



Tavern Craft is proud to represent Coquerel Family Wine Estates!

We asked Stacey Pytlewski, Director of Sales & Business Development, to tell us a little more about the Coquerel Winery and their decision to join the Reno-Tahoe market!

The History of Coquerel



A small, family-owned operation with only two employees running the day-to-day business, Coquerel Family Wine Estates is located just beyond the town of Calistoga at the north end of the Napa Valley. Their estate vineyard, "Walnut Wash," is a gorgeous, oak-studded property that is the heart and soul of their winery, sitting

in the afternoon shadows of the Mayacamas Mountains.



Finding Their Napa Niche

Since 2005, Coquerel has done extensive enhancement and replanting of the site to ensure world-class fruit from vintage to vintage. The combination of warm temperatures and deep, clay/stone soils makes this ideal terroir for Sauvignon Blanc, their flagship variety. It also produces exceptional Verdelho, of which they are the only producer in Napa Valley, along with Tempranillo and Petite Sirah. "All of our wine is off the estate vineyard in Calistoga except for the

Bennett Cabernet Franc, which we only produce 2,000 cases of annually. Christine Barbe, our winemaker, is extremely smart and talented. She has her PhD in Chemistry, as well as her Enology degree from the University of Bordeaux."

Stacey's Story

Stacey Pytlewski has been in the wine and spirits business for over 15 years, and ended up locating to the Reno-Tahoe area a few years ago. "I fell in love with the great restaurants, tourism with the casinos, live music and resort areas in Lake Tahoe. My favorite restaurant would have to be Rapsallion."

Pytlewski Approved Pairings:

Filet Mignon with the Coquerel Cabernet.

Crab Cakes with the Le Petit Sauvignon Blanc.

Short Ribs & Polenta with the Coquerel Petite Sirah.

