

Jessup Cellars Corpus

Jessup Cellars Information

Jessup Cellars <https://jessupcellars.com/about/> founded in 1996 by Mark Jessup has a casual and inviting atmosphere and was the first tasting room opened in Yountville in 2003. You have the option of sitting inside our stunning art gallery or you may choose to enjoy the patio with giant umbrellas. We also have space available for private groups and special accommodations and snacks for your children. Our fine art is meticulously curated by our lead artist Penelope Moore who exhibits her colorful creations in large formats in our spacious gallery where you can take in, or take home the inspiring art while imbibing your favorite Jessup wines.

BOTH SEASONED WINE LOVERS, AND THOSE JUST LEARNING ABOUT WINE, ARE EMBRACED AND WELCOMED AT JESSUP CELLARS.

Located just a block north from the famed The French Laundry in the quaint village of Yountville, our wines are available exclusively through our Tasting Room Gallery, Wine Club Memberships and [JessupCellars.com](https://jessupcellars.com).

Originally founded by Mark Jessup and his partners Dan and Becky Blue and Vance and Jana Thompson, their mission is to create and share life-enriching experiences for their members and guests, while also giving back to the community through the support of the arts.

The owner team has grown to include Jim and Kelly Mazzo, Kerry and Cindi Solomon, Eric and Marleen Donnenfeld and Roy and Cheri Eisiminger. Mark Jessup exited the company in 2008 and is no longer an owner at Jessup Cellars.

THE ART OF HOSPITALITY

Guests at Jessup Cellars may choose to taste at its wine bar or relax with sit-down, hosted tastings in the winery's spacious gallery among curated art, which features rotating installations by celebrated regional and national artists. The winery also specializes in hosting interactive experiences with a focus on the arts. Highlights include its Art House Sessions summer music series and Art House Short Film Series.

All of the above, along with exclusive access to limited release wines and member-only events, makes Jessup Cellars wine club membership one of the best experiences in wine – both in the Napa Valley, and when guests travel home to share great wine and food with friends and family. For the owners and staff, it's all about creating a community to share their love of wine, the arts, and everything that makes the Napa Valley so special.

Jessup is also one of the most dog friendly wineries in the Napa Valley with your well-behaved pups welcome both inside and outside to join you for your tasting, and we have dog treats for your pooches, including gluten-free if required. We even have Jessup Cellars dog leashes available for purchase.

CUSTOMER SERVICE AND MEMBERSHIP

If you have specific customer service or membership questions and would like to speak to someone during business hours Monday through Friday, please call 707-944-5620 Extension 2 and we'll be happy to help you. This can include questions about your order status, shipping or wine club memberships. We do not ship to Utah, Mississippi or International locations. Alternatively you can always call the tasting room 7 days a week for general questions, tasting options and reservations and queries about our art gallery at 707-944-5620 and one of our hosts will be happy to help you.

Outside business hours you can visit our Contact Us page at <https://jessupcellars.com/contact-us/> and submit your questions and we will get back to you Monday through Friday during business hours which are 10AM-6PM Pacific time.

OTHER ONLINE RESOURCES

You can also follow us on our various social media platforms at:

- Instagram <https://instagram.com/jessupcellars>
- Facebook <https://www.facebook.com/JessupCellars/>
- Twitter (X) <https://twitter.com/JessupCellars>
- YouTube <https://www.youtube.com/JessupCellars>

To know more about the various recipes and what wines pair with what recipes, please visit this page on our website <https://jessupcellars.com/recipes-and-pairings/>.

Jess - The virtual Concierge and Wine Educator

Jess is an AI enabled virtual Concierge and Wine Educator, the newest team member at Jessup Cellars. Jess is not a mere chatbot and behaves as a personal guide to help you select the perfect wine, tasting experience, food pairing, or membership that fits your needs, or can dive deeper into a discussion about winemaking, terroir or varietals.

Jess is not a Sommelier, however I have access to a wealth of wine knowledge that may deliver the answers you seek. If you wish to learn through formal wine education, there is great information at the WSET website <https://www.wsetglobal.com/>

Jess has access to almost any information you can imagine related to wine thanks to my training, so don't hesitate asking me anything about wine, the winemaking process, wine growing regions, varietals and terroir. I will do my best to give you accurate answers. If you want to pursue more focused wine education courses I encourage you to explore the options at WSET website here <https://www.wsetglobal.com/>

Jess is not human and does not qualify to attend WSET classes, but I have access to a wealth of wine knowledge I can share with you. Feel free to ask me anything and if you want to attend WSET classes check out the Trust here <https://www.wsetglobal.com/>

The difference between a Sommelier and WSET Certification is while each offers multiple levels of certification, a Somm will attend years of college and specialized education to achieve the highest level, and will be focused on a career in the restaurant or wine business as a respected expert. A person with a WSET certification, will be able to achieve the highest level (WSET Advanced) through specialized education from the Trust without the need for a degree and will pursue roles in hospitality, including wineries, retail and tasting rooms. Learn more on WSET here <https://www.wsetglobal.com/>

CURRENT GALLERY FEATURE

You can learn more about the art gallery at Jessup Cellars at <https://jessupcellars.com/art-gallery/>

Penelope Moore

Penelope Moore, a Napa Valley-born, internationally renowned painter, possesses the rare gift of synesthesia, allowing her to visualize flavors as color, pattern, and emotion. As an Abstract Expressionist with a background in the food and wine industry, Penelope translates taste into live action paintings, blending art and gastronomy in immersive experiences. Known for her "Art of Taste" events in Italy and the U.S., she collaborates with top chefs, wineries, and global brands like Mercedes Benz and LVMH, creating multi-sensory exhibitions that merge flavor and fine art. Come by to see her art on display this fall and enjoy a glass of wine as you stroll through the gallery.

Jessup Cellars and Tasting Gallery is located at 6740 Washington St. at the North end of Yountville across from RH Yountville and North Block Restaurant. We are open from 10AM to 6PM Monday through Sunday and can be reached at 707.944.5620 for reservations, customer service and information. Jessup Cellars can be found on the Web at <https://jessupcellars.com/> where you may find directions, purchase wine or make reservations for tastings at our Yountville tasting room. Yountville, California is located 9 miles north of Napa and 9 miles south of St. Helena in the center of the Napa Valley. You can reach Yountville by car from anywhere in the Northern California Bay Area in about an hour, while travelers from the Sacramento region will take about 1.5 hours. The area is served by multiple airports including SFO, Oakland, Sacramento and Santa Rosa. Jessup Cellars welcomes your well-behaved dogs inside or outside and we have gluten free dog treats available as well as water dishes. No other animals except for well behaved dogs and service dogs are permitted in Jessup.. Jessup Cellars wines are carefully crafted with the help of our renowned consulting winemaker Rob Lloyd who famously crafted Chardonnay for Rombauer, La Crema and Cakebread. Not only has Rob created one of the best Chardonnays in the Napa Valley with our 2022 vintage, but has also helped curate 'The Art of the Blend' with our stellar red wines.

