

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

MAY 2017 WINE CLUB NEWSLETTER

ST. SUPÉRY'S ATKINSON HOUSE

The 1880's in Napa Valley is known as "The Golden Age of Wine." During this decade, Napa County wineries increased from 49 to 166, planted grape vines increased from 3,500 acres to over 18,000 acres and wine produced in Napa County won more awards at the first open international competition in France in 1889 than any other California region. It was also during this historic time that two brothers, owners of a successful shirtmaking business in Philadelphia and San Francisco, purchased 153 acres of vacant land south of Rutherford in 1881.

Louis and Joseph Atkinson purchased the property, which was part of the original land grant deeded to George Yount, paying \$15,300 cash. The brothers planted vines and began construction on the Queen Anne Victorian home but, sadly, a year later, Louis died after succumbing to a long illness. Joseph sold the shirtmaking company and over the next decade distinguished himself by planting 115 acres of vines, being appointed trustee of the Rutherford School, investing in the new St. Helena Bank and sitting on the bank board of directors. In 1895, Joseph partnered with California State Senator Seneca Ewer to build Ewer & Atkinson Winery, now Beau-lieu Vineyards. Their wines won awards at the 1888 state Viticulture Convention in San Francisco and the following year at the World's Fair in Paris. By 1889, Joseph was among the wealthiest men in Napa County based on property values, achieving financial success on par with fellow vintners, Charles Krug and Gustave Niebaum.



Unfortunately, this historic period came to an end in the 1890s when phylloxera wiped out the vineyards in Napa County as well as other parts of California. By 1900, Atkinson had lost all his vines and consequently fell into financial trouble. In 1901, foreclosure forced the sale of the 153 acres at auction for \$18,000. It was Edward St. Supéry, a French winemaker and part of Napa Valley's French colony located in Oakville that purchased the property. Not until 1957 and several owners later, did grapevines once again grow on the property.

A living testament to this incredible history is The Atkinson Queen Anne Victorian that sits next to the St. Supéry Winery and has survived almost unchanged over the last 136 years. Listed on the National Register of Historic Places, the original materials, workmanship and design elements remain the same including the solid oak wood floors, wood trimmed doors and moldings, the prominent wrap-around porch and the distinctive tower with its tent roof. Less than ten rural Queen Anne buildings remain in Napa County and we have spent the last few months restoring the home to highlight its historic beauty.



The Atkinson House in the 1900's and today.

ESTATE CLUB



2016 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD SAUVIGNON BLANC

Rich and flavorful with opulent grapefruit, lime and lemon citrus flavors that meld together with the subtle creaminess from the new French oak barrels and sur-lie maturation.

RETAIL PRICE: \$35.00
CLUB PRICE: \$28.00



2014 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD CABERNET FRANC

This is a tightly structured wine with ripe black plum and dark blackberry flavors that are highlighted by dark mocha notes, a hint of brown sugar and dust of terroir.

RETAIL PRICE: \$65.00
CLUB PRICE: \$52.00



CHEVRE FRITTER WITH ROASTED ASPARAGUS AND HERB VINAIGRETTE DRESSING

Estate Chef, Britny Sundin

Enjoy with our Napa Valley, Dollarhide Estate Vineyard Sauvignon Blanc

Ingredients

20 asparagus spears,
blanched for about 1
minute and shocked in an
ice bath
6 ounces chevre
1 head frisee, rinsed and
chopped
2 ears of sweet corn,
kernels removed
1 egg, 1 cup panko bread
crumbs, 1 cup flour and
2 cups oil for breading
and frying
2 T butter

Serves 4

Herb Vinaigrette:

1 head garlic, roasted and
cooled
Juice of half an orange
Juice of half a lemon
¼ cup champagne vinegar
⅔ cup olive oil
Handful of fresh basil
Handful of fresh parsley
Pinch of salt

2 t honey
*Put all ingredients in a blender
and blend on high until very
smooth.*

