



**SPRING MOUNTAIN**  
VINEYARD  
ST. HELENA *Napa Valley* CALIFORNIA



## NEWSLETTER

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### At the Vineyard

Fourteen sheep arrived at Spring Mountain in February for an extended a work/study program to benefit our vineyards. The woolly weeders contentedly nibbled their way up, down and through the closely spaced vine rows, thoroughly clearing the crop of knee high spring weeds and wild mustard. Surprisingly agile for their cumbersome size, they gracefully stepped over irrigation lines in pursuit of greener pastures among the rows.



Mike Damonte feeds Simon

Three days into the munchfest, to the delight of witnesses, one ewe delivered two tiny black lambs. Teetering on wobbly newborn legs, they soon gained their balance and appeared to be happy in their new home. One runt lamb, who has become known as

Simon, refused to nurse. The SMV crew came to his rescue, taking turns with bottles of mother's milk. Newborn sized disposable diapers were customized to accept a lamb's tail so Simon could live among humans while gaining the strength to rejoin the flock.

Woolly weeders are sheep who graze in vineyards to reduce weed growth, a natural and mutually beneficial practice. The bleating of the lambs, the tinkling of the sheep's bells, and the picturesque farm setting cause us to slow down, observe and enjoy an ancient ritual of spring.



Diaper Dandy

### First Look at the 2006 Vintage

Our other new babies – estate wines – are resting peacefully in French oak barrels, waiting for a first look from winemaker Jac Cole. Spring winemaking is all about tasting, first racking, and the beginning of lot selections for the assemblage of Elivette and Estate Cabernet.

### Winemaker Notes

From Jac Cole

Late winter and early spring is a busy time in the cellar, but in this case, it's more controlled than the chaos we call harvest. February found us starting our first racking of the 2006 wines and with that, our first solid appreciation

of the quality and character of the vintage. Working with the grapes through the harvest and fermentation stages always gives me a gut level impression of the potential of the wines, but nothing is as valid as tasting the finished wines at first racking. And as we go through the process, I must say we've done it again! Concentration, fruit intensity and loads of chewy tannins dominate as we assess each lot. Though the vintage threw us a few curve balls with rains and heat spikes, the grapes Ron brought in were of superlative quality. I'm most impressed with how the bright acids are marrying so well with the voluptuous and plentiful tannins.

2005 is a Stunner:

Final touches on 2005 blends are being made now in preparation for bottling in late summer. We are so excited about this vintage that we will be sharing barrel samples of the 2005 Elivette as part of our Auction Napa Valley event here at the estate on June 10. The elegance and beauty of the 2005 vintage is stunning. Long term and short, there is more and, dare I say better, to come.

## We have a winner!

Elivette Magnum Contest

In January, our readers began writing down their favorite Spring Mountain wine memories in hopes of winning a magnum of 2002 Elivette. The entries were truly amazing: poetic, romantic, magical, sentimental and funny. Wine is a powerful trigger for human feeling and behavior.

Our winning story was written by John Juergens of Oxford, Mississippi. Thanks John, for sharing your romantic Spring Mountain memory. Your 2002 Elivette magnum is on its way! I've taken the liberty titling the piece.

Starry Starry Night  
By John Juergens

It was a crisp, clear evening in the middle of November 2001, and an intimate group of wine-loving friends had gathered to enjoy the night on top of a small hill in a Mississippi hayfield to marvel at the vivid and intense Leonid meteor showers. Each had their significant other with them, and they cuddled up on a variety of lounge chairs and quilts in the brisk fall air. But I was alone because my fiancée was in Texas at a conference. It was the one-year anniversary of our first date, at which we shared a fabulous bottle of Spring Mountain Vineyard Cabernet with our first dinner. Since we couldn't be together on that night, we stayed connected in spirit on our mobile phones for several hours, she on a hotel rooftop in Texas, and me in a hayfield in Mississippi. We both sipped on the same Spring Mountain Cabernet we had enjoyed the year before, celebrating our first year

together while sharing the warmth of each other's voice and the marvel of the same meteor shower.

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Thank you to all who put fingertips on the keyboard to share your personal wine stories. As promised, we selected 5 of the best who will each receive a bottle of 2002 Estate Cabernet. Congratulations to Evelyn Williams of Reston, VA, Jennifer Heath of Concord, CA, Jacob Jata of Port Richey, FL, Mort & Alicia Maizlish of Santa Barbara, CA, and N. Kellermueller of Sewickley, Pennsylvania.

You can read the winning wine stories on the web at [www.springmtn.com/otbn.htm](http://www.springmtn.com/otbn.htm).

May you all continue to make lasting memories drinking Spring Mountain Vineyard wines!

## At the Table

Pan Roasted Duck Breast with  
Blackberry Infused Green Peppercorn Sauce

The berry spice of SMV's Syrah marries well with the deep, slightly gamey flavors of duck. The repeat of the blackberry in both wine and sauce harmonize to balance the dish.



Serves 4

Preparation time: 45 minutes

Ingredients:

### Blackberry Sauce

1 shallot, minced

¼ cup red wine vinegar

¼ cup sugar

1 cup fresh blackberries

2 cups chicken stock

### Duck

4 duck breasts, about ½ lb each

Kosher salt

Freshly ground black pepper

1 ½ teaspoons brined green peppercorns

½ cup brandy



## Instructions:

In saucepan add shallot, vinegar, sugar, blackberries and chicken stock. Bring to a boil, reduce heat and cook over medium-low heat for 10 minutes. Let cool slightly, purée in blender and strain through fine-mesh strainer. Set aside until duck is ready.

Score fat on duck breasts in a cross-hatch pattern without cutting into the flesh. Season both sides with salt and pepper.

