



# SPRING MOUNTAIN VINEYARD

## Harvest News

### What's Happening – Harvest 2015



On August 12th, the SMV team watched with glasses raised as the first clusters of golden Sauvignon Blanc tumbled into the press. Winemaker Susan Doyle offered a toast to a safe, smooth harvest, the earliest start in winery history – and potentially the most compact. By the end of August, all the whites – Sauvignon Blanc, Semillon, Viognier and Chardonnay were in, as was the early ripening Pinot Noir.

Each morning, Susan and the team are up on the mountain, walking the various vineyard blocks to make picking decisions. They use several methods, such as berry sampling to test sugar levels (Brix), but the most important is tasting the grapes for the perfect point of maturity, which means sugar and acid in balance for whites and evolved tannins for the reds.

The red Bordeaux varieties that represent 80% of our vineyard began to reach physiological maturity in early September, and the first

Cabernet Sauvignon was picked on September 4th, eight days earlier than 2004 and breaking an SMV record.

From Susan, "Harvest has been early and similar to 2004, hot and fast paced with big juicy California-style reds with flavors in the dark fruit spectrum. As we walk the vineyards, I notice that the deer, turkey, and coyote are also enjoying the wonderful quality of grapes this year!"

By mid-September, half of the grapes were picked in all the vineyards, from Miravalle Ridge to Chevalier and La Perla. It looks like we will finish by October 2nd. Yields will be about 30% less than normal due to an extended Springtime

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bloom period that caused shatter in some grape varieties. Shatter is seen as irregular grape size within the clusters. The French call it millerandage, but here in Napa Valley, it is referred to as hens and chicks. Hens and chicks ripen differently so the clusters are hand sorted in the winery to remove the small berries (chicks) from the fully ripened, larger ones (hens). To facilitate the hand sorting, a shaker table has been added to the line this year.

“We go through many steps to get only the highest quality fruit into the fermenter. The shaker table adds yet another layer of control toward clean fruit. The hens stay. The chicks go.” Susan Doyle.

There is plenty of excitement and activity in the winery during harvest. The cellar crew works like a well-oiled machine as they perform pump-overs and monitor every detail of fermentation and post-fermentation.

There is a quieter form of excitement in the cellar too, with the 2014 wines that are mid-way through barrel aging. The base blends for 2014 Elivette and Cabernet Sauvignon have been made. These select lots of Cabernet Sauvignon will be embellished with Merlot, Petit Verdot, Cabernet Franc and Malbec for the final cuvées. Early blending gives the wines time to marry flavors and mature in barrel before bottling next summer. All in all, there is a lot to look forward to at Spring Mountain Vineyard.

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## In the Vineyard

When Ron Rosenbrand joined SMV as vineyard manager in 2003, he was asked to make a list of viticultural priorities.

Number one on his list was a reservoir to supply the estate's 300,000 grapevines with water during the growing season. Twelve years and two multi-year drought cycles later, Ron can happily check 'reservoir' off his list.



With permits and soil engineers in place, excavation began in June with the removal of vines.

Taking the lead is Ghilotti Costruction, a high tech company that uses GPS on its big scooping rigs to precisely dig the contours of the reservoir. The soil tailings will be used to support the levee embankment and provide topsoil for the new vines that will grow there.

The new SMV reservoir is a 2 acre footprint and will hold 16.1 million gallons, enough to substantially assist in supplying the precious commodity needed to sustain the vines that grow from 400 to 1600 feet above the valley floor.

Says Ron, “Since most of our vineyard land is steep mountain face, the site we chose is one of the only viable plateaus on the La Perla vineyard. Located at 1200 feet, the reservoir will use gravity to deliver water to the lower blocks. We will only have to pump water uphill about 400 feet to reach the vines at the top of the property.”

The reservoir is on target for completion by October 15th just in time to receive what we hope will be plentiful winter rains. There is mounting evidence that Pacific Ocean warming may bring enough El Niño rains to fill the new reservoir to the brim.

