

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

SPRING 2020 WINE CLUB NEWSLETTER



Sustainable Seafood Purveyor Spotlight

GET HOOKED

SANTA BARBARA'S COMMUNITY SUPPORTED FISHERY PROGRAM

by Lee Meehan



The Santa Barbara Channel in southern California is one of the world's biodiversity treasures – significant from the time of the Chumash Indians long before European settlement. Seventy miles long and 24 miles wide, it's a wild mix of kelp forests, rocky reefs, sand flats and sea grass beds. In deeper waters, bottom fish like rock cod and halibut thrive hidden in underwater shelves and canyon areas. In this incredibly dynamic ecosystem - temperature, currents, and nutrient levels are always changing. The lush feeding grounds of plankton support schools of squid, sardines and mackerel which in turn fatten up migrating whales, tuna and swordfish as well as resident sea lions, dolphins and sharks.

In a channel with such an abundance of species (over 100) the availability of any one seafood product fluctuates over the seasons and years - but there's always a good variety that are booming. This economic reality makes the Santa Barbara Channel best suited to small-scale fisheries flexible enough to respond to the ups and downs of available seafood. No large boats operating here – instead, much of the fishing community is almost entirely owner-operated with crews of one or two.

Sadly, for local residents, the tuna, salmon, sand dabs, sardines and the many other species harvested here are mostly bought up by seafood processors and distributors operating out of Los Angeles. Meanwhile, seafood counters in Santa Barbara and other communities along the coast are stocked with imported products that may or may not be labeled accurately or even harvested legally. Covering up is easier when supply chains are long and complicated.

If sold locally, seafood passes through at most 1 or 2 hands before reaching consumers... that way consumers know exactly what they are eating, where it came from, who caught it and how it was caught.

GET HOOKED is a for-profit company founded by Kim Selkoe and Victoria Voss, two very talented women who share a passion to provide the Santa Barbara community greater access to the delicious seafood caught along their coastline. They partner with the Commercial Fishermen of Santa Barbara to deliver the freshest catch to consumers on a subscription basis.

Fishing a diversity of species and responding adaptively to ecological conditions is a key aspect of fishing sustainably.

*Are you hooked?
For the complete article, scan this code or
visit stsupery.com/seafood*



ESTATE COLLECTION



2019 NAPA VALLEY ESTATE SAUVIGNON BLANC

This radiant Sauvignon Blanc presents with pale straw yellow with hints of green hues. 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 green guava and fennel.

RETAIL PRICE: \$22.00
CLUB PRICE: \$17.60



2019 DOLLARHIDE ESTATE VINEYARD CONCRETE SAUVIGNON BLANC

Introducing the inaugural vintage of this wine: First made from the 2019 harvest, this Sauvignon Blanc was made entirely in large concrete tanks and the resulting wine offers incredible texture and mouthfeel. It is a welcome complement to the white wine portfolio.

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



CITRUS CURED SALMON

*St. Supéry Estate Chef
Tod Kawachi*

*Enjoy with Napa Valley
Estate Sauvignon Blanc*



POACHED KAUAI SHRIMP WITH MISO LIME AIOLI

*St. Supéry Estate Chef
Tod Kawachi*

*Enjoy with Dollarhide Estate
Vineyard Concrete Sauvignon Blanc*

Ingredients

1lb salmon filet, skin on
1 cup kosher salt
1/3 cup granulated sugar
1/8 cup light brown sugar
1/2 tsp coriander, ground

Serves 4

1 tsp ginger, ground
1/2 tsp grapefruit zest
1/2 tsp lime zest
1/2 tsp orange zest
1 tsp lemon zest

Preparation

Combine all ingredients in a mixing bowl and stir well to distribute evenly and no clumps.

Spread layer of half of the citrus cure salt mix in the center of a baking dish. Put the salmon, skin side down, on curing mixture and spread the remaining salt cure on top of the fish. Cover the fish with plastic wrap and place another baking dish on top to weight down the filet, using full cans or a heavy pot set inside. Refrigerate for 12 hours, flipping over the fish filet halfway through, and cure for another 12-16 hours until the flesh firms up slightly.

