ST SUPÉRY

ESTATE VINEYARDS & WINERY

NAPA VALLEY

HOLIDAY GIFT COLLECTION 2020

What a year! We all know the litany of hurdles encountered in 2020. Globally, nationally, locally, and individually, we all faced obstacles that were unimaginable a year ago. At every level, obstacles were met by communities and individuals striving to cope, hoping to endure, and finding grace and comfort in kindness and simple pleasures.

You are part of the St. Supéry community. You being your wonderful selves have made our challenges easier, our burdens lighter. We hope that in some small way, we've brought joy to you.

We shared wine and food with many of you all over the country (and world!) through our interactive virtual tastings. We feel a bond of gratitude that you invite us into your homes to create a communal celebration of wine and good living. We hope you will join us for the Warm Winter Nights 6-week series, starting on January 14th.

We are grateful for many things this year. In our lives, we are grateful for the home cooked meals offering a lovely way to slow down and connect around the dinner table. We are grateful for our restaurant partners and support fundraisers to help with their struggles. We are grateful to our neighbors, who banded together to save Dollarhide Ranch from fire. In recognition of our community and its determination to support those in need, a portion of the 2020 vintage proceeds will go to the Napa Valley Community Fund. As we reflect on the year, we are grateful to our entire community for its generosity, strength, and love.

We are grateful for you, our extended St. Supéry family. Thank you for being steadfast and strong with us through the year and all your kind support. We wish you and your family good health and prosperity.

Cheers!

Emma Swain
CEO

Michael Scholz
Vice President,
Winemaking & Vineyards

A. #InJoy Warm Winter Nights Six Week Virtual Tasting
2015 Napa Valley Estate Élu
2018 Napa Valley Estate Virtú
2019 Dollarhide Estate Vineyard Sémillon
2017 Rutherford Estate Vineyard Cabernet Franc
2015 Dollarhide Estate Vineyard Cabernet Sauvignon
2018 Dollarhide Estate Vineyard Sauvignon Blanc
$370 | $296 Member

B. Elegant Blends Two Week Virtual Tasting
2015 Napa Valley Estate Élu
2018 Napa Valley Estate Virtú
$115 | $92 Member

C. In The Know Two Week Virtual Tasting
2019 Dollarhide Estate Vineyard Sémillon
2017 Rutherford Estate Vineyard Cabernet Franc
$120 | $96 Member

D. Taste Of Dollarhide Two Week Virtual Tasting
2015 Dollarhide Estate Vineyard Cabernet Sauvignon
2018 Dollarhide Estate Vineyard Sauvignon Blanc
$145 | $116 Member

Gift collections ship in a signature gift box | Tasting Kit Materials (Recipe Cards, Aroma Wheel, St. Supéry Signature Corkscrew, DropStop Pourer) are included with the above Virtual Tasting Collections, $19 value | Virtual Tasting schedule on opposite page | Use promo code ***GIFTNOW*** *for ground shipping included through November 30th*

stsupery.com | 707.302.3443

#InJoy at home

Warm Winter Nights Virtual Tasting Schedule

Jan 14: Dollarhide Estate Vineyard Sémillon
Jan 21: Rutherford Estate Vineyard Cabernet Franc
Jan 28: Dollarrhide Estate Vineyard Sauvignon Blanc
Feb 4: Dollarhide Estate Vineyard Cabernet Sauvignon
Feb 11: Napa Valley Estate Virtú
Feb 18: Napa Valley Estate Élu

Experience the vineyards, cellar and culinary delights of wine country, from the comfort of your own home. Join us for two, four or all six weeks with the Virtual Tasting Collections, opposite page.

*See full gift set collection at **stsupery.com** or create your own.*

E

F

G

H

E. 90+ Points Red Wine
2015 Dollarhide Elevation
2015 Dollarhide Estate Vineyard Cabernet Sauvignon
2015 Napa Valley Estate Élu
2015 RU3
2016 Rutherford Estate Vineyard Cabernet Sauvignon
2015 Rutherford Estate Vineyard Merlot
$679 | $543 Member

F. 90+ Points Red And White Wine
2015 Dollarhide Elevation
2015 Dollarhide Estate Vineyard Cabernet Sauvignon
2015 Rutherford Estate Vineyard Merlot
2018 Dollarhide Estate Vineyard Sauvignon Blanc
2018 Napa Valley Estate Virtú
2018 Napa Valley Estate Sauvignon Blanc
$341 | $273 Member

G. Cabernet Fanatic
2015 Dollarhide Estate Vineyard Cabernet Sauvignon
2016 Rutherford Estate Vineyard Cabernet Sauvignon
$235 | $188 Member

