



SPRING MOUNTAIN VINEYARD



2014 Harvest Newsletter



Newly Released!

2011 Elivette

We are very pleased with the 2011 Elivette. First and foremost, it is delightfully balanced and food-friendly. My first 'at table' experience with the 2011 Elivette was with simple, roast leg of lamb. The pairing was sublime and prompted the recipe for Rack of Lamb with Cabernet Sauce you'll find in this newsletter. 2011 is the first complete vintage that Patrick Léon of Château Mouton Rothschild and Opus One renown, and Bernard Hervet, Burgundy expert and formerly of Domaine Faiveley, provided counsel and direction on the Elivette and Cabernet blends. A \$1 million dollar cellar renovation in 2011 gave us new Taransaud French oak fermenters and other cutting edge improvements that have further refined the wines.

You'll find all the terroir-inherent Spring Mountain attributes in the 2011 Elivette:



An Early Harvest in 2014

Not only is Harvest 2014 early, but we get up early to pick our grapes. Our crew begins picking at 10 PM on harvest days, each man wearing a miner's headlamp and the only other light to cut the darkness is from the tractor headlights. Picking grapes at the coolest time of night is good for quality – cool grapes coming into the winery for crushing keep acids high and the fruit in prime condition. And though they must rise early, our hard-working crew prefers night picking to daytime, where even the early sunshine gets hot. The 2014 harvest began on August 15th – our earliest ever – with Sauvignon Blanc. Semillon and Pinot Noir followed the next week. We were surprised at the early ripening and harvest of Cabernet Franc on September 13. At the time of this newsletter release, we are nearly finished with the red Bordeaux varieties, putting away the picking bins and preparing the hillside for winter rains, which will



Fête Elivette!

Fête Elivette, the White Party, was held on September 20, with lots of fun and fanfare for the 2011 vintage of our signature wine. Wine club members and friends of the winery wore their most imaginative white attire and had a great time dancing and savoring the delicious bites that illuminated the best assets of several Elivette and Cabernet vintages going back to 1998. Maybe it was the daring white attire that created fast friends, or maybe it was the absolutely perfect harvest afternoon that made sipping and swaying so irresistible. If you weren't able to attend, save the date for Cases, Caves and Cabernet on December 6th when we deck the wine caves with holiday cheer.

deep color, concentrated, pure varietal character, bright acidity and integrated tannins that make this distinctive wine a pleasure to drink upon release and over many years.

Tasting Notes

Evocative aromas of pure cabernet, red cherry and brambleberry meld with holiday spice, dark chocolate and caramel. The entry is rich, the plentiful dark fruit gently shaped by round tannins and enlivened by bright acidity into a complete, balanced wine. There is a powerful density to the mid-palate that resonates and leads to a lingering finish. Power, elegance, balance and food affinity showcase the best of the vintage. Enjoy now or cellar to reveal the ultimate beauty of this wine. Drink 2014 – 2029.

Assemblage: Cabernet Sauvignon 77%, Cabernet Franc 13%, Petit Verdot 10%

\$125/btl – 10% discount on case purchases

\$100/btl – Wine Club discount

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Email members@springmtn.com

or Call 707.967.4183

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On Our Harvest Table
Rack of Lamb with Cabernet Sauce

Serves 8
Prep Time: 60 minutes

Three 8-bone racks of lamb (1 1/2 pounds each), ‘frenched’ *
Coarse salt and freshly ground pepper

timesides for winter rains, which will hopefully come this year. Why was the harvest early, you say?

[READ MORE](#)



Our Tasting Room Staff
Rebecca, Ish, Lindsay and Marilyn



Upcoming Events

Where we'll be this Fall – Join Us!

November 12 – 16
Napa Valley Film Festival
November 15 – Spring Mountain District Tasting
Farmstead – St. Helena

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

1 1/2 tablespoons canola oil
1 cup Cabernet Sauvignon
1 garlic clove
1 thyme sprig
1 cup chicken stock or canned low-sodium broth
2 tablespoons cold unsalted butter, cut into 4 pieces

Preheat the oven to 425 degrees. Season the lamb racks all over with coarse salt and pepper. Heat 1 tablespoon of the oil in a large skillet and the remaining 1/2

tablespoon of oil in a medium skillet; both skillets should be ovenproof. Add 2 of the lamb racks to the large skillet and 1 rack to the medium skillet, meaty side down. Sear the racks over moderately high heat until well browned, about 4 minutes. Turn the racks and brown the other side, about 3 minutes longer.

Transfer the skillets to the oven and roast the lamb for 15 to 20 minutes, or until an instant-read thermometer inserted in the thickest part of the meat registers 120° or rare and 125° for medium rare. Transfer the racks to a carving board and let rest for 10 minutes.

Meanwhile, set the medium skillet over high heat. Add 1/2 cup of the wine and bring to a boil, scraping up any browned bits. Pour the wine into the large skillet and add the garlic and thyme. Set the large skillet over high heat, add the remaining 1/2 cup of wine and boil until reduced by one-third, about 3 minutes.

Add the chicken stock and boil until reduced to 1/2 cup, about 8 minutes. Remove the skillet from the heat and discard the garlic and thyme sprig. Whisk in the butter, 1 piece at a time. Season with salt and pepper and strain the sauce into a warmed gravy boat.

To serve, cut the lamb into chops and arrange 3 chops on each dinner plate. Pass the Cabernet sauce at the table along with a little coarse salt for sprinkling on the lamb.

**Have your butcher 'french' the lamb by scraping the fat and gristle from the bones.*

email reservations@springmtn.com to make your appointment.

You can book online too:
www.springmountainvineyard.com

<http://napavalleyfilmfest.org/>

November 19 – 23

Flavor! Napa Valley – Celebration of Food, Wine & Fun

November 21 – Appellation Trail Tasting Culinary Institute – St. Helena

<http://flavornapavalley.com/events/>

November 22 & 23

Vintners Market Tasting – San Francisco
<http://www.sfvintnersmarket.com/>

December 6 at SMV!

Cases, Caves & Cabernet Holiday Party
Call Claire Gabaldon – 707.967.4183 or
claire@springmtn.com

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