

SPRING MOUNTAIN VINEYARD

HOLIDAY NEWS 2011

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2011 Vintage Report

2011 was wet, with 63 inches of rain for the season. (Forty-six inches is the norm on Spring Mountain.) Rain is usually a reason to celebrate, but not when it occurs during *bloom* – the period of vine self-pollination that determines crop size. This year, bloom coincided with an unseasonable storm in early June that caused *shatter* in many grape varieties and lowered crop estimates. Despite Mother Nature, the vines were in great nutritional balance and flourished in the summer months. Cool summer temperatures delayed the first day of harvest until September 25, a month later than we generally begin picking our first varietal, Sauvignon Blanc.

The red Bordeaux varieties that represent 85% of the vineyard, were picked over a period of four weeks, beginning in late October and extending well into November – our latest harvest ever.

Says Winemaker Jac Cole, “2011 was a very long, extended harvest, beginning in late September and ending on November 18th! Despite the wait for optimal ripeness and picking around a few rain showers, the wines are lovely: rich with great extraction, deep, dark color and polished, coated tannins. Waiting until November to finish really paid off.”

From Vineyard Manager Ron Rosenbrand, “This was a challenging harvest, but the long hang time resulted in developed flavors. The yields were down about 35% but the quality of the fruit and resulting wines is excellent.”

Cellar Makeover



We believe that a combination of old world tradition and new innovation,



*Warmest Wishes to You and Yours
from the Team at Spring Mountain Vineyard*

paired with hands on experience, elevates the art and science of winemaking. In the summer of 2011, we embraced that philosophy with a cellar makeover that will dramatically impact the wines of 2011 and beyond.

In the fermentation room next to the original 1885 cave, twelve stainless tanks were moved and re-installed in other locations where they will be used for blending and racking. Replacing the stainless steel are eight towering French oak fermentation tanks from the producer, Taransaud. We anticipate with excitement how this early contact with new oak during fermentation will add polish and dimension to the new wines.

Also new in the cellar are two cutting edge systems—one for heating & cooling—the other a revolutionary fermentation program, aptly called *Vin Wizard*. *Vin Wizard* puts minute-by-minute control of fermentation temperatures and other winemaking processes at the winemaker’s fingertips via computer.

Using both new technology and classic winemaking technique furthers our ability to produce the finest estate wines possible. The impact of the beautiful, new oak vessels is stunning, and we expect no less from the 2011 wines. The next time you visit the winery, we’d be happy to show you our impressive new cellar!

Ferrari and The French Laundry

GM George Peterson folded his 6 foot 5 inch frame into the low-slung seat of the yellow Ferrari and roared onto Silverado Trail, a huge grin lighting his face as the car hugged the curves. As one of a select group of drivers chosen by Robb Report magazine to test drive and evaluate the most exciting new cars of 2011, George invited the RR videographers and the Ferrari to the estate, offering Spring Mountain’s beautiful landscape for photos. Actually, SMV and Robb Report have teamed up for the annual Car of the Year event for the past two years, even auctioning off a driver/judgeship and a complete vertical of Elivette in 3 liters for charity at Auction Napa Valley. We thought you’d like to see...and hear...the deep-throated music of the 2011 Car of the Year – the Ferrari 458 Italia. For a quick, guiltless thrill, visit <http://vimeo.com/channels/corderostudios#18854176>.

Who says Napa Valley is all about wine?

French Laundry Staff Rides the Pinz!



SMV hosted the staff of the renowned French Laundry for an exhilarating day on the estate. We piled everyone into our Pinzgauer – a Swiss-made WWII troop carrier used to transport our vineyard crew to steep vineyard sites – for a rugged ride to the highest elevations, stopping for photos at La Perla and Chateau Chevalier, two 19th century ‘ghost’ wineries on the property. Lunch was served on the veranda at Villa Miravalle, where we tasted and discussed the five SMV wines on the French Laundry list—2001 and 2005 Elivette, 1998 and 2004 Cabernet and the 2007 Sauvignon Blanc, all of which are aging beautifully. If you are wondering what we served to the French Laundry, we kept it *very* simple: marinated, grilled tri-tip, American artisan cheeses and seasonal salads, with Bouchon bread, of course.

New Releases

The 2007s are finally both released and definitely worth the wait! SMV routinely ages its wines longer before release than other Napa Valley wineries. We believe in doing some of the cellaring for our customers, allowing time for the power and concentration of our mountain wines to integrate.