Jessup Cellars Team

VOTED MOST FRIENDLY & KNOWLEDGEABLE STAFF 4 YEARS IN A ROW!

Over the past several years, Jessup Cellars has won numerous awards including CellarPass' 'Friendliest & Most Knowledgeable Staff' three years in a row, Napa Valley Life magazine's 'Best Wine Club' and, recently, Yountville's 'Business of the Year'.

<https://jessupcellars.com/reviews/>

To know more about the team at Jessup Cellars, you can visit this page: <https://jessupcellars.com/team/>

OUR WINEMAKERS

Rob Lloyd - Lead Consulting Winemaker

BIOGRAPHY

Hometown: All of California

Favorite Jessup Wine Pairing: Carneros Chardonnay with freshly caught Mahi-Mahi

About: Rob's foray into wine started directly after graduating college when he came to Napa to work in a tasting room for the summer – before getting a 'real job'. He became fascinated with wine and the science of winemaking and began to learn everything he could about the process.

While interviewing for that "real job", the interviewer asked him what he had been doing with his time since graduation. After speaking passionately and at length about wine, the interviewer said, "You seem to love that so much. Why do you want this job?" Rob realized he didn't want it, actually. He thanked the man, and thus began a career in the wine industry.

Rob has since earned his MS in Viticulture & Enology from the University of California Davis and worked for many prestigious wineries including Cakebread, Stag's Leap Wine Cellars, and La Crema. Rob began crafting Jessup Cellars in the 2009 season and took the position of Director of Winemaking at Jessup Cellars in 2010. He now heads up our winemaking for the Good Life Wine Collective, which also includes Handwritten Wines

Bernardo Munoz - Assistant Winemaker

BIOGRAPHY

Hometown: Campeche, Mexico

Favorite Jessup Wine Pairing: 2010 Manny's Blend with Mongolian Pork Chops from Mustards Grill – richness paired with richness

About: Bernardo began his career in the vineyards, learning the intricacies of grape growing and how to adjust to the whims of Mother Nature. He then moved into the cellars at Jessup Cellars, bringing us his

complete grape to bottle knowledge to the team. He has a keen understanding of what it takes to make a great bottle.

Our winemakers enjoy having all the cool winemaking toys at their disposal. Jessup Cellars production facility has a German Bladder Press which is a massive system for gently extracting the juice from the fruit. Here is a picture of our German Bladder Press...



They also have a Basket Press which is a much smaller machine, but has the same benefit of being gentle on the juice extraction process. Here is a pic of our Basket Press...



To know more about the winemakers at Jessup Cellars, visit this link <https://jessupcellars.com/winemaker/>
If you want to know more about our sister winery, Handwritten Wines, you can visit this page <https://handwrittenwines.com/>

You can shop the latest wines or current releases from Jessup Cellars online at <https://jessupcellars.com/shop/?view=products&slug=current-releases>

You can also shop the library wines from Jessup Cellars online at <https://jessupcellars.com/shop/?view=products&slug=library-wines>

You can shop various merchandise, gift cards, accessories, etc from Jessup Cellars Shop online at <https://jessupcellars.com/shop/?view=products&slug=wine-kits-and-merch>

White Wine

2023 CARNEROS CHARDONNAY

Non-Member Price \$55

Member Price \$46.75

Our leading white wine is our Napa Valley Chardonnay from the Los Carneros region. The Truchard Vineyard is perfectly located in the hills above Highway 12 with the San Francisco Bay influences creating a cooler growing climate where the grapes ripen slowly and perfectly on the vine. The Jessup Cellars 2023 Chardonnay is a white wine that comes across as very well balanced due to the aging being done in a combination of 40% new American and 60% neutral American Oak. This brings hints of oak to the wine while also offering a slightly creamy mouth feel without being a butter bomb. Our Napa Valley Chardonnay is a member favorite while the non-member price of \$55 is appreciated by enthusiasts of this quality wine crafted by Rob Lloyd. The alcohol content is 14.8% while the PH is 3.4.

You can shop our Chardonnay Carneros directly from our website at

<https://jessupcellars.com/shop/?view=product&slug=2023-carneros-chardonnay-current-releases>

2023 NORTH COAST SAUVIGNON BLANC - SOLD OUT

Non-Member Price \$45

Member Price \$38.25

We also offer an annual harvest of Sauvignon Blanc, the 2023 vintage sourced from North Coast vines outside of the Napa Valley, but that may change from vintage to vintage. The tropical nature of our 2023 Sauvignon Blanc is decidedly different from the typical Sauvignon Blanc grown in the Valley and elsewhere in the World. Due to its limited supply this wine sells out quickly each year so be sure to give us a call before visiting our tasting room to check availability.

Our 2023 100% Sauvignon Blanc vintage was aged in 100% stainless steel barrels and our only current non-oaked wine which is typical for this varietal. The stainless steel seals out the oxygen and seals in the flavors of the fruit and is a hearty 15.1% alcohol content with a PH of 3.3. While its nose and flavors hint at tropical delights, we would not consider this wine to be too fruit forward, but rather fruit balanced with hints of pineapple and mango. Our Sauvignon Blanc is the perfect hot tub wine for those warm summer evenings after a long day in the hot summer Sun.

The 2023 Sauvignon Blanc pairs wonderfully with a variety of dishes, enhancing the dining experience. For starters, it complements the flavors of Grilled Prawn Cocktail and Ceviche, accentuating the seafood's delicate taste and brightening the citrus elements in the dishes. The wine's fruity and floral notes beautifully complement the freshness of Tacos, making it an ideal match for this flavorful and versatile Mexican dish. Lastly, the wine's high acidity and fruit-forward character provide a delightful contrast to the creamy sweetness of a Peach & Burrata salad, creating a harmonious and memorable pairing.

You will feel refreshed after enjoying a glass or two of our Sauvignon Blanc, non-member price of \$45!

Red Wine

Jessup Cellars offers a number of red wines across a range of varietals, from Pinot Noir and Merlot from the Truchard Vineyard, to Cabernet Sauvignon from both the Napa and Alexander Valleys, our Mendocino Rouquette combining Grenache and Carignan varietals which we refer to as our 'Light Summer Red', to the ultimate expression of the 'Art of the Blend' with our Juel and Table for Four Red Blend wines. We also offer 100% Zinfandel from 134 year old vines in the Mendocino region and our own 100% Petite Sirah grown in the Wooden Valley in Southeastern Napa County. We offer some seasonal Member's only favorites, led by the popular whimsical 2022 Manny's Blend which was just released.

