

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

SEPTEMBER 2018 WINE CLUB NEWSLETTER



Photo by Jean de Barrau

THE SEASON'S BIGGEST VISUAL TRANSITION

The meticulous year-long tending to our 500 planted vineyard acres at our 1,530+ acre Dollarhide and Rutherford Estate Vineyard vineyards is evident and full of promise. The vibrant canopies are perfectly manicured and looking healthy. The lush vines are full and more than adequate to sustain the energy supply for fruit ripening. At this time of year, a walk amongst the rows enlivens your senses, revealing you are somewhere very special. Interesting enough, only 2% of the earth's surface share the same climate conducive to growing exceptional grapes, marked by cool mornings and exceptionally warm days. Mother Nature's rich jewel tone colors of purple were cast upon all of our red grape varieties at both our Dollarhide and Rutherford Estate Vineyards,

with Petit Verdot being the last to change color. This stark deviation that veraison brings from the St. Supéry signature green tells us that harvest is quickly approaching.

By late Summer, the white grapes at Dollarhide are beyond midway to full ripeness while the Cabernet Sauvignon berries have accumulated a fair amount of sugar and retained good levels of acidity, but are still tasting green. Yield is promising with the vines holding an optimal balance between green tissue and fruit. The first round of harvesting will commence with Sauvignon Blanc and will most likely have been completed by the time you are enjoying the Semillon included in this shipment.

IN PREPARATION OF HARVEST

- The vineyard team is concluding annual evaluation of vine nutrient status and are starting to track harvest parameters including cluster weight, sugar and acidity.
- A very close eye is being kept on vine water status to make sure the vines are stressed properly for maintaining fruit ripening and canopy composure.
- The vineyard crews are preparing the vineyard and equipment to embrace the harvest.
- Our Cellar Master inventories newly imported French cooperage.
- Our Winemakers put the finishing touches on cellar improvements including new small concrete and oak tanks.
- Winemakers and Viticulturalists monitor fruit ripening to select optimal time to pick each and every block.

ESTATE COLLECTION



2017 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD SEMILLON

Aromas of brioche and lemon are complemented by slight notes of honeysuckle. The rich palate highlights crisp notes of lemon curd and kiwi with a touch of toasted French oak on the long finish.

RETAIL PRICE: \$30.00
CLUB PRICE: \$24.00



2015 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD MERLOT

A wine of fine texture, terrific length and structure. Flavors of black plum and dark mocha, couple with subtle raspberry, espresso and toasted vanillin barrel. **90 points, *Wine Spectator***

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



FETA BISCUIT, DOLLARHIDE JAM, CRISPY PROSCIUTTO

*Pair with our
Dollarhide Estate Vineyard
Semillon*

Ingredients

3 cups all-purpose flour
1 Tbsp sugar
2 ½ tsp baking powder
½ tsp baking soda
½ tsp salt
¼ tsp cracked black pepper
1 egg, beaten
¾ cup unsalted butter, cold

Serves 6

and cut into cubes
3 Tbsp cold water
¾ cup sour cream, cold
⅓ cup chopped chives
¾ cup crumbled feta cheese
1 egg beaten for egg wash
Coarse sea salt

Place the rack in the center and upper third part of the oven and preheat oven to 400° F. Line two baking sheets with parchment paper and set aside.

In a mixing bowl, sift together flour, sugar, baking powder, baking soda, salt and black pepper. Cut in butter (using your fingers or a pastry cutter) until mixture resembles a coarse meal.

In another bowl, combine egg, sour cream and water. Beat lightly with a fork. Add this to the flour mixture all at once, stirring enough to make a soft and shaggy dough. Add the chives and feta and dump mixture on a clean counter to knead the dough together. The mixture will come together in about 10 to 15 kneads.

Roll or pat out into a 1-inch thickness. Cut into rounds using a biscuit cutter. Reshape and roll dough to create more biscuits with excess scraps. Place on prepared baking sheet, brush with egg wash and sprinkle with coarse sea salt. Bake for 12-15 minutes. Serve warm with a little butter, peach jam, and prosciutto.



GRILLED PANZENELLA SALAD

*Pair with our
Rutherford Estate Vineyard
Merlot*

Ingredients

Salad

1/2 cucumber, peeled and diced
3-4 heirloom tomatoes, cut into cubes
Handful fresh basil leaves, roughly torn
¼ cup pitted castelvetro olives, chopped
1/2 red onion, sliced
2 medium zucchinis, cut in half lengthwise
4 red bell peppers cut into 2 inch strips
1/2 French baguette, cut into thick slices
½ cup shaved parmesan for garnish

Serves 4-6

Vinaigrette

1/2 cup olive oil
1-2 garlic cloves, minced
1 Tbsp whole grain Dijon mustard
1 tsp honey
2 Tbsp red-wine vinegar
Juice of half a lemon
Juice of half an orange
1 Tbsp fresh Italian parsley, minced
1 tsp dried oregano
Salt and pepper, to taste

Prepare grill to high heat. Drizzle the onion slices, peppers, zucchinis, and bread with Olive Oil and grill until charred on both sides. When done, remove and set aside, season with Salt and pepper. When cool enough to handle, chop onion slices, peppers, zucchinis, and bread into 1 inch pieces. Place in bowl. Add the chopped tomatoes, cucumber, basil and olives to the grilled vegetable mixture.

Whisk all the vinaigrette ingredients until thoroughly combined and pour over the salad.

Garnish with parmesan cheese.