We find that the 2007 Cabernet and Elivette to be more approachable than neighboring vintages, so get them now and enjoy. To purchase, email info@springmtn.com or call 877-769-4637 or visit the website www.springmountainvineyard.com. We offer discounts of 10% per mixed case or 20% to our club members on any quantity.

2007 Elivette



Blend: Cabernet Sauvignon 84%, Petit Verdot 4%, Cabernet Franc 12%

Production: 2,466 Cases

Price: \$125

Wine Club: \$100

Case Price: Non-Club 10% Discount

The 2007 Elivette delivers an abundance of red fruit aromas. Cranberry, cherry and strawberry mingle with sweet spices and a hint of molasses for a nicely layered introduction to the wine. On the palate, red and black fruit combine with nuances of cola, chocolate and an intriguing note of dry herb. Youthful but well-developed tannins coat the palate and shape the wine. The 2007 Elivette is quite approachable now, but will reward cellaring. To enjoy now, decant for 1-2 hours to fully reveal the many layers of this wine. Drink 2011–2020. *Winemaker Jac Cole, July 2011*

2007 Estate Bottled Cabernet Sauvignon



Blend: Cabernet Sauvignon 97%, Cabernet Franc 3%

Production: 3,000 Cases

Price: \$75

Wine Club: \$60

Case Price: Non-Club 10% Discount

This is a big, concentrated mountain cabernet that purely reflects a beautiful vintage. The wine is laced with chocolate, caramel and savory spices. Dark fruit flavors of blackberry, black currant and cassis dominate the aromas with a hint of minerality that adds intrigue. On the palate its full-bodied entry delivers loads of chewy tannins and a re-statement of the black fruit, chocolate, licorice and a nuance of stony mineral. Excellent weight on the mid-palate leads to an elegant and persistent finish. Drink 2011–2020 or decant 2-3 hours before service. *Winemaker Jac Cole, March 2011*

2007 Estate Bottled Syrah



Blend: 100% Syrah

Clones: Beaucastel and Chapoutier

Production: 650 Cases

Price: \$55

Wine Club: \$44

Case Price: Non-Club 10% Discount

This is serious syrah, black and spicy with loads of dense cocoa and black cherry fruit aromas. Toasty, sweet oak is wrapped tightly to the natural smokiness of syrah. A solid fruit-driven entry of juicy, red fruit- cherry, strawberry, raspberry and blackberry- is balanced by bright acidity and tannins that coat the palate. Drink 2011–2017 or decant for 2-3 hours before service. *Winemaker Jac Cole, March 2011*

On Our Table

Braised Lamb Shanks-Perfect Pairing for SMV Syrah

Serves 6

6 medium lamb shanks
¼ cup lemon juice
1 ½ cups onion
1 ½ cups carrot
1 ½ cups celery
4 cloves garlic, sliced
4 tablespoons butter
½ cup olive oil
3 sprigs fresh mint
2 bay leaves
1 ½ cups beef consommé
1 ½ cups red wine
Salt and freshly ground pepper
Chopped parsley for garnish



1. Rub lamb shanks with lemon juice. Set aside.
2. Cut onions, carrots and celery into match stick sized pieces.
3. Melt butter in sauté pan. Sauté onions and garlic until limp and translucent. Add carrots and celery and toss until hot and coated with butter. Salt and pepper to taste. Cover vegetables and set aside.
4. Heat olive oil in a heavy skillet until hot. Brown lamb shanks on all sides. Transfer shanks to a large covered casserole. Salt and pepper thoroughly. Cover shanks with vegetables. Place bay leaves and mint sprigs on top.
5. Preheat oven to 350 degrees. Pour oil out of skillet. Add consommé and wine and bring to a boil. Pour over shanks. Cover and bake for 3 to 4 hours. When shanks are very tender, pour the juices off into a large measuring cup. Skim fat. Season to taste with salt and pepper and pour juices back into casserole. Set covered casserole aside. An hour of rest will improve the lamb's flavor and texture.
6. Serve one lamb shank per person. Spoon vegetables and juices over top of each. Sprinkle with parsley. Serve with sautéed mushrooms and crusty, hot bread.

We love the facility of this do-ahead recipe that utilizes fresh ingredients growing in the SMV winter gardens: Meyer lemons, French bay leaves, mint and parsley. On cold winter nights, lamb shanks are pure comfort food, especially with a glass of SMV Syrah!

Your support and enthusiasm for what we do at Spring Mountain Vineyard is greatly appreciated. As part of our wine family, we wish you and yours memorable holidays and a happy and healthful New Year!