H. Favorites From The Estate
2019 Dollarhide Estate Vineyard Cold Concrete Fermented Sauvignon Blanc
2019 Dollarhide Estate Vineyard Sémillon
2017 Rutherford Estate Vineyard Cabernet Franc
2015 Dollarhide Estate Vineyard Elevation
$235 | $188 Member

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I

K

I. RU3
2015 RU3
$233 | $186 Member

K. Dollarhide Elevation Vertical
2014 Dollarhide Elevation x 2
2015 Dollarhide Elevation x 2
2016 Dollarhide Elevation x 2
$539 | $431 Member

J

J. Etched Double Magnum
2014 Dollarhide Estate Vineyard Cabernet Sauvignon
3.0L Etched
$485 | $388 Member
Personalized etching available, additional fee applies.
Does not ship in a signature gift box.

L. Holiday White Wines
2018 Dollarhide Estate Vineyard Sauvignon Blanc x 2
2019 Dollarhide Estate Vineyard Sémillon x 2
2018 Napa Valley Estate Virtú x 2
$219 | $175 Member

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*Discover holiday inspiration for your table at **stsupery.com/recipes***

M. Bordeaux Varietal Tasting
2017 Dollarhide Estate Vineyard Malbec
2016 Rutherford Estate Vineyard Merlot
2016 Rutherford Estate Vineyard Cabernet Franc
2016 Dollarhide Estate Vineyard Petit Verdot
2016 Dollarhide Estate Vineyard Cabernet Sauvignon
2015 Napa Valley Estate Élu
$409 | $327 Member

Give the gift of Membership + Experiences

ESTATE COLLECTION MEMBERSHIP

Members receive a selection of St. Supéry wines throughout the year in curated four-bottle shipments, along with a number of exclusive benefits from St. Supéry estate.

For options and pricing, please call our wine club concierge to tailor the perfect membership gift. 707.302.3443

Half Year Estate Collection Membership (2 shipments of four bottles) $340, approximate
Full Year Estate Collection Membership (4 shipments of four bottles) $675, approximate

Dining & Tasting for a Cause

24 Guests | $15,000
Host an elegant dinner at St. Supéry Estate Vineyards and Winery. You and your guests will enjoy a four-course menu with ingredients from our Dollarhide Ranch and Culinary Garden, prepared by St. Supéry Estate chef, all perfectly paired with St. Supéry Estate wines. 40% of the event fee will be donated to your choice of one of three nonprofit organizations below.

10 Shipments | $2,500
Host a private virtual tasting for your team or family. St. Supéry will ship a two bottle gift collection that includes its coveted 2016 Rutherford Estate Vineyard Cabernet Sauvignon, 2018 Dollarhide Estate Vineyard Sauvignon Blanc, and two pairing recipes in advance of the virtual tasting. Chef Tod will conduct a wine pairing culinary demonstration so that you and your guests can follow along at home. 20% of the event fee will be donated to your choice of one of the three nonprofit organizations below.

Napa Valley Community Disaster Relief Fund | napavalleycf.org
Creative Growth | creativegrowth.org
NapaLearns | napalearns.org

Point Reyes Original Blue, Roasted Red Onion, Prosciutto Wrapped Mushroom Cap

By St. Supéry Estate Chef Tod Kawachi

3 oz. Point Reyes Original Blue Cheese
6 each Large Crimini Mushroom Caps (Portabellini)
3 slices Prosciutto, sliced thin
1 oz. Roasted Red Onion, chopped *see recipe
Black Pepper *(to taste)*
Salt *(to taste)*
1/8 tsp Thyme Fresh chopped
1/8 tsp Sage Fresh chopped
Skewers/toothpicks

Remove the core from the Crimini mushrooms and lightly season insides with salt and pepper. Combine the blue cheese, roasted red onion, black pepper, thyme and sage together. Put a spoonful mound of the blue cheese mix into the mushroom cap, wrap a piece of long ways cut Proscuitto slice around the mushroom and secure with a skewer or toothpick to hold together. Bake these on a sheet pan in a 375°F oven until the cheese has browned and Prosciutto is crisp, approximately 20-25 minutes. Enjoy with St. Supéry Dollarhide Elevation.