DIVINE CHÂTEAU COLLECTION



2015 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD CABERNET SAUVIGNON

Aromas of blackberry and raspberry are met with nuances of espresso, dark chocolate mocha, a hint of graphite and toasted oak. Sweet ripe blackberry and black plum dominate the palate with notes of anise and charred oak in the background.

92 points, *The Wine Advocate*; 90 points, *Vinous*

RETAIL PRICE: \$125.00

CLUB PRICE: \$100.00



AN ESTATE DUO: ST. SUPÉRY ESTATE CHEF, TOD KAWACHI AND ESTATE HORTICULTURIST, KAY LIEB



COCOA CRUSTED PORK TENDERLOIN

*Pair with our
Rutherford Estate Vineyard
Cabernet Sauvignon*

Ingredients

2 Pork Tenderloins

Rub

1 Tbsp black pepper

1 Tbsp coriander

2 tsp ground cinnamon

Serves 4-6

1 tsp ground nutmeg

1 tsp ground cloves

3 1/2 Tbsp unsweetened
cocoa

4 Tbsp sea salt

Preheat oven to 400°. Coat pork with spice rub evenly and let rest for about 10 minutes. Heat a grill pan over high heat until very hot. Sear pork on all sides to achieve grill marks, about 1 minute per side, then transfer to a baking dish.

Roast in the oven until pork reaches an internal temperature of 135-140 degrees, about 6-7 minutes.

Rest for 5-10 minutes, then slice and serve.

We suggest serving it with mashed sweet potatoes and blistered green beans.

#MYWINEMYGARDEN #SIPSUPERY

In true French Chateau tradition, St. Supéry Estate Chef Tod Kawachi and Estate Horticulturist Kay Lieb take center stage under a common and quite simple philosophy – Estate and Napa Green. Chef Tod transforms the bounty of the Rutherford culinary gardens and Dollarhide Estate Vineyard orchards into exceptional pairings and recipes while Kay ensures that everything from the garden is produced to and above our Napa Green standards. From the thoughtful beneficial plants and insects to the use of our vineyard compost, Kay takes it all into consideration. Tod's farm-to-table dishes enhance and highlight the unique characteristics of the garden and St. Supéry's 100% estate and single vineyard wines. Besides crafting the next Chef's Table or Veggies + Vino pairing, Chef Tod enjoys surprising winery guests with special bite-sized treats of his seasonal creations.

What is so special about being estate?

“Cooking with the best estate grown produce makes my job much easier. The intense flavors, colors and textures are easy to see and taste. By working closely with our gardening team, we create the best produce for each season that enhances our wine and food pairings. Our Dollarhide Estate provides incredible tree ripened stone fruit, apples, pears and even wild blackberries for delicious sweets courses. Creating vegetable focused bites for our Veggies + Vino experience is a great example of how our just picked vegetables share the spotlight with our well balanced wines. I'm spoiled and fortunate to have this in our backyard, literally.” - *Estate Chef Tod*

I take great pride in estate grown fruits and vegetables! Sharing a juicy, sweet fig, tomato, sumptuous peach, asparagus, leek or any other delight from the garden and orchard brings so much joy. Knowing when I planted it, how I nurtured it, when it is ready and that our chef and our guests savor them is what makes estate so special! The fruits and vegetables grow with great care from a sustainable standpoint in the garden with non-synthetic fertilizers and pollinator-attracting plants. When the season is over, all of the plants are turned into our compost pile for the next spring's plantings. Very rewarding!” - *Estate Horticulturist Kay*

2018 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 COLLECTION

NOVEMBER

2017 Napa Valley, Dollarhide Estate Vineyard Chardonnay (2 bottles)
2015 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon
2016 Napa Valley Estate Cabernet Sauvignon

ESTATE CLUB

OCTOBER

2017 Napa Valley Estate Virtú
2015 Napa Valley Estate Élu

DECEMBER

2017 Napa Valley, Dollarhide Estate Vineyard Chardonnay
2015 Napa Valley, Rutherford Estate Vineyard Merlot

DIVINE CHÂTEAU COLLECTION

NOVEMBER

2015 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon
(4 Bottles)

DIVINE CLUB

OCTOBER

2015 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

DECEMBER

2012 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

WINEMAKER'S COLLECTION

OCTOBER

2012 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon
2015 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon
2015 Napa Valley, Dollarhide Estate Vineyard Malbec
2015 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon
2015 Napa Valley, Rutherford Estate Vineyard Cabernet Franc
2015 Napa Valley Estate Élu

2017 Napa Valley, Dollarhide Estate Vineyard Chardonnay
2017 Napa Valley, Dollarhide Estate Vineyard Sauvignon Blanc
2017 Napa Valley, Dollarhide Estate Vineyard Semillon
2017 Napa Valley, Napa Valley Estate Virtú
2017 Napa Valley Estate Oak Free Chardonnay
2017 Napa Valley Estate Moscato

MOSCATO CLUB SHIPS IN DECEMBER

CALENDAR OF UPCOMING EVENTS

OCTOBER 6, 2018

Annual Fleet Week Bay Cruise
Sausalito Yacht Harbor
Club member exclusive event.

OCTOBER 13, 2018

Harvest Reception
St. Supéry Estate Vineyards and Winery

DECEMBER 1, 2018

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

DECEMBER 9, 2018

Joyful Holiday Party
St. Supéry Estate Vineyards and Winery
Club member exclusive event.

Events require advance reservation. Please contact our Wine Club Concierges at 707.302.3443 to reserve your seat.



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN



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