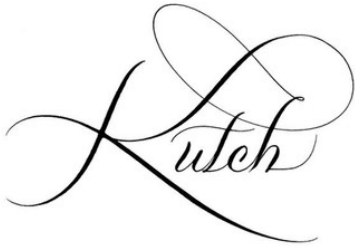


KUTCH

SONOMA COAST, CALIFORNIA



Jamie Kutch, is a Fordham graduate who was a NASDAQ trader with Merrill Lynch, commuting daily to Manhattan via the Long Island Railroad, and gave it all up to move to California and make Pinot Noir. Upon the urgings of Andrew Vingiello (A.P. Vin) and Brian Loring (Loring Wine Company), Jamie sent an e-mail to Michael Browne of Kosta Browne Winery, located in the Russian River Valley at that time, and detailed his dream to make Pinot Noir. Michael's advice was "Go for your dreams if it is at all possible, otherwise, you might regret it for the rest of your life." That was all Jamie needed to hear. Michael offered to be his mentor and assist him in making his initial Pinot Noir under his own label. Jamie quit his job, talked his girlfriend into moving west with him, and in a short time was in San Francisco.

Jamie released his inaugural wines from the 2005 vintage: a Pinot Noir from the Russian River Valley and a Rosé from the Sonoma Coast. By 2009 he was still refining his style, looking to Burgundy for inspiration, and emphasizing earlier picking, some whole cluster in vineyard-designate bottlings, native fermentations, and aging in air-dried, tight grain Francois Frères oak barrels. His goal is Pinot Noir that is food friendly but age worthy. Although he denounces his first two vintages as veering from the direction he is now taking, the initial response to his wines was very favorable, and he quickly became one of the new young hounds in the Pinot race. His wines have been well-received by the wine press including James Laube of the Wine Spectator.

In trying to create the highest quality balanced wines possible, the old saying goes, "wine is made in the vineyard." Following that philosophy, we strive to use well positioned, cold climate sites, having appropriate soils.

It has been a challenge to locate and secure such sites, causing our production to grow at a slow but steady pace. Once the fruit is harvested, it is handled with the utmost care, sorted meticulously and moved only by gravity. We attempt to pursue a minimalist philosophy, trying to provide the purest expression of Pinot Noir from a particular place and time, taking great care not to over-manipulate our wines in the cellar. This minimal interventionist style of wine-making is reflected in our use of indigenous yeast, minimal acid adjustments, with absence of adding any color enhancing agents.

All punch-downs are literally done by the bare hand or by feet. Upon completion of fermentation, the wine is gravity flowed into French oak barrels, where they remain unmoved while aging sur lie (on the fine lees). The wines are never racked until we are ready to bottle, nearly 16 months after harvest. At Kutch, our wines are encouraged to express all of the natural greatness of their vineyard origins.



"The more you know about wine, the more you'll want to know about us."
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