

# ST SUPÉRY

ESTATE VINEYARDS & WINERY  
NAPA VALLEY

## SEPTEMBER 2017 WINE CLUB NEWSLETTER

### AN AUSPICIOUS BEGINNING TO HARVEST 2017

The very first truck of Dollarhide Estate Vineyard fruit arrived at our Rutherford crush pad during the solar eclipse on Monday, August 21. What timing and our whole staff was on hand to toast this special delivery of Sauvignon Blanc grapes.

“The vineyards look exceptional this year,” says Viticulturist Kelsey Leslie. “We are really excited about the quality.” According to her, yields are up slightly and the fruit has never been better. She attributes this to ever-improving irrigation and canopy management practices. The growing season was merciful this year, giving us many advantages. Those heavy winter rains led to even shoot and canopy growth. We didn’t have to irrigate until June, and we had captured and stored plenty of rainwater to do so.



### So why was Sauvignon Blanc ready first?

White grapes are ready for harvest earlier than reds, and our Sauvignon Blanc reaches optimal ripeness sooner than our other white wine varieties, Chardonnay, Semillon and Moscato. Dollarhide Estate Vineyard, where we grow all our white varieties, is north of Rutherford

with elevations of 600-1100 feet. This greater sun exposure in a warmer climate contributes to Dollarhide fruit stealing the show early on. By the time you read this, we will have harvested all of our Sauvignon Blanc.

In terms of timing, harvest is only about a week later than last year’s, which started August 16. Though bud break was two weeks later, we made up some ripening time with heat waves in May, June and July. The beginning of August was cooler than previous vintages.

“It’s been great – we’ve been prepared,” Kelsey smiled and then paused, looking out over a relatively calm crush pad already cleaned up after the day’s Sauvignon Blanc delivery. “Although this is the calm before the big harvest storm.”

### Harvest Brings New Team Members

Our 2017 harvest interns arrived in August and hail from Chile, Italy, New Zealand and the United States. Being a harvest intern is a great way to get into the wine industry. David Heistand, a harvest 2015 intern from Ohio, joined our hospitality team after harvest before being promoted to our Production Coordinator. Harvest 2016 gave us Asael Zavala of Mexico, whom we recently promoted to Assistant Winemaker. Brooke Shenk was promoted to Winemaker and along with Michael Scholz, VP of Winemaking and Vineyards, they oversee all harvest operations offering exceptional leadership to the entire production team.



*The 2017 St. Supéry harvest interns along with the production crew and Winemaker, Brooke Shenk.*

# ESTATE CLUB



## 2016 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD SEMILLON

This limited production Semillon has aromas of crème brûlée, lemon and lime with slight notes of lemon grass. Marmalade and lemon custard mingle on the palate with a touch of kiwi and toasted oak. This is a rich, well-balanced wine with a long finish.

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



## 2014 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD MALBEC

Dark cherry and boysenberry are complemented with notes of vanillin and toasted oak. Black plum, goji berries and dried cranberry flavors come together with leather and dark chocolate to complete the profile.

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



### GRILLED ASPARAGUS WITH POACHED EGG AND PANCETTA

*Estate Chef, Britny Sundin*

*Enjoy with our Napa Valley, Dollarhide  
Estate Vineyard Semillon*

#### Ingredients

1 pound asparagus  
4 eggs  
4-6 slices of pancetta,  
cooked until crispy

*Serves 4*

Salt and pepper to taste  
2 T vinegar  
Extra virgin olive oil and  
lemon zest to garnish

**Asparagus:** Preheat grill on high. Season asparagus with olive oil, salt and pepper. Grill until dark grill marks appear and spears are beginning to soften, about 3 minutes depending on size. Remove from heat and set aside.

In a deep sauté pan, bring salted water with 2 T vinegar to a gentle simmer. Crack eggs into a ramekin or small bowl and gently add each to the water, swirling slowly with a spoon to gather the whites around the yolk. Poach the eggs for about 2 ½ to 3 minutes. Remove from the water with a slotted spoon. Dab dry with a towel.

