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SPRING MOUNTAIN VINEYARD

Summer News 2013

We Have a New Winemaker!



Meet Patrick Sullivan who joined the SMV team in May as Technical Director and Winemaker.

Patrick will work closely with wine consultants, Patrick Léon and Bernard Hervet, who have been refining SMV wines since 2010. Patrick brings a wealth of experience gained at several notable Napa Valley wineries – Rudd, Paul Hobbs and Peter Michael. Says Patrick, “This is a pivotal time to join SMV. To be entrusted with making the wines from this incredible ground is a privilege that fills me with deep respect, humility and tremendous excitement at the prospect. In all my years of experience, nothing in Napa Valley compares to the scope, size, diversity of soils, exposures, microclimates and unique vineyard blocks of Spring Mountain Vineyard. I’ve never seen its equal in terms of potential for making great wine.”

Patrick is already fully engaged in both vineyard and cellar. Vineyard Manager Ron Rosenbrand has been introducing him to the diverse blocks scattered over the mountain terrain. Patrick and Ron share the philosophy that great wine begins in the vineyard and together their goal is to achieve optimal balance and health in the vines.

“I’m getting to know the 135 vineyard blocks with Ron. Many times when we walk into a block with the shoots all perfectly tucked and positioned, we share the same thought – ‘It’s perfect. Let’s leave it alone.’” Sullivan inherits a cave full of 2011 and 2012 wines in barrel. Responding to a question about these young wines, he says, “The 2012s that everyone is raving about are excellent, but I am really surprised by

the quality of the 2011s – they far exceed anything else I’ve tasted from this vintage in Napa Valley.”

Vintage Update

Vintage 2012 gave us ideal growing conditions where slow, even ripening and healthy yields were the norm in our mountain vineyards. Two records were broken in 2012. We saw our highest tonnage ever, 532 tons, and the latest finish date to any SMV harvest, November 15! Wine lovers will revel in the wealth of great wines from this outstanding vintage when they are released in 2015.

Vintage 2013, by comparison, may be early. Bud break, the first marker in the vintage cycle, was three weeks earlier than normal. Another important marker, veraison, the point at which the grapes begin to change from green to red, is expected before mid-July. From the point of veraison, winemakers calculate 60 to 75 days until the grapes are ready for picking (depending on variety and weather). Harvest could potentially be finished in early October for some Napa wineries, but hillside properties like SMV generally harvest later than those on the valley floor. Our Facebook page will have updates.

A Note from Claire Gabaldon

Claire joined SMV in April to direct the Wine Club and social media. Members will love her charming British accent and



engaging new content on the SMV Facebook page.

“I feel honored to be part of the pool of talented people Spring Mountain

Vineyard attracts. It’s an exciting time to join the company with Winemaker Patrick Sullivan coming on board and I’m sure our Wine Club members are going to greatly

enjoy the wines he crafts from our beautiful Estate. I aim to develop longstanding relationships with our Club members, offering an experience that continues to delight long after the membership form ink has dried. I would love to hear from you with any questions, requests, feedback or ideas regarding our Wine Club so please don’t hesitate to reach out to me: claire@springmtn.com. Cheers!

On Our Summer Table

Grilled Salmon with Tzatziki Sauce

Salmon is the most versatile fish for wine pairing, with equal affinity for white and red wines. Our full-bodied barrel fermented 2011 Sauvignon Blanc and velvety 2010 Pinot Noir are delicious with grilled salmon and creamy, tangy tzatziki sauce. The super-easy sauce is made ahead of time, leaving more time to share a glass of wine with guests around the grill. Serve the salmon with garden fresh grilled veggies and warm pita bread.

Serves 4 to 6

Prep Time: 60 minutes

Tzatziki Sauce:

- 3 T olive oil
- 1 tsp. red wine vinegar
- 2 cloves garlic, peeled and mashed to a paste
- ½ tsp. salt
- ¼ tsp. white pepper
- 1 cup plain Greek yogurt, strained over a colander for 15 minutes
- 1 cup thick sour cream
- 2 cucumbers, peeled, seeded and diced
- 1 T chopped fresh dill

Combine and mix well the olive oil, vinegar, garlic, salt, and pepper in a small bowl. In a serving bowl, blend the yogurt and (cont’d)



sour cream. Add the olive oil mixture to the yogurt mixture and mix well. Finally, add the cucumber and chopped fresh dill. Cover and chill for at least an hour before serving.

