





IN THE BEGINNING

Hanns Kornell was imprisoned at the Dachau concentration camp in 1938. The British consul to Germany appealed for eight months to win his release, with the stipulation that he leave Germany within 48 hours.

He fled to England, where he worked as a dishwasher to save money for passage to the United States, only for the ship to be torpedoed by a German submarine. In 1940, Kornell finally landed in New York with \$2 in his pocket.

Hanns hitchhiked to California and began working odd jobs, and was soon making sparkling wine for other winemakers while saving money for his dream.

In 1952, Hanns finally produced the bubbly bearing his name in Sonoma. By 1958, Marilouse and Hanns had acquired the historic Larkmead Cellars in Napa Valley and renamed it Hanns Kornell Champagne Cellars.





IN THE BEGINNING



Marilouise Kornell was a direct descendant of the great composer Gioacchino Rossini (The Barber of Seville) and was related to the Swiss-Italian artist Alberto Giacometti. Her grandfather planted the first Souverain vineyard in Napa Valley in 1886.

Truly a Renaissance woman, Marilouise not only won a scholarship to study medicine at the University of California at San Francisco long before female doctors were commonplace, but also sung solo with the San Francisco Symphony Chorus. She was honored by Queen Elizabeth II for her work as president of the United Cerebral Palsy Association and for her involvement with disabled children.

She was well known for her gracious hospitality and public relations prowess at Hanns Kornell and as a founding member and director of Clinic Ole, as well as being an integral part of the Napa Valley Land Trust.



PAULA KORNELL

By the 1980s, Kornell had become one of the most recognized sparkling wine brands in America; Hanns Kornell is still considered among the founding fathers of the American wine industry.

Paula Kornell worked at her family's winery and learned every job associated with sparkling wine from the bottom up. She tasted base wines with her father from an early age, gave tours, hand-riddled bottles, and built life-long friendships at home and abroad.

True to her lineage, Paula Kornell has continued in the wine industry. Those long-time relationships offered her great opportunities, including roles at Mondavi as General Manager of Vichon Winery, General Manager at Carmenet Winery in Sonoma, and at Oakville Ranch Vineyards in Napa.





PAULA KORNELL

Paula's 30 Plus Years' experience and her passion for her father's wines, as well as for those of Napa Valley, have inspired her to bring Napa's historic past back to life through her own label.

"A Dream Realized" says Paula. "Carrying on the family tradition is something I've thought about and worked towards for some time and I believe that my parents would be proud to see the legacy finally come to fruition."





TRADITION REDEFINED



Reviving a Napa Valley tradition begun by her father, pioneering winemaker Hanns Kornell of Hanns Kornell Champagne Cellars, Paula Kornell is carrying on the family legacy in her own inimitable way with Paula Kornell Sparkling Wine.

A woman-owned and -operated sparkling wine company, Paula hopes to share her passion for sparkling wine with each and every glass poured of her Brut, Blanc de Noirs, and Blanc de Blancs.



She continues to craft her sparkling wine using the same method as her father —"méthode champenoise"—a time-intensive production method originating in Champagne, France.

Together with winemaker Robin Akhurst, Paula takes on the exciting challenge of redefining sparkling wine production with Paula Kornell Sparkling Wine.



