



NEWSLETTER

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At the Vineyard

Vintage 2007

It's harvest on Spring Mountain! The vines are laden with ripening clusters and the vineyards are turning from green to burnished gold in the autumn sunlight. To our great pleasure, cooler temperatures since August have prolonged harvest 2007, so our Cabernet Sauvignon, Cabernet Franc and Petit Verdot are getting the long hang time so crucial to optimum flavor development.

Gobelet

At SMV we use a unique method of vine training called 'Vertical Gobelet.' As it relates to fruit load, Gobelet vines carry fewer grape clusters per vine. Each vine ripens only a few pounds of fruit. The vines remain small, even straggly in appearance, yet the fruit quality is high.



Gobelet vines at SMV produce high quality fruit.

Fewer and smaller than average clusters and tiny berries (grapes) within the clusters make wines with deep color and concentrated flavors.

Later harvest than the Napa Valley floor

Spring Mountain is part of a chain of mountain peaks that runs along the west side of the Napa Valley, including Mount Veeder to the south and Diamond Mountain to the north. Together they comprise the Mayacamas range. The soils on Spring Mountain are developed from the igneous rock of the mountain and are generally young, unfertile and porous. The vines that grow in these sparse soils are less vigorous than their valley floor cousins and produce grapes that are a bit smaller on average and more concentrated. Our vineyards are very steep and face predominately to the east, which means they get shade in the afternoon. This shading is critical to the character of our wines because the extra cooling means the acid in our grapes is better preserved throughout the ripening season. This gives our wines the beautiful bright red fruit qualities that are so distinctive. The tannins are also given additional time to develop in the grapes before harvest, therefore the wines are surprisingly supple and lush at release.

Our yields average less than 2 tons of fruit per acre on Spring Mountain. Neighboring vineyards on the Napa Valley floor yield 4 to 6 tons of fruit per acre. It's no wonder that mountain grown wines are different in their visual and flavor profiles. Yet wherever vines grow, attention must be paid to balancing the vines for best quality of fruit

Ron Rosenbrand, vineyard manager, says smiling, "I believe the best vintages come from a long, cool growing season. We got the heat we needed in July and August, and the moderate temperatures since September translate directly to slow, even ripening and the physiological maturity we want. 2007 has been a waiting game, but is turning out to be a spectacular harvest."

At the Table

Mushroom Lasagna

by Valli Ferrell



To enhance the richness and nuance of **2003 Elivette**, I looked to a universal favorite, lasagna. This variation nearly omits tomatoes and relies more on the earthy flavors of wild mushrooms, an intense veal sauce and silky béchamel.

Serves 8

Preparation and cooking time: 2 hours

Ingredients:

About $\frac{3}{4}$ lb large lasagna, enough to make three layers
 $\frac{3}{4}$ lb. fresh soft Buffalo Milk Mozzarella, sliced thinly
1 c. grated Parmesan Reggiano

For the meat sauce:

1 pound of ground veal
1 large onion finely diced
2 cups peeled, seeded, coarsely diced tomatoes, fresh or canned
1 can beef consommé
Salt
 $\frac{1}{4}$ cup of fresh thyme leaves
Two large cloves of garlic, pressed

For the mushrooms:

2-3 Tb. Olive oil
1 $\frac{1}{2}$ lb. fresh Portabella mushrooms, cleaned and sliced
 $\frac{1}{2}$ lb. fresh Chanterelles, Morels, Shiitake or Porcini mushrooms, cleaned and sliced

For the Béchamel sauce:

4 Tb salted butter
4 Tb flour
2 cups milk
Freshly grated nutmeg to taste
Salt to taste

Instructions:

In a skillet over high heat, add enough olive oil to keep veal from sticking and cook the veal, tossing and

breaking it up coarsely. Add onions, lower the heat, and cook to soften, stirring occasionally. Add tomatoes and consommé and cook until thick and rich. Season with salt to taste and generously with coarsely ground pepper. Stir in thyme and garlic and take off heat.

In a sauté pan over medium high heat, toss the Portabella mushrooms in olive oil for about 10 minutes, stirring now and then.

Transfer the Portabellas to a large bowl and sauté the remaining mushrooms separately in olive oil. Keep Portabellas and exotic mushrooms separate until assembly.

In a saucepan over medium heat, melt butter. When foamy, add the flour and stir well to incorporate. Turn heat to low and cook for 3-4 minutes. In a separate pan, scald the milk. Take flour/butter mixture off the heat and add the scalded milk all at once, stirring constantly to avoid lumps. Over low heat, cook the sauce until of desired consistency. Add generous gratings of fresh nutmeg. (The béchamel should be distinctly nutmeg-y.) Salt to taste. Cover sauce until lasagna assembly.

For the lasagna: Bring a large pot of water (6 $\frac{1}{2}$ quarts) to a rolling boil. Add 3 tablespoons of salt, Stir and add the lasagna. Cook for 10 minutes or suggested time on package. Drain and place in cold water to cool, then separate to keep from sticking.