Once the fish has cured, rinse off the salt mix and pat dry. Place the salmon skin side down on a cutting board and using a sharp, long, thin blade slicing knife, carve a very thin diagonal 1/8" thick slice off of the skin.

Serve with your favorite garnishes like a salad, sour cream, onions or toast points and enjoy along with St. Supéry Sauvignon Blanc.

We recommend using a sustainable salmon source for any of your recipes and St. Supéry wine and food pairings.

Ingredients

1 lb Fresh Kauai Shrimp,
13/15 size, deveined in-shell

1 cup St. Supéry sauvignon
blanc
4 cups water

Serves 4

1 lime, zest and juice
1 Tbsp white miso paste
1/4 tsp soy sauce
1 cup mayonnaise
1 tsp garlic, chopped to fine
paste
Pinch of salt

Preparation

In a sauce pot bring the wine, water and a pinch of salt together to a boil, then add the shrimp and turn off the heat. Allow the shrimp to softly poach until they are just cooked through, drain and chill. Once cold, remove the shells and dress them lightly with a few drops of lime juice and a pinch of the zest, saving the remaining for the aioli sauce.

In a small bowl combine the mayonnaise, garlic miso paste, soy sauce, lime zest and juice and mix well until smooth. Serve as a side dipping sauce for the chilled shrimp along with St. Supéry Dollarhide Estate Vineyard Concrete Sauvignon Blanc.

We recommend using a sustainable shrimp source for any of your recipes and St. Supéry wine and food pairings.

WINEMAKER'S COLLECTION



2017 DOLLARHIDE ESTATE VINEYARD MALBEC

This wine presents deep, vibrant, dark purple and red hues. There are aromas of juicy boysenberry and raspberry with a light hand of vanilla oak and black licorice. Flavors of youthful, blackberry and black plum entering with a hint of anise and toasty oak.

RETAIL PRICE: \$50.00

CLUB PRICE: \$40.00



GRILLED PORTOBELLO MUSHROOM WITH GARLIC AND ZA'ATAR SPICE

*St. Supéry Estate Chef
Tod Kawachi*

*Enjoy with Dollarhide
Estate Vineyard Malbec*

Ingredients

Serves 4

2 portobello mushroom caps, stem removed
1 tsp garlic, minced
4 Tbsp extra virgin olive oil
2 tsp red wine vinegar
1 Tbsp za'atar spice
salt and black pepper to taste

Preparation

Fire up a Charcoal grill. Combine the garlic, red wine vinegar and olive oil. Brush this on both sides of the mushroom caps generously and season with salt and black pepper. Allow these to absorb and marinate for 15 minutes before grilling over medium heat area on the grill, flipping halfway to cook evenly. Once done remove to a plate and sprinkle the Za'atar seasoning over and serve with St. Supéry Dollarhide Estate Vineyard Malbec.

Za'atar is a Mediterranean spice mixture consisting of dried herbs and spices such as hyssop, sumac, sesame among others. The dried herbs and tart sumac work well with the mushroom and malbec combination. Za'atar can be found at specialty markets or spice shops.

THE 2020 RECIPE CONTEST IS OFFICIALLY UNDERWAY!



2019 RECIPE CONTEST WINNER: TOGARASHI SEARED SCALLOPS WITH ROMANESCO PUREE AND BLACK GARLIC BASIL CITRONETTE

CHEF: CRYSTAL SCHLUETER, BABBITT, MN

WHAT INSPIRED THE WINNING DISH?

