

HESPERIAN MEDIA KIT

HESPERIAN WINES AND HOW IT GOT THAT WAY

In spite of his peripatetic life in Central America, South Asia, South America, Africa, and Europe, Philippe Langner decided to start his own wine brand in the true West. It is in Napa Valley, where *Hesperian Wines* was born. In 2004, with an homage to the Garden of the Hesperides, Hesperian's vineyard, at 1,400-foot elevation overlooking the valley from atop Atlas Peak, Langner's Hesperian -- "One of the West" -- was founded.

Langner named his estate vineyard that "reflects my history", Kitoko, or "beautiful", from the Lingala language of Zaire where he spent his formative years. On some of his labels, Langner uses the Wappo Native American words -- Witha (West) and Pawa (One) as an "homage to the land and to the people who were there before"; for the tribe that originated in what became Napa Valley.

Hesperian currently produces approximately 800 cases of Cabernet Sauvignon per annum under the *Hesperian* name from three vineyards in Napa Valley. Langner also has a second label, called *Anatomy*, a Napa Valley Cabernet Sauvignon for which approximately 3,000 cases are made each vintage. Langner calls Anatomy his "democratic Napa wine" because of its lower price-point.

Langner, who was the winemaker at Sullivan Vineyards before starting *Hesperian*, makes Cabernet Sauvignons that are long-lived. The wines are sourced from Langner's estate 14.2-acre *Kitoko Vineyard*. *Hesperian's* other Cabernet Sauvignons, which are sometimes blended, are derived from a 2-acre site in the hills of **Coombsville** and from 4 acres on Monticello Road. The wines are distributed in California, Connecticut, Oklahoma, Texas, Kansas, Michigan, Mississippi, New York, North and South Carolina, Virginia and Washington, DC.

Langner, who says he has "a lifelong fascination with plants and nature," spends as much time in his vineyards as he does making wine. He insists, "I work harder in the vineyard so that my winemaking can be as simple as possible".

THE KITCHEN COLLECTIVE & A BRICK and MORTAR WINERY?

It has been Philippe Langer's ambition, since he started *Hesperian*, to have his own caves, winery and tasting room. Currently the wines are made at Maxville Winery in Pope Valley. The *Hesperian* "tasting room" is in the Kitchen Collective near downtown Napa.

The former Cuvee restaurant, KC is a place for vintners without a home of their own, or a brick and mortar tasting room, to bring guests to taste the wines. Langner has filed the permits for a cave and underground tank room, and a tasting room. He waits for the county to grant him permission to begin building.

PHILIPPE LANGNER

BIOGRAPHY

Philippe Langner, 52, is the son of a German father and a Parisian mother, and who grew up in Zaire and Colombia. He studied wine in Bordeaux, and has a master's degree in agronomy and agricultural economics from UC Davis, arriving in Napa Valley in 2001. His is a worldview borne in agriculture, philosophy and languages.

Born in El Salvador, he lived in Bangladesh – backpacking alone in Nepal and India after college -- before moving to Colombia where his mother had a hog farm. But it was the city of Kinshasa, Zaire where he spent his formative years from 6-to-16 years old and from where he says, “for me, it was home”. It was on the family farm – reached by speedboat six hours on the Congo River, and another two by car, Langner (LANG ner) grew up on a cattle ranch where, “I was in touch with the land. I always hoped the Jeep would break down so we’d get stuck. I collected butterflies, beetles, and snakes (anything that wasn’t fast enough to run or fly away) he loved so much. “It was freedom. I’d take off and walk; and the smells of the bush, and wild life” seeing ants and termites migrating, captured his imagination. In 1986 when he came to the States to study agronomy and agricultural economics at Davis “because I always loved plants and animals. I love that bush life.”

As a result of his nomadic life across five continents, Langner speaks five languages, including French, Italian, Spanish, and German (“under duress”). However, Langner says, “I’m more French than anything else, but I don’t have typical French reactions.”

Philippe began taking an interest in wine when he worked for four years as a *stagiaire* (intern) at the Rothschild-owned Chateau Clarke in Lustrac where he worked with consultants Jacques Boissenot and Michel Rolland. “I wasn’t attracted to the world of wine (at first),” he says. “I thought you just squeezed the grapes and put in a bottle.”

As he started working in both the vineyard and the cellar, he became fascinated by the complexities and the different techniques one can apply to achieve different results and to adapt to each vintage. However, having learned the ropes in depth he now says he doesn’t follow a recipe, he adapts to what the fruit is telling him. He finds that if one has done the job right, in the vineyards, “your wines are better.”

