

# ST SUPÉRY

ESTATE VINEYARDS & WINERY  
NAPA VALLEY

## APRIL 2018 WINE CLUB NEWSLETTER

### CELEBRATING ARTS IN APRIL | THE ART OF THE BARREL



This April, we are celebrating **The Art of the Barrel**. All month long, artists throughout the valley support the arts through music, exhibitions, performances and hands on activities. This year, we chose the barrel because oak barrels play a significant role in winemaking. Here at St. Supéry, each wine that spends some time in oak has its own unique barrel program. We work with a number of French coopers, for the 2014 vintage it was 16, and within each cooper, we use various barrel toasts. Each of these different barrels add a distinctive quality to the wine whether it be for flavor, texture, maturation or enhancing the structure and complexity of the wine.

When harvested, each block is kept separate when it arrives at the winery. While in tank, winemakers, Michael Scholz and Brooke Shenk, determine based on taste and targeted wine style, not only how many new barrels will be used for each lot but, also from which cooper and the toast level. They create a barrel selection for every lot, with number of lots ranging from 120 to over 150 depending on the growing season.

#### CUSTOM TOAST

Michael is working with two of our main coopers, Sylvain and Seguin Moreau to create a custom barrel toast for St. Supéry's wines. Typically there are three (light, medium and heavy) types of barrel toasts to choose from which are considered your standard toasts. Over the past two years, we have conducted trials with barrels that have been toasted at different levels and for various lengths of time to see which toast is ideal for each wine. We continue to fine-tune our custom toast which creates more depth and complexity in our wines.

#### BARREL FERMENTATION

With the 2013 vintage, we started experimenting with barrel fermentation and have seen wonderful results with Cabernet Sauvignon, Merlot and Petit Verdot. We remove the head of the barrel, place whole clusters inside, replace the head and allow the fruit to grow through natural fermentation. Each barrel is hand rolled six times a day to encourage cap maceration and extraction from the berries. After fermentation, the wine remains on the skins for an extended maceration and barrel integration. Once complete, the wine is drained, the skins removed and the drained wine returns to the same barrel to age for a number of months, typically 19.



#### 350 YEAR-OLD FRENCH BARRELS

In 1669, Louis XIV began planting the highest quality oak trees in the forests of France in an effort to continue to produce the straightest masts for his ships. Today, only a few rare oak trees from this period survive in sustainably planted state-owned forests. Each year a small selection of these trees, now more than 350 years old, are constructed into oak barrels. In 2016, only 100 barrels were crafted from three oak trees grown in the Réno-Valdieu state forest creating the Futaie Artistique Barrel Series. Of these 100, we purchased six. Blends for our Premiere Napa Valley lot, Rutherford Estate Vineyard Cabernet Sauvignon and our newest wine, RU3 come from these barrels. In 2017, we purchased 12 barrels.

#### ART OF THE BARREL WORKSHOPS

April 7 | The Art of Barrel Toasting

*Join Winemaker, Brooke Shenk, for a wine tasting that explores the characteristics of different barrel toasts in wine*

April 14 | The Art of Barrel Making

*Watch the skillful Master Cooper of Seguin Moreau as he builds a wine barrel*

April 21 | The Art of Barrel Decor

*Mike Kangara of Wine Country Woodworks will guide you through creating a decorative candle crafted from barrel staves*

Visit [stsupery.com/artsinapril](http://stsupery.com/artsinapril) for more information and a full schedule of workshops.

# ESTATE AND DIVINE CLUB



## 2017 NAPA VALLEY ESTATE OAK FREE CHARDONNAY

Cantaloupe and apricot continue through the palate with ripe nectarine and fruit cup flavors that are highlighted by lemon zest on the finish, creating a bright, fresh and refreshing Chardonnay.

RETAIL PRICE: \$25.00  
CLUB PRICE: \$20.00



## 2015 NAPA VALLEY DOLLARHIDE ELEVATION

Flavors of black plum and cassis follow with toasted oak, a subtle hint of vanillin and espresso. This wine has brooding flavors, tremendous length, a fine texture and incredible structure.

