

# ST SUPÉRY

ESTATE VINEYARDS & WINERY  
NAPA VALLEY

## DECEMBER 2016 WINE CLUB NEWSLETTER

### ST. SUPÉRY ESTATE VINEYARDS AND WINERY STAYS GREEN FOR THE HOLIDAYS

This year's harvest is cause for celebration. Winemaker, Michael Scholz, attributes the success to an even growing season and classic Napa Valley summer; no rain, warm days and cool nights. This year, we harvested our white varietals early. With yields slightly below average, the grapes displayed excellent quality with our signature bold aromatics and flavor. The red varietal yields were also slightly below average and the quality of the fruit was superb. Michael believes the wines are looking "quite strong" in terms of structure and color.

As our vines go dormant, our Napa Green Committee never rests! David Hiestand, Production Coordinator and Napa Green Committee Co-Chair, oversees the sustainability initiatives at St. Supéry Estate Vineyards and Winery working with the Napa Green certification program to not only meet, but exceed their standards.

Our sultan of sustainability is a wonderful fixture around the winery. If you ask him how he is, he will always tell you, "Unbelievably great!" His sunny disposition could almost help us power our solar energy program, which you can view in real time on a monitor at the winery and at [stsupery.com](http://stsupery.com). But the sun doesn't shine on much of David's work as his successes are often behind the scenes:

#### WHAT DOES IT MEAN TO BE NAPA GREEN?

We were among the first wineries to qualify for this robust certification. It covers all aspects of what we do because we are certified Napa Green Land and Winery. We are constantly experimenting with cutting edge techniques. Our comprehensive green efforts can be found in the vineyards, cellar, tasting room and even how club members receive shipments. Napa Green is also helpful because it gives us another set of eyes to evaluate our progress and the



David Hiestand with our new barrel washer that has greatly reduced the amount of water used in the winery.

organization challenges us to outdo ourselves year after year. Each time we are recertified we set new and more challenging goals to ensure that our sustainability efforts continuously improve.

#### TELL US ABOUT A RECENT ACCOMPLISHMENT...

We are proud to have dramatically increased the total post-consumer recycled goods we use at the winery from 25% to over 50%.

#### LET'S TALK ABOUT WATER...

Water is a hot topic. California has been in a drought for the past few years so it has definitely been a focus. We are fortunate that our Dollarhide Estate property boasts seven man-made lakes from back in its cattle ranch days. We use them to capture rainwater and as a result, we are water self-sufficient. We also capture and treat the water we use in production at the winery, which we then use for landscaping.

The most exciting innovation we've recently implemented seems so simple but it's really made a huge impact. We purchased new pressure washers that have cut our water use in half! We went from using 20 to just 10 gallons a minute by using more force but lower water pressure and this extra oomph leads to even better sanitation.

#### HOW DOES BEING AN ESTATE WINERY HELP YOU IMPLEMENT THESE INITIATIVES?

Owning our land and winery puts us in a unique situation where we are able to fully manage our vineyards all the way through to bottling. We are stewards of the land and preservation is our responsibility, not only for our wines but, for the community and the future. At St. Supéry, we have a very hands-on approach to everything we do. From the winery to the vineyards to the cellar, we have feet on the ground for both immediate and long-term changes. There is a cycle to winemaking and as an estate winery, we have the opportunity to promote our values every step of the way. Whether we're carpooling to work with our co-workers and rescue dogs or making preserves from our sustainably farmed heirloom orchard at our Dollarhide Estate Ranch, we offer an experience everyone can feel good about, not just because the wine is unbelievably great but, because it's made with purpose.

#### WHAT IS THE ST. SUPÉRY SUSTAINABILITY PHILOSOPHY?

We plan to be here for generations. We seek to leave the land better than it is today. We want to continue to improve vintage to vintage and we strive to keep our land pristine and our wines at the highest quality.

# ESTATE CLUB



## 2015 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD CHARDONNAY

This is a round and elegant Chardonnay with aromas of nectarine and a subtle hint of toasted oak. Flavors of mango, pear, honeysuckle and butterscotch are met with a creamy texture on the finish.

