

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

DECEMBER 2018 WINE CLUB NEWSLETTER



#SeasonOfWine | #StSupery

SEASON OF WINE

From the moment we sit down for a Thanksgiving gathering until we stand to toast the arrival of the New Year, wine is a part of the celebration. Everyone appreciates the beauty of sharing wine with family and friends, the fellowship of business colleagues as gifts received or given, as well as the cheer that brings in the New Year.

For entertaining, the Napa Valley Dollarhide Estate Vineyard Cabernet Sauvignon and Chardonnay are clear choices. Elegant and luscious to complement a variety of dishes and welcomed as selections that would charm any host. Moscato or bubbles are terrific aperitifs that pair well with cheeses and charcuterie, a tradition in Europe, or it can be a fantastic finish to the feast.

Opening different wines for any gathering inevitably leads to impromptu wine tasting among the oenophiles and evokes stories of favorite varieties and pairings. St. Supéry Tasting Kits are a fantastic option, bringing the tasting experience to your dining room. Winemaker Selection and Cabernet Collector Tasting Kits provide you with some excellent materials and pairing recipes to make your tasting a big success.

The St. Supéry Wine Club team can assist with pairing recommendations, determining the right amount of wines for your party or selecting the perfect gift. Also, if you find yourself needing to round out your personal collection, we can help with that as well. Large format bottles are always a hit and discussion pieces at gatherings. Library wines, which have been properly cellared, are a prized gift for wine collectors or those looking to commemorate a specific year. The gift of membership is a nice way to share the joy all year long.

This holiday season we hope that you venture outside of your comfort zone to try some inspired ingredients and Share The Joy with your family and friends.

CABERNET SEASON

Join us in the Napa Valley for Cabernet Season. From mid fall to spring, the valley slows down and visitors can enjoy a more intimate atmosphere. It's a perfect time to visit your favorite wineries and restaurants while cherishing the valley's prized Cabernet Sauvignon. Explore the terroir of our two estate vineyards with the St. Supéry Cabernet Collector tasting or enjoy an intimate St. Supéry Chef's Table experience, a multi-course food and wine pairing, reservations required. Start building your Cabernet Season itinerary and feel free to call us if you need assistance.



WINE CLUB



2017 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 butter-scotch are met with a creamy texture on the finish.

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



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



HERB ROASTED CHILEAN SEA BASS WITH APPLE AND PARSNIP PUREE AND CRISPY SUNCHOKES

*Enjoy with our
Dollarhide Estate Vineyard
Chardonnay*



GRILLED PANZENELLA SALAD

*Enjoy with our
Rutherford Estate Vineyard
Merlot*

Ingredients

Serves 4

Puree:

1 Granny Smith apple, cored
peeled and sliced
½ white onion, thinly sliced
1 medium parsnip, peeled
and diced
3 Tbsp. butter
½ tsp ground fennel seed
Salt and pepper to taste
Juice of half a lemon
¼ cup white wine
¾ cup chicken or vegetable
stock
¼ cup heavy cream

Sunchokes:

1 medium sunchoke, cleaned
2 cups oil for frying
Salt to taste

Fish:

4 5-ounce pieces of Chilean
seabass
1 tsp each fresh tarragon,
parsley, basil, mint and
chives, all minced
Zest of 1 lemon
3 Tbsp. virgin olive oil
Salt to taste

PUREE:

Melt butter in a heavy bottom skillet over medium heat. Add onion, apple and parsnip and sauté until they begin to caramelize, about 15 minutes. Season with fennel seed, salt and pepper. Deglaze with wine, lemon juice and stock and simmer until reduced by ¾. Puree in a blender until very smooth and finish with cream.

SUNCHOKES:

In a deep skillet, heat oil until about 350°F. Using a mandolin, shave sunchoke into thin chips and fry in batches until crispy. Drain on paper towels and season with salt immediately. Use as garnish.

FISH:

Preheat oven to 375°F. Arrange fish on a greased cookie sheet. In a small bowl, combine herbs with salt, lemon zest and olive oil. Mix until combined and coming together like a paste. Rub each piece of fish generously with mixture. Roast in the oven until just cooked through, 8-10 minutes. Serve over puree and garnish with sunchokes.

Ingredients

Serves 4-6

Salad

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

Vinaigrette

½ 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

SALAD:

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 to taste. 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.

VINAIGRETTE:

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

Garnish with parmesan cheese. Serve with baguette slices.



**2012 NAPA VALLEY,
DOLLARHIDE ESTATE VINEYARD
CABERNET SAUVIGNON**

Aromas are opulent with ripe black plum, currant, blackberry, anise, espresso and toasted oak, as well as a subtle thread of crème brûlée. Flavors of casis and plum, ripe black fruits, espresso, mocha and molasses, with a fine French oak influence. This is a deep, structured wine. **91 points, Wine Enthusiast**

**RETAIL PRICE: \$110.00
CLUB PRICE: \$88.00**



**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**



HOLIDAY PRIME RIB

*Enjoy with our
Dollarhide Estate Vineyard
Cabernet Sauvignon*



**GINGERBREAD
CHEESECAKE**

*Enjoy with our
Napa Valley Estate
Moscato*

Ingredients

Serves 8

- | | |
|--|--|
| 1 standing rib roast, 3-7 ribs
(serves 2 people per rib)
Bones cut away from the
roast and tied back to the
roast with kitchen string.
<i>Ask your butcher to prepare</i> | <i>like this for you</i>
Salt and freshly ground
pepper
2 cups beef broth
Dollarhide Estate Vineyard
Cabernet Sauvignon |
|--|--|

Salt roast and let sit at room temp for three hours. Generously sprinkle with salt and pepper. Once at room temperature, cut the bones away from the roast and tie them back on the roast with kitchen string. This makes it easier to carve and also allow you to stand the roast on the rib bones while cooking.

