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## THE XOJET BLOG.

# XOJET's Guide to the 2016 Napa Valley Harvest

SEPTEMBER 23, 2016 | 2016 HARVEST, EVENTS, GARY WALTHER, LUXURY

## Hourglass Vineyards: Tony Biagi (winemaker)

Hourglass has two vineyards, Hourglass (Cabernet) and Blueline (Bordeaux blend). Both are in Calistoga, the former named for its shape and the latter named for the two streams that mark its borders. The winery was founded in 1976 by Ned Smith, who had a keen eye for vineyard land as a result of having sold it for many years. He zeroed in on Hourglass for its location, a nip in the waist of Napa Valley that causes a bottleneck of cool air flowing up-Valley. That's a vineyard boon, as it tempers summer heat.

### THE 2016 VINTAGE

Biagi defines it in one word: "Patience." Because of the cool summer, "I'm walking the vineyard a lot," he says, citing what he thinks are the two major characteristics of 2016: "Hang-time without a lot of sugar, and a lot of flavor development."

### FIVE-YEAR PERSPECTIVE

"The run of vintages, 2012, '13, '14, has been phenomenal. 2016 looks like it's in the middle. You couldn't ask for a better set-up for the harvest."

### BIGGEST HARVEST CHALLENGE

Being patient. "Dan Duckhorn once told me, 'if you look hard enough, you'll find something to pick.' They're chomping at the bit in the cellar, but you can't exert your will on the vintage."

### HIS FAVORITE PLACES

Sitting on the pool deck at [Meadowood](#) after having lunch and catching an hour's sleep. "It's my guilty pleasure. You got to get away from the harvest sometimes." His other go-to: "Beer and a pizza on the patio at [Redd Wood](#) in Yountville—Richard Reddington makes the best pizza in Napa Valley. And don't forget [Model Bakery](#) for the English muffin." (In Napa town and St. Helena.) But he advises visitors "to get up-Valley to [Meadowood's](#) restaurant, [Solage](#), and [Calistoga Ranch](#)."



Photo credit: Kent Hanson

