

Greetings from Napa Valley,

Summer is just about upon on us here in Napa, and it has us in great spirits. The Napa City Council likes the look of our forthcoming restaurant, wine shop, and company HQ (pictured at right). That project, slated for completion in 2018, is going ahead full-steam, and we can't wait to host you there.

Our Spring has been sunny and cool, with just the right amount of long-needed rain that has re-energized the vines and the trees throughout the valley. Fruit set looks to be normal, thanks to a relative lack of frost this year and the valley is covered with an emerald green carpet of grass. It's a beautiful time to be here. The reservoirs at Lake Hennessey, Milliken, Rector, and Bell Canyon are all fully recharged after our long drought, and our municipal water restrictions have been lifted. Looks like the rain dances worked!

This month I am pleased to announce the creation of a new position that we hope will take your wine club experience to new heights. Ms. Kristi Cherewatti, a former Wine Scout, has been hired as our Bounty Hunter Wine & Spirits Club Manager. Kristi's job is to make sure that your wine club experience soundly exceeds your expectations, and she'll be in touch with you from time to time to get your feedback. Check out her bio on the next page to learn a little more about her story and the passion that drew her to wine country.

As a wine club member, you have special status at Bounty Hunter; Kristi is at your service to chat about wine, troubleshoot any snafus, or make suggestions for your next trip to the valley!

We couldn't be more thrilled with the quality of our recently released 2013 Waypoint and 2013 Justice



An artist's rendering of Bounty Hunter's new headquarters at First & Main in downtown Napa.

Wines. And no wonder. We've always known what a great oenologist we have in our winemaker, Tim Milos, and it's great to see Robert Parker catch on: he recently awarded Tim his first perfect 100-point score, for the 2013 Hidden Ridge Vineyard Cabernet Sauvignon "Impassable Mountain Reserve."

Bravo Tim!

Until next time, thanks again for your continued support and we look forward to taking care of you whenever your thirst for "great stuff" beckons.

Cheers,

Mark Steven Pope
AKA The Bounty Hunter
Founder & CEO
Bounty Hunter Rare Wine & Spirits

KRISTI CHEREWATTI, CLUB MANAGER

Kristi Cherewatti
Wine & Spirits Club Manager

Like so many of us on the Bounty Hunter team, our newly minted Wine Club manager Kristi Cherewatti decided to follow her instincts one day. Six years ago she flew across the country and settled in the Napa Valley to pursue a career in fine wine. She has never looked back.

A native of Amherst, Massachusetts, Kristi is a former family law attorney who practiced in New York City for five years. As you can imagine, the opportunities to savor great food and wine were plentiful, and it was a pairing of 1982 Château d'Yquem and *foie gras* that truly sealed the deal.

Looking for a change, she traveled around Europe and South America for six months and in 2010 decided to light out for the Napa Valley, not knowing a soul in California. She worked in tasting rooms, quickly rising to management positions in wineries like Del Dotto and Palisades Winery in Calistoga.

Kristi loves the generosity of spirit in the Napa Valley – not to mention its spectacular beauty – and the pace of life here in the West. She loves being a part of Bounty Hunter because of the opportunities it affords her for tasting “great stuff” from not just Napa Valley, but all over the world. And having a courtside seat to the craft spirits revolution isn't too shabby either.

During her downtime at home, Kristi has been known to enjoy the likes of Sonoma Coast Pinot Noir, dry rosé, and Italian wines. She is also known for hosting an epic Christmas party every year.

Kristi's job is to make sure you are getting the most out of your club experience. Should you have any questions about the wine club selections, or maybe want to visit Napa and need help planning your trip, or just want to talk about wine and spirits, she's your gal! Moreover, if there are any of our selections that you particularly liked – or even didn't care for – she would love to know about it.

