

---

---

# SPRING MOUNTAIN VINEYARD

NEWSLETTER

Volume 1, Issue 2

January 2005

---

---

## NEW YEAR 2005

### INSIDE THIS ISSUE

- **2004 Harvest Review**
- **At the Table**
- **What's New!**
- **Wine Club**
- **New Releases**

### View from the Vineyard

A fine and healthful New Year to you in 2005! Here on Spring Mountain, the New Year is bestowing rain, lots of it, always good news, for it recharges the groundwater that serves us in the vineyard. Accumulated winter rainfall sees us through the dry months of May through September when we must judiciously meter out the water that sustains the vines through another growing season.



Picking olives January, 2005

Thanks to the rains, we've added a new cache of giant green umbrellas to escort guests through the garden landscape and under swaying banana trees, their ragged wind torn leaves evoking the feel of a true rainforest. The variety of exotic citrus trees planted in profusion: Rangpur lime, tangerine, blood and navel oranges, and Meyer lemon, offer

handpicked refreshment along the pathways where, just a few months ago, we picked ripe figs. In autumn, we harvested walnuts and persimmons and pomegranates from the estate to use in holiday salads and desserts. This week the century-old olives trees gave us 3 tons of Picholine and Mission fruit that is being pressed into 120 gallons of golden, late harvest oil. Every season gives us something good to eat from the Spring Mountain Vineyard.

From my rain-streaked window, the vines are without leaves and dormant, just stark, goblet shaped skeletons that seem to say in their austere way, "stay inside and have a glass of wine!" In a few short weeks, the crews will begin pruning these skeleton vines amid bright yellow mustard, the first important step in the cycle of vintage 2005.

### 2004 Harvest Review

By Jac Cole, Winemaker

All wines from the 2004 harvest are snug in their barrels, fermentations complete and waiting for their first racking. As 2005 begins, it's time to uncross our fingers and take a good look at the wines we made. Thanks to a great crew who oversaw the vintage from vine pruning to malolactic fermentation, we've again made some wonderful wines.

The Sauvignon Blanc is bright and rich with loads of fruit, and after 3 months of stirring lees in the barrels, it has a lovely silky feel. The Syrahs are jammed with chewy tannins, black fruit flavors and exotic aromas. Nature pushed our hand a bit with the Pinot Noir with a heat spell at the end of August, but the wine we made is a lovely combination of cherries and raspberries with a plush palate. The Cabernets and Merlots took great benefit from the long growing season and the resulting wines are stunning, showing vivid fruit expression, lush mouth feel, and a substantial

tannin and acid structure. These wines promise loads of blending possibilities.

Both our employees and the new wines were given the holidays off to rest and be ready for the New Year. January in the cellar will become a beehive: racking wines, washing barrels and making ready for winter blending trials. The first trial consists of tasting through the 40 different lots of Cabernet Sauvignon that we made from varied vineyard blocks. (Yes, we get purple teeth and tongues in the process, but it's part of the job). In February, we will be ready to make our first 'base' blends of Cabernet Sauvignon for the Estate and Elivette wines. The selected lots will be married and barreled down for aging in newer French oak until June, when the same trials will be done for Merlot, Petit Verdot and Cabernet Franc, and the final blend made.

We approach the next few months with bridled excitement. With a houseful of wonderful, young wines, the blends for the 2004 vintage will be outstanding.



### At the Table

Baby chicks that found a new home in the barn at Miravalle last May have become hens and are doing what healthy hens do: lay eggs.

A surfeit of freshly laid eggs in a palette of many soft colors: buff, white, celadon and sepia, coupled with a seemingly universal human desire to cook simply after the overindulgences of the holiday season, prompt this recipe for a winter lunch or dinner.

Pour yourself a glass of red wine to enjoy as you whisk a bowl of freshly cracked eggs. After all, the New Year is a time for healthy intentions and red wine has been proven to enhance both health and disposition.

Have a green salad that includes winter citrus prepared, some rustic bread warming in the oven, and a glass of Spring Mountain Estate Cabernet or Syrah in hand before you begin making your winter root vegetable frittata.



### Winter Frittata

Serves 6

- 12 fresh eggs at room temperature
- 2-3 Tb butter
- ½ small onion, minced
- 1 carrot, grated
- 1 small parsnip, chopped medium
- 6-8 small red potatoes, steamed and sliced
- 1 generous cup grated Gruyere cheese
- ¾ tsp thyme
- salt and cayenne pepper to taste

Preheat oven to 375 degrees.

In an ovenproof 13" skillet, melt the butter. Add onion, carrot and parsnip and sweat vegetables over low heat until tender. Whisk eggs in a bowl with the thyme, salt and pepper. Pour eggs over the vegetables and cook over medium heat, allowing the eggs to flow under the edges without disturbing the bottom of the pan. When eggs are cooked on the bottom and still runny on top, add

the sliced potatoes and Gruyere. Slide the skillet into the top third of the oven. Bake for 10-15 minutes until eggs are set and the top nicely browned.

Frittata may be eaten hot from the oven or served at room temperature as an appetizer. Sante!

