

# ST SUPÉRY

ESTATE VINEYARDS & WINERY  
NAPA VALLEY

## FEBRUARY 2019 WINE CLUB NEWSLETTER

### THE WONDER OF WINTER IN NAPA VALLEY



Late lies the wintry sun a-bed,  
A frosty, fiery sleepy-head;  
Blinks but an hour or two; and then,  
A blood-red orange, sets again

*Robert Louis Stevenson, an excerpt from "Winter-Time"*

Each season in the Napa Valley carries its own distinct essence. Winter is no exception, bringing with it a dramatic color palate, bundled-up loved ones and the comforting warmth of familiar recipes. In the vineyard, the winter evokes an urgency for preparation. Farmers have a clean slate with which to enter the growing season of a new year; evaluating the successes from the previous harvest and implementing new practices to set the stage for the approaching spring.

At our Dollarhide and Rutherford estate vineyards the preparation has begun. Our crews dot the hillsides and work fastidiously while pruning each vine with precision. The seven lakes at Dollarhide are drinking their fill from recent rainfall and are nearing their crests with water that is so vital for hydration during upcoming arid months. Countless waterfowl bask on the shores of the lakes and on the barren branches of nearby trees, resting up before they embark on their travel north. An active flock of over 1,000 sheep have been released upon the vineyard to trim overgrown vegetation and return valuable nitrogen-rich organic matter to the soil. The silvery greys

of dormant vines lay in sharp contrast to the vibrant green cover between each row. A beautiful geometry unfolds that will surely be obscured beneath the leaf canopies that will follow in coming months.

We have been blessed with near-perfect conditions and a balance of expected rain and sunshine. The wonder of winter is in full swing at St. Supéry and we look forward to greeting you soon.

### IF IT IS NOT TOO MUCH TRUFFLE...

February means Truffle season is upon us and the world's gourmets are feasting! St. Supéry Estate Chef Tod Kawachi and guest chef Molly Nickerson of New York's Michelin-starred Marea recently hosted a delectably decadent lunch for the 2019 Napa Truffle Festival at the St. Supéry Rutherford Estate. The sold-out affair featured truffle-adorned dishes from both chefs, each bite perfectly paired with an elegant wine selection from St. Supéry.

Meanwhile in Beverly Hills, Chef Ken Frank of Napa's famed La Toque and Chef Laurent Quenioux of the Fooding Supper Club @ MaMaison took over the St. Supéry Beverly Hills tasting salon on February 7<sup>th</sup> for an exclusive all-truffle pop up dinner. Guests were treated to impeccable cuisine and masterfully paired wines all inspired to celebrate the coveted tuber known as the truffle.



*We would be thrilled to host you at our next culinary experience.  
For details, please visit: [stsupery.com/visit/events](https://stsupery.com/visit/events)*

# ESTATE COLLECTION



## 2015 NAPA VALLEY DOLLARHIDE ELEVATION

Flavors of black plum and cassis follow with toasted oak, a subtle hint of vanillin and espresso. This wine has brooding flavors, tremendous length, a fine texture and incredible structure.

**92 points, James Suckling**

**RETAIL PRICE: \$85.00**

**CLUB PRICE: \$68.00**



## 2018 NAPA VALLEY ESTATE SAUVIGNON BLANC

Pristine estate fruit is showcased on the nose, where this wine gives generously of pink grapefruit and lime citrus aromas with a subtle thread of passion fruit and fennel. In the cellar, minimal intervention yields a vivid expression of freshness on the palate with flavors of grapefruit and lime zest zinging through the finish.