In a 12-inch skillet over medium heat, place duck breasts fat side down. Pan roast for 7-8 minutes, then turn breasts over and cook for 4 minutes on other side until medium-rare, or to desired doneness. Remove from pan and keep warm while finishing the sauce.

Drain fat from pan. Add peppercorns to pan. Away from the stove, add the brandy to the pan. Return to heat and bring to a boil. Brandy will ignite in pan. Cook until flames die out. Add blackberry sauce and cook for 3-4 minutes, or until a sauce-like consistency is reached. Season sauce with salt and pepper to taste.

Pour a pool of sauce on each plate. Slice each breast thinly, fan out and place on sauce. Serve with a salad of baby new potatoes dressed with mustard vinaigrette and plenty of fresh herbs from the garden. Notice how the deep flavors of the sauced duck and the SMV Syrah sing in harmony!

## New Release

### 2005 Sauvignon Blanc



Our 2005 Sauvignon Blanc is a brilliant expression of the soils and climate of the Spring Mountain Vineyard. Alive with aromas of lemon zest, melon and gooseberries, the wine's crisp aromas belie its lush mouth-filling depth on the palate. The delicate aromatics of mountain grown Sauvignon Blanc, combined with cold room fermentation and sur lie batonnage has produced a wine of both stature and grace.

Since 1993, our estate grown Sauvignon Blanc has been styled along the lines of a fine white Bordeaux. The grapes are whole cluster pressed and the juice is cold settled over night. It is then moved to French oak barrels where fermentation is completed and the wine kept sur-lie for 8-10 months to marry the bright, sophisticated flavors with the rich yeasty, toasty elements of barrel contact. Batonnage and extended sur lie aging create a

texture that weaves layers of fruit and vanilla into a rich and complete wine. \$32. Only 759 cases produced.

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

## People Are Talking

Bugs, bugs and more bugs....

Wines and Vines, Wine Business Monthly and the St. Helena Star rallied behind SMV's biologically friendly release of over 1,000,000 (yes, you did read that number correctly) insects into a small portion of its Miravalle vineyard. Predatory wasps, lacewings, minute pirate bugs, destroyers and ladybugs were systematically introduced into the vineyard over several months to reduce the population of vine mealybug, an insect that destroys grape clusters. SMV's Ron Rosenbrand is the only Napa Valley vineyard manager to think outside the box, (or vineyard) and use good bugs to fight bad bugs in SMV's vineyards.

Spring Mountain District 2007 4<sup>th</sup> annual tasting "Wines from Above the Napa Valley," also caught the attention of several publications. The San Francisco Chronicle, San Jose Mercury News, Napa Valley Life, and St. Helena Star all attended and reported on this fantastic trade tasting, featuring 15 Spring Mountain District wineries. SMV hosts this lovely event each year, which has been gaining great momentum. The San Francisco Chronicle described 2002 Elivette: "A gorgeous, exceptionally complex Napa Cabernet that will reward patience."

Auction Napa Valley goes global with its online auction in June! SMV has donated a magnum and a case of 1997 Reserve Cabernet Sauvignon from our owner's private



cellar, plus lunch and a hike with winemaker Jac Cole to help raise dollars for the Napa Valley community. This spectacular wine was selected as #17 in 2001 Wine Spectator's Top 100 list of most exciting wines and #2 of all California reds. You can bid on this stellar auction lot online beginning May 25 through June 8. Come and taste the 1997 Reserve at our kickoff event on June 7<sup>th</sup> in our caves. Visit [www.napavintners.com](http://www.napavintners.com) to preview all 76 exciting auction lots beginning May 1<sup>st</sup>.

## SMV Events

- April 14: "**UNLVino**," Paris Las Vegas Hotel & Casino, Las Vegas, NV. [www.unlvino.com](http://www.unlvino.com)
- April 26: "**Maxwell's 148 Winery Dinner**," 148 East Central Street, Natick, MA. 508-907-6262. [www.maxwells148.com](http://www.maxwells148.com)
- April 27-28: "**I' Ete du Vin 2007**," Nashville, TN, [info@nashvillewineauction.com](mailto:info@nashvillewineauction.com).
- May 5: "**Guardsmen Wine Auction**," St. Francis Hotel, San Francisco, CA. <http://guardsmen.org>
- May 9: "**Pacific NW Night Grand Tasting**." Sam's Wines, 1720 North Marcey St., Chicago, IL. 5-8 pm. \$50/person. 312-664-4394
- May 14: "**Cabernet Society Grand Tasting**." Culinary Institute of American, St. Helena, CA

- June 3: "**Wine, Women & Shoes**." 2-6 p.m. Honig Vineyard, 850 Rutherford Rd. Napa, CA. \$150/pp. 925-676-2814
- June 7: "**Marvelous Past, Glorious Future**," Taste our Auction Napa Valley lot! 4-6 p.m. SMV Caves, St. Helena, CA. [www.springmtn.com/i\\_events.htm](http://www.springmtn.com/i_events.htm)
- June 8-10: "**Auction Napa Valley**." St. Helena, CA. [www.napavintners.com](http://www.napavintners.com)
- June 10: "**Afternoon Delight**," Wine Club members and auction attendees, 1-5 p.m. SMV, St. Helena, CA. \$25/pp
- June 20: "**Cafe Chardonnay Winemaker Dinner**," Palm Beach Gardens, FL. 561-627-2662
- September 15: "**Fête Elivette**," Release Event for 2003 Elivette at SMV, 2-6 p.m. St. Helena, CA. \$50 for general public. \$40 for wine club members.

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](mailto:office@springmtn.com) to make your appointment. Sign up online too, or take a virtual vineyard tour: [www.springmountainvineyard.com](http://www.springmountainvineyard.com).

Happy Spring-time to you-  
The Crew at Spring Mountain Vineyard



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