



ST SUPÉRY
ESTATE VINEYARDS & WINERY
NAPA VALLEY

FEBRUARY 2017 WINE CLUB NEWSLETTER

THE WINTER MONTHS AT ST. SUPÉRY ESTATE VINEYARDS AND WINERY

2017 is off to a great start with an abundance of seasonal rainfall in Northern California. In just eight days our Dollarhide lakes went from 68% capacity on January 3rd to over 100% on January 11th. In the month of January alone, Dollarhide has received 17.7" and Rutherford has recorded 19.9" of rain, collecting 50% of our yearly total rainfall which averages about 35". It is hard to believe that in 2013 we saw only 6" which is the least amount of rain we have accumulated since we started keeping records 24 years ago. Our wettest year to date is 1995 with over 62" of rain. With the aquifers at Rutherford and our seven lakes at Dollarhide filled, we are in an outstanding position to start the season.

Rainy winters are typical in Napa Valley due to our Mediterranean climate which is common to only 2% of the earth's surface. Many of the top wine growing regions in the world have this same climate including Spain, Central Chile, Southwestern Australia and South Africa. Mediterranean climates are very mild, typically experiencing only two seasons with warm to hot, dry summers and mild to cool, wet winters, ideal for growing grapes.

In preparation for the winter months, we plant cover crops down the vineyard rows in October and November. The cover crops usually consists of a mixture of oats, bell beans, peas and vetch and will reduce erosion once established. They also add organic matter and nitrogen to the soil in the spring and

attract beneficial insects like aphid-predatory ladybugs and bees to aid in our Integrated Pest Management. Our terraced blocks at Dollarhide are designed with drainage that captures water that would otherwise run through the fields and create a potential erosion hazard. On rainy days, our vineyard team works to ensure this drainage is kept clear of debris and functioning properly. Straw is placed on sloped roadways and a majority of the vineyard is kept clear in the winter so that natural grass and native species can grow, further helping to reduce erosion.

Currently the vines are dormant, so receiving half a year's worth of rain in just one month, while it might seem like a lot, will not damage our vineyards. We welcome the rain for the next few weeks but, when the vines start to grow in mid-March, we hope things dry out as rain will no longer be favorable. While it is still too early in the season to make any predictions for the 2017 vintage, we know we have plenty of water for the growing season and should we experience a cold and threatening spring, enough water for frost protection.

With these cold wintery days felt across the country, we find it only fitting to enjoy a good glass of wine paired with some hearty comfort food. St. Supéry Estate Chef, Britny Sundin, has perfected macaroni and cheese with a delicious recipe that combines all things exquisite: cheese and truffles. And with Punxsutawney Phil seeing his shadow on February 2nd, we may have six more weeks of winter to endure, so go ahead and get out your wine opener! *Chef Britny's recipe can be found inside.*



ESTATE CLUB



2016 NAPA VALLEY ESTATE SAUVIGNON BLANC

This is a well-balanced and refreshing Sauvignon Blanc with expressive aromas and flavors of passion fruit, pink grapefruit and lime that are rich and enticing, creating an intense and delicious wine.

RETAIL PRICE: \$22.00
CLUB PRICE: \$17.60



2013 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD PETIT VERDOT

This is a nicely structured wine with big tannins and flavors of blackberry and black licorice that mingle with graphite, black pepper and a hint of toasted oak.

91 points, *Wine Enthusiast*

RETAIL PRICE: \$50.00
CLUB PRICE: \$40.00



DUNGENESS CRAB CAKES

Estate Chef, Britny Sundin

*Enjoy with our Napa Valley Estate
Sauvignon Blanc*

Ingredients

1 pound cooked Dungeness crab meat	1 t each fresh tarragon, parsley and chives, minced
1 egg	½ t lime zest
¼ cup mayonnaise	½ t orange zest
½ cup panko bread crumbs	Juice of half a lemon

Makes 6 cakes

Mix all ingredients together thoroughly. Cover and let set in refrigerator for about 30 minutes. When ready to cook, form into 6 equal sized cakes. In a non-stick skillet, heat 3-4 tablespoons of olive oil over medium heat and sear crab cakes until golden brown on both sides and cooked through, about 5-6 minutes. I like to serve mine with Meyer lemon aioli and a simple frisee salad.