### **What's New!**

Spring Mountain District, the Napa Valley AVA that brings you rich, concentrated wines, was featured in the October issue of Food and Wine Magazine. A photograph of our Chevalier vineyard graced an article that described the personalities, wines, and terroir of the Spring Mountain District. It seems that the District is enjoying a much deserved 10 minutes of fame in the general public's eye, confirming what some of you have known for years: that Spring Mountain is a jewel hidden on the green, eastern hillsides behind St. Helena and produces some of the world's most exciting wines.

The Robb Report touted Elivette Reserve 2001 in its annual holiday guide as a 'must have' Cabernet for any connoisseur's wine cellar. Wine and Spirits Magazine agreed, placing the 2001 Elivette Reserve on its 2004 Top 100 List with a score of 94 points.

Matt Kramer, in his latest book, New California Wine, (Running Press 2004) describes Spring Mountain Vineyard as "the single greatest wine property in California today."

The book is an engaging read. Matt offers his unvarnished opinions about California's top wineries and estimable insights about the evolution of winemaking in the Golden state.

Washington Post wine writer, Michael Franz, wrote praise for Spring Mountain in his January 12, 2005 column, 'Hailing a Cab'. In a tasting of 12 Spring Mountain District Cabernets, he selected the SMV 2001 Elivette as his favorite. "A marvel of complexity and integration, this features gorgeous, ripe berry fruit accented with notes of wood smoke and vanilla. Packed with flavor, but soft and smooth in texture. \$90"

Lots of praise from the experts for Elivette. If you haven't tasted your 2001 Elivette, what are you waiting for? This outstanding vintage is rich and appealing now, but will benefit from 5-7 years in the cellar with a life expectancy of 15+ years. With press like this, it won't last long.

### **Wine Club**

Have you heard? SMV has a new wine club whose savvy Charter members enjoy receiving Spring Mountain Vineyard wines at their door, even limited production wines, plus wine discounts and special privileges when they visit us. Check out the details on the SMV web site [www.springmountainvineyard.com](http://www.springmountainvineyard.com) or email us at [office@springmtn.com](mailto:office@springmtn.com) to join the group.

Charter Member status will be applied to those who sign up in 2005. Charter members are guaranteed an allocation of SMV wines. It means new and pre-releases, wines available only at the winery, and library wines delivered to your home or office. Special privileges include complimentary tasting for four, invitations to events at the winery, and discounts on your wine purchases.

*Hey, Charter members, look for a special gift in the March 2005 shipment. (Hint: It comes in a bottle and it comes from the Estate, but it's not wine. If you read this newsletter thoroughly, you will guess what it is.)*

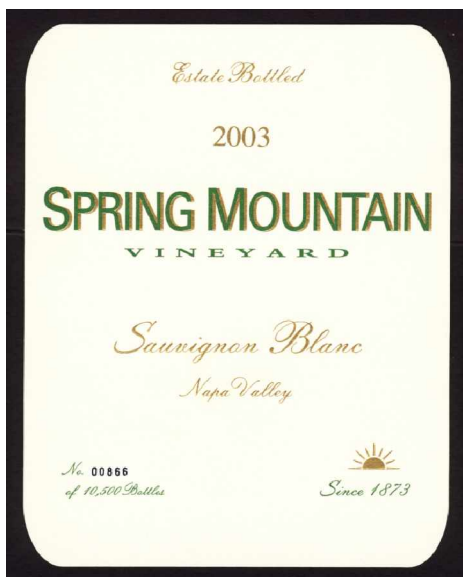
### **New Releases**

#### **2001 Syrah**

**\$50**

Aromas reminiscent of blackberry, bright cherry and violets enhanced by the nuance of smoky oak. Concentrated fruit on the palate with hints of chocolate, roasted meats and rose petal. Supple and complex, this Syrah drinks beautifully now or may be cellared for 2-6 years.

Limited to 250 cases, the 2001 Syrah comes from a warmer, south-facing vineyard of 4 ½ acres on the Miravalle portion of the Spring Mountain Vineyard.



**2003 Sauvignon Blanc \$28**

Matt Kramer devoted an entire article to our Sauvignon Blanc earlier this month in the New York Sun. Speaking of the 2002, he said, "Simply put, it's one of California's finest sauvignon blancs." Our 2003 Sauvignon Blanc follows in

that tradition as a vibrant integration of lime and melon aromas, interwoven with a lush combination of toastiness and cream. Our Spring Mountain terroir is expressed beautifully by the flinty mineral note on the palate and the brightness of the citrus element of Sauvignon Blanc fruit. All together, a lovely combination of bright and creamy flavors.

**A discount of 10% applies to orders of 6 or more bottles. Call 1-877-769-4637 to place an order.**

I hope you make Spring Mountain Vineyard part of your Napa Valley plans in 2005. We offer daily tours and tasting by appointment. You may contact the winery toll free at 877-769-4637 or locally at 707-967-4188. You may also email us at [office@springmtn.com](mailto:office@springmtn.com) to make an appointment.

I wish you the best for this new year. Enjoy life, drink good wine, see friends, laugh a lot.

Valli Ferrell

Spring Mountain Vineyard  
2805 Spring Mountain Road  
Saint Helena, California 94574

US POSTAGE

ADDRESS CORRECTION REQUESTED