He was fascinated by the cellar from where he says, “It was like cooking.” He says of the way he makes his own wines now, “I don’t follow recipes and I do it the same way with making my wine. I find if you’ve done your job right, in the vineyards, your wines are better. I find there’s more clarity in the wine when you don’t manipulate it.”

In 2000, he worked in South Africa, at the Fredericksburg Winery (Rupert & Rothschild Vignerons) winery. (Langner’s sister Ariane is married to Benjamin Rothschild, a son of Edmond Rothschild.)

Before he began *Hesperian*, from 2002 to '10, he was the viticulturalist and winemaker at Napa Valley's Sullivan Vineyards in Rutherford. While at Sullivan, he began making his own wines in '04 for *Hesperian*.

THE VINEYARDS OF HESPERIAN WINES

For *Hesperian*, Philippe Langner sources his Cabernet Sauvignon fruit from three vineyards, across a trio of Napa Valley sub-AVAs.

KITOKO VINEYARD

Atlas Peak AVA

Hesperian's estate vineyard is **Kitoko**, a 14.2-acre parcel, planted to Cabernet Sauvignon in 2000 and '03. It sits at 1,400-foot elevation on Atlas Peak above the city of Napa where the soils are extremely rocky and porous, resulting in yields that are 2 tons per acre, or less; which results in perfumed wines with higher pH's because of a smaller range of diurnal temperatures. Kitoko (KEE toe ko), in Lingala, the language of Zaire, means "beautiful". The terroir of Kitoko is similar to that of nearby Pritchard Hill, though it is closer to San Pablo Bay, and therefore it receives more and colder winds.

Soils are defined as Hambright and Aiken rocky outcrop. Hambright are found on hillslopes of plateaus and basalt flows. Slopes are 2- to 75-percent. The soils are formed in material weathered from basic igneous rocks, mainly basalt.

On Kitoko, it's generally cooler than the valley floor but perhaps the most important aspect, is the difference in thermal amplitude. During the growing season the nights are less cool, but the daytime highs are lower than on the valley floor.

The first vintage produced from Kitoko was 2011 but due to the rainy and cool vintage Langner felt the wines did not have the density and power he looks for thus, he didn't bottle it under the *Hesperian* name. It made for a very good *Anatomy* as an alternative. The first vintage under the *Hesperian* label was bottled with the 2012 vintage.

UPSTREAM VINEYARD

Coombsville AVA

Upstream is a 2-acre leased site in the hills of Coombsville, whose Cabernet Sauvignon is the 50 percent base for the Witha-labeled wines.

This vineyard is formed mainly by three soil types: Yolo: 85%, Bale: 5 %, Cole: 5%. The Yolo series consists of very deep, well drained soils. Yolo soils are on alluvial fans and flood plains. Slopes range from 0-to-20 percent. Yolo soils are on nearly level to moderately sloping alluvial fans and flood plains. The soils formed in alluvium derived from sedimentary, metamorphic and volcanic rocks.

There are two blocks on this vineyard. One flat and the other on a steep slope. The upper part of the slope is covered in Tuff soil which is basically compacted white volcanic ash.

Vine Profile: 100% Cabernet Sauvignon, Clone 337 on Rootstock 110R.

EAGLES NEST VINEYARD

Oak Knoll District AVA

The Eagles Nest Vineyard of grower Robert Didier, is a 4-acre Cabernet Sauvignon parcel on Monticello Road, north of the city of Napa planted in 2002. Eagles Nest has a west-facing aspect, with Coombs soils.

The Coombs soils are well-drained, moderately slowly permeable soils on gravelly terraces. They formed in gravelly alluvium from mixed sources. Slopes are nearly level to gently sloping. This soil type is not extensive.

Vine Profile: 100% Cabernet Sauvignon, Clone 337 on Rootstock 110R.

HESPERIAN'S CURRENT PORTFOLIO OF WINES

Owner/winemaker/viticulturalist Philippe Langner produces less than 4,000 cases per year – all Cabernet Sauvignon from his estate vineyard, **Kitoko** on Atlas Peak, the **Upstream Vineyard** in Coombsville, and from the **Eagles Nest Vineyard** on Monticello Road in the Oak Knoll District. The Kitoko Vineyard comprises the Cabernets under the *Hesperian* label, while two other Cabernets from Upstream and Monticello make up a blend, also under the *Hesperian* label. Approximately 3,000 cases – also from the Upstream and Eagles Nest vineyards, go into a second label, *Anatomy*.

