

S T S U P É R Y
ESTATE VINEYARDS & WINERY
NAPA VALLEY

APRIL 2019
WINE CLUB NEWSLETTER



SUSTAINABLE SEAFOOD AND ST. SUPÉRY

At St. Supéry, we are dedicated to environmental stewardship and a commitment to sustainable winery and farming operations. We are proud to be certified Napa Green Land and Winery, one of the most comprehensive and rigorous programs to further protect the environment in Napa Valley. It is regulated at local, state and federal levels and certified by independent, third party regulatory agencies. With each re-certification, we must adhere to and meet new goals for continuous improvement.

As part of this commitment, we also aim to educate and partner with other organizations dedicated to protecting our land and environment for future generations. This spring, we are thrilled to launch the **St. Supéry Great Sustainable Seafood Tour**, an initiative to celebrate likeminded organizations and purveyors that are equally committed to sustainability. From April to August we will be highlighting chefs, suppliers, restaurateurs and many other champions of sustainable seafood throughout North America. Additionally, we will be working to educate culinary enthusiasts about the benefits of responsible aquaculture and selecting seafood that minimizes the impact on our environment.

To spread the word, our team will be hosting events throughout the country featuring St. Supéry wines thoughtfully paired with sustainable seafood dishes. St. Supéry will also be sponsoring the sustainability award with the renowned StarChefs Rising Star competition. Back in Napa, we are very excited to kick off the first Great Sustainable Seafood Tour Recipe Contest, along with experiences at the winery that show off the magic of pairing great wine with the perfect bite.

St. Supéry Napa Valley Estate Sauvignon Blanc is a delightful companion for the myriad flavors and textures from the ocean. It is our goal to highlight the teams and ideas that bring this to your table in a manner that will afford our future generations the same joy.

ENTER OUR RECIPE CONTEST!

An easy, fun and delectable way to personally get involved with the Great Sustainable Seafood Tour is to experiment with recipes and dishes that showcase sustainable seafood. What better way to show off your expertise than by entering the official **Great Sustainable Seafood Tour Recipe Contest**! Win a trip to Napa Valley, All-Clad® cookware, Yeti® coolers or other exciting prizes along with serious bragging rights.

To spark the creativity, St. Supéry will be sharing recipes and tips from our Estate Chef Tod Kawachi and other kindred spirits on our website and social media channels.

To learn more about The Great Sustainable Seafood Tour, the recipe contest and creating the perfect sustainable pairing, please visit **stsupery.com/seafood** today! We look forward to hearing from you.



*Interested in the Great Sustainable Seafood Tour Recipe Contest?
For official rules and details, please visit: stsupery.com/seafood
No Purchase Necessary. Void where prohibited.*

ESTATE + DIVINE CHÂTEAU COLLECTION



2018 NAPA VALLEY ESTATE OAK-FREE CHARDONNAY

In the glass, the wine presents a bright, light-yellow straw color with hints of green. Rich tropical aromas combine with apricot, peach and a hint of kiwi. Apricot continues through the palate with ripe nectarine and mandarin orange flavors that are highlighted by lemon zest on the finish, creating a balanced and crisp chardonnay.

RETAIL PRICE: \$25.00

CLUB PRICE: \$20.00



2010 NAPA VALLEY RUTHERFORD ESTATE VINEYARD CABERNET SAUVIGNON

Aromas of ripe blackberry with a thread of boysenberry, ripe jam and dark chocolate mocha are complemented with a glazed note of crème brûlée. Blackberry and ripe jam continue with a hint of toffee, dark chocolate and espresso. This wine is rich, structured and generous, with a fine grain and graceful style.

95 Points, Robert Parker's Wine Advocate

RETAIL PRICE: \$160.00

CLUB PRICE: \$128.00



ASIAN SHRIMP & NOODLE SALAD WITH CUCUMBER & CARROT

St. Supéry Estate Chef

*Enjoy with our Napa Valley
Estate Oak-Free Chardonnay*

Ingredients

Dressing:

¼ cup rice vinegar
¼ cup fish sauce
2 Tbsp sugar
2 Tbsp fresh lime juice
2 garlic cloves, minced
½ tsp red pepper flakes

Serves 4

Salad:

1 pound large shrimp,
shelled and deveined
1 English cucumber, peeled,
seeded and cut into julienne
strips
1 large carrot, peeled and cut
into julienne strips
¼ cup chopped cilantro
¼ cup chopped mint, plus
sprigs for garnish
1 package Maifun rice stick
noodles (6.75 oz.)

