

# ST SUPÉRY

ESTATE VINEYARDS & WINERY  
NAPA VALLEY

## FEBRUARY 2020 WINE CLUB NEWSLETTER



Happy New Year! As we start the year, we also start the 2020 growing season by pruning the vines on both our Rutherford and Dollarhide properties. We are replanting certain blocks at the Dollarhide Estate, taking advantage of a parcel that we've determined is best suited to Cabernet Sauvignon. As a result, 2018 will be our last vintage of Chardonnay. Going forward, our focus on Sauvignon Blanc and Semillon means that we truly are sharpening our focus on Bordeaux varieties, both white and red.

The seven lakes are filling with rainwater thanks to recent rains; we are proud that all of the water used for irrigation is 100% captured rainwater. At the winery, we are finishing construction on new solar panels so we can be 100% solar-powered upon completion. Since the installation of our first solar array in 2015, we have saved an estimated 34,663 trees (or 1,462 tons of CO2).

We hope you will come visit us soon to check out these improvements and of course to taste the wines. During these chilly winter months – affectionately referred to as Cabernet Season – fewer visitors come to the winery. Those who do make the trek are rewarded with more relaxed, personalized experiences.

# #InJoy

Every day at St. Supéry we are reminded of the joy the Napa Valley provides for us in beauty and bounty. As we welcome warm winter nights and hearty one dish meals, we want to know what brings YOU joy.

In fact, we will reward you for sharing anything that sparks joy for you; wine-related or not. If you post a picture of whatever brings you joy on any of your social channels, including hashtags #injoy and #stsupery, you'll be automatically entered to win one of our fabulous monthly prizes. Visit [stsupery.com/injoy](https://stsupery.com/injoy) to see the current entrants and vote for your favorite!



*If you don't already, please follow us on social media! It's a great way to keep in touch, discover new recipes, and learn about our developments in the vineyard and winery. And truly, who doesn't want to daydream with pretty images from wine country?*



# ESTATE COLLECTION



## 2019 NAPA VALLEY ESTATE ROSÉ

This is a bright and refreshing Rosé, with aromas of raspberry and strawberry that are complemented by hibiscus and rose petal. Raspberry and strawberry flavors continue on the palate and are framed by nuances of pomegranate and watermelon. A balanced wine with a vibrant finish and good mouthfeel.

RETAIL PRICE: \$18.00  
CLUB PRICE: \$14.40



## 2016 NAPA VALLEY DOLLARHIDE ELEVATION

This wine presents with a deep, dark, red hue. There is a dense ripe blackberry, black plum and cassis nose with a background of coffee beans and a hint of vanillin. Flavors present ripe, mountainside cabernet showing boysenberry, espresso, black licorice, and toasted oak.

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



## 2007 NAPA VALLEY ESTATE ÉLU

This blend illustrates with tremendous hues of purples and reds. Aromas of blackberry and black plum integrate with tight smoky oak, a note of anise and dark molasses. Flavors of blackberry and cassis follow with a dusty sense of terroir, bright vanillin oak and a structured espresso finish. This is an integrated blend with length, structure, and style. **93 points, *Wine Enthusiast***

RETAIL PRICE: \$75.00  
CLUB PRICE: \$60.00



### BARBECUED SHRIMP WITH CHIPOTLE, CILANTRO & LIME DIPPING SAUCE

*St. Supéry Estate Culinary Team*

*Enjoy with Napa Valley Estate Rosé*

#### Ingredients

Serves 4-6

¾ cup sour cream  
1 tsp minced canned chipotle peppers in adobo sauce  
1 Tbsp finely chopped cilantro leaves  
½ tsp grated lime zest  
1 tsp fresh lime juice  
½ tsp minced garlic  
¼ tsp kosher salt  
1 lb large shrimp (16 to 20 pieces)  
2 Tbsp extra-virgin olive oil  
Sea salt

#### Preparation

Combine the sour cream, chipotle, cilantro, lime zest, lime juice, garlic and salt in a small bowl. Cover and refrigerate for at least two hours to develop the flavors.

Peel and devein the shrimp, leaving the tails intact. Toss the shrimp with the olive oil and sprinkle lightly with sea salt. Thread the shrimp onto metal or wood skewers and cook on a hot grill for 2 to 3 minutes per side.

Serve with the dipping sauce on the side.



### GRILLED FLANK STEAK WITH CHIMICHURRI

*St. Supéry Estate Culinary Team*

*Enjoy with Dollarhide Elevation*

#### Ingredients

Serves 4

2-3 lbs Flank Steak  
Salt & freshly ground black pepper  
  
**Chimichurri Sauce**  
1 cup flat leaf parsley leaves (also called Italian parsley)  
4 cloves garlic – peeled  
2 Tbsp fresh oregano leaves  
½ cup red wine vinegar  
1 cup extra virgin olive oil  
1 tsp salt  
½ tsp freshly ground black pepper

#### Preparation

##### *For the Chimichurri Sauce*

Combine all ingredients in the bowl of a food processor and pulse until well combined but not pureed.

