Greetings,

Will 2016 be the vintage of the decade? It very well could be, as we enjoyed a blissfully perfect growing season. Though another year of lower tonnage, we have been impressed with exceptional quality across the board, especially the Bordeaux varieties. The young wines going into barrel are beautiful.

What we call 'exceptional ' is the result of decisions made in our vineyards, sometimes years before we taste the results in the fermenter or in the glass.

With harvest 2016 behind us and barrels of promising young wines in the cave, we take a moment to say 'thank you' to the many hands that help us do what we love most.....make great wine!

Grace and Health to you in this season of thanks,

Susan Doyle
General Manager & Winemaker

Glowing Reviews on our 2012s!

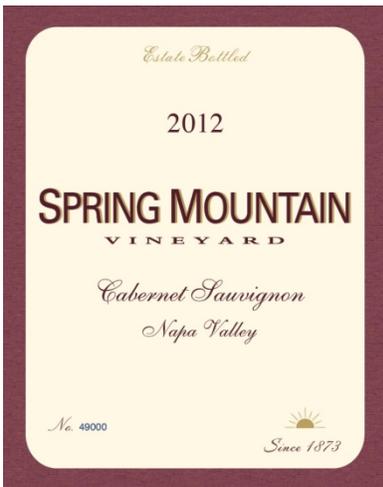### *Here's what Wine Critic James Suckling has to say.......*

2012 Elivette

96 Points

"Gorgeous fruit here yet reserved and subtle. Full body, ultra-fine tannins and a long and intense finish. The tannin quality and length is so pretty. Drink or hold." — James Suckling

Price: $150.00   Wine Club: $120.00

2012 Cabernet Sauvignon

95 Points

"This has a lovely dusty character with currant, tile and sweet tobacco. Full body, chewy and beautiful tannins. Wonderful austerity yet softness. Flavorful finish. Delicious now but shows finesse and length. Better in 2019 but so gorgeous already." — James Suckling

Price: $75.00 Wine Club: $60.00

View From The Vineyard

Meet Winemaker Justin Hirigoyen

Justin Hirigoyen, who joined Spring Mountain Vineyard as Assistant Winemaker in

2014, was promoted to Winemaker prior to this year's harvest. His capable hands have assisted Susan Doyle in guiding Spring Mountain Vineyard through the stellar 2014, 2015 and 2016 vintages.

 Justin's early releases of Spring Mountain Vineyard wines have all been well received. His

2014 Pinot Noir sold out quickly and his first whites, Sauvignon Blanc and Chardonnay,

have been highly praised. The 2014 vintages of Elivette and Cabernet Sauvignon are quietly maturing in bottle and we are all excited to taste these gems upon their planned release in October 2017.

Justin has quite a fascinating background. As a French-American national growing up in Marin County, CA, he was exposed very early to fine food and wine by his chef/restaurateur father who owns Piperade Restaurant in San Francisco. After graduating *cum laude* from Loyola Marymount University in 2009, Justin headed to France where he worked several consecutive harvests in Provence, Bordeaux and Burgundy. Inspired by his family heritage and a passion for enology and viticulture, Justin found himself being taken under the wing of his mentor and current Spring Mountain Vineyard consultant, Patrick Léon. In 2014, Justin completed the *Brevet de Technicien Superieur* degree for Enology and Viticulture, having balanced for two years his technical studies with full time cellar and vineyard immersion at Domaine Faiveley in Burgundy.

Says Justin, "I am delighted to work with Spring Mountain Vineyard's incredibly diverse estate vineyards. Our goal is to make exceptional wines that reflect the unique terroir of this site by farming for health and balance in the vineyard. Each vintage is unique but our task is to ensure that a sense of place comes through in every bottle." He added, "I'm already excited about the potential of the 2016 vintage. We were very lucky to have an outstanding

growing season with ideal ripening conditions, particularly for the Bordeaux red varieties. The weather was not too hot at the end of the season so we were able to take our time and pick all the sub-blocks when they were truly ready. This slow, steady ripening gave us great tannin and color development and the fruit is some of the most flavorful I've seen here at Spring Mountain Vineyard. As we ferment, drain, press & barrel down, I would sum up the character of the 2016 wines as complete and complex – they have fine tannin, balanced acidity and a great range of flavor."

