




SPRING MOUNTAIN
VINEYARD
ST. HELENA *Napa Valley* CALIFORNIA



NEWSLETTER

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At the Vineyard

Harvest 2006... began on September 20th with our Sauvignon Blanc, the exact date of the commencement of harvest 2005. "It's eerie how similar the vintages are so far," said winemaker Jac Cole. "Both seasons had wet winters and scorching temperatures in July. But the weather has been moderate since August, giving the grapes plenty of hang time to develop optimal flavors and physiological maturity."

2006 is a late vintage and most of our reds are still in the vineyard at press time. January's newsletter will offer a complete harvest recap, so stay tuned...



SMV crew toasts to Harvest 2006

Fête Elivette!

Wine, weather and song were in perfect alignment on September 16th for Fête Elivette, Spring Mountain Vineyard's first annual release event. Corks flew on the first three vintages of Elivette, the inaugural 2000 vintage, the classic 2001 and the long awaited 2002. Elivette was the center of attention as guests noshed on delicious bites that had been paired to perfection with each vintage. On the broad veranda of the 1885 Villa Miravalle and under her shady oaks, guests sipped and savored, enveloped by cool Brazilian jazz and warm harvest breezes. Elivette lovers from as far as New York, Illinois, Texas, Michigan and Colorado soaked up the magic of Elivette surrounded by the vineyards from which it comes. The release of 2002 Elivette completes a superb trio of vintages that exemplify the diversity, the complexity and the consistency of a great wine estate.



Laura Smith and John Barakett
enjoy a glass of 2002 Elivette

To see more photographs of Fête Elivette, go to our web site: www.springmountainvineyard.com and click on the events tab.

The Story of Elivette

What if you found an exceptional vineyard where great vintages were frequent on a unique property with pronounced diversity of soils and microclimates within a renowned growing region? What if you never made a tradeoff between quality and cost? What if every decision was made based only on wine quality?

These are the questions asked by owner J.E. Safra as he began an intensive examination of his newly acquired hillside vineyard 15 years ago. From the first year, Jaqui experimented with vineyard techniques and with blending. He leaned toward the simple and classic winemaking regimens that had proven themselves over hundreds of years of winemaking success, but he felt these techniques might be improved upon with thoughtful innovation. To capture the nuances of each vineyard block, he insisted that each be made separately into wine and he routinely tasted the dozens of red wine lots made each vintage. He began to watch how the different slopes and exposures of the hillsides performed.

From the 2000 vintage, Jaqui and his winemaker tasted some exceptional wines from a few vineyard slopes that expressed the classic richness and elegance that had first propelled him on his wine making journey. They married those lots as a new wine that captured the quintessential nature of the vineyard. Jaqui named this wine for the new millennium "Elivette."

Elivette has been Jaqui's driving passion for a decade and a half. Even before his signature wine had a name, his desire was to produce a classic wine whose attributes express the essence of his Spring Mountain estate. His decision in 2005 to age every vintage of Elivette for four years before its release is yet another gesture that offers collectors and enthusiasts a wine of outstanding measure.



Elivette Collector's Box showcases the first vertical trio of 2000, 2001, and 2002 vintages.

Limited Availability ~ \$270

At the Table

While Napa Valley vintners are busy bringing in grapes, we know that many of you are gathering up a different sort of collection: the volumes of autumn leaves that pile up on your lawn. No matter what the fall activity, winemakers and wine drinkers agree that taking time to share a meal and a bottle of wine is part of most civilized cultures. The red and gold opulence of autumn prompts reflection on the bounty of harvest. It encourages us to embrace the coming winter by drinking a red wine fitting of such appreciation and contemplation: 2002 Elivette.



Harvest colors on Cabernet Sauvignon vines

Barbecued Sonoma Valley Duck Breast with Heirloom Beets, Oranges, Crispy Onions and Frisée ©

Christopher Bee CEC, Executive Chef
New Albany Country Club in Columbus, Ohio

Serves: 4

Ingredients:

Eight 6 oz Sonoma Valley Duck Breast - Trimmed and Scored

Barbecue Rub:

2 Tbsp Chili Powder
½ tsp Cumin
½ tsp Garlic Powder
½ tsp Onion Powder
¼ tsp Dry Mustard
2 Tbsp Brown Sugar
¼ tsp Cayenne Pepper
¼ tsp Curry Powder
¼ cup Red Wine Vinegar
¼ cup Kosher Salt
½ cup Olive Oil

For the Salad:

16 Baby red beets boiled in salted water and peeled until tender. Quarter the beets and reserve.
2 Oranges, peeled and segmented: about 4 segments each
3 heads Frisée lettuce. Wash and separate leaves

For the Vinaigrette:

¼ cup Red Wine Vinegar
¾ cup Extra Virgin Olive Oil
Salt and Pepper to taste

Crispy Onions:

1 each White onion, peeled and sliced paper thin
1 cup All purpose flour
1 tsp Kosher salt
¼ tsp Black Pepper

Instructions:

For the Rub:

Mix all ingredients thoroughly and let stand for 10 minutes.