For Roasted Red Onion:

1 small Red Onion
1 sprig Rosemary-fresh
Salt & Black Pepper
2 Tbl St. Supéry Cabernet Sauvignon
1 Tbl Balsamic Vinegar
1 Tbl Extra Virgin Olive Oil
Foil Sheet 10"x10"

Peel the red onion, cut into ¼ wedges and place on foil sheet, season with salt and black pepper. Top with small sprig of fresh rosemary then bring the 4 corners of the foil up open at the top. Pour in the balsamic vinegar, St. Supéry Cabernet Sauvignon wine and extra virgin olive oil into the foil pouch and crimp together the foil edges into a pouch shape to seal so no liquid runs out, leaving an air gap above the onion. Bake this foil pouch on baking sheet in a 375°F oven for 25 minutes. When the onions are roasted soft through, remove from the foil and pour the juices over them.

Enjoy with St. Supéry Dollarhide Elevation

Roasted Ora King Salmon with Herb Beurre Rouge

By St. Supéry Estate Chef Tod Kawachi

1 each side (4#) Fresh Ora King Salmon, boneless, scaled, skin on
1 each Shallot, trimmed, peeled, chopped fine
1½ C St. Supéry Red Wine
2 Tbl Red Wine Vinegar
2 oz. Crème Fraîche
6 oz. Butter, chilled small cubes
1 sprig Lemon Thyme
2 sprigs Tarragon
Fresh Salt and Black Pepper to taste
Fresh Winter Truffle *(optional)*

Season the salmon generously with salt and allow it to sit for up to 4 hours.

Using a long thin knife, remove the skin off of the salmon side in one full long piece by sliding the flat blade under between the flesh and skin. Place the skin on parchment paper on a baking sheet. Season the skin with salt lightly, place another piece of parchment paper on top and another same size baking sheet to keep the skin flat. Bake in a 350°F oven for 25-30 minutes until the skin has browned and is crispy then set aside for later garnish.

Strip the Tarragon and Lemon Thyme leaves from the stems and put the stems into a small sauce pot with the red wine, red vinegar and shallots. Bring the wine to a simmer and concentrate down to ¼ cup then add in the crème fraîche. Once this simmers over very low heat, add cubes of cold butter one by one while whisking to melt the butter until all is incorporated into a buttery red wine sauce. Strain the butter sauce through a mesh strainer and fine chop the herb leaves to add in as sauce garnish. Season to taste with salt and pepper then hold warm.

Turn the oven heat up to high broil and pat the excess moisture off of the salmon with paper towels. Melt 3 Tbl of butter and brush the top of the salmon, season with fresh ground black pepper. Place it onto a buttered foil sheet, on top of a wire rack, on a baking sheet. Place the salmon on the top oven rack under the broiler and allow to brown evenly on the top surface for 8-10 minutes or until nicely colored, rotating the pan if necessary. Next switch the oven temperature to bake at 275°F and continue cooking approximately another 10 minutes, depending on thickness, until the center tallest section reads 125°F. Remove the salmon from the dish by holding the foil ends and carefully slide the filet onto your serving platter. Serve with the herb Beurre Rouge sauce, crispy skin cracklings and shave thin slices of fresh truffle all over the salmon.

**You may want to ask your butcher or fishmonger to trim and scale and skin the salmon filet for you. Roasting a whole side of salmon is impressive for holiday sharing and fresh truffles are a luxurious treat for special occasions.*

Enjoy with Napa Valley Estate Elú

Holiday Prime Rib

By St. Supéry Estate Chef Tod Kawachi

One 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. (Ask your butcher to prepare like this for you).
2 C Beef Broth
1 C St. Supéry Cabernet Sauvignon
Salt and freshly ground pepper

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 allows 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 and 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 1 cup 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 Cabernet Sauvignon prime rib jus. Cut away strings, remove bones, slice roast across the grain, making in ¼ - ½ inch thick slices.

Helpful Tips: Use a good meat thermometer. Do not remove the excess fat, chances are your butcher already removed the "excess" fat over more than an inch.

Enjoy with Dollarhide Estate Vineyard or Napa Valley Estate Cabernet Sauvignon

100% estate grown, sustainably farmed, from our ranch to your table.

stsupery.com

NAPA GREEN CERTIFIED WINERY
NAPA GREEN CERTIFIED LAND

Holiday Shipping Schedule

Use Coupon Code **GIFTNOW**

Shipping included on Gift Collections.

Gift Collection orders to AK, HI, NJ, and OH, are eligible for a 50% savings on shipping with Coupon Code **Holiday50**. NJ and OH orders can take up to three weeks for delivery.

Hanukkah	Christmas	New Year's Eve
Dec. 10	Dec. 15	Dec. 17

An adult signature (21 and older) is required for all wine deliveries. We currently ship wine to all states except: AL, AR, DE, IN, KY, MS, RI, UT.

#Injoy more time with family & friends this holiday season. Let us take charge of your holiday gifting needs!

Call 707.302.3443 for order assistance and gift suggestions

ST SUPÉRY
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