RETAIL PRICE: \$35.00

CLUB PRICE: \$28.00



## 2013 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD MERLOT

A structured wine with tremendous feel and flavor, this Merlot is packed with tastes of juicy black plum and blackberry. The textured palate also suggests toasted oak and dark cocoa with a dusty element of terroir. **90 points, Wine Spectator**

RETAIL PRICE: \$50.00

CLUB PRICE: \$40.00



### ROASTED ACORN SQUASH WITH BROWN BUTTER, SHAVED PARMESAN AND CRISPY PROSCIUTTO

*Estate Chef, Britny Sundin*

*Enjoy with our Napa Valley, Dollarhide  
Estate Vineyard Chardonnay*



### BRAISED PORK SHOULDER WITH PARMESAN POLENTA AND CURRANT GREMOLATA

*Estate Chef, Britny Sundin*

*Enjoy with our Napa Valley, Rutherford  
Estate Vineyard Merlot*

#### Ingredients

4 large acorn squashes, split down the middle, seeds removed, then quartered  
1 stick butter, 4 T for brown butter, 4 T melted for brushing the squash  
4-6 T brown sugar  
Salt

*Serves 4*

Chinese 5 spice  
Juice of half a lemon  
Juice of half an orange  
1 T parsley, minced  
4 pieces thinly sliced prosciutto  
4 ounces aged parmesan, shaved

Preheat oven to 350°F. Cover a small baking sheet with parchment. Lay prosciutto flat on the parchment and roast in the oven until crispy, about 15 minutes. Set aside to cool. Put squash in a large baking dish. Brush each wedge with melted butter, season with brown sugar, salt and Chinese 5 spice. Cover and roast for about 20 minutes. Remove from oven, uncover and return to oven for an additional 15-20 minutes. Flesh of the squash should be very soft.

For the brown butter, put remaining butter in a small skillet and heat over medium high heat. Cook, swirling constantly, until butter turns a deep golden brown color. Remove from heat, add citrus juices, salt and parsley. Swirl and spoon over squash. Crumble the prosciutto and sprinkle over squash along with the shaved parmesan.

Our Napa Valley, Dollarhide Estate Vineyard Chardonnay has a roundness that echoes the richness in the buttery squash, but has enough bracing acidity that will cut through the weight of the butter and keep your palate refreshed. Bright citrus in the brown butter also helps alleviate the weight while tying in nicely with the acidity in the wine.

#### Ingredients

##### Braised Pork Shoulder:

4 pounds pork shoulder, cut into 8 half pound chunks  
4 cups low sodium vegetable or chicken stock  
2 cups red wine  
2 cups water  
1 bay leaf  
3 cloves garlic  
3 large sage leaves  
1 sprig rosemary  
1 sprig thyme  
4 tablespoons olive oil  
Salt and pepper

##### Polenta:

1 ½ cups coarse grain polenta  
4 cups vegetable or chicken stock

*Serves 4*

1 cup heavy cream  
4 tablespoons butter  
6 ounces grated parmesan  
Salt and pepper  
**Gremolata:**  
3 tablespoons fresh parsley  
2 tablespoons fresh tarragon, minced  
2 tablespoons fresh chives, finely chopped  
6 tablespoons dried currants  
Juice of half an orange  
Juice of half a lemon  
3 tablespoons extra virgin olive oil  
Salt and pepper

**Braised Pork Shoulder:** Preheat oven to 300°F. Season pork with salt and pepper. Heat oil in a heavy skillet over medium-high heat. Sear pork on all sides and transfer to a deep roasting pan or Dutch oven. Add liquids, garlic and herbs. Cover tightly and braise in the oven for 2-2 ½ hours until pork is very tender. Strain braising liquid into a medium sauce pot and reduce until thickened. Finish with butter and cream if desired. Spoon over pork and polenta.

**Polenta:** While the pork is braising, bring stock to a boil in a medium sauce pot. Whisk in polenta and turn heat down to low. Cover and cook, whisking occasionally, about 45 minutes. Finish with butter, cream and parmesan and season to taste with salt and pepper.

**Gremolata:** Mix all ingredients and spoon over pork before serving.



## 2006 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD CABERNET SAUVIGNON

We are pleased to re-release our 10 year-old Rutherford Estate Vineyard Cabernet Sauvignon. Celled in perfect conditions, this elegant wine showcases flavors of currants and black plum with threads of tobacco, cedar and espresso.

**RETAIL PRICE: \$110.00**

**CLUB PRICE: \$88.00**



## 2015 NAPA VALLEY ESTATE MOSCATO

Aromas of mandarin and peach blossom dominate this beautifully colored wine of pale yellows and youthful hints of green. Exotic peach and nectarine combine with a citrus undercurrent to create a refreshing, opulent, sweet wine.

**RETAIL PRICE: \$25.00**

**CLUB PRICE: \$20.00**



### PAN SEARED FILET MIGNON WITH CABERNET CRIMINI SAUCE

*Estate Chef, Britny Sundin*

*Enjoy with our Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon*



### GAME DAY POPCORN TOPPINGS

With football season in full swing, we have crafted some easy and delicious toppings for your game day popcorn. Simply pop your popcorn, add melted butter and while still warm, sprinkle your desired seasonings to taste and enjoy!

