




  
**SPRING MOUNTAIN**
  
 VINEYARD
   
 ST. HELENA *Napa Valley* CALIFORNIA



## NEWSLETTER

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### INSIDE THIS ISSUE

- At the Vineyard
- Vintage Guide for SMV Cabs
- At the Table: Skewers Rule!
- New Release: 2004 Syrah CO-FERMENT & Rosé
- People Are Talking
- SMV Events

### At the Vineyard

Afternoon Delight, our annual poolside barbecue, brought together many wine club members and Auction Napa Valley guests in June. Under the giant oaks at Villa Miravalle, many friendships were renewed while soaking up sunshine, Latin jazz and fine mountain wine. We kicked off the festivities with a special Rosé of Syrah whose enticing color seemed to set the tone for the day. Think rose-colored glasses and ooh la la, the world looks fine!



Brian Hawkins and Leigh Meyering pour Rosé

Guests then sipped through a vertical of Cabernet Sauvignon from 1998-2003. What fun we had tasting through each vintage and trying to decide which Cabernet was the favorite! When the party was in full swing, Jac Cole and Ron Rosenbrand circulated two 3 liters of 1985 Estate Cabernet, which gave perspective to

the younger wines, and reinforced the awesome ageing potential of Cabernet Sauvignon from Spring Mountain Vineyard.



Jac Cole pours a 3 Liter of 1985 at Afternoon Delight

### Vintage Guide for SMV Cabs

At SMV we are known for Cabernet Sauvignon. Spring Mountain terroir produces Cabernet unlike any other in the world. The unique qualities of a Spring Mountain Cabernet are concentrated color, concentrated fruit, crisp residual acidity and fine-grained tannins. With these qualities in balance, age-ability is assured. At SMV we gently let the wines express these natural attributes. The resulting wines show grace, power, balance and the 'right stuff' to ensure a pleasing outcome when the wines reach their peak in a given number of years.

We make two Cabernets at Spring Mountain Vineyard. One is a Cabernet that expresses all the unbridled power of the mountain. It is full-bodied and displays bright varietal character.

The other is Elivette, crafted in a more elegant and complex style and blended from diverse lots of Cabernet, Merlot, Cabernet Franc and Petit Verdot. Elivette is graceful, yet powerful and built to age. Because of its structure, Elivette is not released until 4 years after the vintage: two years in French oak and another two years on the cork. Upon release, Elivette is ready to enjoy

today; and, if cellared properly, it will continue to improve for many years after the vintage date.

Proper storage of wine includes even, cool temperatures – about 55 to 65 degrees – away from light with bottles lying down to protect the cork. Vastly changing temperatures can cause corks to push and leak. A cork that has outlived its usefulness will shrink, become brittle and allow air into the wine, thus ruining it.

Many SMV Cabernet collectors ask us about when to drink the vintages they have in their cellar. To answer that question, our winemaking team tasted through the 1987 and 1993-2003 vintages. Here is their advice about the ageing potential for each vintage. Please keep in mind that each bottle varies slightly and this is to be used as a guide, not the Holy Grail.



Spring Mountain Vineyard vertical

1987 Estate Cabernet: Drink; Peak now-2011  
1993 Estate Cabernet: Drink now-2011; Peak 2008-11  
1994 Estate Cabernet: Drink now-2016; Peak 2013-16  
1995 Estate Cabernet: Drink now-2016; Peak 2011-16  
1996 Estate Cabernet: Drink now-2020; Peak 2016-20  
1997 Estate Cabernet: Drink now-2012; Peak 2008-12  
1997 Reserve: Drink now-2012; Peak 2008-12  
1998 Estate Cabernet: Hold or drink; Peak 2015-20  
1999 Estate Cabernet: Hold or drink; Peak 2017-23  
1999 Reserve: Hold or drink; Peak 2017-23  
2000 Estate Cabernet: Hold or drink; Peak 2011-16  
2000 Elivette: Hold or drink; Peak 2011-2020  
2001 Estate Cabernet: Hold or drink; Peak 2016-21  
2001 Elivette: Hold or drink; Peak 2017-2023  
2002 Estate Cabernet: Hold or drink; Peak 2010-14  
2003 Estate Cabernet: Hold; Peak 2018-2023

\*"Peak" refers to the approximate best time to drink the wine.