Preheat your oven to 500°F. Pat the roast dry with paper towels, and sprinkle the roast all over with salt and pepper. Place the roast fat side up and rib bones down in a roasting pan. Insert a meat thermometer into the thickest part of the roast. Brown the roast at a 500°F temperature in the oven for 15 minutes. Reduce the oven temperature to 325°F. Allow 11-12 minutes per pound for rare, 13-15 minutes per pound for medium rare. Roast in oven until thermometer reaches 120°F for rare or 130°F for medium. The internal temperature of the roast will continue to rise after you take the roast out of the oven. Remove it from the oven and place it on a carving board. Move to another pan or baking sheet, cover loosely with foil while resting for 20-30 minutes.

Pour off excess grease and deglaze what is left in the roasting pan, the nice brown roasted bits, with 2 Cups St. Supéry Cabernet Sauvignon. Simmer to reduce down to ½ cup then add 2 cups of good beef broth and transfer to a small sauce pot. Bring to a simmer, skim off any excess grease and season to taste with salt and pepper for a St. Supéry Napa Valley Dollarhide Estate Vineyard Cabernet Sauvignon prime rib jus. Cut away strings, remove bones and slice roast across the grain, making in 1/4-1/2 inch thick slices.

Ingredients

Serves 6

- | | |
|---|---|
| Crust:
1 ½ cups gingerbread
cookies, crushed into crumbs
8 oz melted butter, unsalted | 1 teaspoon nutmeg, ground
1 teaspoon clove, ground
1 teaspoon ginger, ground
1 tablespoon vanilla extract |
| Filling:
36 oz cream cheese, room
temperature
4 eggs
1 ¼ cup sugar, white
¼ cups molasses, unfiltered
1 teaspoon cinnamon,
ground | Salted Caramel sauce:
4 oz butter, unsalted
1 cup brown sugar
1 teaspoon vanilla extract
1 teaspoon salt, Kosher.
Served with Cardamom ice
cream |

CRUST:

Combine crumbs and butter in a bowl. The consistency should be like wet sand. Press into a 9-inch spring form pan. Set aside.

FILLING:

Preheat the oven to 325°F degrees. Beat cream cheese and sugar until smooth. Add the eggs, spices and vanilla extract. Mix until combined evenly. Pour into the crust and bake for 40 minutes in a water bath. Remove from the oven and let cool for 1 hour. Cover and refrigerate for 4 hours minimum.

SAUCE:

In a saucepan over medium heat, melt the butter. Add the sugar and salt. Stir until bubbly. Add vanilla extract.

PRESENTATION:

On a plate, place a slice of the cheesecake in the center. Top with salted caramel sauce and ice cream, if desired.

The Gingerbread Cheesecake is a wonderfully layered dessert utilizing holiday spices to enliven the palate and enhance the character of the cardamom ice cream. This delightful dessert highlights a touch of brightness in the wine.

2019 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

2015 Napa Valley, Dollarhide Estate Vineyard Petit Verdot
2018 Napa Valley Estate Sauvignon Blanc

APRIL

2016 Napa Valley, Dollarhide Estate Vineyard Elevation
2018 Napa Valley Estate Oak Fee Chardonnay

MAY

2016 Napa Valley, Rutherford Estate Vineyard Merlot
2018 Napa Valley, Dollarhide Estate Vineyard Sauvignon Blanc

SEPTEMBER

2016 Napa Valley, Dollarhide Estate Vineyard Malbec
2018 Napa Valley, Dollarhide Estate Vineyard Sémillon

OCTOBER

2016 Napa Valley Estate Élu
2018 Napa Valley Estate Virtú

DECEMBER

2016 Napa Valley, Rutherford Estate Vineyard Cabernet Franc
2018 Napa Valley, Dollarhide Estate Vineyard Chardonnay

DIVINE CLUB

FEBRUARY

2013 Napa Valley Estate Élu

APRIL

2016 Napa Valley, Dollarhide Estate Vineyard Elevation

MAY

2013 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

SEPTEMBER

2016 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

OCTOBER

2016 Napa Valley Estate Élu

DECEMBER

2012 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

MOSCATO CLUB

APRIL, SEPTEMBER & DECEMBER

2018 Napa Valley Estate Moscato

PARTY PLANNING TIP:

HOW MUCH WINE WILL I NEED?

For a dinner or social party, count on the average person drinking 3 glasses, equivalent to $\frac{3}{4}$ of a 750ml bottle of wine.

Total your wine needs up and then buy equal amount of red and white wine to get to your total. If your group drinks more white wine than red wine, skew your count with more white wine and vice versa if they drink more red wine. It doesn't hurt to buy a little extra, you can always use it at a later date. Plus, it's always better to have extra than not enough.

If you are planning on a cocktail hour, add 1 glass of sparkling wine per person.

Each 750ml bottle contains roughly four glasses of wine.

DECEMBER HOLIDAY HOURS

December 23, 2018 | By Appointment

December 24, 2018 | By Appointment

December 25, 2018 | CLOSED

December 30, 2018 | By Appointment

December 31, 2018 | By Appointment

*Happy Holidays from all of us at
St. Supéry Estate Vineyards & Winery.
We wish you a very happy and healthy
holiday and New Year.
Cheers to 2019!*



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN



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

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