Assembly: Spoon a thin layer of béchamel sauce over the bottom of a buttered 9x13 baking dish. Add a layer of pasta laying pieces lengthwise. Over this, spoon a third of the meat sauce, a third of the mozzarella and not quite half of the portabellas. Repeat this again for a second layer. On the third layer put the remaining portabellas, the remaining meat sauce and mozzarella. Pour the béchamel sauce over and dot sauce with the exotic mushrooms. Sprinkle top with the Parmesan.

Cover with foil and bake in a preheated 350 degree oven for 45 minutes. Remove foil for last 15 minutes. Lasagna should be bubbly and golden brown on top. Let stand at least 10 minutes before serving. This recipe can be made ahead, cooled, tightly covered and frozen. If frozen, completely thaw before baking. Bon appétit!



Starting October 1, Morton's Steakhouse listed three Elivette wines on their wine list. Next time you dine at Morton's, please consider our 2001, 2002, or 2003 Elivette as your wine of choice. A perfect match alongside any one of Morton's The Steakhouse dry-aged steaks!

New Releases

2003 Elivette



Cooler weather marks the official beginning of **BIG RED** season, and to kick it off in fine style, we have just released the 2003 Elivette. The 2003 vintage gave us wines with a distinct Bordeaux-meets-Spring Mountain style: complex, layered, tightly wound and powerfully delicious.

The 2003 vintage of Elivette has a layered, complex structure built predominantly on Cabernet Sauvignon. The wine is laden

with aromas of baking spices, cocoa, sweet vanilla, licorice, black cherry and berry fruit, with subtle floral notes of stone fruit blossom. On the palate, the wine has a solid, polished approach, with pretty berry fruit and elements of pepper and licorice. The tannins are supportive, but soft and malleable. Its bright acidity adds to a lively and elongated finish.

\$90 per bottle. 1,910 cases produced.

Elivette is the ultimate viticultural and artistic expression of the Spring Mountain Vineyard. From every vintage certain lots of wine demonstrate a personality and superior quality that set them apart. These are the lots destined for Elivette.



Sue and Greg Fletcher enjoy 2003 Elivette on the deck of their Whitefish, Montana home.

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

2005 Estate Pinot Noir

Concentrated aromas of cherry-rhubarb pie and brown sugar with floral overtones of rose petals and violets are the first impressions made by this graceful Pinot. A soft, pretty palate melds plenty of red fruit, cola, toast and spice. The wine's weight and structure are nicely balanced by acidity and a lingering finish. Our best Pinot Noir to date.

Available only at the winery. \$50 per bottle. 290 Cases.

People Are Talking

Food and Wine magazine's October issue includes Spring Mountain Vineyard in its article titled 'Napa and Sonoma's Best Winery Tours.'

Wine Enthusiast touted Spring Mountain Vineyard **2004 Syrah** with **93 Points!** "This is a serious Syrah. It shows mountain intensity, with potent cassis, licorice, grilled meat, cocoa and gingersnap cookie flavors, enhanced by all the loveliness that fine new oak contributes to a full-bodied red wine. The tannins are strong and thick, but of the sweetly ripe type. Just lovely. Drink now and for the next few years." We couldn't have said it better! The **Wine Enthusiast** also gave Spring Mountain Vineyard **2003 Estate Cabernet Sauvignon 90 Points!** "Tastes like it benefited from being held back for a while, because the tannins are beginning to melt, although they're still dusty and strong...."

Spring Mountain District wineries put on **Touch the Terroir**, a harvest event for professionals in the wine trade. Winery owners put the 16 'pros' to work in the vineyard and winery, measuring sugar levels, picking fruit and other harvest activities. The three day immersion featured wine experts from the other side of the industry: Karen MacNeil, Paul Skinner and Fritz Maytag conducted tasting seminars and provided a living history of the unique terroir of the Spring Mountain AVA.



Jac Cole and Ron Rosenbrand with harvest helpers during Touch the Terroir.

SMV Events

- October 20: “**SMV Winery Dinner with First Press Auction,**” Phoenix, AZ. www.blacktie-arizona.com.
- October 25: “**American Fine Wine Competition Gala.**” Boca Raton Resort, FL. 954.949.7580
- November 1: “**SMV Wine Tasting.**” K&L Wine Merchant, 638 Fourth St., San Francisco, CA. 415-896-1734
- November 15-17: “**San Diego Food & Wine Festival.**” San Diego, CA. www.worldofwineevents.com
- Monday, January 28, 2008: “**Winemaker Dinner at The White Orchid Restaurant.**” Peppermill Hotel & Casino. Reno, NV. www.peppermillreno.com
- February 5-8, 2008: “**Taste Napa Valley-Florida.**” Locations: Ft. Lauderdale, Miami, Orlando, Tampa. www.napavintners.org.
- March 6, 2008: “**SMV Winemaker Dinner at Boston Harbor Hotel.**” Boston, MA. www.bhh.com.
- April 1: “**French Quarter Wine Festival.**” Winemaker dinner with Jac Cole. Maison Dupry Hotel, New Orleans, LA. www.frenchquarterwinefestival.com



Vines along the winery

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. Sign up online, too. Or, take a virtual vineyard tour: www.springmountainvineyard.com.

A toast to the upcoming holiday~
The Crew at Spring Mountain Vineyard



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