**92 points, James Suckling**

RETAIL PRICE: \$85.00  
CLUB PRICE: \$68.00



### ROASTED CARROT AND APPLE SOUP

*St. Supéry Estate Chef,  
Britny Maureze*

*Enjoy with our Napa Valley Estate  
Oak Free Chardonnay*



### WAGYU FLAT IRON WITH BACON BRAISED COLLARD GREENS AND ROASTED CHERRY TOMATOES

*St. Supéry Estate Chef,  
Britny Maureze*

*Enjoy with our Napa Valley  
Dollarhide Elevation*

#### Ingredients

3 granny smith apples,  
peeled, cored, and cut  
into chunks  
3 large carrots, peeled and  
cut into chunks  
1 small white onion, thinly  
sliced  
2 tsp freshly grated ginger  
6 Tbsp butter, divided  
½ cup dry white wine  
Juice of half a lemon

*Serves 4-6*  
Juice of half an orange  
2 tsp curry powder  
2 tsp garam masala  
1 tsp coriander  
Salt to taste  
Pinch of cayenne if desired  
4 cups chicken or vegetable  
stock  
½ cup coconut milk  
Olive oil

Preheat oven to 350°. Toss apples and carrots in a little olive oil and salt and roast until beginning to brown and soften, about 20 minutes.

Meanwhile, in a stock pot, melt 3 Tbsp butter over medium heat and sauté onions and ginger until they begin to caramelize, about 10 minutes. Add citrus juices and wine and reduce until almost dry, about 5 minutes, then add curry, garam masala, coriander, salt and cayenne. Add stock, carrots and apples, and simmer for 30-40 minutes.

Cool for about 20 minutes, then, working in batches, puree in a blender until very smooth. Return to pot and whisk in coconut milk and remaining butter. Adjust seasoning as desired and add more stock or coconut milk to adjust texture.

#### Ingredients

2 lbs flat iron steak  
1 pint cherry tomatoes  
Olive oil, salt and pepper  
4 strips bacon, cut into ½  
inch pieces  
6 large leaves collard greens,  
center stalk removed and  
sliced into ribbons  
½ a white onion, thinly

*Serves 4*  
sliced  
2 garlic cloves, minced  
½ teaspoon red chili flake  
1 teaspoon brown mustard  
seeds  
Salt to taste  
1-2 cups chicken stock  
Juice of half a lemon  
1 Tbsp red wine vinegar

Preheat oven to 350°. Heat grill on high. In a heavy bottom skillet, cook bacon over medium-low heat until fat is rendered and bacon begins to brown and crisp. Add onion and garlic and sauté for about 5 minutes. Add collard greens and stir until coated in bacon fat. Season with chili flake, salt and mustard seeds, then add stock and simmer until dark green and very tender, about 30-40 minutes. Finish with lemon juice and red wine vinegar.

While the greens are braising, coat the cherry tomatoes with olive oil and season with salt and pepper. Roast in the oven until they burst and begin to slightly brown, about 20 minutes.

Season the flat iron with salt and pepper and cook on a very hot grill to internal temperature of 125°, about 3 minutes per side. Adjust cooking time as needed for desired doneness. Rest for 5-10 minutes before slicing. Serve over braised collards and top with cherry tomatoes.

# MOSCATO CLUB



## 2016 NAPA VALLEY ESTATE MOSCATO

This is a rich and well-balanced sweet wine. On the palate, flavors of peach and honeysuckle meld together with nectarine and a citrus undertone to create an opulent and refreshing wine.

RETAIL PRICE: \$25.00

CLUB PRICE: \$20.00



### PAN SEARED FOIE GRAS OVER BRIOCHE WITH DOLLARHIDE PEACH JAM AND TARRAGON PISTOU

*St. Supéry Estate Chef,  
Britny Maureze*

*Enjoy with our Napa Valley Estate  
Moscato*

#### Ingredients

4 2-oz portions raw foie gras  
1/3 cup all-purpose flour  
4 slices brioche, cut into rounds about the same size as the foie gras and brushed with olive oil

*Serves 4*

4 Tbsp peach jam  
2 Tbsp Fresh tarragon, minced  
Juice of half a lemon  
2 tsp extra virgin olive oil  
Salt to taste

Preheat oven to 325°. Toast the brioche in the oven until golden brown, about 10 minutes. Set aside. For the pistou, mix tarragon, olive oil and lemon juice with a pinch of salt in a small bowl. Set aside.

Dust both sides of foie gras with flour and season lightly with salt. Heat a small cast iron skillet or heavy bottom non-stick skillet over medium high heat, drizzle in a little olive oil. Sear foie gras on both sides until deep golden brown, about 1 1/2 minutes per side. Remove from pan and drain on paper towels and dust with a little more salt. Dollop 1 tablespoon of jam on each piece of brioche toast. Top with foie gras, then finish with pistou.