Stir all dressing ingredients together until the sugar is dissolved. Cover and refrigerate.

Cook the shrimp in simmering salted water until they turn pink, about 4 or 5 minutes and allow to cool. Soak the Maifun noodles in hot water according to package instructions and rinse with cold water.

In a large bowl, toss the shrimp, noodles and vegetables and herbs with the dressing and divide among 4 bowls.

Garnish with mint sprig.



HERB ROASTED LEG OF LAMB WITH CABERNET JUS

*St. Supéry Estate Chef
Tod Kawachi*

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

Ingredients

1 boneless leg of lamb
3 Tbsp fresh garlic,
finely chopped
1 Tbsp fresh mint,
chopped
2 Tbsp fresh rosemary,
chopped
2 Tbsp fresh oregano,
chopped
2 Tbsp whole-grain mustard
2 Tbsp extra virgin olive oil
1 cup cabernet sauvignon
2 cups beef stock
salt
pepper
butchers twine

Preheat oven to 375°F.

Combine the herbs with the mustard and olive oil. Set aside.

Open the boneless lamb leg flat, inside facing up. Spread and rub half of the herb mixture inside and season with salt and fresh ground black pepper. Roll the lamb leg back into shape and tie with loops of the butchers twine tightly to hold a uniform shape for even cooking. Take the remaining herb mustard mixture and spread over the outside, season with salt and pepper.

Cook in a 375°F oven in a roasting pan until the internal temperature reads 130°F for a nice medium degree of doneness. Remove from the oven and allow the lamb to rest for 15 minutes on a plate covered loosely tented with foil.

Pour off any excess oil from the pan. Add cabernet sauvignon wine to the roasting pan to deglaze and simmer till reduced down to ¼ cup and then add the beef stock. Bring to a simmer and then strain the red wine jus for serving over the sliced lamb.

MOSCATO CLUB



2017 NAPA VALLEY ESTATE MOSCATO

Beautiful in colors of pale yellow with golden hues, this sweet wine has aromas of mandarin and orange flower blossoms that are complemented by honeysuckle, apricot and tropical fruits. On the palate, there is a nice balance of sweetness and acidity with ripe apricot and mandarin orange zest on the finish.

RETAIL PRICE: \$25.00

CLUB PRICE: \$20.00



ROASTED HAM WITH DOLLARHIDE RANCH PEACH PRESERVE GLAZE

*St. Supéry Estate Chef
Tod Kawachi*

*Enjoy with our Napa Valley
Estate Moscato*

Ingredients

1 Ham
1 10 ounce jar St. Supéry
Dollarhide peach preserves
½ cup St. Supéry moscato

Serves 6-8

4 Tbsp brown sugar
4 Tbsp Dijon mustard
1 tsp cracked black pepper
1 tsp ginger, powdered

Preheat oven to 325°F.

Combine the peach preserves, moscato wine, brown sugar, pepper, ginger and mustard. Set aside.

Pre-score 1" cross cuts over the top of the ham about ½" deep. Place on a rack in a roasting pan, cover with foil and cook in 325°F oven for 1 to 1 ½ hours or more depending on the size (*or roast according to instructions*).

Pull ham from oven and remove the foil. Using half of the mixture, baste well over the top and sides of the ham with a pastry brush. Return to the oven uncovered and turn up the roasting temperature to 350°F to finish cooking for another 15 minutes. Baste again with the remaining mixture and return to oven, allowing the roast to caramelize and brown.

The internal temperature in the middle of the ham should reach 140°F and will be ready for slicing and serving after a 15 minute resting time.

APRIL GARDEN UPDATE



WHAT'S IN SEASON?

ARTICHOKE, ARUGULA, ASPARAGUS, AVOCADO, BROCCOLI, CHARD, CARROT, CAULIFLOWER, GREEN ONION, FAVA BEAN, FENNEL, LEEK, PEA, RADISH, SPINACH & TURNIP

WHAT TO PLANT

April is typically when you will start planting nightshades (tomatoes, peppers, eggplants) and other warm weather plants. You can also start direct seeding things like melons, cucumbers, squashes (spring & winter), corn and beans from mid-late April or plant them as started plants. April is also a good time to plant lettuces. You can still get away with planting seeds for beets and carrots! Make sure the last frost has passed before planting any warm season crops.

