



SPRING MOUNTAIN
VINEYARD
ST. HELENA *Napa Valley* CALIFORNIA



Late Winter 2015

Meet Susan Doyle



We are delighted to welcome Susan Doyle as Technical Director of Vineyards & Winemaking. Susan brings a world of knowledge and experience to SMV. She was born in the Australian island state of Tasmania, growing up on a cattle and apple farm where she developed a love of the land.

She began her winemaking career in Australia and New Zealand, and has more than 20 international and domestic harvests to her credit. Susan comes to SMV from Diageo Chateau & Estates Wines where she was Director of Winemaking and Innovation for all domestic and international brands.

"The scope and diversity of the vineyards in elevation, soil and microclimate provide a tremendous opportunity to let terroir speak. I am pleased to have a role in attaining the potential of this iconic estate."

Susan will work closely with wine consultants, Patrick Léon and Bernard Hervet, as well as vineyard manager Ron Rosenbrand and assistant winemaker Justin Hirigoyen.

In The Vineyard

Our vineyard crew is in the midst of its busiest season. While the vines are dormant, they carefully prune the 340,000 vines that span 1,200 feet in elevation. No small task! Pruning can be called 'woodworking' because a great deal of thought and expertise is needed to sculpt each vine anew. It is important to select strong and healthy canes that will produce the fruit for the 2015 estate wines. In a few short months, each cane will push buds that flower and set the crop. In Napa Valley, and specifically on Spring Mountain, we are



blessed with ideal terroir. The unique combination of microclimate, soil and sun yields distinctive wines year after year.

Molecular Scatology

At SMV we pride ourselves on the organic and sustainable methods employed in the vineyards. Over the past 20 years, we have often partnered with innovative

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Chicken

Visit Us

researchers to glean more about the ecological balance that exists there. From ladybugs to raptors and feral cats, we strive for an environment that is harmonious for vine, beast and man.

SMV has more than 1,000 bluebird houses in its vineyards, and has partnered with University of California researcher, Julie Jedleca, to study what bluebirds eat. The objective was to prove that our thriving bluebird community has been eating the blue-green sharpshooter, a vector for vine-killing Pierce's Disease. We have long theorized that the absence of PD in our vineyards can be attributed to the bluebirds' diet.

For 3 years, in addition to pruning, suckering and harvesting, our vineyard crew collected, *of all things*, bluebird scat. Now in the UC lab, SMV bluebird scat is being analyzed using Molecular Scatology, and will soon prove or disprove the connection between diet and Pierce's Disease. We will let you know when the paper is published. Either way, we adore our bluebirds and the dedication of our crew.

Newly Released

2011 Estate Bottled Syrah



"Complex aromas of cherry and blueberry entwine elements of earth and leather, accented by lavender and spice. The wine is of medium weight with a balanced, textured palate that suggests wines from France's northern Rhône. This syrah will shine with a hearty stew or flavorful rib-eye. Drink 2015 – 2021. In its youth, decant for 1 – 2 hours before service."

\$55 per bottle

Production is limited to 215 cases. To order or reserve your allocation, call the winery at 707.967.4185 or email claire@springmtn.com. 10% Discount on case purchases. Wine Club Member discount is 20%

Upcoming Events

Where to find SMV in the coming months

March 15 – 17: ProWein – Dusseldorf, Germany

<http://www.prowein.com/>

March 26: Ritz Carton San Francisco SMV Wine Dinner

Reserve your seat by emailing mollie.mcphee@ritzcarlton.com or calling the Ritz at (415)773-6168.

<http://www.ritzcarlton.com/en/Properties/SanFrancisco/Default.htm>

April 11 & 12: San Francisco Vintners Market

SMV will be pouring in the Cult Lounge. Hope to see you there!

<http://www.sfvintnersmarket.com/>

June 5 – 7: Auction Napa Valley

Online bidding begins May 31!

<http://auctionnapavalley.org/>

June 14 – 18: Vinexpo – Bordeaux, France

<http://bordeaux.vinexpo.com/en/practical-information/>

On Our Winter Table

Chicken Miravalle

The Meyer lemon trees that border the rock walls of the Miravalle kitchen gardens are laden with fragrant, sunshine-yellow lemons this time of year. Their bright flavor inspired this easy, delicious recipe that pairs well with the newly released 2011 Syrah.



Add oven-roasted potatoes and a seasonal green vegetable like broccoli rabe for a delicious & healthful winter dinner!

Prep Time: 15 minutes

Cook Time: 80 minutes

Serves 4

Ingredients

4 lbs. chicken – whole fryer cut up or whole legs, thigh and drumstick (bone in, skin on)

1/2 cup olive oil

zest of 4 lemons

juice of 4 lemons

2 tablespoons (or more) dried or fresh oregano

4 large cloves garlic, minced

2 tablespoons honey

salt and freshly ground pepper, to taste

*lemon wedges and fresh oregano sprigs to garnish

Preparation

Preheat the oven to 350 degrees

Wash, remove excess fat, and pat chicken dry with paper towels. Place pieces best, skin side up in a large, non-reactive baking pan.

Zest the lemons.

Drizzle the chicken with the olive oil, and then squeeze the juice from all four lemons over the pieces.

Season with oregano, salt and pepper. Sprinkle with the lemon zest and minced garlic.

Drizzle honey in a thin stream over the skin of the chicken pieces.

Place in a pre-heated oven on the middle rack. Bake uncovered for 80 minutes, turning the pieces over and basting with pan juices every 20 minutes. When flipping the chicken pieces, make sure the pan does not go dry. If needed, add a small amount of water to the pan to maintain pan juices.

When the chicken is well browned and tender to the bone, remove from the oven. Transfer the chicken pieces to a serving dish skin side up and give them a final basting with the pan juices. *Garnish and serve.

Enjoy with SMV 2011 Syrah or 2012 Sauvignon Blanc. Bon Appétit!

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.

Wishing you all the pleasures of Red Wine Season!

~Your Friends at Spring Mountain Vineyard

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