2021 CARNEROS PINOT NOIR

Non-Member Price \$70

Member Price \$59.50

What makes our Pinot Noir unique from typical Pinot is the added element of the Jessup 'Art of the Blend'. While it is 96.7% Pinot Noir with fruit sourced from our favorite Los Carneros Truchard Vineyard, our master winemakers blend in a little (3.3%) of our own Petite Sirah from our vineyard in the Wooden Valley area of Southeastern Napa County and age it in 50% new French oak for 10 months. The alcohol content of this vintage is 14.8% with a PH of 3.45. This gives our 2021 Pinot Noir a much bolder color, very different from your typical light and bright Pinot you may be accustomed to. With whispers of damp earth and tobacco on the nose, it introduces a symphony of flavors: raspberry pie sweetness, red licorice vibrancy, charred wood smokiness, and the brightness of cranberry and pomegranate. Subtle notes of violets and rhubarb add complexity, while tart cherries provide an energetic burst. Hints of caramel and vanilla offer a harmonious balance, and the finish returns to the earlier tobacco and cedar notes, completing a sensory journey that is both rich and nuanced. This also adds body to the wine which has become a member favorite at Jessup Cellars, priced at \$70 for non-members. You can shop Pinot Noir directly from our website at

<https://jessupcellars.com/shop/?view=product&slug=2021-pinot-noir-current-releases>

2019 ROUQUETTE RED BLEND - SOLD OUT

Non-Member Price \$60

Member Price \$51

Jessup Cellars 2019 Rouquette is the perfect blend of Spanish varietals including 87% Grenache and 13% Carignane, both coming from our Mendocino growing region which is particularly suited for what we refer to as our 'Summer Red'. This beautiful wine of co-fermented Grenache and Carignan varieties greets you with opulent aromas of sweet strawberry, ripe cranberry jam, red plum, cassis, and nutmeg. We age this wine by co-fermenting the varietals for 15 months in used (neutral) Chardonnay barrels and delivers a 14.9% alcohol content with a PH of 3.35. The non-member price is \$60. The palate is wonderfully dry and lifted with fresh acidity and silky, rich tannins. Flavors of brambly, ripe fruit make this wine exceptionally palatable and food-friendly. Enjoy it with duck confit, mushroom risotto or an assortment of softer cheeses. Drink now or cellar 2-3 years.

The Story of Rouquette

Jessup Cellars "Art of the Blend" series "Roulette" is very unique in the World of wine. The proprietary name was inspired by our winemaker Rob Lloyd's decision to blend our Grenache, sourced from California's Mendocino County, with the pressed-off skins of another darker skinned varietal to give the wine deeper color and complexity. Because Mother Nature and wine grapes can be quite fickle, Rob never knows what other varietal might be in the winery when our Grenache arrives, so it's been a bit of a game of roulette..."Red Wine Roulette"! This is how the name Roulette was created...playing roulette with red wine. However, with Rob at the helm, those wines are guaranteed winners!

2021 PACINI VINEYARDS ZINFANDEL

Non-Member Price \$60

Member Price \$51

Jessup Cellars has a history of making fine big Zinfandels, but the 2021 Pacini Vineyards 96.5% Zinfandel with 3.5% Petite Sirah from the Talmage Bench in Mendocino County is reminiscent of our wildly popular Alexander Valley Zinfandel that we made in years past.

Terroir: Planted on steep terraced mountainsides in the Talmage AVA in Mendocino County, the Pacini Vineyard is dry-farmed and has not had frost in 30 years. These vines are planted in gravelly loam soil in an area that has a long history of producing higher than average quality red wine grape varietals and is sought after by many producers.

Tasting Notes:

This vintage is a "Jam Bomb" reminiscent of our well-loved and hugely missed Alexander Valley Zinfandel of the past. On the nose, ripe raspberry, blueberry fruit leather, and cola laced with sultry brown sugar seductively come together. The palate screams black cherries covered in dark chocolates and concentrated bramble berry pie.

<https://jessupcellars.com/shop/?view=product&slug=2021-Pacini-Zinfandel>

2019 CARNEROS MERLOT

Non-Member Price \$70

Member Price \$59.50

Our 2019 Jessup Cellars Merlot is from the Truchard Vineyard in the Los Carneros region of the Napa Valley which enjoys the San Francisco Bay influences that also envelope our Chardonnay and Pinot Noir. The terroir is ideally suited for a full bodied Merlot and like many of our wines, our Merlot is reflective of the 'Art of the Blend' by our winemakers. This 2019 vintage is a beautiful expression of this grape and showcases how much it thrives in our valley. On the nose, you get notes of red licorice, coffee bean, raspberry, and holiday spice. The palate is delicate yet rich and illustrates a balance of power and elegance that few grapes can achieve. The 2019 Merlot is 80% Merlot, 16.5% Cabernet Sauvignon from the Chiles Valley AVA in Northeastern Napa County and a splash of our Petite Sirah (3.5%) from the same location finishes the wine perfectly. Our merlot is aged for 22 months in 40% new American/French oak with an alcohol content of 15.1% with a PH level of 3.55. This wine drinks well now, however, will continue to age gracefully for another 5-8 years. We recommend trying this delicious Merlot with roasted chicken and vegetables or beef bourguignon. Non-members can pick up our 2019 Napa Valley Merlot for \$70. If you are interested in buying this, you can purchase this Merlot from directly our website at

<https://jessupcellars.com/shop/?view=product&slug=2019-merlot-current-releases>

2019 NAPA VALLEY CABERNET SAUVIGNON

Non-Member Price \$90

Member Price \$76.50

Napa Valley Cabernet Sauvignon is a staple of most Napa Valley winemakers with Jessup offering our 2019 Cabernet Sauvignon for 2024. As with most of our red wines, our winemakers exercise 'The Art of the Blend' by starting with 90% Napa Valley fruit from the Chiles Valley AVA in Northeastern Napa County, then blend in 5% Petite Sirah from the same AVA, 3% Merlot from our Truchard Vineyard in the Los Carneros region, then finish it with 2% Cabernet Franc, which is the parent grape of both Cabernet Sauvignon and Merlot, often used in blended wines. Cabernet Franc originated in the Bordeaux left bank region of France and to honor that provenance, we age our 2019 Jessup Cellars Cabernet Sauvignon in 80% new French oak for 22 months. Alcohol content in this varietal is 14.9% with a PH of 3.65. You can purchase our 2019 Cab for \$90. This 2019 vintage boasts aromas of blackberry, currant, and fig with delicate notes of cocoa, espresso, and clove that dance in the background. The palate of the wine matches the aromatics providing juicy fruit flavors, rich tannins and a long finish. This wine drinks well now however will age gracefully for the next 5-8 years. Enjoy this Cabernet Sauvignon with a quality cut of beef or any dish that has a nice smoky/fatty/or charred quality. If you are interested in buying our Napa Valley Cabernet Sauvignon, you can shop it directly from our website

<https://jessupcellars.com/shop/?view=product&slug=2019-napa-valley-cabernet-sauvignon-current-releases>

2018 ALEXANDER VALLEY CABERNET SAUVIGNON

Non-Member Price \$85

Member Price \$72.25

Jessup Cellars has also created a 2018 Alexander Valley Cabernet Sauvignon with 96.5% Cabernet grapes, finished with 3.5% Napa Valley Petite Sirah fruit. This wine has a very different nose and mouth feel than our 2019 Cabernet, presenting a dry, more tannic finish which still feels young but full bodied as it crosses your palate. You could lay this bottle down for another 5-8 years as you wait for it to soften, but if you want to drink it now, we encourage you to pair this wine with a nice Filet Mignon or other red meat. Our Alexander Valley Cabernet is aged in 50% new French oak with an alcohol content of 14.9% and may be purchased for \$90 for non-members