Preheat oven to 450°. Divide the chevre into 4 equal disks. Place in a small baking dish and put in freezer for about 20 minutes. Meanwhile, melt 2 T butter in a sauté pan over medium heat and sauté corn until just tender but still crisp, about 3-4 minutes. Set aside. Beat the egg with a couple tablespoons of water in a shallow bowl. Spread the flour and panko on plates and season with salt. Remove the chevre from the freezer. Begin heating oil in a frying pan over medium heat. Toss each disk in flour, then bathe in the egg wash, then coat thoroughly in the bread crumbs. Repeat the egg and breadcrumb steps for a thicker crust with less risk of leaking. When oil reaches about 350°, fry the cheese until golden brown on both sides and drain on paper towels.

Place the asparagus on a baking sheet, toss with salt, pepper and olive oil and roast for about 4-5 minutes, until heated through. Toss the frisee and corn together with the roasted garlic vinaigrette. Divide asparagus onto 4 plates, do the same with the frisee mixture. Top with chevre fritter and finish with an extra drizzle of vinaigrette and a dusting of lemon zest.



BELUGA LENTIL AND SWEET POTATO SALAD WITH RED WINE VINAIGRETTE

Estate Chef, Britny Sundin

Enjoy with our Napa Valley, Rutherford Estate Vineyard Cabernet Franc

Ingredients

2 T butter
1 cup beluga lentils
Half a white onion, diced
small
½ cup dried currants
3 ½ cups vegetable stock
1 large sweet potato, peeled
and diced
2 t garam masala
Salt and pepper to taste
3 cups baby arugula
¾ cup roasted pistachios
4 ounces crumbled blue
cheese

Serves 4

Red Wine Vinaigrette:

6 T extra virgin olive oil
2 T red wine vinegar
1 t honey
1 T Dijon mustard
Juice of half an orange
Juice of half a lemon
1 T minced parsley
1 T chives
2 t minced oregano
Salt and pepper to taste
*Combine all ingredients in a bowl
and whisk until well blended and
emulsified.*

Preheat oven to 350°. Toss sweet potatoes with olive oil, salt and pepper. Roast until beginning to brown and soften, about 15-20 minutes. Remove from oven and set aside.

In a medium sauce pan, melt the butter over medium heat and sauté the onion until soft, about 4 minutes. Add the lentils, currants, salt, pepper and garam masala. Sauté another 2 minutes, add stock and simmer while covered, until lentils soften, but are still firm, not mushy, about 30 minutes. Drain any excess liquid, transfer to a bowl and cool. Add baby arugula, blue cheese, pistachios and sweet potatoes. Toss thoroughly with dressing and adjust with additional salt, pepper and garam masala to taste. This is great served as a hearty vegetarian dish, but it's also lovely with roasted rack of lamb or grilled salmon.

The layering of flavors in the garam masala brings out the spicy complexities and earth tones in the Rutherford Estate Vineyard Cabernet Franc. The tang of the vinaigrette and sweetness from the currants complement the rich, dark fruit flavors, while the creamy blue cheese rounds out youthful tannins, amplifying all facets of the wine.

DIVINE CLUB



2007 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD CABERNET SAUVIGNON

This full bodied wine is complex and elegant. It showcases ripe berry, subtle chocolate and espresso flavors resulting in a long and lush finish. **92 points**, *Wine Enthusiast*

RETAIL PRICE: \$125.00
CLUB PRICE: \$100.00



FILET MIGNON WITH GARLIC AND HERB BUTTER

Estate Chef, Britny Sundin

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

Ingredients

4 8 ounce thick tenderloin
beef filets
2 T extra virgin olive oil
2 T butter
Salt and pepper to taste

Serves 4

Garlic and Herb Butter:

½ stick butter, softened
1 T chopped fresh parsley
1 T chopped fresh rosemary
1 T chopped fresh tarragon
1 t lemon zest
½ T minced garlic

For the herb butter: Stir in herbs, zest and garlic until fully mixed. Using plastic wrap, form the butter into a cylindrical shape and place in refrigerator for about 10 minutes. Remove 5 minutes before adding to the filet.

