



*There's something
about Spring on
Spring Mountain*

May 2012

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Meet Mecaela Miller ~
Our new Wine Club and Social Media Director



Mecaela arrived at SMV in April and lost no time getting our [Facebook](#) and [Twitter](#) pages up and running. You can interact with her there, or meet her in person on June 3rd at the wine club event. Mecaela has been involved in wine and food hospitality for 12 years, turning her inclinations into a degree in Wine and Viticulture with a concentration in Wine Business from California Polytechnic State University, San Luis Obispo. After completing an Enology degree in Switzerland and travelling extensively throughout the European wine regions, she worked as an

Assistant Sommelier in London. Returning stateside, she decided there was no better place than Napa Valley to call home. "I am thrilled to join the team at SMV, and look forward to meeting the Wine Club family of friends very soon!"



Our Victorian Kitchen Garden
by: Cy Ogden, Landscape Manager

When I took over the SMV gardens in 2011, I was struck by the variety of exotic plants thriving there. Having lived on Hawaii's big island for nearly a decade where I learned a great deal about plant stewardship, I found it curious that so many subtropical species could flourish in Napa Valley! I quickly learned that it is Spring Mountain's elevation *above the Napa Valley*, its multiple microclimates and warm nights that support not only fine wine grapes, but also a gardener's paradise.

I took inspiration from the many historic features of the estate and focused on the kitchen garden behind the Miravalle Victorian. I wanted to take the garden back to 1885 when founder Tiburcio Parrott first planted it. After some research, I was able to locate heirloom vegetable varieties – those originally introduced circa 1880 to 1949.

Last week we harvested the winter/early spring produce: beets, fava beans, breakfast radishes, asparagus, onions, leeks and rhubarb. Several of my co-workers and I pooled our shares of the bounty in a giant sauté pan and ate every fresh bite with a few cool glasses of SMV Sauvignon Blanc.



In the greenhouse, I have started several varieties of tomatoes, green beans and squash. In early May when the temperatures warm, they will anchor the summer kitchen garden, augmented by a variety of other vegetables to tempt the senses. I like to get a head start on summer, hoping to have the bragging rights to the first ripe tomatoes on Spring Mountain.

By the way, SMV just added 10,000 bees to its resident population. After two weeks in the bee box, they are already building the honeycomb and the Queen Bee is very happy.

View from the Vineyard

by: Ron Rosenbrand, Vineyard Manager

I shot these photos of a Cabernet Sauvignon vine on a recent Friday. I came back to re-shoot the same vine on Monday, after one of the first warm weekends since budbreak. You can see how much growth we picked up. There was a huge difference! By the way, Friday topped out at 92 degrees and Saturday and Sunday hit 86 degrees on both days. A little heat sure goes a long way.



Tasting at the Top - Bid on ANV eAuction Lot #303

Each year SMV donates to Auction Napa Valley (ANV), the granddaddy of all American wine auctions and the chief source of healthcare funds for our community. In this year's e-Auction, we offer an exclusive adventure led by winemaker Jac Cole in a rugged WWII pinzgauer. There will be time for exploring the estate's 'ghost' wineries, La Perla and Chateau Chevalier, before ultimately arriving at the top of the mountain for an unforgettable tasting and lunch overlooking vineyard terraces and the Napa Valley below. Also included is an 'instant cellar' of wines to enjoy at home.



Fête Elivette at SMV

Wine Club members are invited to join us on Sunday, June 3rd from 12pm-3pm to celebrate our signature wine, Elivette, and an afternoon of melodic French fusion and French market fare. The entire SMV team will be there, so make your reservation soon. Space is limited. Call the winery at 707-967-4188 or email leah@springmtn.com.

For a list of other events where you can find SMV, please [click here](#).

The ANV e-Auction is available for bidding by anyone who registers on the Napa Valley Vintners [website](#). You can view all the amazing lots including ours, and bid online beginning on May 27th until June 3rd. We would love to have friends like you become the successful bidders on our lot!

On Our Table

by: **Valli Ferrell, Public Relations Director**

My family and I toured India in March and fell in love with the country and the food. This salmon recipe, with its exotic, Indian spice marinade and cool, yogurt-based raita sauce partners beautifully with the lush fruitiness and balancing acidity of our Sauvignon Blanc.

Spice-Infused Tandoori Salmon

Serves 4-6

- 1 2 ½ to 3lb. boneless salmon filet, skin-on
- 6 cloves garlic, roughly chopped
- 1 3" piece ginger, peeled and roughly chopped
- Kosher salt, to taste
- 1 tbsp. white vinegar
- 3 tbsp. canola oil, divided
- 1 tbsp. Kashmiri red chile powder (or paprika), divided
- 1 1/2 tsp. ground cardamom, divided
- 1 1/2 tsp. garlic powder, divided
- 1 1/2 tsp. ground, dried bay leaf, divided
- 1 1/2 tsp. ground cinnamon, divided
- 1 1/2 tsp. ground cloves, divided
- 1 1/2 tsp. ground ginger, divided
- 2 cups plain yogurt, divided
- 6 green Thai chiles, stemmed, seeded and minced
- 1 tbsp. minced fresh cilantro
- 1 tsp. garam masala (or curry powder)
- 1/2 small cucumber, peeled, seeded and minced
- Freshly ground black pepper to taste



1. Put salmon on a sided, foil-covered baking sheet and set aside. Purée garlic, ginger and ¼ cup water in a blender. Using a rubber spatula, spread garlic mixture over flesh side of the salmon. Toss to coat all sides of the salmon with the salt, vinegar, half the oil, 1 tsp. chile powder and half of each of the following: cardamom, garlic powder, bay leaf, cinnamon, cloves and ground ginger. Cover salmon with plastic wrap and refrigerate for at least 1 hour or overnight.

2. After salmon has marinated, combine in a small bowl: 1-cup yogurt, fresh, green chiles, and remaining oil, chile powder, cardamom, garlic powder, bay leaf, cinnamon, cloves and ground ginger. Season with salt. Pour yogurt mixture over salmon and gently press into flesh. Cover and refrigerate for 1 hour.

3. Meanwhile, make the Raita (rye-tuh) Sauce. In a small serving bowl, combine

New Releases

2008 Elivette



Price \$125

Member Price \$100

New Releases

2008 Cabernet Sauvignon



Price \$75

Member Price \$60

2009 Syrah



Price \$55

Member Price \$44

the remaining 1-cup yogurt, cilantro, garam masala and cucumbers. Season with salt and pepper to taste. Garnish raita with a dash of paprika. Cover and refrigerate until ready to serve.

4. Preheat oven or gas grill to 500 degrees. Uncover salmon and bake until fish is crisp, lightly charred and cooked through, 20–25 minutes. Using large spatulas, transfer salmon to a platter. Serve hot with the raita sauce, basmati rice and your favorite Indian accompaniments.

We wish you a memorable summer and hope to see you soon!

~ *The Team at Spring Mountain Vineyard*

2010 Sauvignon Blanc



Price \$40

Member Price \$32

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