



SPRING MOUNTAIN
VINEYARD
ST. HELENA *Napa Valley* CALIFORNIA



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NEWSLETTER

Summer 2008

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In the Vineyard: Bluebirds

We have completed the first year toward organic certification in our La Perla and Miravalle Ridge vineyards. This means we will be certified organic in 60% of our vineyards by 2010. Going organic has led to new ways of farming that protect the environment and the animal populations at SMV. One such method is the increase in the bluebird population. Says vineyard manager Ron Rosenbrand, "Bluebirds are our best friend when it comes to reducing harmful blue green sharpshooters." Blue green sharpshooters carry bacteria that infect vines with Pierce's Disease, a condition that can kill a grapevine within 2-3 years.

"In the past month we have built and installed nearly 100 bluebird houses to get more protection from sharpshooters" says Ron. The new houses augment the 30 existing bluebird houses that have been in SMV vineyards since the mid 1990s. The houses have a small hole in the front that only bluebirds, and occasionally swallows, can fit.

"I was thrilled when I witnessed the new bluebird families taking up residency in the new houses and carrying food to their young," says Ron.

Build them and they will come.



Organic Practices: One of 100 new bluebird houses at SMV

**In the Cellar: Pinot Noir
With Winemaker Jac Cole**

A winemaker often has his head, hands and heart in several vintages at the same time. Summer is such a time. We are making the final touches to the 2006 blends before they are bottled. We are racking all the 2007 wines, making evaluations and preliminary blends. We have a keen eye on the impending 2008 harvest. We always want to build on our success, and that includes making improvements to some vineyard approaches and to cellar techniques as well.

As always, change starts in the vineyard, in this case, our six-acre Pinot Noir vineyard at our highest elevation of 1600 feet. Early in 2008, we grafted over portions of Pinot Noir from one clone to another, specifically the Pommard 5 clone to clones 115 and 777. We think the new clones, which are more assertively fruity, will add dimension to the textural contribution of the Pommard clone.

In the cellar, we are shifting our fermentation approach to Pinot Noir as well. In harvest 2008, we will use a more traditional “open top” fermenter with only 3 tons of capacity, allowing a “hands on” technique which will give us greater extraction, more distinction in the individual lots, and more complexity in the final blend.

Please don't tell the cellar crew that it will mean a lot more work for them.

Jac Cole, Winemaker

At the Table

Smoked Chicken with Pinot Noir Honey Mustard Sauce

From Nick & Judy Tucker of Southern Comfort Kitchen

Preparation and cooking time: 2 ½ hours

Smoking Southern Comfort style is all about pure and great ingredients... in the barbecue as well as the food. We never use petroleum-based starter. Instead, we begin the smoking process with natural lump hardwood charcoal (available at Trader Joe's) and Match-Lite or an electric or chimney starter. Because we are in the heart of Napa Valley, we use wine-infused oak barrel staves cut into 2-3 inch lengths for our smoking. You can substitute oak or hickory chips for the barrel staves. Soak the staves or chips in water for a few hours before adding to the smoker, so they don't burn.

Start the fire with the hardwood charcoal. When it flames, add the barrel stave pieces. Keep the temperature at 200 degrees and smoke the chicken for about 2 hours until the internal temperature inside the thigh is approximately 165°.

For the chicken:

1 whole plump chicken, 3 to 4 lbs.

1 Meyer lemon, cut in half

½ rib celery, roughly chopped

4 cloves garlic, peeled

2-3 sprigs Italian parsley

Nickspice dry rub, available on our web site

www.southerncomfortnapa.com or Emeril or Zatarin

brand dry rub

Wash and dry the chicken. Rub spice in the cavity and under the skin at both breasts, and then sprinkle over entire bird. Stuff with remaining ingredients, cross and tie legs and fold the wings back.

For the sauce:

1 bottle good quality Pinot Noir (save the Spring Mountain Pinot for drinking)

5 cups your favorite barbecue sauce

½ cup Worcestershire sauce

½ cup Dimitri brand bloody mary mix

¼ cup molasses

¼ cup Dijon mustard

1 cup brown sugar

¾ cup honey

Pour wine into a large pot and reduce by half over high heat. Add other ingredients and whisk together. Bring to a simmer and cook for 15 minutes to meld flavors.

Before serving, cut chicken into pieces or pull the meat off the bones. Slather liberally with sauce and enjoy!