**RETAIL PRICE: \$22.00**

**CLUB PRICE: \$17.60**



### MOROCCAN KUROBUTA PORK CHOP WITH DRIED CHERRY ALMOND COUSCOUS

*St. Supéry Estate Chef*

*Enjoy with our Napa Valley  
Dollarhide Elevation*



### MIYAGI OYSTERS, GRAPEFRUIT CUCUMBER MIGNONETTE

*St. Supéry Estate Chef  
Tod Kawachi*

*Enjoy with our Napa Valley Estate  
Sauvignon Blanc*

#### Ingredients

*Serves 4*

4 Kurobuta pork chops

#### *Moroccan spice*

1 Tbsp thyme, dried  
1 Tbsp garlic, granulated  
1 Tbsp onion, granulated  
1 Tbsp paprika  
1 Tbsp Kosher salt  
1 Tbsp ancho chile powder  
2 tsp black pepper  
2 tsp coriander, ground  
2 tsp cumin, ground  
2 tsp fennel seed, ground

#### *Couscous*

2 cups couscous  
4 cups water  
1 Tbsp olive oil  
Kosher salt and black pepper,  
to taste  
½ cup dried Bing cherries,  
finely chopped  
¼ cup Marcona almonds,  
finely chopped  
⅛ cup cilantro, finely chopped

#### *Raisin Chutney*

1 cup golden raisins  
⅓ cup white wine  
¼ cup sherry vinegar  
⅛ cup sugar, white  
1 shallot, finely minced  
2 Tbsp. cilantro leaves

#### *Preparation*

In a large bowl, mix together the Moroccan spice until combined. Sprinkle liberally over the pork chops and marinate overnight.

To make the couscous, boil the water and add the olive oil and a dash of Kosher salt. Add the couscous, stir, and immediately cover the pan and turn off the heat. Allow the couscous to remain uncovered for 5 minutes. After 5 minutes, fluff the grains with a fork and add the cherries, almonds, cilantro, salt and pepper.

To make the raisin chutney, in a sauté pan over medium heat, sweat the shallots. Add the raisins and deglaze the pan with the wine and

#### Ingredients

1 Tbsp shallots,  
minced  
½ tsp black peppercorns,  
cracked  
¼ tsp grapefruit zest  
2 tsp grapefruit segments,  
chopped  
1 Tbsp English cucumber,  
diced  
5 oz. Champagne Vinegar  
1 tsp Italian parsley, leaves  
finely chopped

Combine all mignonette ingredients and chill. Serve a spoonful over the top of freshly shucked chilled oysters.

Pacific species Miyagi oysters have a briny, cucumber, melon finish that pairs well with crisp white wines. These oysters are available locally from the northern bay area of California and are farmed sustainably with a green Best ranking from the Monterey Bay Aquarium Seafood Watch program. The grapefruit cucumber mignonette brings the oysters and the St. Supéry Sauvignon Blanc together perfectly for sipping, slurping and repeating.

vinegar. Add the sugar and 2 tablespoons of the Moroccan spice and let simmer for 5 minutes. Place the raisin mixture in a blender and add the cilantro. Puree until slightly smooth and set aside.

Let the marinated pork chops come to room temperature before grilling. Grill over medium high heat for 4 minutes on each side. Let the meat rest for 5 minutes before serving.

#### *Presentation*

Place a scoop of the couscous off center in the middle of the plate. Swirl a tablespoon of the raisin sauce around the couscous. Lean the pork chop over the couscous and serve.

# DIVINE CHÂTEAU COLLECTION



## 2013 NAPA VALLEY ESTATE ÉLU

This elegant red blend is structured with length and a graceful, fine grain of tannin. Flavors of black plum and youthful blackberry are complemented with a hint of cassis, together with notes of espresso, black pepper and black licorice

93 points, *James Suckling*

RETAIL PRICE: \$75.00

CLUB PRICE: \$60.00

## FEBRUARY GARDENING TIPS



### WHAT'S IN SEASON?

BRASSICAS (BROCCOLI, CAULIFLOWER, KOHLRABI, BOK CHOY, TURNIPS, RADISHES, CABBAGE, BROCCOLINI, BROCCOLI RAAB, COLLARD GREENS, KALE, KALETTES, BRUSSELS SPROUTS)

### ALSO...

ARUGULA  
BEETS  
CARROTS  
CELERY  
CHARD  
CITRUS  
PEAS  
RUTABAGA  
SPINACH



### GETTING YOUR HANDS DIRTY

February is the time to direct seed brassica family plants again (listed above), potatoes, chard, carrots, beets, radishes, turnips and peas. It is also your last chance to plant garlic cloves, onion, shallot and leek starts.