MEYER LEMON AIOLI

Ingredients: 1 egg, 1-2 medium garlic cloves, juice and zest of one Meyer lemon, ½ t kosher salt, ¾ cup extra virgin olive oil

Directions: Place the egg, garlic, Meyer lemon juice and zest and salt into a blender and blend until smooth. While the blender is running on low speed, slowly add the olive oil. Once the olive oil is added, blend for another 20-30 seconds.

The fresh citrus in the crab cake mirrors the bright acidity and lemon-lime notes of the St. Supéry Napa Valle Estate Sauvignon Blanc. The richness of the crab meat and creamy texture from the mayo balances out the acid, allowing the herbaceousness and softer fruit tones to stand out.



COFFEE RUBBED WAGYU RIBEYE WITH BRAISED CIOPPOLINI AND SAUTÉED BABY SPINACH

Estate Chef, Britny Sundin

*Enjoy with our Napa Valley, Dollarhide
Estate Vineyard Petit Verdot*

Ingredients

2- 1 pound wagyu ribeye steaks, cut 1½ inches thick	Serves 4
Coffee rub (3 T ground coffee, 1 ½ T salt, 1 T black pepper)	1 pound cioppolini onions, peeled
Olive oil	1 cup red wine
1 pound baby spinach	1 cup chicken or vegetable stock
Zest of 1 lemon	2 T balsamic vinegar
4 T butter, divided	1 sprig thyme
	1 sprig rosemary
	2 cloves garlic, smashed

ONIONS: Melt 3 T butter in a heavy bottom skillet over medium-high heat. Sauté onions until golden brown on both sides. Season with salt and pepper then add wine, stock, vinegar, garlic and herbs. Bring to a boil then cover and turn heat to low. Braise for about 30 minutes, then remove lid and cook, uncovered, for another 30 minutes to allow liquid to reduce.

RIBEYE: While the onions are cooking, rub the steaks generously with coffee rub. In a cast iron skillet, heat 4-5 T olive oil over medium-high heat. When very hot, sear steaks until thick brown crust is achieved on both sides and desired internal temperature is reached. About 3 minutes per side for medium rare. Let meat rest for 5-10 minutes before slicing. Slice and serve half a steak per person.

SPINACH: While meat is resting, in a clean sauté pan, melt 1 T butter over medium heat and sauté spinach until wilted, toss in lemon zest and season lightly with salt. This will only take a minute or two. When done, divide onto 4 plates and top with steak. Evenly distribute onions amongst the plates and drizzle with the reduced braising liquid.



2010 NAPA VALLEY ESTATE ÉLU

Cellared in perfect conditions, this outstanding wine showcases elegant flavors of blackberry, black cherry and ripe currant that couple with vanillin and maple framed by a fine tannin structure.

95 points, *The Wine Advocate*

RETAIL PRICE: \$100.00

CLUB PRICE: \$80.00

Summer Sundays is back! Join us for lunch on select Sundays throughout the months of June, July and August. Estate Chef, Britny Sundin, will prepare a delicious farm-to-table meal with fresh produce from our culinary garden exquisitely paired with our estate grown, single vineyard wines. Summer Sundays is available exclusively to Wine Club members and advanced reservations are required. We look forward to seeing you at the winery this summer!

\$55 per person.



TRUFFLE MACARONI AND CHEESE

Estate Chef, Britny Sundin

Enjoy with our Napa Valley Estate Élu

Ingredients

Serves 8-10

8 strips of thick-cut Applewood smoked bacon, cut into ½ inch pieces	Pinch of nutmeg	½ cup aged parmesan, finely grated	1 ½ cups panko bread crumbs
1 small white onion, diced	2 t fresh thyme	Zest of 1 lemon	1 t olive oil
3 cloves garlic, minced	6 T flour	Juice of half a lemon	2 t black truffle oil
2 T black truffle butter	3 ½ - 4 cups milk	1 pound cavatappi pasta, cooked according to package directions	2-3 ounces fresh black truffle for finishing
Salt and pepper to taste	1 cup aged gouda, shredded		
	1 ½ cups aged white cheddar, shredded		