Method:

Coat duck breast with barbecue rub on both sides and grill for 2-3 minutes per side. Turn duck breast frequently to avoid over-caramelizing. After duck has been sufficiently caramelized, reserve on a roasting rack.

For the Vinaigrette:

Mix vinegar and oil. Add salt and pepper to taste.

Crispy Onions:

Toss onions with flour salt and pepper and shake off excess flour. Deep fry at 350° until golden brown. Reserve on an absorbent cloth.

Assembly:

Finish roasting duck in a 350° oven for 7 minutes. Toss salad with vinaigrette. Slice duck, beginning from the tail and on the bias, approximately 1/8th of an inch thick. Fan duck on plate and top with salad. Garnish with crispy onions.

Decant a bottle of 2002 Elivette and enjoy a relaxed meal that welcomes autumn!

New Release

2002 Elivette \$90



Our 2002 vintage Elivette is a deeply hued blend of Cabernet Sauvignon, Merlot and Cabernet Franc. The aromas are a heady complexion of raspberries, blackberry jam and dark chocolate with nuances of kola and dark spices. Over 22 months of aging in French oak has softened the tannins and shaped the wine into a lush and textural delight. Loaded with a concentration of jammy fruit and hints of black licorice, it is an opulent

expression of our Bordeaux varieties as they come to full ripeness on the slopes of Spring Mountain. The full bodied and redolent nature of this wine begs to be enjoyed immediately, but its shape and structure describe a wine that won't reach its peak for another 10 years. 93 Points, Wine Spectator.

A discount of 10% applies to orders of 6 or more bottles. Call 1-877-769-4637 (1-800-SMWINES), email info@springmtn.com, or visit our web site to place an order. A 20% discount is extended to Wine Club Members.



Ron, Jac, Leigh and crew scrutinize incoming grape clusters

People Are Talking

Wine Spectator gives 2002 Elivette 93 points!

"Thick and viscous, with ripe, concentrated black cherry and bittersweet chocolate notes and velvety tannins. A lovely kirsch note distinguishes this mouthful of wine, as does the plush texture, and lingering mocha-scented finish. Best from 2007-2012."

'Cabernet Mountain' is Saveur Magazine's moniker of what grows best on Spring Mountain in the September issue.

Quarterly Review of Wines Best of the Best: 2002

Cabernet Sauvignon receives 5 stars! "Big, rich, dense, chewy, ultra-concentrated, black fruit, French roast and licorice flavors—truly a 'mountain' of a wine."

Decanter Magazine includes the 2003 Pinot Noir in its Top Wines of the Year issue coming soon in December. The wine received three stars!

New York's Newsday touts the 2004 Sauvignon Blanc as "big, rich, creamy and heady with tropical fruit, a terrific balanced wine."

Matt Kramer writes in the New York Sun about visiting the wine country: "Along the way, you should visit Spring Mountain Vineyard which is making exceptional wines and offers one of the best private tours in Napa Valley. Don't miss it."

Come visit us! Daily tours and tasting by appointment. You may contact the winery toll free at 877-769-4637, locally at 707-967-4188 or email office@springmtn.com to make your appointment. Or take a vineyard tour online: www.springmountainvineyard.com.

SMV Events

- October 19: **"Let Them Hear Foundation,"** Four Seasons Silicon Valley Hotel, East Palo Alto, CA
- November 2: **"SMV Dinner"** at Big Rock Chop House, Birmingham, MI. 248-647-7774
- November 9: **"SMV Dinner"** at Four Seasons Resort Avaria, Carlsbad, CA 760-603-3606
- November 9: **"Spring Mountain District Tasting,"** Capitol Cellars at 5 p.m., Roseville, CA
- November 10: **"San Diego Food and Wine Festival"** Napa Valley AVA Panel Discussion and Tasting, San Diego, CA www.worldofwineevents.com

"After-dinner talk

Across the walnuts and the wine."



- Alfred Lord Tennyson (1809-1892)
The Miller's Daughter, 31

Need a holiday gift? Spoil your friends and colleagues with a gift of wine or a wine club membership this season!



49ers Owner John York and retired 49er Bob St. Clair with SMV's Ron Rosenbrand and Jac Cole



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