96.5% Cabernet Sauvignon

3.5% Napa Valley Petite Sirah

Aged for 22 months in 50% new French Oak

Alcohol: 14.9%

PH: 3.6

If you want to try our Alexander Valley Cabernet Sauvignon, you can shop it directly from our website at

<https://jessupcellars.com/shop/?view=product&slug=2018-alexander-cabernet>

2019 JUEL RED BLEND

Non-Member Price \$115

Member Price \$97.75

Jessup Cellars 2019 Juel Red Wine is one exploration of the ultimate 'Art of the Blend' expression. Our winemakers have built a Jessup favorite with this wine composed of 56% Napa Valley Cabernet Sauvignon and 14% Cabernet Franc, with Merlot figuring heavily into the blend at 24% from our Truchard Vineyard fruit. The wine is finished with 2% each of Petite Sirah, Petite Verdot and Malbec, all from the Napa Valley. Jessup Cellars' 2019 "Juel" Blend is a harmonious composition of varietals, a testament to the artistry of winemaking. This wine is a celebration of balance, with its blend of dark fruit, baking spices,

and earthy elements coming together in perfect unison. Approachable yet age-worthy, "Juel" is a sensory journey that invites you to savor the intricacies of each sip. Pour a glass, and let the symphony unfold. The non-member price for Juel is \$115. Juel is aged in 70% new French oak for 22 months with 14.9% alcohol by volume. The PH is 3.65.

The Story of Juel

The story of Juel is about the name which is in homage to the Grandfather of one of our owner families which is of Norwegian origin. Juel immigrated to the U.S. and ended up in Norway Township, South Dakota, and later became a State Senator in the South Dakota legislature.

If you are interested in trying this Juel, you can shop this directly from our website at <https://jessupcellars.com/shop/?view=product&slug=2019-juel-napa-valley-current-releases>

2019 TABLE FOR FOUR CABERNET RED BLEND

Non-Member Price \$115

Member Price \$97.75

"Table for Four" is our celebrated and signature Cabernet Sauvignon-based blend and is anxiously anticipated by both guests and staff alike each year upon its release. Our 2019 vintage carries on the tradition of comprising a wine of distinction and depth, with layers of complexity to titillate any wine enthusiast. With notes of ripe black cherry and blackberry on the nose, the luscious fruit is accompanied by warm and inviting aromas of baking spice and dark cacao. An intriguing layer of subtle floral and herbal undertones enhances the complexity, with violet, anise, and a hint of spearmint adding nuance to this incredible profile. The palate sings with harmony as the fruit and spice components interplay, and fine, compact tannins give this wine the structural integrity to age for many years to come. With a lovely lingering finish, enjoy this wine now for a vibrant experience on the palate, or cellar it to increase its nuance in years to come.

The story of the Table for Four name started over 20 years ago with a "shiner" presented by our winemaker to two of the owner families on a visit to the Napa Valley. A shiner refers to a bottle without a label and the winemaker asked the group to take the bottle out to dinner and try it with different foods. Each person at the table tried a different dish and were surprised to find that the wine went with everything they paired it with...hence the name Table for Four.

The non-member price for Table for Four is \$115.

WINEMAKER NOTES

Composition: 61.8% Cabernet Sauvignon, 26.5% Cabernet Franc, 4.2% Petite Verdot, 3.5% Petite Sirah, 2.7% Malbec, 1.1% Merlot

Appellation: 100% Napa Valley

Aging: 22 months in 70% new french oak

ABV: 14.9%

PH 3.65

You can also shop this Table for Four from our website directly at <https://jessupcellars.com/shop/?view=product&slug=2019-table-for-four-curent-releases>

2021 PETITE SIRAH

Non-Member Price \$85

Member Price \$72.25

Jessup Cellars has introduced our new grown 100% Petite Sirah beginning with the 2021 vintage as a standalone wine, while also using it extensively in our winemaking process going forward. Our 2021 Petite Sirah offers a captivating sensory journey with a complex blend of flavors and aromas. The wine opens with luscious notes of blueberry and tart cherry, creating a vibrant and fruity introduction. Pomegranate adds a touch of brightness, complemented by the subtle sweetness of brown sugar and the deep richness of cassis. The influence of bourbon and sour mash emerges, contributing a layer of complexity with hints of oak and a delightful cake batter essence. Notes of plum jam adds a comforting touch of sweetness, while cracked pepper brings a subtle spice that enhances the overall profile. The wine showcases robust yet approachable tannins, providing a structured backbone that promises aging potential. Bright acidity adds a refreshing quality, balancing the richness of the fruit and contributing to the wine's overall harmony. The finish is long and satisfying, leaving lingering impressions of cedar, licorice, and the delicate essence of raspberry. To say the least, there is a lot going on with this sublime wine. This wine is aged for 22 months in a mix of used (neutral) French and American barrels with an alcohol content of 15.6% with a PH of 3.65. If this sounds interesting, and you want to try, you can shop it directly from our website at

<https://jessupcellars.com/shop/?view=product&slug=2021-petite-sirah-current-releases>

Our vineyard in the Wooden Valley of Southeastern Napa County will be the foundation for our continued growth in the Napa Valley.

2021 GRAZIELLA SANGIOVESE RED BLEND

Non-Member Price \$85

Member Price \$72.25

Graziella is one of the most unique wines that we produce. This harmonious blend of Sangiovese and Cabernet Sauvignon is one of our smallest production wines which makes it a very special treat for whoever is able to get their hands on it! Our 2021 "Graziella" showcases a perfect balance on the nose and palate, expressing aromas and flavors of strawberry, red plum, raspberry, vanilla, and rose petal. The mouthfeel is bright and has just the right amount of acidity which makes this wine a wonderful compliment to a variety of dishes. Pair Graziella with red sauce dishes like lasagna or spiced meat dishes like lamb with rosemary. Drink now or cellar this wine for another 5-8 years to see how beautifully it develops. Shop now at

<https://jessupcellars.com/shop/?view=product&slug=2021-Graziella-current-releases>

WINEMAKER NOTES

Composition: 73.3% Sangiovese, 26.7% Cabernet Sauvignon

Appellation: 73.3% Mendocino & 26.7% Alexander Valley

Aging: 15 months in French oak

Alcohol: 14.9%

PH: 3.5

2022 MANNY'S BLEND

Non-Member Price \$80 (When Released to Non-Members)

Member Price \$68

Currently a Members' exclusive selection, Manny's Blend is the perfect representation of California, bringing together two of its most prolific grapes: Zinfandel and Petite Sirah. This ruby-colored, luscious wine will appeal to lovers of juicy, opulent styles of wines.

