



SPRING MOUNTAIN VINEYARD

Harvest News 2013

Harvest on Spring Mountain

2013 Recap



Harvest began on August 30 and finished on October 22, just 7 weeks later. 2013 will be remembered as one of the earliest vintages on Spring Mountain and – *time will tell* – potentially one of the best. A warm, dry spring prompted bud break three weeks ahead of normal - not only for grapes, but for the many fruit trees and flowers at SMV too. The olives on our 130 year old trees ripened so early that our vineyard crew picked olives immediately after the last grapes were harvested.

But truly, harvest on Spring Mountain is all about the grapes and the growing conditions Mother Nature bestows. If one believes in such benevolence, it was delivered in spades in 2013.

Says vineyard manager Ron Rosenbrand, "Consistent, warm days and cool nights in September and October slowly brought the grapes to the perfect point of maturity when sugar levels and ripeness intersect. Despite a shorter duration of harvest, cooler temperatures in October fostered the hang time needed to achieve ideal balance that we already see in the 2013 wines."

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Winemaker Patrick Sullivan, with capable hands on his first SMV harvest, remarked, "The 2013 wines are exceptional. Out of the fermenter, they show beautiful concentration and balance - a direct result of what we do in our vineyards. I can't wait to shepherd their development over the next two years."



As the Spring Mountain vineyards turn from green to burnished gold in the autumn sunlight, with another harvest complete, our promising young wines begin their journey toward release and enjoyment. Now we take time to reflect on the satisfying cycle of making wine from this very special place.

People are Talking About 2010 Elivette

In the News (and just released)

SMV General Manager George Peterson flew to London in September to receive the Regional Trophy for 2010 Elivette, deemed the best Bordeaux Blend in the US in blind tastings during the Decanter Magazine World Wine Competition this year. 2010 Elivette was rigorously blind tasted by a panel of the world's most educated palates before taking the competition's highest US honor. Presenting the trophy was none other than Stephen Spurrier, who gave SMV another high honor 35 years ago in his famous Judgment of Paris Tasting.



"Over the past twenty years, Spring Mountain Vineyard has quietly brought forth the best from its mountainside vineyards", owner Jacob E. (Jaqui) Safra went on to say. "The goal has always been wines with elegance and refinement. That Elivette is honored by the most educated wine scholars in the world validates our efforts."

More praise for 2010 Elivette :

Wine Enthusiast "impeccable texture, as soft as velvet, yet firm in minerals...cherries and currants, sweet cassis liqueur"

Decanter "Sophisticated, spicy cassis aromas, with blackberry, blueberry and a herbaceous note. Voluptuous and aromatic with sweet



black currants, fine tannins and freshness." **Connoisseurs' Guide** "potent and promising wine that will repay patience" **Linda Murphy** "beautifully balanced and elegant" **San Francisco Chronicle's Jon Bonné** "a great modern Napa expression"

2010 Vintage - New Releases

2010 Elivette



Corks were pulled on the 2010 Elivette at our annual harvest release event in September. With only 1,000 cases made, the 2010 vintage of our signature wine is a well-chosen holiday gift for discerning friends and colleagues. **\$150** per bottle. Allocated – six bottles per customer. Wine Club members are allocated 12 bottles.

2010 Estate Cabernet Sauvignon



"Savoury oak, currant fruits, perfume and aniseed on the nose. Robust, spiced ripe fruit and lovely, integrated fine oak on the palate." **\$75**
Decanter World Wine Awards Silver Medal
\$75 per bottle Pre-Released to Wine Club.
General release - December 1st.

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

To place an order, call the winery at 707.967.4183, email claire@springmtn.com or visit our [website](#). Note that the 2010 Elivette is limited and sells out quickly.

Events

Wine Club members, friends and neighbors came from far and near to celebrate 140 Years of Cabernet at SMV on September 21st. The annual Elivette release event was especially meaningful this year with the Best Bordeaux Blend award and the 140th year that cabernet has been grown in our historic vineyards. (1873 – 2013) There was music, dancing, great rotisserie and fabulous wine – including 3 liters of 2010 Elivette poured by winemaker Patrick Sullivan and vineyard manager Ron Rosenbrand, who took the afternoon off from harvesting grapes to join the merriment.



Upcoming Events

November 17 - Spring Mountain District Tasting during Napa Valley Film Festival

Cap off a weekend of great films with a grand tasting of Spring Mountain wines at Farmstead in St. Helena.

2-5pm 707-226-7500

<http://napavalleyfilmfest.org/>

November 22 - Flavor! Napa Valley Appellation Tasting at the Culinary Institute

Taste the subtle beauty of each Napa Valley appellation in one festive location! 5 - 9pm.

[Flavor! Napa Valley – The Appellation Trail: Tasting Napa Valley](#)

On Our Holiday Table

Roasted Beef Tenderloin With Red Wine Butter Sauce

The holidays call for simple indulgence. This exquisite cut of beef, roasted and served with a classic Old World wine reduction sauce elevates any holiday dinner party, especially when paired with 2010 Elivette. Serve with herb-roasted potatoes and buttered haricots vert.

Serves 6 to 8



*1 cup dry red wine
1 cup red wine vinegar
1 shallot, thinly sliced
2 tablespoons whole black peppercorns
2 thyme sprigs
1 5-pound whole beef tenderloin, trimmed
sea salt and freshly ground black pepper, to taste
3 tablespoons vegetable oil
12 ounces cold unsalted butter, cut into pieces*

1. Preheat the oven to 400° F.
2. Bring the red wine, vinegar, shallot, peppercorns and thyme to a boil in a saucepan over high heat and reduce to 1/2 cup, about 10 minutes. Set aside.
3. Generously season the tenderloin on all sides with salt and pepper. Heat the oil in a large roasting pan over high heat. Carefully add the tenderloin to the roasting pan, then transfer the pan to the oven. Roast, turning every 5 minutes - for 15 to 20 minutes - or until a meat thermometer registers 120° F for medium-rare.
4. While the tenderloin is roasting, finish the sauce by gradually whisking the cold butter into the warm sauce until it is fully emulsified. Strain through a fine sieve into a small saucepan. Season to taste with salt and pepper and keep warm.
5. Remove the roasted tenderloin from the oven and allow to rest for at least 5 minutes (the meat will continue cooking at this time). Transfer to a cutting board and slice it crosswise. Arrange the sliced tenderloin on a large platter. Pour any of the juices from the roasting pan into the butter sauce and serve immediately with the tenderloin.

Visit 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 bountiful holiday season!

~Your Friends at Spring Mountain Vineyard

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