



SPRING MOUNTAIN
VINEYARD
ST. HELENA *Napa Valley* CALIFORNIA



NEWSLETTER

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FALL-WINTER 2005

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At the Vineyard

Harvest is here again, an annual reminder that what began in the spring will culminate in the fall with a cave full of promising new wines. Between then and now, many hands have pruned, tended and nurtured the vines to bring them to the height of ripeness and potential for fine winemaking. Many hours have been spent tasting and evaluating the grapes to determine maturation in the myriad 135 vineyard blocks that comprise the Spring Mountain Vineyard. Winemaker Jac Cole and Vineyard Manager Ron Rosenbrand work in a steady, seamless partnership that will be reflected in the harmony of the wines they make in 2005.



First day of harvest: picking Sauvignon Blanc grapes

When I glance at the hillside terraces outside my office, I am struck by the symphony of sensations that characterize harvest in Napa Valley. From the hooting and hollering of the vineyard workers as they furiously pick the clusters, to the grapey fermentation aromas that permeate the winery, to the first tastes of bright, young wines that will define the 2005 season, it is a comforting annual ritual that we call harvest on Spring Mountain.



Rogelio, Ron and Jac give traditional toast

One of my favorite traditions at Spring Mountain Vineyard is the "Blessing of the Grapes." This year, September 21st marked the first day of harvest and the arrival of the first load of Sauvignon Blanc grapes. As tradition goes, the staff and visitors gathered around the crusher for a champagne toast lead by Jac and Ron. As we raised our glasses, we paid tribute the fruit in the vineyard and to the dedicated work of our winemaking crew. As the crusher roared to life, we all cheered as the first load of grapes tumbled inside.

There is much excitement and hard work ahead to produce the best wines from this diverse vineyard. Harvest marks a time of culmination and celebration of teamwork and creativity. The transformation from vineyard to cellar takes place, as well as the beginning stages for planning next year's crop.

We can't wait to try our 2005 vintage!

At the Table

During harvest we take time to refuel after long hours in the vineyard. Hard work evokes camaraderie and we make time to raise a glass, share a meal and conversation. Spring Mountain Vineyard enjoys a Latin heritage that began with original owner, Tiburcio Parrott, a Mexican American who began his legacy here in 1885, a legacy that we enjoy today through the beautiful architecture and vineyard terraces that remain. In honor of Parrott and our hardworking vineyard crews we offer a harvest recipe that reflects that heritage.

Though this dish pairs equally well with icy cold cerveza, we've found that our newly released 2002 Cabernet Sauvignon is a perfect wine choice. The impression of chocolate in the Cabernet echoes the chocolate in the mole sauce and the wine's rich fruit stands up to the boldness of the chilies.

In honor of our Mexican heritage and our employees in the vineyard and winery, we offer this classic Oaxacan recipe.



Red Mole Chicken with Saffron Rice

Serves 4

Preparation and cooking time: approximately 1 hour

Note: Many mainstream grocery stores carry these ingredients. If not, check your area for a Latin or Mexican market.

Mole:

1 cup pine nuts
1/4 cup sesame seeds
8 dried ancho chilies (or dried poblano chilies)
1 teaspoon ground annatto (substitute sweet paprika)
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon ground clove
1/4 teaspoon ground black pepper
1/4 cup canola or peanut oil
3/4 ounce bittersweet chocolate, finely chopped
3 teaspoons apple cider vinegar
Kosher salt

Rice:

2 cups long grain white rice
Several saffron threads

Chicken:

1 small onion, chopped
2 teaspoons canola or peanut oil
2 pounds boneless chicken breasts
1 1/2 cups chicken stock

Corn tortillas, for serving

For the Mole: Heat oven to 400 degrees. Toast the pine nuts on a baking sheet until golden brown. In a small skillet, toast the sesame seeds for a couple of minutes until light brown. Let cool, then finely grind both in a food processor. Set aside.

Toast the anchos in a small skillet over medium heat. Soak in hot water to soften, about 20 minutes. Drain and remove the seeds and stems. In a blender, puree the anchos until smooth. Add the ground spices and puree.

Pour the oil into a medium pot and heat over medium-high heat. When the oil is very hot, add the puree and simmer for 10 minutes, stirring frequently. Add the pine nuts and sesame seeds and simmer for another 2 minutes. Add the chocolate and let it melt. Stir in the vinegar and cook for another 5 minutes. Season with salt. Set aside.

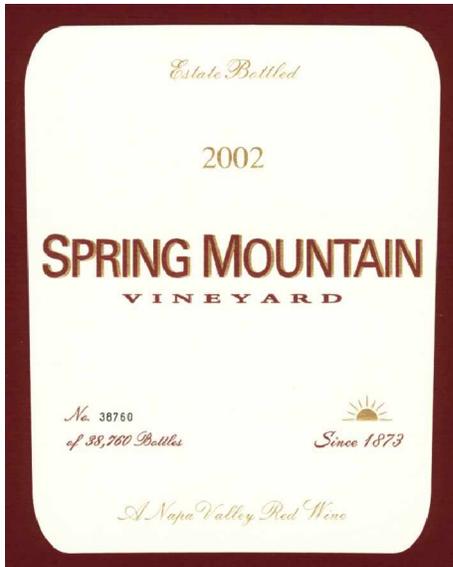
For the rice: Wash the rice and put it into a rice cooker or pan with about 3 cups of water. Bring water to a boil. Sprinkle in the saffron, cover and cook until the rice is cooked and all the liquid is absorbed, about 18 minutes.