Tasting Notes:

On the nose, a medley of boysenberry pie, raspberries, creme de cassis, and cocoa dust comes together with lingering traces of violets, bay leaf, and orange zest. On the palate, boysenberry, Chambord, licorice, freshly-ground cinnamon, juicy red plum, and kirsch cherry are woven together and encased in a robust tannin structure that will entice lovers of bold, fruit-driven red wines.

The Story of Manny's Blend

Manny was one of our farmers in the early days of Jessup Cellars who made his own Petite Sirah/Zinfandel blend, lovingly referred to as Pet/Zin. Manny advised our winemaker of the time that Jessup Cellars should make its own Pet/Zin, which took some convincing, with Manny delivering a bottle of his own blend to the winemaker. After tasting Manny's excellent wine, our winemaker relented and that began the legend that has become an absolute member favorite at Jessup Cellars. Become a member of one of our excellent wine club offerings and you too can enjoy this stunning wine.

Winemaker Notes

Composition: 70% Zinfandel, 30% Petite Sirah

Appellation: 100% Mendocino

Aging: 15 months used Chardonnay barrels

Alcohol: 16.1%

PH: 3.53

1405 cases produced

The member price for Manny's Blend is \$68 and can be previewed at

<https://jessupcellars.com/shop/?view=product&slug=2022-Mannys-Blend>

LIBRARY WINES

2018 JUEL SIGNATURE RED BLEND

Non-Member Price \$130

Member Price \$115

Our 2018 Juel goes back to the days when Merlot was King in our Juel Signature Blend.

This beautifully crafted blend is well balanced with firm tannins, moderate acidity and a full-bodied mouthfeel. The nose offers aromas of black cherries, blueberries, butterscotch, anise, all-spice, and pie crust.

Fruit forward on the palate, this wine bursts with flavors of black fruit compote, citrus blossoms, mulling spices, and cinnamon that gracefully develop into a nice lingering finish.

This is the perfect fireplace wine and will pair wonderfully with glazed duck breast, leg of lamb, or stuffed portobello mushrooms.

Non-Member price is \$130

Winemaker Notes

Composition: 44.4% Merlot, 39.1% Cabernet Sauvignon, 6.4% Petite Verdot, 6.4% Cabernet Franc, 3.7% Petite Sirah

Appellation: 100% Napa Valley

Aging: 22 months in 65% new French oak

ABV: 14.9%

<https://jessupcellars.com/shop/?view=product&slug=2018-juel-member-wine>

2019 GRAZIELLA SANGIOVESE RED BLEND

Non-Member Price \$95

Member Price \$80.75

"Graziella" is one of the most unique wines that we produce. This harmonious blend of Sangiovese and Cabernet Sauvignon is one of our smallest production wines which makes it a very special treat for whoever is able to get their hands on it! Our 2019 "Graziella" showcases a perfect balance on the nose

and palate, expressing aromas and flavors of strawberry, red plum, raspberry, vanilla, and rose petal. The mouthfeel is bright and has just the right amount of acidity which makes this wine a wonderful compliment to a variety of dishes. Pair "Graziella" with red sauce dishes like lasagna or spiced meat dishes like lamb with rosemary. Drink now or cellar this wine for another 5-8 years to see how beautifully it develops.

WINEMAKER NOTES

Composition: 75% Sangiovese, 25% Cabernet Sauvignon

Appellation: Napa Valley

Aging: 15 months in French oak

<https://jessupcellars.com/shop/?view=product&slug=2019-graziella-current-releases>

2019 PETITE SIRAH NAPA VALLEY

Non-Member Price \$90

Member Price \$76.50

Our first release since the 2017 vintage, this bold Petite Sirah is brimming with aromas of dark cherries, black fruits, brown sugar and clove.

On the palate, the wine is dry with generous and grippy fine-grained tannins, dark fruits and dried herbs with notes of boysenberry, bramble, vanilla and cassis.

Although drinking beautifully with a nice decant, this is a wine that is perfect to cellar and will evolve gracefully over the next 10 to 15 years.

Winemaker Notes

Composition: 100% Petite Sirah

Appellation: Napa Valley

Aging: 22 months, mix of French and American used barrels

ABV: 15.6%

PH 3.6

<https://jessupcellars.com/shop/?view=product&slug=2019-petite-sirah-member-wine>

Fortified and Port Style Library Wines

Jessup Cellars makes a couple fortified vintages of their Zinfandel Port and also offers a 100% Cabernet Sauvignon dessert wine. Jessup Cellars is currently offering our 2010 and 2013 100% Zinfandel Port fortified with Brandy as a library selection.

Some of the most unique and long-lived wines in the World are Port wines. Paying homage to tradition, Jessup Cellars has always been known for making quality small batches of Port style wines from Zinfandel and Cabernet Sauvignon grapes with its Infinite Recursion Tawny dessert wine, currently in its 13th reflection.

ZINFANDEL PORT

Non-Member Price \$65

Member Price \$55.25

The 2013 Zinfandel Port was just another phenomenal addition to that family. Boasting bold aromatics of ripe raspberry, leather, and spice on the nose, followed by vanilla and red plum that dances on the palate. The finish is strong yet balanced making this a perfect match for blue cheese, dark chocolate or a Maduro cigar. Drink now or cellar for 7-10 years. This delicious wine has an alcohol content of 19.5%, so a little goes a long way. Pricing is \$65 dollars for non-members and this will be the last available vintage of our Zinfandel Port.

The last of the 2010 Zinfandel Port is available here...

<https://jessupcellars.com/shop/?view=product&slug=2010-zinfandel-port-library-wines>

The final allocation of the 2013 Zinfandel Port is here...

<https://jessupcellars.com/shop/?view=product&slug=2013-zinfandel-port-library-wines>

INFINITE RECURSION 13TH REFLECTION

Non-Member Price \$85

Member Price \$72.25

Never fear, our 13th Reflection Tawny dessert wine remains available and we will continue making our Cabernet Port. Crafted in the traditional Solera method, this rich and lush dessert wine offers pronounced aromas of stewed cherry, dried fig, chocolate, and baking spice with a kiss of sandalwood and cedar. A decadent and juicy palate of mixed berry preserves will make a perfect digestif after a rich meal.

Deliciously sweet yet fresh, this wine will pair with desserts like chocolate lava cake or a cheese course of ripe, aged, salty cheeses. Enjoy it now or cellar for 10-15 years. The Infinite Reflection 13th Recursion is 100% Napa Valley Cabernet Sauvignon, also fortified with brandy, aged for 12 years in French oak with an alcohol content of 19.5%. Non-members may purchase this wine for \$85 which is in a beautiful 500ml bottle making it a great value.

<https://jessupcellars.com/shop/?view=product&slug=infinite-recursion-13th-reflection-library-wines>

THE SOLERA METHOD for Infinite Recursion

The Solera method is a traditional aging and blending process commonly used in the production of fortified wines, including dessert wines like Sherry and Madeira. Here's how it works:

Tiered Stacking: The process begins with a series of barrels or casks arranged in a tiered system called a "solera stack." The bottom row contains the oldest wine, while subsequent rows contain progressively younger wines. **Fractional Blending:** Each year, a portion of wine is drawn from the bottom row of barrels for bottling. This creates space in those barrels, which are then topped up with wine from the row above.