*The subtle sweetness and acidity in the Napa Valley Estate Moscato makes the wine a perfect pairing with something rich like foie gras. The acid and residual sugar in the wine tempers the fattiness of the foie gras, while the fruit in the peach jam and the lemony herbaceous kick of the pistou complement the subtle layering in the Moscato grape.*

## WINTER GARDENING TIPS



### CALLING ALL POLLINATORS

Pollinating insects, birds and bats contribute greatly to our food production and create a symphonic buzz in the garden! They help ensure lush, productive plants. Here are some ideas for planting that attracts beneficial pollinators:

**Create a Natural Setting** – pollinators are attracted to floral landscapes that emulate a natural setting

**Plant in the Sun** – beneficial insects love it

Cultivate Native Plants – they are much more attractive to native bees than exotic plants are

**Plant in Clumps** – Clusters of one plant species draw more pollinators than flowers scattered over a large area; clustered plants also protect the pollinators from strong winds

**Select Flowers in a Variety of Colors and Shapes** – Pollinators come in a variety of sizes with different tongue lengths

Many plants that attract pollinators are edible. They include basil, bee balm, cilantro, citrus, coneflower, some varieties of cosmos, oregano, sunflowers, pineapple sage, mint and lavender.



### PREPARING FOR TASTY TOMATOES

Soil health is essential to robust tomatoes and now is the time to start. Planting a cover crop sets the groundwork for a lush growing bed that will retain water and provide a healthy medium for plants. The cover crop can be fava beans, clover, rye, wheat, legumes, hairy vetch, or a mixture of plants that grow well in cooler months and fix nitrogen in the soil. Plant the crop in the fall or winter.

In the spring, chop down the crop and cut it into small pieces, including the roots and work it into the soil. Then add two to four inches of compost into the bed. By the time you're ready to plant your tomato seedlings, the plant material will have begun to compost, creating a rich, loamy soil.

# 2018 WINE CLUB SHIPMENTS

*Shipment selections may be subject to change.*

*Please contact us if you would like to combine shipments or order additional wines to increase your order to a full case retaining the same shipping cost as your club shipment.*

## ESTATE CLUB

### MAY

2017 Napa Valley, Dollarhide Estate Vineyard Sauvignon Blanc  
2015 Napa Valley, Rutherford Estate Vineyard Cabernet Franc

### SEPTEMBER

2017 Napa Valley, Dollarhide Estate Vineyard Semillon  
2015 Napa Valley, Dollarhide Estate Vineyard Malbec

### OCTOBER

2017 Napa Valley Estate Virtú  
2015 Napa Valley Estate Élu

### DECEMBER

2017 Napa Valley, Dollarhide Estate Vineyard Chardonnay  
2015 Napa Valley, Rutherford Estate Vineyard Merlot

## DIVINE CLUB

### MAY

2012 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

### SEPTEMBER

2015 Napa Valley, Rutherford Estate Vineyard Cabernet Sauvignon

### OCTOBER

2015 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

### DECEMBER

2012 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

**OUR MOSCATO CLUB SHIPS IN APRIL, SEPTEMBER AND DECEMBER**

## CALENDAR OF UPCOMING EVENTS

### APRIL 2018

**Arts in April: The Art of the Barrel**  
**April 7 | The Art of Barrel Toasting**  
**April 14 | The Art of Barrel Making**  
**April 21 | The Art of Barrel Decor**  
*Additional events throughout the month.*  
St. Supéry Estate Vineyards and Winery

### MAY 20, 2018

**20th Annual Spring Fling Lobster Boil**  
St. Supéry Estate Vineyards and Winery  
*Club member exclusive event.*

### MAY 25-27, 2018

**BottleRock, Napa Valley**  
Napa Valley Expo

### SUNDAYS: JUNE - AUGUST 2018

**Summer Culinary Garden Food and Wine Experience**  
St. Supéry Estate Vineyards and Winery  
*Club member exclusive event.*

### JUNE 17, 2018

**Father's Day Cabernet and Bacon Food and Wine Experience**  
St. Supéry Estate Vineyards and Winery

### OCTOBER 6, 2018

**Annual Fleet Week Bay Cruise**  
Sausalito Yacht Harbor  
*Club member exclusive event.*

### OCTOBER 21, 2018

**Harvest Reception**  
St. Supéry Estate Vineyards and Winery

### NOVEMBER 10, 2018

**Winemaker Dinner**  
St. Supéry Estate Vineyards and Winery

### DECEMBER 9, 2018

**Holiday Open House**  
St. Supéry Estate Vineyards and Winery  
*Club member exclusive event.*

*Most events require an advance reservation. Please contact our Wine Club Concierges at 707.302.3443 for pricing and reservations.*



ESTATE GROWN  
SUSTAINABLY FARMED  
CERTIFIED NAPA GREEN



*Find restaurants and retail shops that carry your favorite St. Supéry wines.*

ST. SUPÉRY ESTATE VINEYARDS AND WINERY | 8440 ST. HELENA HWY | RUTHERFORD, CA 94573  
WINECLUB@STSUPERY.COM | STSUPERY.COM | 707.302.3443