person who will enjoy it in the glass."

Whether walking a vineyard with glass in hand or enjoying a meal with friends, wine calls us to be present in the moment, savor the place where it was made and forever remember the time when it was enjoyed.

JASON TINACCI / TRELISCREATIVE.COM; THOMAS J. STORY / SUNSET PUBLISHING; DAVID FENTON



## AT YOUR TABLE

Create your own memories while enjoying Napa Valley wine with these recommendations from two local sommeliers—Dennis Kelly of The French Laundry and Kris Margerum of Auberge du Soleil.

### 2012 "POWER & STRUCTURE"

**DENNIS** // *Mayacamas Vineyards, Chardonnay (\$65.00)*: Expect steely minerality in this racy expression of Chardonnay produced from mountain fruit in a warm, dry growing season.

**KRIS** // *D.R. Stephens Estate, "DR11" Cabernet Sauvignon (\$60.00)*: Crowd-pleasing, with a "drink me" tonight style.

### 2013 "CLEAN & COMPLEX"

**DENNIS** // *Kongsgaard, Albariño (\$50.00)*: Freshness and purity are hallmarks of this wine from the cool southern end of the Napa Valley.

**KRIS** // *Ancien Wines, Pinot Noir, "Mink Vineyard" (\$48.00)*: A bit more of the serious side of Napa Pinot Noir. Dark red fruits, concentrated.

### 2014 "YOUTHFUL & ELEGANT"

**DENNIS** // *CADE Estate Winery, Sauvignon Blanc (\$30.00)*: Crisp and citrusy with laser-like precision. This wine reflects the perfect growing conditions of the 2014 vintage.

**KRIS** // *Cornerstone Cellars, "Corallina" Rosé of Syrah (\$25.00)*: Refreshingly vibrant. The perfect wine to sip at sunset.



## WINEMAKERS TALK VINTAGE

**VINTAGE 1974**  
*Michael Weis, winemaker,  
Groth Vineyards*

"In 1974 I was a new enologist at Robert Mondavi Winery, tasting routinely with Mr. Mondavi himself. A heck of a way to start! That year the Napa Valley produced wines that put California on the world wine map. Of the '74 wines I've tasted, many are still strutting their stuff."

**VINTAGE 1984**  
*Paul Steinhauer, winemaker,  
Flora Springs Winery &  
Vineyards*

"My first harvest convinced me to change my career path from finance to winemaking and connected me with fellow winemakers who are friends to this day. I remember crush was early due to a heat spike—and then seemingly lasted forever. I recently tasted some '84 and it's still showing very well."

**VINTAGE 2013**  
*Nicole Marchesi, winemaker,  
Far Niente*

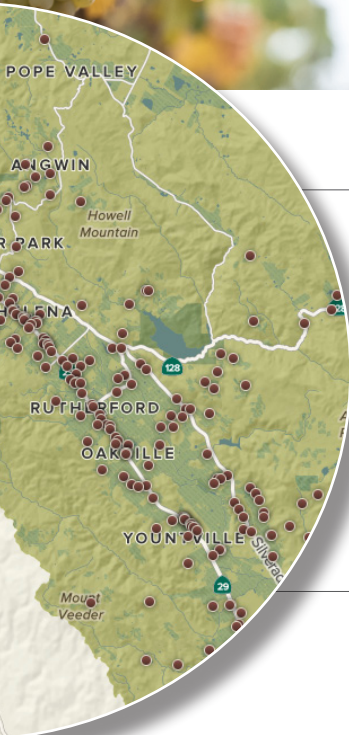
"I loved the excitement and adrenaline of 2013. The growing season was near perfect and we were all eager to jump into harvest. The grapes' intense flavors, beautiful color and ripe tannins produced mouth-filling and balanced wines."



# THE NAPA VALLEY HARVEST STORY CONTINUES...



Visit [napavintners.com/harvest](http://napavintners.com/harvest) for news about the harvest, going on right now in the Napa Valley, including our “Day in the Life” video series with Sunset Wine Editor Sara Schneider.



Plan your own Napa Valley adventure with the Napa Valley Vintners online Winery Map & Trip Planner.

Visit [napavintners.com/map](http://napavintners.com/map)

Book your stay and plan your dining excursions at [visitnapavalley.com](http://visitnapavalley.com)



Need to escape to the Napa Valley—now?

Follow [#NapaHarvest](https://twitter.com/NapaHarvest) on social media for up-to-the-minute harvest updates.



napa valley vintners