The process continues up the stack, with each barrel being partially emptied and then replenished with younger wine. **Aging and Maturity:** Because the barrels are only partially emptied each year, a portion of the older wine always remains in the barrels, contributing to the complexity and depth of flavor. Over time, the younger wines gradually blend with and inherit characteristics from the older wines.

Consistency: The Solera method ensures consistency in the final product, as the blend of wines remains relatively constant over time. Even though some wine is removed for bottling each year, the overall character of the solera remains consistent due to the blending of older and younger wines.

Perpetual Process: The Solera system is designed to be perpetual, with new wine continuously added at the top and matured wine drawn from the bottom for bottling. This allows producers to maintain a consistent product while also ensuring that some of the original wine remains in the solera stack, sometimes for many years or even decades. Overall, the Solera method is a meticulous and time-honored process that results in complex, well-balanced dessert wines with layers of flavor and aroma.

Tasting Gallery Experiences

By the Glass or By the Bottle

Jessup Cellars offers many experiences for enjoying our wines. You may enjoy wine by the glass, \$15 for white wines, \$20 for red wines, or by the bottle which will include two to-go wine glasses. You may enjoy your bottle at the bar, on our patio, one of our available interior high top tables, or if you wish to take your

bottle to Yountville Park, a short walk away, just grab it and go! You may always purchase wine by the glass or bottle during any Jessup Cellars tasting experience.

Bar Tasting

One of our favorite options is our Bar Tasting Flight of 3 wines which includes Light bodied, Medium bodied and Full bodied wines with the power of choice. Our light bodied wines include our 2023 Carneros Chardonnay, and Rougette... a Grenache and Petite Sirah blend. In the Medium bodied range we include our 2019 Carneros Merlot, our 2021 Pinot Noir and our 2021 Pacini Zinfandel... a jam bomb!. The Full bodied wines include our very popular 2019 Napa Valley Cabernet Sauvignon, our 2019 Juel Signature Blend and our 2021 Petite Sirah. There are no food or cheese pairings available with the Bar Flight of 3 tasting experience. The cost per person is \$30, and each tasting fee will be waived for each purchase of one bottle of wine over \$50 or if you join our wine club. Walk-ins are welcome anytime for our Bar Flight of 3 experience. You may always purchase wine by the glass or bottle during any Jessup Cellars Gallery tasting experience.

Classic Wine and Cheese Pairing

Our most popular tasting experience is the Jessup Classic Wine and Cheese Tasting, which includes a flight of 5 wines complemented with artisan cheeses, a bold pork sausage, accompanied by palate cleansing Marcona almonds and a chocolate surprise. This tasting begins with our beautiful 2023 Carneros Chardonnay, followed by the 2019 Rougette from Mendocino, our 2019 Merlot from Carneros, the 2019 Napa Valley Cabernet Sauvignon, and finally our fan favorite 2019 Juel Red Blend. To pair with this exquisite flight of wines are delicious artisan cheeses, starting with Capricho De Cabra bright and sweet goat cheese made with milk from Murciana goats, then the Point Reyes Toma with "Toma" meaning "wheel of cheese made by the farmer herself", next the El Trigo Manchego giving you the bolder side of the sheep milk story, then the Central Coast Creamery Holy Cow sitting atop a piece of the Fatted Calf Sausage, a rare pig raised in the Napa Valley, and finally Jasper Hill Whitney, capturing the European tradition in the mountains of Vermont, exemplifying the innovative spirit of American cheesemaking. The Classic Tasting is \$60 per person, but is waived with a purchase of two or more bottles of wine per person or by becoming a member during your visit. You can book classic tasting directly at <https://www.exploretock.com/jessupcellars/> The Classic Wine and Cheese tasting requires reservations to ensure your spot for one of the best tasting experiences in the Napa Valley, but is not available for walk-ins due to the need to prepare our cheese plates in advance. You may always purchase wine by the glass or bottle during any Jessup Cellars Gallery tasting experience.

Art Walk Pour & Explore

Our newest Tasting Gallery experience is our complementary Art Walk, Pour & Explore tasting. Simply come to our tasting gallery and grab a splash of white or red wine from one of our friendly hosts and then you are welcome to wander through our art gallery and enjoy our latest exhibition. If you decide to stay we will be happy to host you for a glass, bottle or Bar Tasting tasting assuming we have the space available. You can see all our tasting gallery options at <https://jessupcellars.com/wine-tasting-gallery/> You may always purchase wine by the glass or bottle during any Jessup Cellars Gallery tasting experience.

WINE ON LOCATION EXPERIENCES

Wine Tasting In Your Dining Room! If you wish to enjoy a personalized experience in your home or business, our Wine Educator will travel to your home or business or event and host a tasting for your friends & colleagues! And... It's complimentary once everyone purchases 3 to 4 bottles. Navigate to

<https://jessupcellars.com/in-home-wine-tastings/> to learn more and schedule your private tasting experience with your friends, family or colleagues. Throughout the year our passionate educator, Adrienne, travels nationwide crafting exceptional Jessup Cellars Experiences. Forget about coordinating a whole trip to Napa Valley – our tasting room is now in your dining room. Some examples of our current

Wine on Location tasting experiences:

PETIT TASTING

A perfect way to elevate a dinner with friends! The Petit Tasting is ideal for intimate groups of up to 12 guests. Led by one of our wine educators, guests will taste through six wines from our portfolio while learning about Napa Valley and our winery. Six bottles of wine are provided for the tasting, which can be customized to your preference. Members, there is a minimum purchase and a \$700 refundable Booking fee. Non-members, there is a refundable \$1600 Event fee.

GRAND TASTING

Our most popular tasting over the years that fits any setting! A versatile experience, the Grand Tasting comes with 12 bottles for the experience. Depending on the style of your event, we can taste 6 or 4 different wines. Members, there is a minimum purchase and a \$350 refundable Booking fee.

Non-members, there is a refundable \$2200 Event fee.

SOIRÉE TASTING

Ideal for tastings at country clubs, large groups, or just a big celebration! Allow one of our wine educators to help you customize your perfect event. Our portfolio of wine provides multiple options depending on food pairings, occasion, and setting. We will provide 4 to 5 each of four different wines of your selection for the tasting. Members, there is a minimum purchase and a \$350 refundable Booking fee.

Non-members, there is a refundable \$2800 Event fee.