For the filets: Preheat the oven to 415°. Remove steak from the fridge 30-45 minutes before cooking. Season both sides generously with salt and pepper.

Add the olive oil and plain butter to an oven safe cast iron skillet and turn on to high, allow the skillet to become scorching hot. Place the filets face down and sear undisturbed for 2 minutes. Flip the filets and sear for an additional 2 minutes. This will give your filets a nice crusty, caramelized edge.

Transfer your skillet directly to the oven. Use a towel or oven mitts, as the pan will be very hot. For rare, cook for 3-4 minutes; Medium rare, 4-5 minutes. Remember, depending on the size of the steak, allow for more or less time. This recipe is ideal for an 8 ounce portion. Remove filets from the skillet and set on a plate, lightly cover with tin foil and let sit for about 5 minutes before serving. Top with a slice of garlic and herb butter and serve. Complete with desired sides such as sautéed spinach, roasted potatoes, grilled veggies, polenta, etc.

A lean, tender cut of meat like filet mignon is perfect for more mature reds, as its flavor and texture are mild enough to not overpower the emerging softness of the wine, while the fresh herbs and citrus bring out spiced nuance and round fruit.



20TH ANNUAL SPRING FLING

Join us for our 20th Annual Spring Fling on Sunday, May 21, 2017. A lobster feed and great wines is the best way to welcome spring. We look forward to this event and spending time with our wine club members every year. It does sell out quickly so make sure to purchase your tickets in advance. If you are a new wine club member this is a not to be missed soiree. Tickets can be purchased online at stsupery.com or call our Wine Club Concierge at 707.302.3443. Tickets are \$125.00 per person.

Sunday, May 21, 2017 | 11:00am - 2:00pm



ST. SUPÉRY AND BOTTLE ROCK 2017

We are back for BottleRock 2017! This year, St. Supéry is the official sponsor of the VIP Lounge and Bar located near the midway stage. Stop by and sip on some of our Napa Valley Estate wines or try one of our signature cocktails made with our Andrew Jackson Dollarhide: Spirit of St. Supéry brandy. And back by popular demand, we will have popcorn pairings to complement your St. Supéry wine. Don't have a VIP ticket? No problem! You can enjoy one of our Napa Valley Estate St. Supéry wines at the bars located throughout the festival. We look forward to seeing you at BottleRock 2017! #BottleRock #StSupery

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

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

SEPTEMBER

2014 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

OCTOBER

2014 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

DECEMBER

2010 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

OUR MOSCATO CLUB SHIPS IN APRIL, SEPTEMBER AND DECEMBER

CALENDAR OF UPCOMING EVENTS

MAY 21, 2017

Annual Spring Fling Lobster Boil

11:00am - 2:00pm

St. Supéry Estate Vineyards and Winery

Club member exclusive event. Only a few tickets remain.

MAY 26, 27 AND 28, 2017

Bottle Rock

11:00am - 10:00pm

VIP Lounge at the Midway Stage

JUNE 11, 18 AND 25, 2017

Summer Sundays

St. Supéry Estate Vineyards and Winery

Club member exclusive event.

JULY 2, 9, 23 AND 30, 2017

Summer Sundays

St. Supéry Estate Vineyards and Winery

Club member exclusive event.

AUGUST 6, 13, 20 AND 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. - Waitlist Available

Events require advance reservations. Please contact our Wine Club Concierges at 707.302.3443 for pricing and to reserve.

Please remember we are now open by appointment only so that we can offer a better experience to our club members.

We know many of you are starting to plan your summer trips to Napa Valley so please make sure to call our Wine Club Concierge at 707.302.3443 to may your appointment.



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN



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

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