*“If we build it, the rain will come.”*

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## Newly Released

### 2012 Elivette



We are delighted with the way our signature wine expresses an outstanding vintage. Elegance, depth and promise are interwoven into this lovely wine. The 2012 Elivette opens with the inviting suggestion of fresh strawberry, rose petal, notes of brown spice, chocolate and subtle leather. A pleasing sweet entry introduces a layered wine nicely shaped and supported by fine-grained tannins. On the palate, the wine is broad and round, delivering a profusion of fruit in a structural framework that is still tightly knit at this stage of development, but fully capturing the generous and exceptional nature of the 2012 vintage. Decant for 1-2 hours before service. Enjoy 2015 – 2028.

\$125 per bottle

To order or reserve your allocation, call the winery at 707.967.4185 or email [samantha@springmtn.com](mailto:samantha@springmtn.com)

10% Discount on case purchases. Wine Club Member discount is 20%

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## Upcoming Events

Where to find SMV in the coming months

**September 19: Wine Club Member Pick Up Day at SMV - SOLD OUT**

**October 19: Veritas Steak & Seafood Restaurant Wine Dinner–Houston, TX**

**October 20: “Nos Caves Vin” Wine Tasting–Houston, TX**

**October 22: Capitol Grill Wine Dinner–Dallas, TX**

**November 7–9: Live in the Vineyard–Napa Valley**

Music, Wine, Food & Fun

How to Win Tickets!

<http://liveinthevineyard.com>

**November 11-15: Napa Valley Film Festival**

**November 12: NV Film Festival Gala at Lincoln Theater & Yountville, CA**

<http://napavalleyfilmfest.org/>

**November 12: ACG 13th Annual Private Equity Wine Tasting Gala–Gotham Hall, NYC**

[www.acg.org/nyc/events](http://www.acg.org/nyc/events)

**December 5: Wine Club Holiday Party & SMV Villa Miravalle**

Save the Date!

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## On Our Harvest Table

**Potato Porcini Gratin**



The smoky, forest quality of dried porcini mushrooms combined with Parmigiano Reggiano are what make this version of scalloped potatoes or Potatoes Anna a superb pairing to our SMV Elivette. This gratin works as either a vegetarian main dish or elegant side dish to roasted meats and fowl.

It can be made ahead, frozen, and then reheated. If there are leftovers, try the gratin re-warmed as an accompaniment to poached eggs for breakfast.



### Ingredients

1 oz. dried porcini mushrooms, or 1½ oz. Chilean boletus luteus, see note\*  
½ cup Spring Mountain Vineyard Elivette or other good quality red wine  
½ cup all-purpose flour, or Wondra flour  
Approximately 1¼ cups freshly grated, about 4 to 5 oz., Parmigiano Reggiano cheese, or pre-grated good-quality Parmesan  
6 T. or 3 oz. cold butter, cut into ¼" dice  
2 lbs. Yukon gold potatoes, about 7 medium potatoes, cut into ⅛" slices  
2 cups whole milk  
Kosher salt and freshly cracked pepper

### Preparation

Preheat oven to 375 degrees. Combine porcini or boletus in saucepan with red wine. Simmer on medium heat till liquid is just absorbed. Let cool slightly. Turn porcini onto cutting board and chop into rough dice.

To assemble, butter large gratin pan or other baking dish. Cover bottom of pan with potato slices. Dot with a few tiny cubes of butter, some of the diced porcini and a sprinkling of grated cheese. Dust layer lightly with flour and season with small amount of salt and pepper.

Repeat with additional layers until mixture is ½-inch from top of pan. The number of layers you make will vary with the size and depth of the baking pan you're using. Top mixture with a generous layer of cheese. Pour milk over top until level meets top of potatoes, and press down on entire mixture in pan using your hands. Place gratin on baking sheet and bake till mixture is soft all the way through and top is browned, about 50 to 60 minutes. Let cool 10 minutes before serving. Serves 6.

*\* You can find dried porcini mushrooms at Italian specialty food stores. Make the effort to seek them out; their flavor is special and unique. As an alternate, you can use the less-expensive Chilean Boletus luteus, from the same family as porcini.*

*Recipe compliments of Maria Lorraine Binchet.*

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## Visit Us This Autumn!

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](mailto:reservations@springmtn.com) to make your  
appointment.



You can book online too: [www.springmountainvineyard.com](http://www.springmountainvineyard.com).

Wishing you all the pleasures of the Season!  
***~Your Friends at Spring Mountain Vineyard***

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