# Jessup Cellars

### About Us

Located in Yountville, California, Jessup Cellars is dedicated to producing high-quality wines that showcase the essence of Napa Valley. Our estate vineyard in the Wooden Valley of Southeastern Napa County serves as the foundation for our growth in the region. Fortified and Port Style Wines

#### Jessup Cellars offers a range of fortified wines:

* **2013 Zinfandel Port:** This fortified wine is made with Zinfandel and is fortified with Brandy. It features bold aromas of ripe raspberry, leather, and spice, with a palate of vanilla and red plum. The finish is strong yet balanced, making it a perfect match for blue cheese, dark chocolate, or a Maduro cigar. It has an alcohol content of 19.5% and is priced at $65 for non-members.
* **13th Reflection Tawny:** Crafted using the traditional Solera method, this dessert wine offers pronounced aromas of stewed cherry, dried fig, chocolate, and baking spice, with hints of sandalwood and cedar. It provides a decadent and juicy palate of mixed berry preserves and pairs well with desserts like chocolate lava cake or aged cheeses. Priced at $85 for non-members, it has an alcohol content of 19.5%.

#### Solera Method

The Solera method is a traditional aging and blending process used for fortified wines. It involves:

* **Tiered Stacking:** A series of barrels arranged in tiers, with the oldest wine at the bottom and progressively younger wines above.
* **Fractional Blending:** Each year, a portion of wine is drawn from the bottom tier for bottling, and the space is filled with wine from the tier above. This process continues up the stack, blending older and younger wines.
* **Aging and Maturity:** Over time, the blending results in a complex, well-balanced final product, maintaining consistency and depth of flavor.
* **Perpetual Process:** The system is designed to be perpetual, continuously blending new and older wines, sometimes for many years.

### Tasting Experiences

Jessup Cellars offers various tasting experiences:

* Light Flight: Includes 3 wines starting with either our 2022 Chardonnay and two red wines. The cost is $30 per person, and the tasting fee is waived with a purchase over $50. Walk-ins are welcome.
* Jessup Classic Tasting: A flight of 5 wines paired with cheeses, Marcona almonds, and a chocolate surprise for $60 per person. The fee is waived with a purchase of two or more bottles.
* Virtual Tasting: Enjoy a customized tasting via Zoom with a wine educator, featuring any number of wines. The virtual tasting fee is reimbursed with wine purchases, with additional costs for shipping.
* In-Home Tastings: Personalized tastings at your home or business, complimentary with the purchase of 3-4 bottles.

### Wine Club Memberships

Jessup Cellars offers three wine club options:

* **Tasting Club:** 3 bottles delivered four times a year, with an average cost of $200 per shipment.
* **My Jessup Cellar 6:** 6 bottles delivered twice a year for about $400 per shipment, with the option to choose your wines.
* **My Jessup Cellar 12:** 12 bottles delivered twice a year for about $800 per shipment, with flat-rate shipping of $20 anywhere in the lower 48 states.

### Hotels in Yountville

#### Recommended hotels include:

* **Bardessono Hotel and Spa:** LEED Platinum-certified with luxurious suites, a spa, and a farm-to-table restaurant.
* **Hotel Yountville:** A boutique hotel with elegant rooms, gardens, a spa, and a renowned restaurant.
* **Vintage House:** Offers spacious guest rooms, landscaped grounds, and access to additional dining options at Estate Yountville.
* **North Block Hotel:** Mediterranean-inspired with stylish accommodations and special deals on wine tasting at Jessup Cellars.
* **The Estate Yountville:** A resort with multiple luxury hotels, upscale dining, and event venues.
* **Napa Valley Lodge:** Located on Highway 29 with spacious rooms, a heated outdoor pool, and complimentary breakfast. Offers 2-for-1 tastings at Jessup Cellars.

### Restaurants in Yountville

#### Notable dining spots include:

* **The French Laundry:** Famous for its exquisite tasting menus and award-winning wine list.
* **Bouchon Bistro:** Casual French brasserie with classic dishes.
* **Bouchon Bakery:** Offers artisanal breads, pastries, and desserts.
* **Ad Hoc:** Known for its casual, family-style meals.
* **RO Restaurant and Lounge:** Features Asian-inspired cuisine and a large selection of Champagne.
* **La Calenda:** A modern Mexican restaurant inspired by Oaxaca.
* **Bistro Jeanty:** Offers traditional French cuisine in a charming setting.
* **Lucy Restaurant & Bar:** Farm-to-table California cuisine with a notable brunch menu.
* **Ciccio:** Contemporary Italian cuisine with fresh, seasonal ingredients.
* **R&D Kitchen:** Features outdoor seating and a variety of fresh cuisine.
* **Bottega:** Italian dining with a rustic, elegant atmosphere.
* **Ottimo:** Offers pizzas, fresh mozzarella, and handcrafted products.
* **Coqueta Napa Valley:** Spanish cuisine with Northern California influences.
* **RH Restaurant at RH Yountville:** Combines food, wine, art, and design.
* **The Kitchen at Priest Ranch:** Seasonal American cuisine with Midwest influences.

#### Sweet Treats

* **Kollar Chocolates:** Artisan chocolate shop with a focus on new world flavors and modern artistry.
* **Madeleine’s Macarons:** Handmade French macarons, crepes, and house-made ice cream.
* **The Model Bakery:** Renowned for its breads, pastries, and coffee, with a history spanning nearly 90 years.
* **Ranch Market Too:** Originally a deli, now featuring Velo Pizza and Deli with great sandwiches and pizza by the slice.