PAULA KORNELL SPARKLING WINE

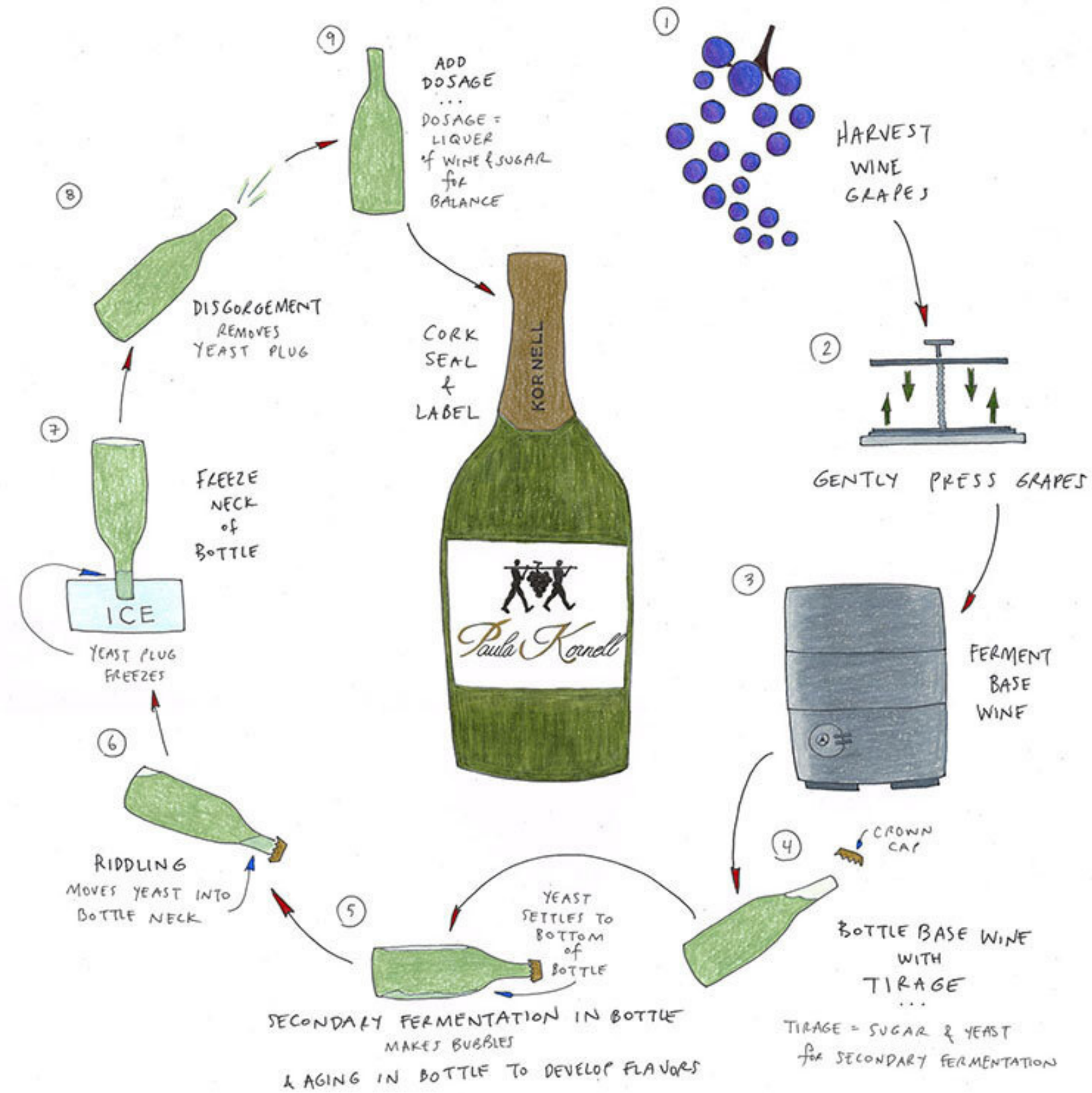
Great wine starts in the vineyard. The fruit for the Brut comes from the California River Junction AVA. The vineyards are managed by fifth-generation grape growers, who were awarded the California Green Medal Award for Sustainable Winegrowing.

The grapes for the Blanc de Noirs and Blanc de Blancs are grown in Mitsuko's Vineyard, 365 acres in the Los Carneros appellation within the Napa Valley. The rolling land of this vineyard has a broad range of soil types, elevations, slopes, and aspects, which create countless distinct microclimates.

The vineyard takes its name from founder Jan Shrem's late wife to whom he was truly devoted. Jan, original owner of Napa Valley's iconic winery Clos Pegase, gave Mitsuko the vineyard as a gift for Valentine's Day in the 1980s – one acre for every day of the year that he loved her.