#### Ingredients

4 center cut filet mignon steaks, 1 ½ - 2 inches thick  
Salt and pepper  
4 T extra virgin olive oil

#### Sauce:

1 pound crimini mushrooms, thinly sliced  
½ white onion, diced small

*Serves 4*

2 cloves garlic, minced  
4 T butter  
1 T flour  
1 cup Cabernet Sauvignon  
1 ½ cups beef or chicken stock  
Salt and pepper  
2 t fresh thyme, minced  
1 t herbes de Provence

**Steaks:** Season steaks liberally with salt and pepper. Heat oil in heavy skillet over medium-high heat and sear steaks on both sides until dark crust is achieved. Cook until internal temperature reaches 125°F, about 3 minutes per side, depending on thickness. Let rest 5 minutes.

**Sauce:** Melt butter in a large deep sauté pan over medium heat. Sauté mushrooms, onions and garlic until mushrooms begin to brown and most of the moisture has cooked off, about 10 minutes. Deglaze with wine and reduce by ⅔, about 10 minutes. Season with salt, pepper and herbes de Provence. Sprinkle flour over mixture and stir until evenly distributed. Cook 2-3 more minutes then gradually whisk stock into mushrooms. Cook until thickened, about 15 minutes. Adjust seasoning with salt and pepper, finish with fresh thyme. Spoon over steaks.

**Serve** filet mignon with your favorite sides. Roasted fingerling potatoes, creamed spinach, risotto and blistered green beans are just a few delicious options.

Beef tenderloin is a great pairing option for more mature wines like our 2006 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon. Tannins and acidity have softened and fruit has become less pronounced, so a leaner cut of beef like filet won't overpower the mellowed structure of an older Cabernet Sauvignon.

#### CHILI LIME SALT

*Pair with our Napa Valley Estate Moscato*

#### HERBS DE PROVENCE SALT

*Pair with our Napa Valley Estate Rosé or Moscato*

#### LEMON THYME SALT

*Pair with our Napa Valley, Dollarhide Estate Vineyard Chardonnay*

#### BLACK TRUFFLE AND SMOKED SEA SALT

*Pair with our Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon*



**HOLIDAY GIFTING:** Count down the days of December with our 25 Days of St. Supéry Estate Wines or give the gift that keeps on giving with a membership to the St. Supéry Wine Club.

With the holidays are right around the corner, we are here to help! We have the perfect gift for all of your family members, friends, coworkers and your holiday entertaining needs. From one bottle gifts to a 12 bottle case of critically acclaimed wines, we have you covered. Call us at 866.612.2582 to discuss your holiday gift giving needs. *\$10 flat rate ground shipping per collection.*

#### HOLIDAY SHIPPING SCHEDULE

**Christmas and Hanukkah:** all ground orders must be received by December 12th to guarantee delivery by December 23rd.

**New Year's Eve:** all ground orders must be received by December 15th to guarantee delivery by December 30th.

*Please call 866.612.2582 to inquire about 2-day and overnight shipping options.*

# 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

### FEBRUARY

2013 Napa Valley, Dollarhide Estate Vineyard Petit Verdot  
2016 Napa Valley Estate Sauvignon Blanc

### APRIL

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

### MAY

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

### SEPTEMBER

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

### OCTOBER

2014 Napa Valley Estate Élu  
2016 Napa Valley Estate Virtú

### DECEMBER

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

## DIVINE CLUB

### FEBRUARY

2010 Napa Valley Estate Élu

### 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

### DECEMBER 11, 2016

#### Holiday Reception

10:00am - 1:00pm

St. Supéry Estate Vineyards and Winery

### FEBRUARY 11-12 & 18-19, 2017

#### Personalized Bottled Poetry from Poet Silvi

11:00am - 3:00pm, by appointment

St. Supéry Estate Vineyards and Winery

### APRIL 2017

#### Arts in April

*Special events throughout the month.*

St. Supéry Estate Vineyards and Winery

### APRIL 8, 2017

#### Wine Club Pick Up Party

10:00am - 1:00pm

St. Supéry Estate Vineyards and Winery

### MAY 21, 2017

#### 20th Annual Spring Fling Lobster Boil

11:00am - 2:00pm

St. Supéry Estate Vineyards and Winery

### OCTOBER 7, 2017

#### Annual Fleet Week Bay Cruise

11:30am - 4:00pm

Sausalito Yacht Harbor

*Most events require an advance reservation. Please contact our Wine Club Concierges at 866.612.2582 for pricing and to reserve.*

### DECEMBER HOLIDAY HOURS

December 23, 2016 | By Appointment

December 24, 2016 | By Appointment

December 25, 2016 | CLOSED

December 30, 2016 | By Appointment

December 31, 2016 | By Appointment

*Happy Holidays from all of us at St. Supéry Estate Vineyards and Winery. We wish you a very happy and healthy holiday and New Year. Cheers to 2017!*



ESTATE GROWN  
SUSTAINABLY FARMED  
CERTIFIED NAPA GREEN



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

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