When Nick and Judy ‘cooked southern’ at Afternoon Delight, a recent event at SMV, they drew tons of praise for their pulled smoked chicken sandwiches. They served them up on tiny, tender buns with a topping of creamy coleslaw and wine-friendly Pinot Noir Honey Mustard sauce. *Yes, they did make the sauce with the SMV Pinot, but we don't recommend that for everyday... just special occasions at Spring Mountain!*



Judy Tucker at Afternoon Delight

Afternoon Delight

That's what we call our annual après Auction Napa Valley event by the pool at the lovely Villa Miravalle. This year a jubilant group of auction goers and wine club members mixed it up with SMV library wines and Southern Comfort barbecue. We had plenty to celebrate. The SMV E-Auction lot raised \$7200 for local health care, ranking among the top 10 lots in dollars raised.

The successful bidder took home a complete 13 magnum vertical of Reserve and Elivette from 1993 to 2005, and will join us for an activity-filled San Francisco meets Napa Valley adventure

Summer Wines

Our first reds to be released from the spectacular 2005 vintage, the 2005 Syrah Co-Ferment and 2005 Pinot Noir are two wines that go well with summer's grilled fare. The assertive floral aromas of our 'Cofer' add an intriguing dimension to a wine with big, satisfying flavors. The mountain-grown Pinot's soft, silky texture is equally adaptable to barbecue.

Both wines are estate bottled and quite limited in production. You may purchase them at the winery or by calling us directly.

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. Acidity and a lingering finish nicely balance the wine's weight and structure. Our best Pinot Noir to date.

\$50 per bottle. 290 cases produced

Available only at the winery.

2005 Estate Bottled Syrah Co-Ferment



The impact of Viognier is evident in the wine's pleasing floral aromas of honeysuckle, jasmine and violets. The Syrah's contribution of blackberry and cherry, cola and spice with subtle toasty oak fleshes out an accessible wine with layers of depth and nuance that complement both simple and complex menus.

\$50 per bottle. 184 cases produced

Available only at the winery.

To Purchase Spring Mountain Vineyard Wines:

Call 1-877-769-4637 (1-877-SMWINES), e-mail info@springmtn.com, or visit our web site to place an order.

A **discount of 10%** applies to orders of 6 or more bottles.

A **20% discount** is extended to **Wine Club Members**.

Upcoming SMV Events

- **July 22: "Wine, Women & Shoes Benefit"** Chicago, IL. www.winewomenandshoes.com
- **July 23-26: "Sun Valley Wine Auction"** Sun Valley, ID. www.sunvalleycenter.org
- **August 24: "Family Winemakers Tasting"** Fort Mason, San Francisco, CA. www.familywinemakers.org
- **August 24: "Wine Library Tasting"** Napa, CA. info@napawinlibrary.org
- **August 29-September 1: "Slow Food Nation"** San Francisco, CA. wine@slowfoodnation.org 415-369-9950
- **September 6: "Fête Elivette"** SMV, St. Helena, CA. Join us for the official release of 2004 Elivette. We will pay tribute to Elivette's Bordeaux style with a fun-filled, classic French theme. Call 707-967-4188. Tickets are \$60 per person \$50 for club members.
- **September 20-21 & 27-28: "Open Studio"** Napa Valley locations. www.nvopenstudios.com
- **September 26-28: "Chicago Gourmet"** Chicago, IL. www.chicagogourmet.org

NEW! Our fabulous **Reserve Tour** is *the* way to experience the charms of Spring Mountain Vineyard and the depth of its wine cellar. An informative walking tour of the historic estate includes a barrel tasting in the caves followed by a seated salon tasting in the 1885 Villa Miravalle. A guided sensory evaluation of 4 Cabernet Sauvignon vintages, including current and library wines also includes a tasting of artisan cheeses. \$50 per guest.

Other ways to visit SMV:

- Estate Tour and Cave Tasting \$25
- Tasting in the Spring House \$25

As always, your tasting fee may be applied to wine purchases. An appointment is necessary. Please call **1-877-769-4637** (SMWINES) or reserve online at www.springmountainvineyard.com.



Flower petals in the pool at Afternoon Delight

Fête Elivette Release Event

Saturday, September 6th

11am-2pm

Spring Mountain Vineyard

TICKETS ARE LIMITED

Call 707-967-4188

Happy Summer!

The Crew at Spring Mountain Vineyard


SPRING MOUNTAIN
VINEYARD

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