In February, you also want to begin seeding your indoor or greenhouse starts for your spring/summer garden. This includes plants from both the nightshade and cucurbits family. However, the cucurbits family can also be directed seeded in the ground once the soil temperatures are high enough in the spring. Nightshade crops to plant are tomatoes, peppers, eggplants, tomatillos and ground cherries. Plants in the cucurbits family include cucumbers, melons and winter/summer squash. You can also get a head start on seeding lettuces, shiso, radicchio, and basil indoors under a grow light or greenhouse.



## GRILLED FILET MIGNON WITH A CABERNET & BALSAMIC VINEGAR REDUCTION SAUCE

*St. Supéry Estate Chef*

*Enjoy with our Napa Valley Estate  
Élu*

### Ingredients

#### Filets

4 filet mignons - 8 oz. each  
1 clove of garlic  
1 Tbsp fresh thyme leaves  
½ tsp cracked black pepper  
¼ cup extra virgin olive oil  
1 Tbsp balsamic vinegar

#### Serves 4

#### Sauce

½ cup onion, chopped  
¼ cup carrot, chopped  
¼ cup celery, chopped  
2 Tbsp olive oil  
3 cloves garlic, crushed  
1 bay leaf  
5 juniper berries  
¼ cup balsamic vinegar  
1 cup cabernet sauvignon  
1 quart veal or chicken stock  
salt and pepper to taste

Place the filets, garlic, thyme, pepper, oil, and balsamic vinegar in a zip lock bag and refrigerate overnight. Remove the steaks 30 minutes before you are ready to grill. Wipe the steaks with a towel, season with salt & pepper, and grill to the desired doneness. Serve with the Cabernet sauce.

#### To make the sauce:

Heat the olive oil in a medium size saucepan and cook the onions, carrots, and celery until lightly browned. Add the garlic, bay leaf, juniper berries, vinegar and wine. Bring the mixture to a boil and simmer until reduced by one half. Add the veal or chicken stock; bring to a boil, and simmer until the sauce is reduced by two-thirds. Strain through a fine-mesh strainer. Return the sauce to the heat and simmer until it lightly coats the back of a spoon. Season with salt and pepper and serve with the steaks.

# 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  
2013 Dollarhide Estate Vineyard Cabernet Sauvignon 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 \$350. For details and a full list of the wines included in each shipment, visit: [stsupery.com/membership](http://stsupery.com/membership)

## OUR MOSCATO CLUB SHIPS IN APRIL, SEPTEMBER AND DECEMBER

## CALENDAR OF UPCOMING EVENTS

### FIRST SATURDAY OF EACH MONTH

#### Food & Wine Sensory Experience

St. Supéry Estate Vineyards & Winery

#### MARCH 3, 2019 (Sold Out)

#### My Wine My Garden Pick up Event\*

St. Supéry Estate Vineyards & Winery

#### MARCH 9, 2019

#### Winemaker Dinner\*

St. Supéry Estate Vineyards & Winery

#### APRIL 2019

#### Arts in April

*Special events throughout the month.*

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 Valley Expo  
Napa, CA

#### MAY 30 - JUNE 2, 2019

#### Auction Napa Valley

Napa, CA

#### JUNE 16, 2019

#### Father's Day Food & Wine Experience

St. Supéry Estate Vineyards & Winery

#### JUNE 23, 2019

#### Golf Tournament and Luncheon

St. Supéry Estate Vineyards & Winery  
and Vintners Golf Club

#### SEPTEMBER 22, 2019

#### Harvest Celebration

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  
SUSTAINABLY FARMED  
CERTIFIED NAPA GREEN



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

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