

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

DECEMBER 2017 WINE CLUB NEWSLETTER

INFUSE SOME **#INSPIREDINGREDIENTS** INTO YOUR HOLIDAY MEALS THIS SEASON

This winter we are exploring **#InspiredIngredients** to transform your holiday dishes this season. Inspired ingredients can be anything from fresh ginger for your curried butternut squash soup to Garam Masala for added depth and flavor profile, to the often underrated cauliflower.

Cauliflower is one of our Estate Chef's favorite winter ingredients. Many of us may view this winter vegetable as the bland, mushy, overcooked side dish we had to endure as kids but, when cooked properly, cauliflower has a lot more to offer than you might think.

Here are Three Inspired Cauliflower Preparations:



Toss cauliflower florets with olive oil, salt and pepper and roast in the oven until golden brown. Toss with sage brown butter and serve as a delicious side dish with any holiday meal. The rich, flavorful butter gives cauliflower a robustness that lends itself to a velvety red wine like our 2014 Rutherford Estate Vineyard Merlot.

Cheddar cauliflower soup is a favorite comfort food. Top this dish with a little sour cream, crumbled bacon and green onion for a satisfying cold weather meal. Pair this creamy soup with a well-balanced Chardonnay like the 2016 Dollarhide Estate Vineyard Chardonnay.



Parmesan crusted cauliflower is a great appetizer and crowd pleaser. Coat the florets in flour, egg wash and a mixture of panko and parmesan and deep fry at 350°F until golden brown. They are wonderful served with fresh marinara or an herbed lemon aioli for dipping and even better when paired with a crisp Sauvignon Blanc like our 90 point 2016 Dollarhide Estate Vineyard Sauvignon Blanc.

#HOLIDAYSDONERIGHT



Pair your holiday preparations with our quick tips and tricks designed to take you through the season. Follow us on social media and search for the hashtag **#HolidaysDoneRight** to find fresh ideas for home, kitchen and garden. Our Estate Chef, Horticulturist, Sommeliers and Winemakers will share their wisdom to complement your holiday traditions.

#HOLIDAYSDONERIGHT: WHAT WINE IS BEST FOR MULLING?

Mulling spices can make those cold days feel so much warmer. We recommend selecting a young, bold, fruit-forward wine like a Merlot or the rousing tannins of a newly released Cabernet Sauvignon. These wines will stand up to, and even complement, a pouch of mulling spices and infuse your home with holiday aromas.

#HOLIDAYSDONERIGHT: INTERACTIVE HORS D'OEUVRES

Inspired by our signature wine tasting experiences like the Five Bordeaux Varietals and Your Five Senses or Aromatherapy with a Corkscrew, we have visions of transforming cocktail hour into an educational sensory food and wine event. Spice up the pre-meal game with a game! Since we know our club members are seasoned wine aficionados, your guests will be delighted to discover their own palates under your tutelage. Asking your guests to choose their favorite wine pairing from the selection of hors d'oeuvres is a great way to break the ice. Incorporate gifts of wine that guests have brought and pique the senses of all involved before the festive meal. You can provide a ballot or simply encourage a lively discussion. And tell us all about it using **#HolidaysDoneRight**. Happy hosting!

GROUND HOLIDAY SHIPPING SCHEDULE

*Ground shipping included on Gift Collection orders placed on or before December 17, 2017 to allowable states.

CHRISTMAS
DEC. 12

NEW YEAR'S EVE
DEC. 19

ESTATE CLUB



2016 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD CHARDONNAY

This is a round and elegant Chardonnay with aromas of nectarine and a subtle hint of toasted oak. Flavors of mango, pear, honeysuckle and butterscotch are met with a creamy texture on the finish.

RETAIL PRICE: \$35.00
CLUB PRICE: \$28.00



2014 NAPA VALLEY, RUTHERFORD ESTATE VINEYARD MERLOT

This is a structured and elegant Merlot with fine-grained tannins and flavors of plum and cherry that evolve with black currant and dark mocha flavors with a hint of dusty terroir on the palate.