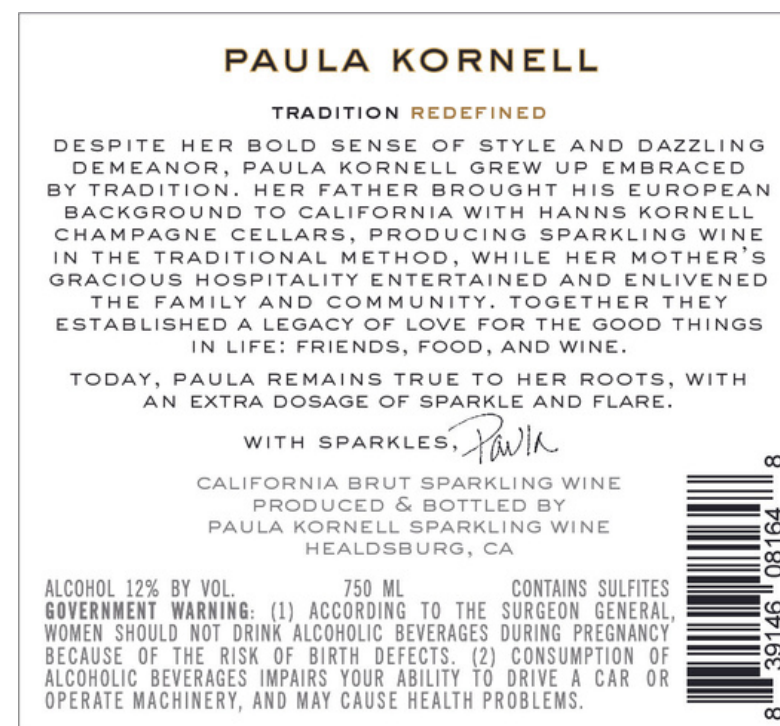


MAKING MÉTHODE CHAMPENOISE



In collaboration with
Elaine Chukan Brown

NV California Brut



- Ranked 5th in Top 100 Enthusiast Wines for 2020
- *"This inaugural release is stunning and incredibly impressive—a wine well worth stocking up on for the price and quality. A beautiful jasmine aroma leads to marzi-pan, peach and cherry flavors as lively acidity envelopes the palate."*
-Virginie Boone, Wine Enthusiast
94 pts, Editor's Choice
- *"Appealing for its fresh apple and raspberry flavors, which are accented by brioche and spice."*
-Tim Fish, Wine Spectator
Named one of the "8 Impressive West Coast Sparklers Up to 92 Points" by Tim Fish
- Listed in Food & Wine Magazine as "The 15 Champagnes to Drink If You Want to Be a Real Expert"



COMPETITIVE SET CALIFORNIA



Mumm
SRP=\$24



Gloria Ferrer
SRP=\$22



Roederer
SRP=\$24



Paula Kornell
SRP=\$25

Napa Valley Blanc de Noirs



NAPA VALLEY BLANC DE NOIRS
MÉTHODE CHAMPENOISE



- *"A pretty salmon color supports a core of strong acidity, giving the wine an impressive backbone. Made from 58% Pinot Noir and 42% Chardonnay, it delivers inviting, layered flavors of strawberry, peach and tangerine."*
-Virginie Boone, Wine Enthusiast
2018 vintage, 93 pts
- *"Tangerine shows sweetly and flows throughout, bursting from delicately framed bubbles. A sprinkle of salted peaches, melon, white flowers, and caramel are winsome flavors. Acidity is vivid."*
-The Tasting Panel
2018 vintage, 93 pts
- *"A handsome bubbly, with polish and a vibrant structure, offering strawberry and citrus flavors, accented by blanched nut and yeasty spice notes."*
-Tim Fish, Wine Spectator
2017 vintage, 91 pts



COMPETITIVE SET NAPA VALLEY



Roederer
SRP=\$49



Schramsberg
SRP=\$44



Paula Kornell
SRP=\$49



KEY POINTS

- Woman-owned and -run
- Fourth-generation sparkling producer
- Méthode-Champenoise
- The grapes for the California Brut are grown from vineyards awarded the California Green Medal Award for Sustainable Winegrowing
- The grapes for the Napa Valley Blanc de Noirs and Blanc de Blancs come from a historical vineyard in Los Carneros AVA
- Sparkling wine goes with everything - no longer just celebratory!

"I'm so excited to present something intrinsically linked to to the legacy of my parents."





THANK YOU

Please reach out with any questions.

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