We're delighted to have Kristi at the helm of this great new position. Don't hesitate to give her a ring anytime! Her direct line is (707) 260-0611, or kristi@bountyhunterwine.com. ♠

SANTA CRUZ MOUNTAINS AVA

With a history stretching back into the 19th century, and a collection of terroirs and microclimates that rivals – or perhaps even exceeds – the diversity of the Napa Valley, the Santa Cruz Mountains remains an AVA to watch. Here they are making some of California's greatest Pinot Noirs, Chardonnays, and, yes, Cabernet Sauvignons.



Vineyards in the Santa Cruz Mountains AVA.

Straddling the Pacific Range, this mountainous terrain is dominated by the Pacific and enjoys a unique confluence of geography, soil, and weather. Views of the sea are commonplace here, and one can almost set the clock by the arrival of the afternoon fog. The cooler ripening season enables the grapes to maintain great acidity, while the longer maturation time means full, complex flavors at harvest.

Comprised entirely of small family wineries, this is an appellation focused on quality and super-premium wines. In the 19th century, local winemakers coined the term “Chaîne d'Or” to describe a “Golden Chain” of ridgelines and hillsides that extends from Woodside southwest to Los Gatos, high above Silicon Valley.

These eastern slopes of the Santa Cruz range remain the epicenter of quality today. Rhys Vineyards in Los Gatos is making brilliant, Burgundian Chardonnays and Pinots Noirs. The legendary Mount Eden, originally founded by Martin Ray, makes one of America's greatest Chardonnays. Kathryn Kennedy in Saratoga crafts elegant, self-possessed Cabernet Sauvignon. The iconic Ridge Vineyards in Cupertino is home to Monte Bello, which was first planted in 1949 and is today acknowledged to be one of the finest Cabernet Sauvignon vineyards in America.

On your next trip to the Napa Valley, consider taking an extra day to explore our neighbors just two hours to the south! ♠

WINE WORD: MINERALITY

You might find yourself scratching your head whenever you read the word “minerality” in a tasting note. Your instincts are correct; it’s an elusive, subjective concept that is very hard to define or describe.

Minerality is a smell in wine that is neither fruity, floral, herbaceous, mushroomy, nor animal.

Most simply, it is the smell of fresh rain on stone, pavement, or dry grass. This is known scientifically as “petrichor.” Sometimes it’s a saline, faintly marine smell, like crushed oyster shells or sea salt. Occasionally in Champagne one encounters the smell of crushed chalk, which we can assume comes from her chalky soils.

Can we assume that? Are we smelling actual minerals, transmitted from the soil through the vine into grape juice, and hence, wine? The mineral elements in wine are tiny; only potassium and calcium even come close to 1 part per 1,000. But when we consider that humans can smell a chemical compound like 2, 4, 6-trichloroanisole (TCA, the chlorine compound responsible for corked wine) in parts per trillion, being able to smell a mineral compound in wine does not sound implausible. Someday science may further illuminate the subject.

NEW WHITE WINE CLUB!

Do you pine for Pinot Grigio? Salute Sauvignon Blanc? Whet your whistle with white Burgundy? Then the Silver Spur White Wine Club is for you!

At Bounty Hunter we conduct exhaustive tastings to unearth those gems made by families, not multinational agribusinesses. We’re looking for wines that over-deliver in a big way and these white wine selections will wow you.

Recent club offerings include 2013 Orin Swift “Mannequin” Chardonnay from Napa Valley and a spritely 2014 Tagent Albariño. This club also makes the perfect gift for that white wine lover in your life.



Selections from the May Silver Spur Club Shipment.

SILVER SPUR WHITE WINE CLUB

Our first white wine exclusive club, you’ll get three delicious whites from around the world each month. Crisp and refreshing, these wines will impress.

\$99 a month.

Check out our website for more information and to sign up. Or contact the Wine Club Manager at kristi@bountyhunterwine.com for more details.

CHIMICHURRI SAUCE

For a light summer supper, create your best lamb burger on an artisan bun and smother with this delicious fresh Chimichurri sauce from Argentina. Pair it with a cool glass of white wine for a refreshing summer meal.