Justin's experience at some of the world's finest wineries in France along with the stellar wines he is crafting at Spring Mountain Vineyard make him one of the most exciting young winemakers in Napa today.

Perfect Pairing

On our Harvest Table ~ Lamb Bolognese with Pasta

The simple ingredients that simmer together to become classic Lamb Bolognese are bound by wine, tradition and time in the pot. This is just the kind of hearty fare you're likely to see on our harvest table, and we love how it makes the 2013 Cabernet Sauvignon sing!

Serves 6 – 8

Preparation Time: 90 minutes

Ingredients
2 T. olive oil
6 cloves garlic, sliced
1 medium onion, diced
1 large peeled carrot, diced
2 stalks celery, diced
1½ lbs. ground lamb
¾ cup red wine
2 T. tomato paste
2 28-ounce cans of diced or crushed tomatoes, about 6½ cups

1 cup chicken stock

Dried oregano, about ¾ t.

1 to 1¼ lbs. fusilli or tagliatelle pasta, prepared according to box instructions

Salt and freshly ground pepper, to taste

Grated Parmigiano Reggiano

Warm 1 tablespoon oil into a large heavy-bottomed pot onto medium-low heat. Add garlic and cook slowly till it barely turns color. Add chopped onion and stir well. Cook till the onion becomes translucent, then add the chopped celery and carrot. Cook for about 7 minutes more, stirring occasionally. While vegetables are cooking, add remaining tablespoon olive oil to a large skillet and brown ground lamb. Add to large pot with vegetables, and reserve skillet for final assembly.

Add the red wine to the pot, let simmer until evaporated. Stir in the tomato paste, tomatoes, chicken stock and oregano. After sauce begins bubbling, lower the heat to a simmer and cook for one hour. Stir occasionally to avoid sticking, add additional stock or water if necessary.

Heat pasta water. Grate Parmigiano cheese and reserve in small bowl. Prepare pasta according to box instructions. When cooked to al dente, transfer several portions into the skillet with a tiny bit of pasta water. Add bolognese sauce and cook together with noodles till well-combined. Adjust seasoning with salt and freshly cracked pepper, if needed. Serve immediately with grated Parmigiano.

You can make the sauce a day or two ahead if you like — it's even better the second day. Reheat as needed for a quick, satisfying supper on a cold, autumn day.

Events

Where we'll be in the coming months!

Saturday, November 12: Yountville, CA – Napa Valley Film Festival Gala

Friday & Saturday, November 11/12: San Francisco, CA – Metreon Vintners Market

Saturday & Sunday, November 12/13: London, UK — Decanter Fine Wine Encounter

Thursday, November 17: San Francisco, CA at Presidio Golden Gate Club

Sold Out - Spring Mountain District Tasting

Thursday, November 17: Tampa, FL at Bern's Steakhouse - Bern's Steakhouse

Wine Club Exclusive

Holiday Cheer at SMV!

NEARLY SOLD OUT!

Saturday, December 10: **Cases, Caves and Cabernet at Spring Mountain Vineyard**

1pm - 4pm

Annual Wine Club Member holiday gathering and pick-up party.

Complimentary to Club Member plus one guest.

RSVP: leah@springmtn.com

Visit Us

When your travels bring you to Napa Valley, we hope to see you at Spring Mountain Vineyard where great wine and our knowledgeable hospitality team awaits you. Please visit **Spring Mountain Vineyard** to read more about your tasting options. **Contact the winery at 707.967.4186 or email reservations@springmtn.com to make your appointment.**

LET'S MEET ONLINE

Join us on our fun wine adventures via the many social networks we keep up with. Look out for specials, up to the minute info, pictures, videos, and more of our day in the life of Spring Mountain Vineyard. Come join our online family and say hello.