For the chicken: In a large skillet, sauté the onion in the oil. When the onion becomes transparent, add the chicken and cook until white on all sides (a few minutes on each side). Add the mole and chicken stock and simmer, covered, for 20 minutes. Serve over the saffron rice with corn tortillas.

Open a bottle of Spring Mountain Vineyard 2002 Cabernet Sauvignon. Its forward fruit and reminiscence of chocolate complements the ingredients in this dish.

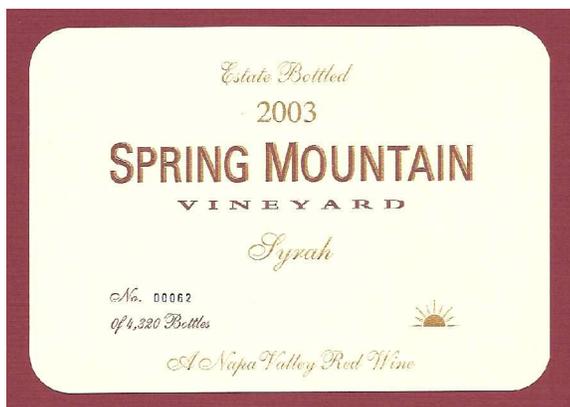
New Releases

2002 Cabernet Sauvignon \$50



With 99% Cabernet Sauvignon and 1% Petit Verdot, the aromatics of the 2002 Cabernet Sauvignon possess an intriguing fusion of cassis, chocolate and berry pie filling with hints of violet and mint. The palate is full bodied and lush with chewy tannins and flavors that echo bitter-sweet chocolate and blackberries. The finish is all satin and silk with flavors that linger like a fond memory. Mouth-filling and substantial, this wine's concentrated flavors position the vintage to age beautifully over time, yet fully enjoyable now.

2003 Syrah \$50



Typical of the rich and robust wines of the southern Rhone, our 2003 Syrah has the scent of licorice and coffee with loads of concentrated fruit. The palate is dense, knee deep in lush tannins and flavors of blackberry, and black cherry with hints of coffee and leather. With only 5 acres of Syrah on a warm slope, these vines continue to produce high quality fruit.

A discount of 10% applies to orders of 6 or more bottles. Call 1-877-769-4637 to place an order. A 15% discount is extended to Wine Club Members. Please contact us for more information about joining our wine club. www.springmountainvineyard.com

People Are Talking

Over the summer we made some waves!

Take a peek in September's Sunset Magazine, which features the Spring Mountain District. SMD is gaining in popularity as an 'off the beaten path' growing region known for its powerful yet supple wines as well as its eclectic group of independent minded vintners. If you are reading this newsletter, chances are you already enjoy the wines and genuine hospitality that are hallmarks of the Spring Mountain District. Writer and wine critic Karen MacNeil describes our 2001 Syrah this way: "'Masculine' justly sums up the intense, boldly structured, rich 2001 Syrah."

In a blind Syrah tasting with 67 other comparable Syrahs, the June Quarterly Review of Wines (QRW) selected the 2001 Syrah as "The Best of the Best." In addition, they honored the 2001 Elivette with 5 stars stating "wines of such remarkable character and quality as to be in a class by themselves."

Catch the cover of the September/October issue of Practical Winery & Vineyard to see Vertical Gobelet trained vines at Spring Mountain Vineyard. You won't see this unique head trained method anywhere else in the United States. Spring Mountain Vineyard has devoted 60 of its 225 planted acres to Vertical Gobelet. Spaced meter by meter, each vine is individually tied with twine into a goblet shape that promotes photosynthesis and even ripening of the clusters.

The July Robb Report magazine exudes kudos: "The most subtle and complex red is perhaps the 2001 Elivette (\$90), a Bordeaux-style blend with the sinewy, disciplined grace of a prima ballerina." Author Brett Anderson also touts our 2003 Pinot Noir, claiming that it "represents yet another phase of this extraordinary property's legacy, which continues to evolve while maintaining its timelessly serene allure."

Napa Valley Life's September/October issue features our own Francisco Alcantar, vineyard supervisor and dedicated employee at Spring Mountain Vineyard for 29 years.

As "Wine of the Week" in a June Press Democrat issue, the 2001 Elivette is describes as possessing the promise of silk and satin and a wine that "will unfold into a sexy maturity."

Events & Tastings

Join us at these upcoming events!

October 15th: 3rd Annual Taste of Napa at Copia, Napa, CA

October 18th: Winemaker Dinner at La Costa Resort in San Diego, CA

October 19th: Winemaker Dinner at Hotel Bel Air, Los Angeles, CA

November 7th: Winemaker Dinner at Meritage in the Boston Harbor Hotel, Boston, MA

November 10th: Winemaker Dinner at Noonan's Bar & Grill, Larkspur, CA

December 5th: Winemaker Dinner at Fleming's Prime Steakhouse and Wine Bar, Rancho Mirage, CA

If you're interested in our event schedule, please email us at office@springmtn.com. We hope to see you there.

Another new event! Leigh Meyering, assistant winemaker, gave birth to a darling baby girl Annika Christine, who arrived on May 25th weighing in at 7 lbs 7 oz. Leigh and Annika are both doing great!



Fall colors on Spring Mountain Vertical Gobelet

We invite you to visit us! 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 or go online at www.springmountainvineyard.com to make your appointment.

May your autumn be bountiful,

- Valli Ferrell



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