The *Hesperian* wines are built for the long haul. They are dense, opaque, and most of all, they are balanced, in the Bordeaux style. Does Langner consciously makes Bordeaux-like wines? “No, it’s just the database I have in my head,” he explains.

CURRENT RELEASE TECH SHEETS

Hesperian Kitoko Vineyard, Atlas Peak, Napa Valley 2012

Harvest Dates: Late September to mid-October

100% Cabernet Sauvignon

pH: 3.56

TA: 6.5 g/l

Alc.: 14.6%

Barrel Regimen: 70% new, 30% once used. French oak.

Aging: 20 months in barrel. Racked once. Unfined, unfiltered. Bottled early September 2014.

Cases Produced: 250

SRP: At release \$80

Hesperian Kitoko Vineyard Atlas Peak Napa Valley 2013

Harvest Dates: Late September to mid-October

100% Cabernet Sauvignon

pH: 3.57

TA: 6.7 g/l

Alc: 14.6%

Barrel Regimen: 80% new, 20% once used. French oak.

Aging: 20 months in barrel. Racked once. Unfined, unfiltered. Bottled early August 2015.

Cases Produced: 250

SRP: At release \$80

Hesperian Kitoko Vineyard Atlas Peak Napa Valley 2014

Harvest Dates: Late September to mid-October

100% Cabernet Sauvignon

pH: 3.82

TA: 6.7 g/l

Alc.: 14.6%

Barrel Regimen: 80% new, 20% once used. French oak.

Aging: 20 months in barrel. Racked once. Unfined, unfiltered. Bottled August 2016.

Cases Produced: 250

SRP: At release \$80

Hesperian Napa Valley 2014

Harvest Dates: Late September to mid-October

Vineyards – 20% Kitoko Vineyard (Atlas Peak), 50% Dolinar Vineyard (Napa Valley), 30% Upstream Vineyard (Coombsville)

100% Cabernet Sauvignon

pH: 3.75

TA: 6.6 g/l

Alc.: 14.7%

Barrel Info: 30% new, 40% once used, 30% twice used. French oak.

Aging: 20 months in barrel. Racked once. Unfined, unfiltered. Bottled August 2016.

Cases produced: 250

SRP: At release \$60

Hesperian Kitoko Vineyard Atlas Peak Napa Valley 2015

Harvest Dates: Late September to mid-October

100% Cabernet Sauvignon

pH: 3.82

TA: 5.73 g/l

Alc.: 14.6%

Barrel Regimen: 80% new, 20% once used; French oak

Aging: 20 months in barrel. Racked once. Unfined, unfiltered. Bottled July 2017

Case Production: 300

SRP: At release \$150

Hesperian Napa Valley 2015

Harvest Dates: Late September to mid-October

Vineyards – 50% Kitoko Vineyard (Atlas Peak), 50% Upstream Vineyard (Coombsville)

100% Cabernet Sauvignon

pH: 3.78

TA: 5.85 g/l

Alc.: 14.5%

Barrel Regimen: 30% new, 40% once used, 30% twice used; French oak

Aging: 20 months in barrel. Racked once. Unfined, unfiltered. Bottled July 2017

Case Production: 300

SRP: At release \$100

ANATOMY

And How It Got That Way

After Philippe started making more wines for Sullivan Vineyards in 2006, he decided to create a label in the same spirit as the Red Ink second label he fashioned for Sullivan. When he went out on his own and founded Hesperian, he created Anatomy.

He says he initially wanted to call it Antidote but the TTB “had a very strong negative reaction to it and told me over three pages why I couldn’t do it.” Thus, he called it Anatomy because “we sometimes use anatomical descriptors like legs, backbone ... to describe wines.

Langner wanted to make a wine that was delicious, ready to drink rapidly, was varietally correct, and more importantly – affordable. “I much prefer people drink my wines then collect them”, he says.

At the moment Philippe is only making a Napa Cabernet Sauvignon but he plans to introduce more varieties in subsequent vintages.

ANATOMY 2014

3,182 cases produced

14.2% alcohol

Older French oak barrels M+ and Medium-long toast

Aging: 18 months in older French oak barrels. Unfined but sterile filtered

Varietal blend – 94.7% Cabernet Sauvignon, 5.3% Malbec

AVAs – 81.3% Napa Valley, 10.5% Coombsville, 8.2% Rutherford

ANATOMY 2015

1,300 cases produced

14.2% alcohol

Older French oak barrels M+ and Medium-long toast

Aging: 18 months in older French oak barrels. Unfined but sterile filtered

Varietal blend – 100% Cabernet Sauvignon

AVA – 100% Napa Valley