Divide asparagus evenly among 4 plates, top with 1 egg each. Crumble pancetta over the egg and asparagus and garnish with salt, pepper, lemon zest and a drizzle of extra virgin olive oil.

#### Tips for Cooking Pancetta:

Cook pancetta in the oven. Using the oven instead of a frying pan will allow it to cook evenly and prevent burning and it is easier to clean up, which we can all appreciate.

Save your bacon and pancetta fat by straining it and keeping it in the refrigerator. It can be used in place of oil for cooking various foods and adds a great smoky and salty element to foods.



### GRILLED EGGPLANT PARMESAN WITH FRESH TOMATO SAUCE

*Estate Chef, Britny Sundin*

*Enjoy with our Napa Valley, Dollarhide  
Estate Vineyard Malbec*

#### Ingredients

4 1 inch slices of eggplant,  
peeled  
Salt and pepper  
Flour  
2 eggs, whisked with 2 T  
water  
1 cup grated parmesan  
1 cup panko breadcrumbs  
Olive oil for frying  
4 thick slices of fresh  
mozzarella

*Serves 4*

Ingredients for Tomato  
Sauce:  
4 large heirloom tomatoes,  
blanched and skins  
removed, diced  
2-3 T olive oil  
2 cloves garlic, thinly sliced  
Half a white onion, diced  
Salt and pepper  
1 T each fresh minced  
parsley and basil

**Sauce:** Heat olive oil in a skillet over medium heat. Sauté onion until translucent, about 3 minutes, add garlic and cook an additional minute. Add tomatoes and their juices, season with salt and pepper and simmer until tomatoes are falling apart and becoming saucy, about 30 minutes. Stir in herbs just before serving.

**Eggplant:** Drizzle with olive oil and season with salt and pepper. Let stand for about 20 minutes to let juices begin releasing. Preheat grill over high heat. Pat eggplant dry and grill on both sides until grill marks are achieved, about 2 minutes per side. When cool enough to handle, coat the eggplant in flour, then egg, followed by the cheese/breadcrumb mixture. While breading, heat about ½ inch of oil in a heavy skillet until about 350°F. Fry until the eggplant is golden brown on both sides. Drain on paper towels. Place eggplant on a greased baking sheet, top with a slice of mozzarella and bake at 400°F until cheese is melted, about 6-7 minutes. Remove from oven and top with tomato sauce.

# DIVINE CLUB

# MOSCATO CLUB



## 2014 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD CABERNET SAUVIGNON

A structured wine with bold flavors of blackberry, currant and dark fruit that couple with cocoa and sweet barrel maturation. Complex with fine ripe tannins that finish with finesse.

RETAIL PRICE: \$100.00  
CLUB PRICE: \$80.00



## 2016 NAPA VALLEY ESTATE MOSCATO

This is a rich and well-balanced sweet wine. On the palate, flavors of peach and honeysuckle meld together with nectarine and a citrus undertone to create an opulent and refreshing wine.

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



## VEGETABLE WILD RICE WITH SAGE AND DIJON VINAIGRETTE

*Estate Chef, Britny Sundin*

*Enjoy with our Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon*

### Ingredients

1 ½ cups wild rice  
3 cups vegetable stock or water  
3 Portobello mushroom caps, cut into ½ inch pieces  
3 medium zucchinis cut into ½ inch chunks  
1 large eggplant, peeled and cut into ½ inch chunks  
2 teaspoon fresh thyme, chopped  
Olive oil  
Salt and pepper to taste

*Serves 6-8*

Dressing Ingredients:  
⅔ cup extra virgin olive oil  
¼ cup red wine vinegar  
2 T minced fresh sage  
1 T minced fresh parsley  
3 T Dijon mustard  
1 T fresh lemon juice

Place rice and water or stock in a medium sauce pot and bring to a boil. When boiling, cover and reduce heat to low and simmer for about 45 minutes, until liquid is absorbed and rice begins to split. Season with salt and pepper and fluff with a fork.

While rice is cooking, preheat oven to 350°F. Toss vegetables with olive oil, thyme, salt and pepper and roast until golden brown and mushrooms release their juices, about 30 minutes.

Make dressing while rice and veggies are roasting. Combine all ingredients in a bowl and whisk until emulsified.

Put rice, veggies, their juices and the dressing in a large mixing bowl. Mix everything together thoroughly then serve.

## WINE APPS: DELECTABLE AND VIVINO



Are your little black books of wine notes piling up in the cellar? Do you have a hard time finding photos on your smartphone of memorable wine labels amid travel, family and Fido pics? Then it might be time to go digital and try using a wine app. Delectable and Vivino are both free and let you upload and store wine label photos with ease. You are also able to rate the wines you drink and share them with a large community of fellow oenophiles. Follow your favorite sommelier or that one friend who's always going to wine dinners. Maybe you're that one friend – a knower of Napa – whose wine choices would interest the masses! Over 1000 people have already rated our Napa Valley Estate Élu on Vivino at an average of 4.3 out of 5, and our Rutherford Estate Vineyard Cabernet Sauvignon has a 9.4 out of 10 rating among Delectable pros. Join in on the conversation and download the apps today.



## ST. SUPÉRY ESTATE VINEYARDS AND WINERY IS THE BEST PET-FRIENDLY WINERY

We are honored to be named 2017's most pet-friendly winery by *San Francisco* magazine's Best of Wine Country awards. Your four legged friends are always welcome to join you when you visit us, and keep an eye out for resident wine dogs GG, Gus and Tahoe. When we can't all be together, we hope you have fun sharing your adorable dog photos on social media using [#DogDaysofStSupery](#). We simply can't get enough of your furry friends.

# 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

### 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

### OCTOBER

2014 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

### DECEMBER

2010 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

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

We are happy to introduce the Estate Collection and Divine Château Collection Wine Clubs. In response to member requests for fewer deliveries, we are delighted to offer four shipments of four bottles annually in lieu of six shipments. It's the same wines you love, simply fewer deliveries to sign for, saving you up to 15% on shipping fees! To change your wine club shipment from six shipments a year to four, please email [wineclub@stsupery.com](mailto:wineclub@stsupery.com) or call us at 707.302.3443.

### Want even fewer deliveries and greater savings on shipping?

Join our new Winemaker's Collection and receive one hand selected case by Winemaker, Michael Scholz in the spring and one in the fall, with the ability to customize two weeks prior to each shipment date. Shipping is included for Winemaker's Collection members for all case orders of \$350 or more, including club shipments. Plus, members can enjoy all the current member benefits. Upgrade to our new Winemaker's Collection club today by emailing [wineclub@stsupery.com](mailto:wineclub@stsupery.com) or calling us at 707.302.3443.

## CALENDAR OF UPCOMING EVENTS

### OCTOBER 7, 2017

#### Annual Fleet Week Bay Cruise

11:30am - 4:00pm

Sausalito Yacht Harbor

*Club member exclusive event. Waitlist available.*

### OCTOBER 22, 2017

#### Annual Release Party

11:00am - 1:30pm

St. Supéry Estate Vineyards and Winery

### ST. SUPÉRY TASTING SALON- BEVERLY HILLS

September 2017 - August 2018

408 N. Rodeo Drive

Beverly Hills, CA 90210

310.786.7864

Monday - Saturday: 11am - 7pm

Sunday: 12pm - 6pm

*Reservations preferred, walk-ins welcome.*

*Most events require an advance reservation. Please contact our Wine Club Concierges at 707.302.3443 for pricing and to reserve.*

*Please remember we are now open by appointment only so that we can offer a better experience to our club members.*

*We know many of you are planning your trip to Napa Valley so please make sure to call our Wine Club Concierges at 707.302.3443 to may your appointment.*



ESTATE GROWN  
SUSTAINABLY FARMED  
CERTIFIED NAPA GREEN



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