TIPS FROM THE ST. SUPÉRY ESTATE GARDEN

A good tip for planting peppers is to remove flowers for the first couple weeks of planting and to pinch the tops. This will cause the plant to become bushier and provide a larger yield later. You can also plant a match or two with each plant, since peppers like the phosphorous to grow; it helps them develop buds and fruit.

When planting your tomato seedlings, plant half to two-thirds of the plant underground and pinch out the top of the plant. Tomatoes will develop roots on any part of the stem that is placed underground, so by placing the majority of the plant underground, you will establish a very strong root system. Pinching the stops will allow for new lateral growth for a bushier, more robust plant that will have a thicker stem, more foliage and produce more fruit. Much like peppers, remove the first set of flowers as well.

2019 WINE CLUB SHIPMENTS

Shipment selections may be subject to change.

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

ESTATE COLLECTION

FEBRUARY

- 2015 Dollarhide Elevation
- 2015 Dollarhide Estate Vineyard Petit Verdot
- 2018 Napa Valley Estate Sauvignon Blanc
- 2017 Dollarhide Estate Vineyard Sauvignon Blanc

APRIL

- 2016 Rutherford Estate Vineyard Cabernet Franc
- 2016 Dollarhide Estate Vineyard Malbec
- 2018 Dollarhide Estate Vineyard Sauvignon Blanc
- 2018 Napa Valley Estate Oak Free Chardonnay

SEPTEMBER

- 2016 Napa Valley Estate Élu
- 2016 Rutherford Estate Vineyard Merlot
- 2018 Napa Valley Estate Virtú
- 2018 Dollarhide Estate Vineyard Sémillon

NOVEMBER

- 2016 Napa Valley Estate Cabernet Sauvignon
- 2016 Dollarhide Estate Vineyard Cabernet Sauvignon
- 2018 Dollarhide Estate Vineyard Chardonnay x2

DIVINE CHÂTEAU COLLECTION

FEBRUARY

- 2013 Napa Valley Estate Élu x2
- 2015 Dollarhide Elevation x2

APRIL

- 2010 Rutherford Estate Vineyard Cabernet Sauvignon x2
- 2007 Napa Valley Estate Élu x2

SEPTEMBER

- 2016 Rutherford Estate Vineyard Cabernet Sauvignon x2
- 2016 Napa Valley Estate Élu x2

NOVEMBER

- 2016 Dollarhide Estate Vineyard Cabernet Sauvignon x4

WINEMAKER'S COLLECTION

APRIL + OCTOBER

Members receive one case in the spring and one case in the fall of St. Supéry red and white wines hand selected by Winemaker Michael Scholz. Ground shipping is included on all of your club shipments and full case orders over \$335. For details and a full list of the wines included in each shipment, visit: stsuppery.com/membership

OUR MOSCATO CLUB SHIPS IN APRIL, SEPTEMBER AND DECEMBER

CALENDAR OF UPCOMING EVENTS

FIRST SATURDAY OF EACH MONTH

- Wine & Food Sensory Experience
- St. Supéry Estate Vineyards & Winery

MAY 2, 2019

- Lexington Wine Auction
- Lexington, KY

MAY 12, 2019

- Mother's Day Food & Wine Experience
- St. Supéry Estate Vineyards & Winery

MAY 19, 2019

- Spring Fling Lobster Boil*
- St. Supéry Estate Vineyards & Winery

MAY 24-26, 2019

- BottleRock Napa Valley
- Napa, CA

MAY 30 - JUNE 2, 2019

- Auction Napa Valley
- Napa, CA

JUNE 16, 2019

- Father's Day Wine & Food Experience
- St. Supéry Estate Vineyards & Winery

JUNE 23, 2019

- Golf Tournament and Luncheon
- St. Supéry Estate Vineyards & Winery
- and Vintner's Golf Club

AUGUST 30 - SEPTEMBER 1, 2019

- #CaBacon Cabernet and Bacon Pairings
- St. Supéry Estate Vineyards & Winery

SEPTEMBER 22, 2019

- Harvest Celebration
- St. Supéry Estate Vineyards & Winery

OCTOBER 5, 2019

- Fleet Week Bay Cruise*
- Sausalito Yacht Harbor
- Sausalito, CA

NOVEMBER 3, 2019

- Winemaker Dinner*
- St. Supéry Estate Vineyards & Winery

* DENOTES CLUB EXCLUSIVE EVENT

All events require an advance reservation. Please contact our Wine Club Concierges at 707.302.3443 for pricing and reservations.



ESTATE GROWN
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CERTIFIED NAPA GREEN

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