##### *For the Steak*

Remove the meat from the refrigerator about 30 minutes before grilling. Season liberally with salt and pepper. Grill over hot coals to desired doneness. Serve with chimichurri sauce.



### HEARTY BEEF STEW

*St. Supéry Estate Culinary Team*

*Enjoy with Napa Valley Estate Élu*

#### Ingredients

Serves 4

2 lbs. stew beef  
2 Tbsp. vegetable oil  
2 cups dry red wine  
1 Tbsp. Worcestershire  
1 clove garlic, peeled  
1 - 2 bay leaves  
1 medium onion, sliced  
1 tsp salt  
  
1 tsp sugar  
½ tsp ground black pepper  
½ teaspoon paprika  
Dash ground allspice  
3 large carrots, sliced  
3 ribs celery, chopped  
2 Tbsp cornstarch  
1 bunch fresh chives

#### Preparation

Brown meat in hot oil. Add water, Worcestershire sauce, garlic, bay leaves, onion, salt, sugar, pepper, paprika, and allspice. Cover and simmer 1 1/2 hours. Remove bay leaves and garlic clove. Add carrots and celery. Cover and cook 30 to 40 minutes longer. To thicken gravy, remove 2 cups hot liquid. Using a separate bowl, combine 1/4 cup water and cornstarch until smooth. Mix with a little hot liquid and return mixture to pot. Stir and cook until bubbly.

Ladle stew into warm bowls and top with chopped chives.

## FEBRUARY GARDENING TIPS



### WHAT'S IN SEASON?

ARUGULA, BEETS, BRASSICAS (BROCCOLI, CAULIFLOWER, KOHLRABI, BOK CHOY, TURNIPS, RADISHES, CABBAGE, BROCCOLINI, BROCCOLI RAAB, COLLARD GREENS, KALE, KALETES, BRUSSELS SPROUTS), CARROTS, CELERY, CHARD, CITRUS, PEAS, RUTABAGA, SPINACH

### SPRING INTO ACTION

While we are still enjoying delicious winter veggies, now is a great time to start thinking about planting a spring garden. In addition to starting transplants you can plan what you want to grow and where you want to plant it. Consider germination rates and time until harvest. Order seeds for spring, plants that can be direct seeded, such as beans, squash, melons, corn, cucumbers, carrots, etc. If you have any empty beds or beds that can be cleared out from winter, start prepping them for spring by adding compost and give them a good till. Cover with mulch to reduce weeds and help warm up the soil.

Prune dormant fruit trees/vines/shrubs if you haven't already. Plant bare root fruit tree/vine/shrub varieties as well as bare root asparagus and rhubarb. Continue to spray fruit trees for overwintering pests. Begin to plant brassica transplants for an early spring harvest and chit and plant potatoes.



# 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 Cold Concrete Ferment 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](https://stsupery.com/membership)

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

## CALENDAR OF UPCOMING EVENTS

**APRIL 26, 2020**

### Garden Party\*

St. Supéry Estate Vineyards & Winery

**MAY 17, 2020**

### Spring Fling Lobster Boil\*

St. Supéry Estate Vineyards & Winery

**JUNE 4 - JUNE 7, 2020**

### Auction Napa Valley Napa, CA

**JUNE 28, JULY 26 &**

**AUGUST 30, 2020**

### Summer Sundays\*

St. Supéry Estate Vineyards & Winery

**SEPTEMBER 26, 2020**

### Fall Equinox Harvest Celebration

St. Supéry Estate Vineyards & Winery

**OCTOBER 10, 2020**

### Fleet Week Bay Cruise\*

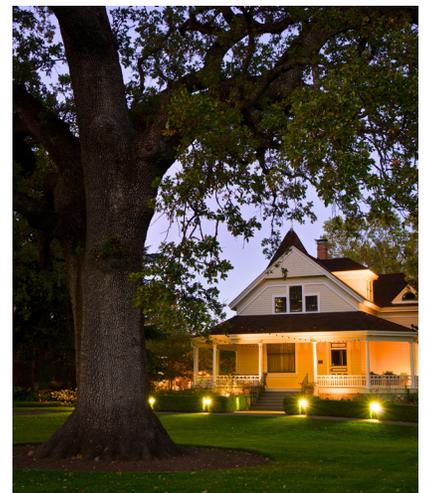
Sausalito Yacht Harbor  
Sausalito, CA

**DECEMBER 6, 2020**

### Joyful Holiday Party\*

St. Supéry Estate Vineyards & Winery

**\* DENOTES CLUB  
EXCLUSIVE EVENT**



*All events require an advance reservation. Please contact our Wine Club Concierges at 707.302.3443 for pricing and reservations.*

ESTATE GROWN  
SUSTAINABLY FARMED  
CERTIFIED NAPA GREEN



ST. SUPÉRY ESTATE VINEYARDS & WINERY | 8440 ST. HELENA HWY | RUTHERFORD, CA 94573  
WINECLUB@STSUPERY.COM | STSUPERY.COM | 707.302.3443