When I saw this contest, I was excited by the focus on sustainability. My father was a conservation officer and I really appreciate anything that brings awareness for the best interests of animals and the environment. Plus, of course, seafood is much better quality when such practices are enforced. As for the recipe, it came about somewhat by accident. I live in a small town in northern Minnesota, and the only grocery store here has very limited ingredients, so didn't stock many specialty items including those I intended for my original plan. I visited a natural foods store about 90 miles away and they didn't have my original ingredients either, so I perused what they did have and decided to create a recipe based on the fresh, seasonal ingredients available: one beautiful head of romanesco, watermelon radishes and garlic scapes, which are some of my favorite ingredients. Since I can't find any of those ingredients up here, I couldn't pass them up. The purple basil also caught my eye, and because herbs pair very well with St. Supéry Napa Valley Estate Sauvignon Blanc, I grabbed those too. Everything else in the recipe I found in my pantry or fridge. I created the recipe as I went along, and I think it turned out better than I'd originally planned. It just shows that when using sustainable and seasonal ingredients, you really don't have to think much about it. Let the ingredients guide you and just have fun!

TO GET THIS RECIPE
AND TO ENTER THE CONTEST
VISIT: [STSUPERY.COM/SEAFOOD](https://stsupery.com/seafood)



2020 WINE CLUB SHIPMENTS

Shipment selections may be subject to change.

*Please contact us if you would like to add additional wines to your order,
as full case club shipments incur no additional shipping charges.*

ESTATE COLLECTION

FEBRUARY

2016 Dollarhide Elevation
2016 Dollarhide Estate Vineyard Petit Verdot
2019 Napa Valley Estate Rosé
2018 Dollarhide Estate Vineyard Sauvignon Blanc

APRIL

2017 Rutherford Estate Vineyard Cabernet Franc
2017 Dollarhide Estate Vineyard Malbec
2019 Dollarhide Estate Vineyard Concrete Sauvignon Blanc
2019 Napa Valley Estate Sauvignon Blanc

SEPTEMBER

2017 Napa Valley Estate Élu
2017 Rutherford Estate Vineyard Merlot
2019 Napa Valley Estate Virtú
2019 Dollarhide Estate Vineyard Sémillon

NOVEMBER

2017 Napa Valley Estate Cabernet Sauvignon
2017 Dollarhide Estate Vineyard
Cabernet Sauvignon
2019 Dollarhide Estate Vineyard Sauvignon Blanc x2

DIVINE CABERNET COLLECTION

FEBRUARY

2007 Napa Valley Estate Élu x2
2016 Dollarhide Elevation x2

APRIL

2010 Rutherford Estate Vineyard Cabernet Sauvignon x2
2012 Dollarhide Estate Vineyard Cabernet Sauvignon x2

SEPTEMBER

2017 Rutherford Estate Vineyard Cabernet Sauvignon x2
2017 Napa Valley Estate Élu x2

NOVEMBER

2017 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 \$335. For details and a full list of the wines included in each shipment, visit: stsupery.com/membership

OUR MOSCATO CLUB SHIPS IN APRIL, SEPTEMBER AND DECEMBER

UPCOMING VIRTUAL TASTING EVENTS

Every Thursday afternoon through June 4, we will discuss a St. Supéry wine with our winemakers, estate chef and other special guests. Mark your calendar to join us for the interactive sessions at 3pm or 5:30pm PDT each Thursday on Facebook Live: facebook.com/stsupery. You can also email wineclub@stsupery.com for a dedicated Zoom link if you prefer. We look forward to raising a glass with you online until we can do so in person.

APRIL 23, 2020

2014 Dollarhide Elevation

St. Supéry Estate Vineyards & Winery

APRIL 30, 2020

2018 Napa Valley Estate Vineyard Sauvignon Blanc

St. Supéry Estate Vineyards & Winery

MAY 7, 2020

2015 Napa Valley Estate Élu

St. Supéry Estate Vineyards & Winery

MAY 14, 2020

2018 Napa Valley Estate Virtú

St. Supéry Estate Vineyards & Winery

MAY 21, 2020

2018 Napa Valley Estate Rosé

St. Supéry Estate Vineyards & Winery

MAY 28, 2020

2018 Napa Valley Estate Moscato

St. Supéry Estate Vineyards & Winery

JUNE 4, 2020

2018 Dollarhide Estate Vineyard Sauvignon Blanc

St. Supéry Estate Vineyards & Winery



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN

