

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

APRIL 2017 WINE CLUB NEWSLETTER

ST. SUPÉRY ESTATE VINEYARDS AND WINERY PRESENTS: THE ART OF CHEESE

Each year, we support the Arts Council Napa Valley by dedicating the month of April to art. Last year, we showcased 30 seats from 30 artists in Take a Seat @ St. Supéry. This year, cheese will take center stage throughout the month as we celebrate **THE ART OF CHEESE**. Artwork from renowned cheese artist, Mike Geno will be on display and daily interactive wine and cheese experiences and weekend workshops led by top cheesemongers will be dedicated to all things cheese.

SAMPLE local and imported cheeses from the rolling cheese cart or dive further into the art of wine and cheese pairing with St. Supéry's Chef's Table. Britny Sundin, our Estate Chef will guide you through a four course culinary and wine pairing that will captivate your palate and elevate your taste buds to a new level of appreciation. This experience includes the finest ingredients from our Dollarhide Ranch and our Estate Culinary Garden with a focus on cheese from local creameries.

EXPLORE our art gallery with over 50 paintings dedicated to cheese. Philadelphia based artist, Mike Geno, best known for his ongoing series of cheese portraits, recreates the same hunger inducing attraction with paint that he finds in his most appetizing food models. View his collection while sipping on wine and see art imitate life as you sample cheese from local Bay Area creameries. "I only paint things that I find attractive and appetizing. I like to translate what I find the most seductive about my subject," says Mike, "and cheese, it turns out, is the absolute perfect match for the way I paint."

EXPERIENCE cheese like never before through our weekend workshops. Executive Chef Nash Cognetti of St. Helena's Tre Posti will demonstrate how to make homemade mozzarella while a number of Bay Area creameries from the California Artisan Cheese Guild will be on hand to sample and educate cheese lovers including Sky Hill Farms, Laura Chenel, Marin French and Point Reyes.



Mike Geno, food and cheese artist, in his Philadelphia studio.

Janet Fletcher, publisher of the popular Planet Cheese blog, author of the bestselling *Cheese & Wine* and recipient of three James Beard Awards will share her favorite pairing strategies as you taste six St. Supéry Estate grown, sustainably farmed wines and six cheeses that are a match made in heaven in Wine Meets Cheese: Six Slam-Dunk Pairings. With your newfound knowledge of wine and cheese pairings, meet 2017's Cheesemonger Invitational winner, Jessica Lawrenz. Jessica will share her techniques and tricks of the trade as she mentors eager cheese aficionados on The Art of Making the Perfect Cheese Plate. With your cheese selection, wine pairings and plating complete, you are ready to wow at your next party.

On Wednesday, April 12, 2017, we will celebrate National Grilled Cheese Day with a showdown of top artisanal grilled cheese sandwiches competing to be named the Ultimate Grilled Cheese Sandwich. Come visit us at the winery on April 12th and be a judge. Only one will be crowned the victor!

Remember, as a Wine Club member, you receive special pricing and all experiences and weekend workshops are available by appointment. We look forward to seeing you at the winery in April! Visit stsupery.com/artsinapril to learn more.



ESTATE CLUB

DIVINE CLUB



2016 NAPA VALLEY ESTATE OAK FREE CHARDONNAY

This is a crisp Chardonnay with rich aromas of dried apricot, cantaloupe and pear. Exotic flavors excite the palate with Asian pear, nectarine and apricot resulting in a refreshing wine with a nice finish.

RETAIL PRICE: \$25.00
CLUB PRICE: \$20.00



2014 NAPA VALLEY, DOLLARHIDE ELEVATION

92 POINTS, *The Wine Advocate*

This incredible structured Cabernet Sauvignon showcases flavors of black currant, toasted oak and a hint of red plum. The lengthy finish is noted with nuances of mocha and fine-grained tannins.

RETAIL PRICE: \$85.00
CLUB PRICE: \$68.00



BACON AND CARAMELIZED ONION GRILLED CHEESE

Estate Chef, Britny Sundin

*Enjoy with our Napa Valley Estate
Oak Free Chardonnay*



STEAK AND MUSHROOM GRILLED CHEESE

The Cozy Apron

*Enjoy with our Napa Valley, Dollarhide
Elevation*

Ingredients

8 slices sourdough bread
16 strips of thick sliced
bacon, cooked and
drained of excess fat
1 large white onion, thinly
sliced
4 thick slices of sharp
white cheddar
4 thick slices of Havarti

Makes 4 Sandwiches

6 tablespoons whole grain
mustard
6 tablespoons herbed
mayonnaise (1 teaspoon
each of parsley,
tarragon and basil and zest
of 1 lemon mixed into
your favorite mayonnaise)
Butter for bread and for
caramelizing onions

In a heavy skillet, melt 2 tablespoons of butter over medium heat. Sauté onions until they begin to turn golden brown. Turn heat down to low, season with salt and pepper and continue to cook until thoroughly caramelized and very soft, about 30 minutes.

Butter one side of each slice of bread. On the opposite side, spread mustard on 4 slices and the herbed mayonnaise on the other 4. Next, cover 4 slices with the cheddar cheese. Spread the caramelized onions evenly over the cheese. Put 2 pieces of bacon on the onions, then top each with Havarti cheese. Place the other piece of bread on top of the Havarti cheese. Heat a heavy bottom skillet or cast iron griddle over medium heat. Grill each sandwich until golden brown on both sides and cheeses are melted.

Our Oak Free Chardonnay is a crisp and clean wine with dried apricot flavors that pairs nicely with the salty bacon and caramelization of the onions in this grilled cheese.

Ingredients

Olive or canola oil
3 ½ ounces shiitake
mushrooms, sliced thinly
Salt
Black pepper
1 clove garlic, pressed
through garlic press
4 slices good quality
sourdough bread

Makes 2 Sandwiches

3 tablespoons softened,
unsalted butter, for bread
1 cup shredded gruyere and
swiss cheese blend
8 ounces either flank steak
or ribeye steak, grilled to
medium-rare and sliced
thinly

Place a large, non-stick skillet over medium-high heat and drizzle in a bit of oil. Once hot, add in mushrooms, and allow them to sauté for a minute before adding in a generous pinch of salt and black pepper. Once the mushrooms become a golden-brown, add in clove of garlic and stir. Once that becomes aromatic, spoon the mushrooms out of the pan and set aside.

Butter one side of each piece of bread and place the buttered side down; add about ¼ cup of the shredded cheese to the slice of bread, then top with some of the sliced steak, plus some of the mushrooms, then another ¼ cup of the cheese over that. Place another piece of bread on top, and butter the side that is facing you.

Place a skillet over medium-high heat; once hot, add in sandwiches and press with a spatula. Allow the bread to grill on the first side for about 4 minutes, or until golden-brown and crisp, then flip and grill the same way until golden and crisp on the other side and gooey and melted in the center.

MOSCATO CLUB



2015 NAPA VALLEY ESTATE MOSCATO

Aromas of mandarin and peach blossom dominate this beautifully colored wine of pale yellows and youthful hints of green. Exotic peach and nectarine combine with a citrus undercurrent to create a refreshing, opulent, sweet wine.

RETAIL PRICE: \$25.00

CLUB PRICE: \$20.00



Jessica Lawrenz



Janet Fletcher

THE ART OF CHEESE

FEATURED WEEKEND WORKSHOPS INCLUDE:

CHEESE PAINTING 101: THE ART OF CHEESE

Hosted by Mike Geno, renowned food artist.

Saturday, April 1, 2017 and Sunday, April 2, 2017

SKYHILL FARMS

Saturday, April 15, 2017

LAURA CHENEL AND MARIN FRENCH

Saturday, April 15, 2017

HOW TO MAKE HOMEMADE MOZZARELLA

Hosted by Chef Nash Cognetti, Executive Chef of St. Helena's Tra Vigne and Tre Posti.

Sunday, April 23, 2017

WINE MEETS CHEESE: SIX SLAM-DUNK PAIRINGS

Hosted by Janet Fletcher, publisher of the popular Planet Cheese blog and author of the bestselling book, *Cheese & Wine*.

Sunday, April 23, 2017

THE ART OF MAKING THE PERFECT CHEESE PLATE

Hosted by Jessica Lawrenz, 2017 Cheesemonger Invitational winner.

Saturday, April 29, 2017

THE CHEESE BOARD

Sunday, April 30, 2017

POINT REYES

Sunday, April 30, 2017

More workshops added weekly. Advance reservations are required.



CHEESE PLATE CLASSIC GRILLED CHEESE

Inspired by Culture Magazine

*Enjoy with our Napa Valley Estate
Moscato*

Ingredients

Makes 4 Sandwiches

8 slices walnut bread	Peach preserves
4 slices Marin French Brie	Butter for bread
4 slices Pt. Reyes Blue Cheese	

Grilled cheese for dessert? Oh, we think so...

Butter one side of each slice of bread. On the opposite side, place a thick slice of Marin French Brie. Spread the peach preserve over the Brie and top with a thick slice of Pt. Reyes Blue Cheese. Top with a slice of bread. Heat a heavy bottom skillet or cast iron griddle over medium heat. Grill each sandwich until golden brown on both sides and cheeses are melted.

This is your favorite cheese plate stacked and melted between peices of nutty bread which is quite delicious.

Pair this savory grilled cheese with our Napa Valley Estate Moscato. This slightly sweet wine enhances the flavors from the peach preserves and is a lovely complement to the blue cheese.

#NATIONALGRILLEDCHEESE DAY APRIL 12, 2017

With so many different ways to make grilled cheese sandwiches, we want to know your favorite recipe. Submit your Artisanal grilled cheese recipe using **#StSuperyGrilledCheese**. On Wednesday, April 12, we will celebrate **#NationalGrilledCheeseDay** with a showdown of the top artisanal grilled cheese recipes prepared by St. Supéry's Estate Chef with one crowned the victor.

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

MAY

2016 Napa Valley, Dollarhide Estate Vineyard Sauvignon Blanc
2014 Napa Valley, Rutherford Estate Vineyard Cabernet Franc

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

MAY

2007 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

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

APRIL 2017

Arts in April: The Art of Cheese

Special cheese inspired events throughout the month.
St. Supéry Estate Vineyards and Winery

APRIL 8, 2017

Wine Club Pick Up Party

11:00am - 2:00pm
St. Supéry Estate Vineyards and Winery

MAY 21, 2017

Annual Spring Fling Lobster Boil

11:00am - 2:00pm
St. Supéry Estate Vineyards and Winery
Club member exclusive event.

JUNE 11, 18 & 25, 2017

Summer Sundays

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

JULY 2, 9, 23 & 30, 2017

Summer Sundays

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

AUGUST 6, 13, 20 & 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.

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

To enhance everyone's experience at St. Supéry Estate Vineyards and Winery, we are now open by appointment.



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN



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

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