



CRAFTED FOR HIGH-END RESTAURANTS. INSPIRED BY THE PEOPLE WHO KNOW THEM BEST.



Friendships inspire a lot of things: dinners, deep conversations, weekend trips. But when your best friends are world-class restaurateurs, they also inspire extraordinary wine. Jim Keller met Tommy and Billy Hall at six years old, and they've been like brothers ever since—even as the success of Halls Chophouse took them across the country. And when he crossed paths with celebrated chef Thomas Keller in the early 2000s, he knew he'd found another kindred spirit.

Over two decades, that quartet bonded so much over a mutual love of food, wine, golf, and business, they purchased a vineyard together—a site in Yountville that has yielded multiple 100-point wines. So in 2021, Jim set out to make a wine worthy of his friends' restaurants. Drawing upon the group's collective culinary expertise, superb Napa Valley terroir, and the winemaking acumen of Thomas Rivers Brown, he came away with wines that wouldn't just hold their own beside luxurious cuisine. They'd elevate it.

That's KHK, elevated wines made exclusively for exceptional restaurants—with all the character, purity, and complexity of a lifelong friendship.

2023 KHK NAPA VALLEY CABERNET SAUVIGNON

One of the darkest and most intensely colored vintages in nearly a decade. From a purely visual perspective, this wine is a blockbuster—sure to capture the attention of both critics and consumers.

Upon opening, the wine is boisterous and exuberant, eager to breathe. After a few deep breaths, it reveals its depth and complexity. Perfectly balanced between the roasted coffee and dark chocolate notes of the oak and the ripe, black mountain fruit, a delicate earthiness weaves gracefully between the two. Hints of dark purple, iris, and lilac flowers appear at the rim of the glass.

Texturally, the wine is a master class in balance. The tannins are extremely fine-grained and supple, yet firmly present. Across the palate, the texture evokes the sensation of slipping into a luxury bathrobe: soft, pillowy, and satiny.

Ideal for restaurant service, the 2023 Napa Valley Cabernet Sauvignon shines when poured into a large glass and needs only minutes to open up alongside food. While it has the complexity and structure to evolve over a meal, it's also immediately pleasurable from the first sip.

Varietal:

100% Cabernet Sauvignon

Barrel program:

Aged 20 months in 80% new French oak (Darnajou and Taransaud cooperages)

Alcohol:

14.9%

Cases:

1,638 cases produced

Winemaker:

Thomas Rivers Brown