## At the Table

For Afternoon Delight we wanted an easy menu that could be casually eaten, so we assembled a variety of grilled skewers. Even our salad was on a skewer! We found that skewers are perfect for a wine event because one hand is free for noshing and the other for a glass of Spring Mountain Vineyard wine.

Try skewers at your next casual backyard barbecue. You can make them ahead of time and complete your buffet with purchased deli salads so that entertaining is as easy as a summer's day.



Mike Damonte shows off his grilled skewers

### Grilled Meat and Veggie Skewers

Serves: 4

Preparation time: about 45 minutes + overnight marinating

#### Ingredients:

##### For the Meat Skewers:

2 lb. Tri tip cut into 1-2 inch pieces

2 lb. Chicken breast, cut into 1-2 inch pieces

##### For the Veggie Skewers:

3 bell peppers (red, yellow, green)

2 red onions

2 medium zucchini

6 small yellow squash

½ lb button mushrooms

##### Marinade:

3 cups soy sauce

½ cup Worcestershire sauce

½ cup white wine or lemon juice

3 cloves chopped garlic

3 T grated ginger root

2 T chopped Italian parsley

2 T brown sugar

½ tsp red pepper flakes

### Instructions:

Soak wooden veggie skewers in water for 20 minutes. For the marinade, combine all ingredients. Reserve ¼ of marinade for brushing skewers after grilling. Place meat in plastic bag with marinade and refrigerate overnight. Cut onions, mushrooms, peppers, zucchini or veggies of your choice into similar size pieces. Assemble onto skewers, alternating meat and variety of veggies. Place on cookie sheet with sides. Can be assembled the day before and kept covered and refrigerated until you are ready to grill them over a medium fire.

### Caprese Salad Skewers

#### Ingredients:

1 basket cherry tomatoes  
1 bunch fresh basil, washed and de-stemmed  
1 lb. fresh baby mozzarella balls

#### Vinaigrette:

¾ cup extra virgin olive oil  
¼ cup balsamic vinegar  
salt and pepper

#### Instructions:

On skewers, alternate mozzarella, basil and tomatoes. Combine vinaigrette ingredients. Drizzle skewers with vinaigrette before serving. Stack skewers on a pretty platter and let guest eat salad with their fingers!

## New Releases

2004 Syrah CO-FERMENT \$50



Winery only. Limited production. With this special, small production assemblage, the 2004 Syrah CO-FERMENT debuts as its second vintage on Spring Mountain. Co-fermentation is a winemaking technique practiced in some of the most exclusive wine producing regions in the world. The process of co-fermentation involves crushing and fermenting two or more different grape varieties in the same tank.

Early blending makes the best marriage of aromas and flavors, and co-fermenting is the epitome of early blending.

The 2004 Syrah CO-FERMENT is a wine that shows the strength and spicy individuality of Syrah and the adorning floral nuances of Viognier. With a swirl and a sip you discover the delightful aromatics of white flower petals overlaying a basket full of vibrant red berries, spiced with white and black pepper and a touch of clove. This enchanting and rare combination intrigues the palate

as the nose picks up the floral aromas and the mouth enjoys a complete, balanced full-bodied wine.

2005 Rosé \$19



Winery only. Limited production. A true summer treat! This first vintage of Rosé, made from estate grown Syrah grapes is designed to be a flavorful, dry and refreshing wine. Delight yourself with wafts of strawberries and cream. The sheer, ruby color reflects its lush and crisp palate. Our winemaker Jac Cole suggests bringing it along on picnics and barbecues.

A discount of 10% applies to orders of 6 or more bottles. Call 1-877-769-4637 (1-800-SMWINES), email [info@springmtn.com](mailto:info@springmtn.com), or visit our web site to place an order. A 20% discount is extended to Wine Club Members.