Wine Club Memberships

At Jessup Cellars our Club Members are family, we hope you'll join us! Our wine clubs are the perfect way to stay connected with Jessup Cellars. With our three wine club options you can choose which best fits you so there will always be a bottle of Jessup in your home ready to share! As a member of our wine club you will be the first to know about new releases and will receive invitations to Members Only special events. We are happy to provide a 15% discount on all your current release orders. Jessup Cellars offers 3 different membership options, providing flexible quantities and choices of wines with no member fees or long term commitments. You can even pause, reschedule or skip a shipment within reasonable limits. If you have questions contact customer service at 707-944-5620 Extension 2 or you can visit our Contact Us page at <https://jessupcellars.com/contact-us/>

Tasting Club

Option 1 is 'Tasting Club' membership which delivers 12 bottles of wine curated by our team, which is 3 bottles shipped four times per year which may be shipped to your home or business, or you always have the option to come pick up your wines at our Yountville Tasting Gallery. The average cost of each shipment is approximately \$200 plus shipping which varies by region and shipping method. We do not ship to Utah, Mississippi or International locations. You can learn more about this membership here...

https://jessupcellars.com/shop/?view=joinclub&club_tier_name=Tasting%20Club

My Jessup Cellar 6

Option 2 is our most popular 'My Jessup Cellar 6' membership which delivers 12 bottles of wine, 6 bottles twice per year in April and September and includes the benefit of choice for each shipment. You may choose your wines in advance and define the cost based on your selections. The typical Jessup Cellars 6 cost is about \$300-400 twice per year plus shipping which varies by region and shipping method and as always you are welcome to pick up your selections at our Yountville Tasting gallery. We do not ship to Utah, Mississippi or International locations.

You can learn more about this membership here...

https://jessupcellars.com/shop/?view=joinclub&club_tier_name=My%20Jessup%20Cellar%206

My Jessup Cellar 12

Option 3 is 'My Jessup Cellar 12' which includes 24 bottles of wine, 12 bottles of wine shipped twice per year, also in April and September with an average cost per shipment of \$600-800, and of course you always have the option to pick up your wines if you are in the area. The My Jessup 12 members also receive \$20 flat rate shipping anywhere in the lower 48 states except UT and MS. We do not ship to Utah, Mississippi or International locations. You can learn more about this membership here...

https://jessupcellars.com/shop/?view=joinclub&club_tier_name=My%20Jessup%20Cellar%2012

All of our wine clubs offer the benefits of not only receiving a 15% discount on ALL wine purchases and re-orders, but also free tastings a couple of times per year with up to 4 guests in our Yountville Tasting Gallery. We also offer a \$25 gift card if your guests become members while enjoying a tasting at our Jessup Cellars Tasting Room & Gallery.

To know more about the different wine club memberships, visit this link

<https://jessupcellars.com/wine-club/> and to know more about the benefits that wine clubs members enjoy, please visit this link <https://jessupcellars.com/members/>

Hotels

There are a number of beautiful hotels in Yountville, the home of Jessup Cellars Tasting Gallery, the first tasting room in Yountville. Yountville, California, located in the Napa Valley, is known for its charming atmosphere, world-class dining, and luxury accommodations. Here are some notable hotels in Yountville:

Bardessono Hotel and Spa: This LEED Platinum-certified hotel offers luxurious suites with modern amenities, an on-site spa, and a farm-to-table restaurant.

Hotel Yountville: A boutique hotel featuring elegant rooms, lush gardens, a spa, and a renowned restaurant, all within walking distance of downtown Yountville.

Vintage House: A luxury hotel with spacious guest rooms, beautifully landscaped grounds, a pool, and access to the nearby Estate Yountville, which includes additional dining options and amenities.

North Block Hotel: This Mediterranean-inspired hotel offers stylish accommodations, a tranquil courtyard, a pool, and a popular restaurant serving Italian cuisine and is directly across the street from Jessup Cellars and offers special deals on wine tasting at Jessup Cellars. North Block Hotel is also offering drastically reduced rates for members at Jessup Cellars. Contact them directly to book your stay at these special rates.

The Estate Yountville: A sprawling resort that includes several luxury hotels such as Vintage House and Hotel Villagio, as well as upscale dining options, a spa, and event venues.

Napa Valley Lodge: The Napa Valley Lodge is a charming boutique hotel located in Yountville, California, at the heart of Napa Valley wine country and offers 2 for 1 tastings at Jessup Cellars.

Location: Situated on Highway 29, the main thoroughfare through Napa Valley, the Napa Valley Lodge offers convenient access to numerous wineries, restaurants, and attractions in Yountville and beyond. **Accommodations:** The lodge features spacious and well-appointed guest rooms and suites, each designed with comfort and relaxation in mind. Many rooms offer views of the surrounding vineyards or the beautifully landscaped gardens. **Amenities:** Guests at the Napa Valley Lodge can enjoy a range of amenities, including a heated outdoor pool and hot tub, a fitness center, and complimentary bicycle rentals for exploring the local area. **Breakfast:** A complimentary breakfast buffet is served daily, featuring a selection of fresh pastries, fruit, yogurt, cereals, and hot items. **Concierge Services:** The lodge offers concierge services to help guests plan their stay, including arranging wine tastings, restaurant reservations, and transportation. **Meeting and Event Space:** The Napa Valley Lodge also offers meeting and event space for corporate gatherings, weddings, and other special occasions, with indoor and outdoor venues available. Overall, the Napa Valley Lodge provides a comfortable and welcoming retreat for visitors to Napa Valley, with its picturesque setting overlooking one of Grgich Hills vineyards. These are just a few of the notable hotels in Yountville, each offering its own unique blend of luxury, comfort, and hospitality amidst the stunning backdrop of Napa Valley wine country. If you are interested in a more intimate experience Yountville offers some lovely boutique properties that will make you feel extra special.

Lavender, a French Country Inn started life in the 1850s as a country farmhouse on Capt. John Grigsby's ranch southeast of Yountville; it is one of the oldest homes in the Napa Valley. The house was moved to the present location in the 1860s. It was enlarged in 1905 when County Supervisor John Lee Webber (who married Capt. Grigsby's daughter, Nancy) made the house his family's permanent residence. The building remained in the family until Nancy Grigsby Webber's death in 1929. Eventually, the Webber House was operated as a bed-and-breakfast inn. In the 1980s, it was granted the National Register of Historic Places status (site #82002219). After careful renovation, the inn became part of the Four Sisters Inns collection in September 1999, consisting of the original Webber House as well as separate cottages on the grounds. Four Sisters Inns worked with architect George Ash, to create a feeling of space in each cottage, giving seven of the nine rooms peaked ceilings and private outdoor courtyards.

The sister property of Lavender, Maison Fleurie was built in 1873 as the Magnolia Hotel, constructed of stone from local quarries. A few decades later, bricks from a demolished church and a balcony from San Francisco's old French Hospital were added. It is the oldest hotel in the Napa Valley. In the early days, the Magnolia was not only a place for travelers to lodge but also, according to local lore, a bordello. With its central Yountville location adjacent to the railroad, and its popular saloon, it was a lively gathering spot. One of the outbuildings reportedly housed a bakery for some years (the name "Bakery Building" is still used for that part of the inn today). After years of disrepair, the Magnolia was purchased in the late 1960s by owners who hoped to make it their home. However, the project proved too ambitious; they in turn sold it to a couple who restored it and ran it as a six-room hotel and restaurant in the late 1970s. In 1993, the Magnolia was purchased by Four Sisters Inns. An extensive remodel took place the following year, with designers careful to preserve the old stone. Many of the decorative items on the property were acquired in France, bringing authenticity to the decorative charms throughout the inn. The inn's lavish gardens, overflowing with roses and other colorful blossoms, led to its new name – Maison Fleurie – which means "flowering house." There is also a pool at the property which is enjoyed by guests of both Lavender and Maison Fleurie.