90 points, *Wine Spectator*

RETAIL PRICE: \$50.00
CLUB PRICE: \$40.00



BUTTERNUT SQUASH PURÉE

Estate Chef, Britny Maureze

*Enjoy with our Napa Valley, Dollarhide
Estate Vineyard Chardonnay*

Ingredients

2 Tbsp coconut oil (or regular olive oil)	Juice of 1 orange
2 medium butternut squashes, cut in half, seeds removed	4 Tbsp brown sugar
2 large yellow onions, chopped	1 Tbsp cinnamon
4 cloves garlic, sliced	2 Tbsp Garam Masala or curry powder
2 inches fresh ginger, peeled and chopped	1 14 oz. can coconut milk
Juice of 1 lemon	2 cups low sodium/no sodium vegetable broth
	Salt and pepper to taste

Serves 8-10

Preheat oven to 350°F and lightly coat a large cookie sheet with olive oil. Lay butternut squash cut side down on cookie sheet. Bake for about 45 minutes to an hour until very tender. Let cool for a bit and peel skin off.

While butternut squash is roasting, in a large heavy bottomed pot heat up coconut oil at medium heat. Add in onions, garlic and ginger and sauté until onion turns translucent, about 8-10 min. Season with salt and pepper and cook for another 10 minutes while continuing to stir taking care not to burn. Add brown sugar, cinnamon and garam masala/curry powder and stir to coat. Add in coconut milk, vegetable broth, citrus juices and butternut squash and stir to combine. Simmer for 15-20 minutes, then purée in a high power blender until very smooth. Adjust seasoning to taste.

The texture of the purée and natural buttery flavors of the squash complement the richness and full body of the Chardonnay, while the curry spices and ginger bring out the toasted oak spice.



WARM BERRIES IN ST. SUPÉRY RUTHERFORD ESTATE MERLOT, BASIL, MINT, VANILLA GELATO

*Chef Anthony Lo Pinto of
Tavern 5 Restaurant*

*Enjoy with our Napa Valley, Rutherford
Estate Vineyard Merlot*

Ingredients

2 cups St. Supéry Rutherford Estate Vineyard Merlot	4 large leaves of basil sliced, reserve the stem
½ cup sugar	10 mint leaves, sliced
1 vanilla bean split and scraped	5 cups mixed berries (strawberries, raspberries, blueberries, etc.)
2 bay leaves	3 Tbsp butter
1 cinnamon stick, cracked	1 pinch salt
1 tsp. black peppercorns	Vanilla Gelato
½ cup water	

Serves 8

Combine the water, 1 cup of the wine, sugar, black peppercorns, cinnamon stick, bay leaves, vanilla bean pod and scraped seeds into a 2 quart sauce pan and bring to a boil. Mix the wine with a whisk to help dissolve the sugar and distribute the vanilla bean evenly. Add the basil stem. Cook the wine mixture until it is reduced by half. Taste. Pour yourself a little wine in a glass. Taste the wine. Now taste the sauce. Does it taste delicious or does it need to cook more so that the flavors become more concentrated? If so, cook the mixture for just 2 minutes more. Taste. Strain the sauce through a fine mesh strainer into a clean bowl. Set to the side.

Place a sauté pan on high heat. Add the remaining wine to the pan. Bring to a boil and whisk in the butter. Add the reserved red wine sauce. Mix. Add the berries to the pan. Add a tiny pinch of salt. Cook the berries for 1 minute. Turn the heat off. Add the sliced herbs and gently mix.

Evenly portion the berries into the dishes. Top with gelato and serve.