*Ingredients*

1c parsley leaves, chopped
 ¼ c cilantro leaves, chopped
 2 shallots, minced
 4 garlic cloves, minced
 1 tsp cumin, toasted
 1 tsp coriander, toasted
 1 tsp crushed red pepper
 ½ c extra virgin olive oil
 1/3 c red wine vinegar
 1 tsp salt

Mix together all fresh ingredients and chill for ½ hour before use. Can also be used as a marinade for grilled meat. Coat meat in sauce and refrigerate for 3 hours or overnight.

**THE Insider
TRACK**

One of the perks of living in the epicenter of fine wine is visiting our industry friends and finding out what's new and noteworthy. In our over 20 years on the beat, we've uncovered some real gems! We'd like to suggest our most recent favorites to help guide your next visit to wine country.

CHATEAU DE VIE, CALISTOGA


When you picture your visit to the Napa Valley, do you dream of waking up in the middle of a picturesque vineyard, the aroma of fresh-brewed coffee and a savory breakfast just outside your door?

Would you like to take your breakfast out on the verdant back patio so as to better take in the serene setting overlooking the vines as hummingbirds flit by and Mt. St. Helena towers in the morning distance? Perhaps a few laps in the private pool to get the day started and then a curated tour of a corner of the Valley that few get to experience.

Due to the vigilant work of the Bounty Hunter to offer our customer's the very best, this dream could be yours as we have recently struck a deal with the proprietors of the lovely Chateau de Vie in historical Calistoga. Our jaws literally dropped when we toured this gorgeous bed and breakfast nestled among the vines just off Highway 29 and we jumped at the chance to partner with Felipe and Peter to offer club members exclusive access and discounts. As a guest of the chateau, you'll enjoy one of the most incredible bed and breakfast experiences in the entire valley with its French country charm and attention to every elegant detail.

However, the amenity that most impressed us was the level of customer service which the kindly proprietor, Felipe, offers each and every guest. Service is paramount at the chateau and harkens back to a bygone era. As an added bonus, you also gain access to the wines of one of the Valley's most renowned winemakers, Dave Phinney, famous for his Orin Swift and Prisoner wine labels. He also happens to be the chateau's consulting winemaker for their cabernet sauvignon. The next time your travels bring you to Napa Valley, we hope you find yourself at the gates of our new favorite California chateau.

For reservations, call Felipe directly at 877.558.2513, and let him know you're a Bounty Hunter Club Member for the current discounted rate.

3250 Hwy 128, Calistoga, Napa Valley, CA 94515
877.558.2513 • www.cdvnapa.com

Planning a trip to wine country this spring? Here are a few events to be on the lookout for.

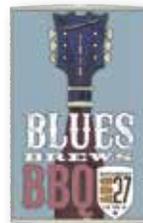

**SF Giants vs. St. Louis
Cardinals Game
September 17, 2016 @ 6 p.m.**

Join us for a night of baseball and Bounty Hunter's finest wine & spirits selections!

Baseball season will be in full swing on September 17th when Bounty Hunter once again rents out the Audi Legends Club Suite at AT&T Park for a San Francisco Giants vs. St. Louis Cardinals evening game.

There will be plenty to eat and generous pours of our greatest offerings from the 2016 Bounty Hunter Fall Catalog, not to mention a commemorative etched bottle of the 2012 Bounty Hunter Cabernet Sauvignon to remember the day!

Contact your wine scout or the wine club manager to learn about our ticket packages and reserve your tickets. Spots for this game will fill up fast!


**Blues, Brews and BBQ
August 27, 2016 from 12-6 p.m.**

This year marks the 8th annual Blues, Brews and BBQ Festival in Downtown Napa.

This lively event features live blues music from some of the area's best musicians, a beer garden, not to mention the Bounty Hunter's annual Rib Eatin' Contest featuring our famous barbeque! You can come and happily graze or go for the win – do you have what it takes to be the champion? For more information visit www.donapa.com.


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From discovering hidden gems in the valley to special events and the insider's guide to harvest, visit our revamped blog for the latest goings-on here at Bounty Hunter and the Napa Valley at large. Check out <http://bountyhunterwine.blogspot.com>.



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