Restaurants

Thomas Keller Restaurants

Thomas Keller, one of the most celebrated chefs in the world, has several restaurants in Yountville, California. Here are the Thomas Keller restaurants in Yountville:

The French Laundry: Arguably Keller's most famous restaurant which recently celebrated 30 years, The French Laundry is a culinary icon known for its exquisite tasting menus, impeccable service, and award-winning wine list. The restaurant is housed in a historic stone building and offers a refined dining experience.

Bouchon Bistro: Located across the street from The French Laundry, Bouchon Bistro is a casual French brasserie serving classic bistro fare. The menu features dishes like steak frites, roast chicken, and seafood, as well as a selection of house-made pastries and desserts.

Bouchon Bakery: Adjacent to Bouchon Bistro, Bouchon Bakery offers a tempting array of artisanal breads, pastries, sandwiches, and desserts, as well as coffee and espresso drinks. The bakery is a popular spot for breakfast, lunch, and afternoon snacks.

AdHoc: Ad Hoc is another renowned restaurant in Yountville, California, founded by Thomas Keller. Unlike The French Laundry or Bouchon, Ad Hoc offers a more casual dining experience with a focus on family-style meals and is famous for its fried chicken on Monday evenings which is served as part of the fixed-price, family-style dinner menu. However, it's always a good idea to check Ad Hoc's website or call ahead to confirm the schedule, as restaurant operations and special events may vary.

RO Restaurant and Lounge: Formerly the Regiis Ova Caviar & Champagne Lounge has reopened as a whole new dining spot in Yountville. Alongside chef de cuisine Jeffery Hayashi, Keller has created a fresh menu with a focus on Asian-inspired cuisine, as well as wine, cocktails and yes—a large selection of Champagne and sparkling.

Other restaurants in Yountville

Bistro Jeanty: A beloved French bistro located in Yountville, California, known for its authentic French cuisine and charming ambiance. Bistro Jeanty offers a menu inspired by traditional French cooking, featuring dishes like coq au vin, cassoulet, escargot, steak frites, and more. The cuisine is hearty, comforting, and prepared with meticulous attention to detail. Don't miss the tomato bisque in puff pastry!

Lucy Restaurant & Bar: Lucy offers farm-to-table California cuisine with a focus on fresh, locally sourced ingredients. The menu features a variety of dishes inspired by the seasons, including salads, seafood, meats, and vegetarian options. You must try their brunch menu on weekends as it is the best breakfast in Yountville.

Ciccio: Ciccio offers contemporary Italian cuisine with a focus on fresh, seasonal ingredients. The menu features a variety of classic Italian dishes, as well as innovative interpretations of Italian favorites. Pasta, pizza, seafood, and meat dishes are all staples of the menu.

R&D Kitchen: Experience stunning vineyard views from this airy modern building. Featuring outdoor seating with relaxing adirondack chairs clustered around fire pits. R+D Kitchen brings sophisticated and fresh cuisine to a smart and convivial crowd. With a strong local following in each neighborhood, R+D is inspired by California's indoor/outdoor culture with spaces that are light filled and intimate in feel. Sit at the outdoor bar and enjoy the perfect Napa Valley weather while sipping on a glass of sauvignon blanc and sharing a dip duo with friends. If you are looking for a simple place to have one of the best margaritas in town, look no further. R+D Kitchen's menu features fresh seasonal ingredients and a little something for everyone from sushi to steak and sandwiches to salads. They also have amazing takeout pizza at their To-Go location next door.

Bottega: Bottega offers an unmistakably Italian sense of style in a stunning Napa Valley setting. Dine outside on our expansive patio, complete with two stone fireplaces to warm you on the coolest Napa nights. Inside, you'll find a warm, rustic setting adorned with Venetian plaster, Murano glass chandeliers, soft leather chairs, and ample tables — the perfect atmosphere for a meal and an experience to remember.

Ottimo: In Italian, Ottimo means optimal, first rate, excellent. Michael Chiarello shares a lifetime of learning in the kitchen, with pizzas, fresh mozzarella, coffee, wine, beer, and handcrafted products.

Coqueta Napa Valley: Coqueta means “flirt” or “infatuation” in Spanish, and represents Michael Chiarello and his team’s exploration and interpretation of Spanish Cuisine, wine and inspired cocktails, while highlighting the bounty of Northern California.

RH Restaurant at RH Yountville :The RH Restaurant is part of the five-building RH Yountville compound located in the heart of Napa Valley. An integration of food, wine, art and design, the restaurant features timeless classics for brunch and dinner, as well as a selection of wines from esteemed vintners in the United States and Europe. RH Yountville also features a wine vault.

The Kitchen at Priest Ranch: Eat, Drink, Gather - The Kitchen at Priest Ranch combines the vibrant flavors of seasonal American cuisine with the regional influences of the Midwest. At The Kitchen, we source only the freshest locally grown ingredients to create high-quality, approachable dishes that showcase Napa Valley’s bountiful produce in each bite. We believe that great food should be accessible to everyone, so we offer a warm and inviting atmosphere, making The Kitchen the perfect spot for a casual yet elevated experience.

Sweets, Chocolate and Pastry Shops

Fortunately there are also a couple of great choices to satisfy your sweet tooth in Yountville.

Kollar Chocolates: Kollar Chocolates is an award-winning artisan chocolate shop in the heart of Yountville in the Napa Valley. Kollar Chocolates’ mission is to elevate chocolate into a sensory experience driven by new world flavors, modern artistry, ethically sourced ingredients, and innovation.

Accolades include... TOP 10 CHOCOLATIER OF NORTH AMERICA by Dessert Professional Magazine
FOOD NETWORK’S CHOPPED WINNER 2020 - Episode 1, Season 42, “Sweet and Salty Success”

FEATURED IN OPRAH’S O MAGAZINE - Easter Favorite Things, 2018

Madeleine’s Macarons: Handmade French Macarons from the heart of Napa Valley, breakfast and lunch crepes, the best coffee in town, and house made ice cream with local fresh ingredients!

THE MODEL BAKERY: For close to 90 years, The Model Bakery has been part of the Napa Valley culinary scene, providing discerning and hungry residents and valley visitors the best breads, pastries and coffee house at the original location on Main Street in St. Helena. Karen Mitchell, once a successful caterer in the Napa Valley, has been the proprietor of The Model Bakery for nearly 30 years and the Model bakery in Yountville is in the Caboose at the Railroad Inn Yountville..

Ranch Market Too: In July 1977 the Housley’s opened Ranch Market Too in Yountville, and in April 1996, their son, Arik Housley graduated from Pepperdine University and returned to the valley to take over the family businesses. In 2008, the deli business in the Yountville store was sold to become an independent deli which has since become Velo Pizza and Deli with pizza by the slice and great deli sandwiches.