## People Are Talking

Matt Kramer of [The New York Sun](#) and [Wine Spectator](#) reviewed the 2004 Sauvignon Blanc with a write up that's truly hard to beat! Kramer explains, "But the key point is that Spring Mountain Vineyard creates, yes, one of California's consistently best sauvignon blancs... This is flat-out great sauvignon blanc... It's mighty fine right now, though, with pristine notes of figs, melons, and a touch of tropical fruits served up with gyroscopic balance. It takes its place among the world's best sauvignon blancs."

The May issue of the [Wine Enthusiast](#) also praised the 2004 Sauvignon Blanc with 90 Points! "This fascinating wine is bone dry and tart in acids, with citrus, melon, fig and gooseberry flavors that finish with a rich spiciness."

[Judgment of Paris 30 Years Later](#): In May, Spring Mountain Vineyard showed off its wines at the state Capitol rotunda with other California wineries whose wines bested the French in the now famous 1976 tasting known worldwide as the Judgment of Paris. Author George Taber commented, "California wines were judged the best by French judges in France. This is a classic tale of the underdog coming out on top."

In the famous tasting, Spring Mountain Vineyard Chardonnay, along with chardonnay from Chateau Montelena and Chalone, bested French white Burgundy.

[Auction Napa Valley 2006](#): SMV raised \$20,000 for local healthcare, housing, and at-risk youth programs. The successful bidder took home a 10-year magnum vertical, a weekend stay for four at Villa Miravalle, and the opportunity to create a personal Cabernet blend.



American Idol's Ryan Seacrest poses with Valli Ferrell and Holly Anderson at Auction Napa Valley. SMV Live Lot went for \$20,000!

## SMV Events

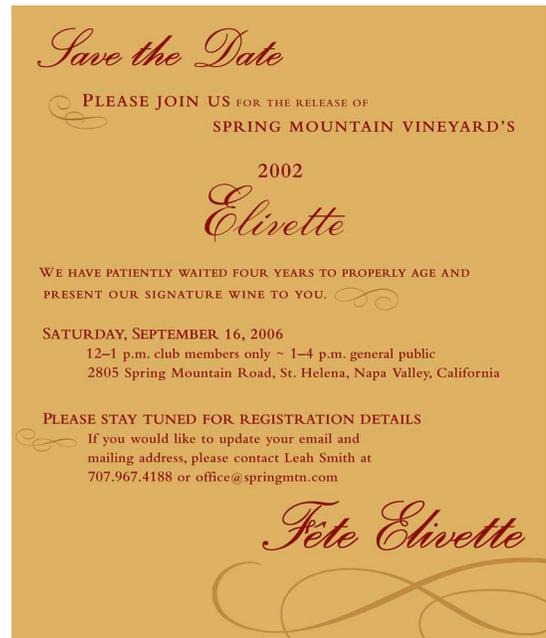
Mark your calendar for Fête Elivette, the September 16<sup>th</sup> release event for 2002 Elivette! Three vintages of Elivette will be paired with delicacies and live jazz in a gorgeous setting! Join us: [www.springmtn.com/elivette](http://www.springmtn.com/elivette) to register online or call us directly! Tickets are \$50 per person; \$40 per person for wine club members.

- July 20-22: "25<sup>th</sup> Annual Sun Valley Wine Auction," Sun Valley, ID, [www.sunvalleycenter.org/wine.html](http://www.sunvalleycenter.org/wine.html)
- August 20-21: "Family Winemakers of California: San Francisco Tasting," San Francisco, CA



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RETURN SERVICE REQUEST



We invite you to visit us. Daily tours and tasting by appointment. You may contact the winery toll free at 877-769-4637, locally at 707-967-4188 or email [office@springmtn.com](mailto:office@springmtn.com) to make your appointment. Visit us at [www.springmountainvineyard.com](http://www.springmountainvineyard.com).

