



**PRESS:**

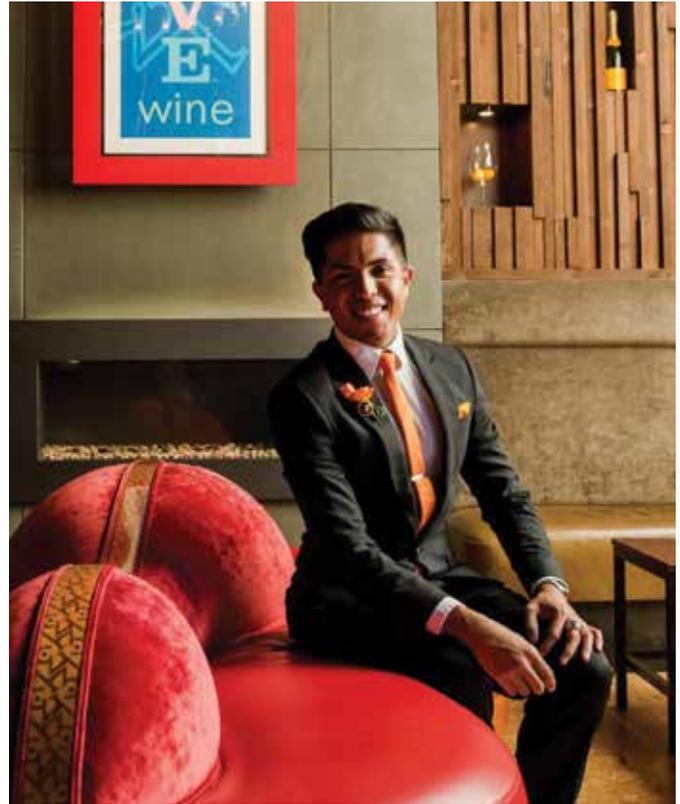
**NAPA VALLEY BY THE GLASS**

With a wine list that touts Napa Valley vintages going back to the 1950s, PRESS digs deep and sticks by its local stance. “Both our menu and wine list celebrate Napa Valley, the land around us, and the people who make this place so beautiful and abundant,” explains sommelier Angela Stem. “And that includes all of those who did this 100 years ago as well.”

Their 10,000-bottle cellar is filled with older vintages—such as a recently acquired selection of coveted Louis Martinis—many procured from private cellars around the valley, as well as new vintages that are easily updated daily since their wine list is accessible on an iPad. Current and definitely as local as the food Executive Chef Trevor Kunk prepares from as many homegrown-sourced ingredients as possible. “We chose to cook and pour local in support of our neighbors, and to showcase the depth of the vintages to prove to the world that our wines can age just as gracefully and beautifully as old-world wines.”

Stem admits that being meat-centric allows them to fairly easily maintain a Napa Valley wine list where Cabernets dominate. “But with Chef Kunk’s creativity, we are able to have fun on the list with varietals off the beaten path. He creates a dish and we find something to pair it with besides the obvious.”

Take their rib eye, rich with heavy marbling, for which Stem recommends a Charbono. “It’s different and yet historically known in the area, falling out of fashion mainly after Prohibition.” She points to its earthy spices, full flavors, and a brightness with a high acidic lift that cuts through and balances out the richness of the meat. “I see it becoming even more popular; it grows well here since Napa Valley has the perfect environment and climate for this grape.” Stem also reflects on a recent rise in interesting Rhône-style red blends: Grenache, Syrah, Mourvèdre, and Carignan as well as white blends, including the one she pairs with the cod recipe on page 25, the Kenefick Ranch Pickett Road White. “It has some richness to it from the Marsanne in the blend that holds up to the heavier flavors of the sausage in the dish. Very floral and, again, a nice acidic, mouthwatering component too.”



**1313:**

**A STUDY IN WINE, WITH A MAJOR IN NAPA VALLEY**

“With 2,027 labels, our wine list is designed to make the guest say: ‘I need help!’” Wine Director Jordan Nova says, laughing. “After all, it weighs three pounds!” With a small but able staff (“all my managers must be sommeliers”) to point you in the right direction, “getting lost in wine” at 1313 is a pleasurable experience.

1313 was the exact opposite of most restaurants that usually start with a food concept in mind. Originally a platform to showcase wine—owner Al Jabarin is also proprietor of online retailer calwine.com—the kitchen was added in 2012, and rising star Chef Adam Ross (formerly of Ad Hoc and The Restaurant at Meadowood) now helms the kitchen. “Today it is very much about duality and collaboration. I’m in the kitchen as much as Chef Ross is in the dining room. Whether the food or wine takes the lead is entirely up to the guest.”

Its list of more than 1,500 Napa Valley wines seems to please the out-of-towners as well as Napa residents. “We find that tourists are inquisitive about local producers, so it is our aim to let them drink that Cabernet Sauvignon that they won’t find when they go home to Milwaukee or Austin, or even San Francisco!”

While there are always those who want the big names and “king” grapes, Nova points to a younger new guard “who aren’t as attached to their ways” and are more than willing to experiment, which is a good thing given what he has to work with these days. “There are some really great Rieslings in Napa Valley, especially dry ones like a Smith Madrone. Merlot is finally making a comeback, and it’s exciting to not only have its presence on the scene but also watch what the producers are coming up—Merlot that is more reminiscent of Bordeaux; perfumed, spicy, and juicy, not just dark, tannic, and extracted.” He places Cabernet Franc in this category of varieties that are being produced exceptionally well. “They are juicy, green, and aromatic with notes of lavender and jalapeños, versus the kind that taste like Cabernet Sauvignon.” Petite Sirah also makes his go-to list of varieties to watch.

Set in a stunning, renovated building in downtown Napa, 1313 has a menu that matches its million-dollar wine list. But it’s the education you’ll take away about the local wines that ultimately is priceless.