Preheat oven to 350 degrees. Grease a large baking dish. Set aside. In a large heavy bottom stock pot, render the bacon over medium/low heat. When the bacon is beginning to brown, add onions and garlic and sauté until very tender, about 15 minutes. Season with salt, pepper, thyme and nutmeg. Add truffle butter and stir until melted and just combined. Sprinkle flour over the mixture and cook about 5 minutes, stirring constantly until smooth. Slowly add milk, stirring constantly to avoid clumping. When sauce is smooth, cook for another 10 minutes, then add lemon juice, zest and cheeses. Stir until sauce is very smooth and cheeses are melted. Add pasta to the sauce, mix until all the noodles are evenly coated, then transfer to the prepared baking dish. In a small bowl, toss the panko with oils then sprinkle over the pasta. Bake until the top is golden brown, about 25 minutes. Garnish with fresh parsley, thyme and shaved black truffle if desired.

Élu is a wonderfully balanced and nuanced blend. The smokey bacon and softly floral truffles complement the earthy undertone in this elegantly aged wine. Rich, tangy cheeses cut with the brightness of the lemon and thyme enhance the voluptuous fruit while simultaneously mellowing the tannins and rounding out the flavors to perfection.

2017 WINE CLUB SHIPMENTS

Shipment selections may be subject to change.

Please contact us if you would like to combine shipments or order additional wines to increase your order to a full case retaining the same shipping cost as your club shipment.

ESTATE CLUB

APRIL

2016 Napa Valley Estate Oak Free Chardonnay
2014 Napa Valley, Dollarhide Elevation

MAY

2016 Napa Valley, Dollarhide Estate Vineyard Sauvignon Blanc
2014 Napa Valley, Rutherford Estate Vineyard Cabernet Franc

SEPTEMBER

2016 Napa Valley, Dollarhide Estate Vineyard Semillon
2014 Napa Valley, Dollarhide Estate Vineyard Malbec

OCTOBER

2016 Napa Valley Estate Virtú
2014 Napa Valley Estate Élu

DECEMBER

2016 Napa Valley, Dollarhide Estate Vineyard Chardonnay
2014 Napa Valley, Rutherford Estate Vineyard Merlot

DIVINE CLUB

APRIL

2014 Napa Valley, Dollarhide Elevation

MAY

2007 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

SEPTEMBER

2014 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

OCTOBER

2014 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

DECEMBER

2007 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

OUR MOSCATO CLUB SHIPS IN APRIL, SEPTEMBER AND DECEMBER

CALENDAR OF UPCOMING EVENTS

APRIL 2017

Arts in April

Special events throughout the month.
St. Supéry Estate Vineyards and Winery

APRIL 8, 2017

Wine Club Pick Up Party | Meet Your Local Cheesemaker

11:00am - 2:00pm
St. Supéry Estate Vineyards and Winery

MAY 21, 2017

Annual Spring Fling Lobster Boil

11:00am - 2:00pm
St. Supéry Estate Vineyards and Winery

JUNE 11, 18 & 25, 2017

Summer Sundays

St. Supéry Estate Vineyards and Winery
Club member exclusive event.

JULY 2, 9, 23 & 30, 2017

Summer Sundays

St. Supéry Estate Vineyards and Winery
Club member exclusive event.

AUGUST 6, 13, 20 & 27, 2017

Summer Sundays

St. Supéry Estate Vineyards and Winery
Club member exclusive event.

OCTOBER 7, 2017

Annual Fleet Week Bay Cruise

11:30am - 4:00pm
Sausalito Yacht Harbor
Club member exclusive event.

Most events require an advance reservation. Please contact our Wine Club Concierges at 707.302.3443 for pricing and to reserve.

To enhance everyone's experience at St. Supéry Estate Vineyards and Winery, we are now open by appointment.



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN



Find restaurants and retail shops that carry your favorite St. Supéry wines.

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