Salmon:

- 1 salmon filet, about 2½- to 3-lb
- 2 T olive oil
- ¼ cup dry white wine
- 1 T fresh lemon juice
- kosher salt & black pepper

Mix all marinade ingredients in a glass

baking dish large enough to hold the salmon. Remove any bones from the salmon and then place in marinade for 20 to 30 minutes at room temperature, turning once to coat well.

Grilling:

Before turning on the gas grill, clean the grates and oil them with vegetable oil. This will keep the salmon from sticking. When the grill is heated to medium high, remove the salmon from the marinade,

reserving marinade for basting. Place skin side down on the grill, cover and cook for about 15 minutes without turning, basting occasionally with the marinade. Grill until the salmon is just opaque in the center or to your liking, use a wide, flat spatula to transfer the whole salmon filet to a large platter. Serve with the tzatziki sauce, assorted grilled veggies and warm pita bread. Enjoy with SMV Sauvignon Blanc and Pinot Noir!



**2010 Elivette Takes
Decanter Regional Trophy**



New Releases
*2011 Sauvignon Blanc,
2011 Chardonnay & 2010 Pinot Noir*



Upcoming Events
Save the Date & Reserve Early!



The 2010 Elivette has been awarded a Regional Trophy and Gold medal in Decanter Magazine's 2013 World Wine Competition. The 2010 Estate Cabernet took a Silver medal.

The Regional Trophy deems 2010 Elivette the best Bordeaux blend in its class in the United States. The Decanter competition is well known for its rigorous judging process. This year's expert panel of judges included 75 Masters of Wine, and 13 Master Sommeliers who tasted 14,362 wines from 52 countries.

We are delighted that the world's most educated palates honored the 2010 Elivette. The 2010 Elivette and Cabernet Sauvignon will release in September 2013.

Three 'Summer-perfect' wines are now available.

2011 Estate Sauvignon Blanc



Aromas of citrus blossom, sweet butter, dry herbs, lemon curd, linden and minerals are mirrored on the palate of this elegantly balanced wine. (\$40)

2011 Estate Chardonnay



Fragrant with orange blossom, fresh pear and yellow apple, this lean but creamy chardonnay repeats its fruit and

floral elements on the palate, along with mineral notes and a yeasty suggestion of fresh brioche. (\$50)

2010 Estate Pinot Noir



The Pinot Noir is a stellar reflection of the cool 2010 growing season. It is soft, velvety and delicious—our best Pinot yet. (\$75)

10% Discount on cases purchases. Wine Club Member discount is 20% with no case minimum.

To place an order, call the winery at 707.967.4188, email claire@springmtn.com or visit www.springmountainvineyard.com.

Sept. 21 – Wine Club Event - 140 Years of Cabernet



Our annual tribute to Elivette takes on a historic theme as we commemorate the first

planting of cabernet on our 1873 La Perla Vineyard. We will relive our glorious past and celebrate the release of the 2010 Elivette during a lively afternoon on the lawn at Villa Miravalle. A barbecue feast will complement select library vintages enjoyed to the beat of a great band make this historic event one not to miss! Noon to 3pm. To reserve, call Claire Gabaldon at 707.967.4183 or email claire@springmtn.com. Wine Club members may reserve up to four tickets at the special price of \$35 per person. Additional tickets and general admission are \$50 per person.

Sept. 17 – Winemaker Dinner at Campton Place



Meet our new winemaker, Patrick Sullivan, at the exclusive Union Square Taj Campton Place in San

Francisco. Patrick will break away from harvest for the evening and bring with him some outstanding vintages to be paired with the beautiful Michelin-starred cuisine of Campton Place. To reserve your seat, contact Richard Dean, Master Sommelier: 415.955.5574. We hope you will join us!

When your travels bring you to Napa Valley, we hope to see you at SMV where great wine and a friendly welcome await you. Contact the winery toll free at 877.769.4637, locally at 707.967.4188 or email reservations@springmtn.com to make your appointment. You can book online too: www.springmountainvineyard.com.

With best wishes for a super summer!
~ The team at Spring Mountain Vineyard