DIVINE CLUB



2010 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD CABERNET SAUVIGNON

This is a rich wine with excellent depth and a tremendous frame, with complexities that have evolved with time including flavors of black currant, molasses, espresso, dark cocoa and structured notes of oak maturation. **95 points, *The Wine Advocate***

RETAIL PRICE: \$125.00

CLUB PRICE: \$100.00

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



CABERNET SAUVIGNON AND COFFEE BRAISED BEEF SHORT RIB

*Chef Anthony Lo Pinto of
Tavern 5 Restaurant*

*Enjoy with our Napa Valley, Dollarhide
Estate Vineyard Cabernet Sauvignon*

Ingredients

3 pounds beef short ribs, cut
into 8 equal pieces
½ cup sunflower oil
1 cup carrots, split and cut
into 1 inch pieces
1 cup celery, cut into 1 inch
pieces
2 cups onions, peeled, ¼
round, save the skin
¼ cup coffee beans
1 head garlic, split horizontally

Serves 8

1 orange juiced and zested
4 bay leaves
1 cinnamon stick, smashed
2 tsp black peppercorns
3 pieces star anise
2 cups red wine
2 Tbsp tomato paste
1 quart beef broth
3 Tbsp butter
Salt and pepper to taste

#INSPIREDINGREDIENTS PINEAPPLE GUAVAS



Not a very common or well-known fruit, these sweet and tart delights are in season during the cooler months. They are delicious when eaten raw; try thinly slicing them and including them on your holiday cheese board, or even over a salad of bitter greens as a sweet element to complement the dish. Scoop out the inside and cook it gently with a touch of honey then strain for a lovely sauce over cheesecake or vanilla gelato. These versatile fruits have a beautifully unique tropical flavor that makes them a great accompaniment to cheeses and desserts and pairs nicely with our Napa Valley Estate Moscato.

Pre-heat oven to 425°F. Place short ribs on a parchment paper lined baking sheet. Season with salt and pepper. Place the short ribs in the pre-heated oven. Let them roast for approximately 10 min. They should have a nice even sear on them. In a large bowl, combine the vegetables and oil. Season with salt and pepper and mix well so everything is evenly coated. On a separate parchment paper lined baking sheet, add your vegetables and roast in the oven until they are dark brown. Once the beef and vegetables are roasted, remove them from the oven. In a large braising pan (12 x 14 x 2) add the beef, orange juice, orange zest, roasted vegetables, garlic and coffee beans and set to the side.

Place a 2 quart pot on the stove top. Turn the heat on to medium high and add your cinnamon stick, black peppercorns and star anise. Lightly toast the spices until fragrant. Add 1 ¾ cups of the wine and bring to a boil, reduce the wine by half. Add the beef broth to the pan and bring to a boil and add tomato paste and bay leaves. Mix until the tomato paste is dissolved.

Pour the broth and spices over the beef. Cover the pan with a lid or foil. Place the pan of short ribs on the middle rack of the oven. Reduce the heat down to 300°F and cook for three hours or until fork tender. Once the beef is cooked, gently remove the short ribs from the pan onto a baking sheet and set to the side.

Strain the sauce into a clean large sauté pan and reduce by half. Add butter and mix. Season with salt and pepper and taste. Add the short ribs to the pan and spoon the sauce over the ribs. Add the remaining wine to the pan. Turn the heat off. Spoon some sauce over the short ribs. Place the short ribs onto your serving platter and serve.

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

FEBRUARY

2017 Napa Valley Estate Sauvignon Blanc
2015 Napa Valley, Dollarhide Estate Vineyard Petit Verdot

APRIL

2015 Napa Valley, Dollarhide Elevation
2017 Napa Valley Estate Oak Free Chardonnay

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

FEBRUARY

2012 Napa Valley Estate Élu

APRIL

2015 Napa Valley, Dollarhide Elevation

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

Special 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

OCTOBER 6, 2018

Annual Fleet Week Bay Cruise

Sausalito Yacht Harbor
Club member exclusive event.

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

HOLIDAY HOURS

December 23, 2017 | By Appointment

December 24, 2017 | By Appointment

December 25, 2017 | CLOSED

December 30, 2017 | By Appointment

December 31, 2017 | By Appointment

January 1, 2018 | By Appointment

*Happy Holidays from all of us at St.
Supéry Estate Vineyards and Winery.
We wish you a very happy and healthy
holiday and New Year. Cheers to 2018!*



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN



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

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