

# ST SUPÉRY

ESTATE VINEYARDS & WINERY  
NAPA VALLEY

## FALL 2019 WINE CLUB NEWSLETTER

### The Great Sustainable Seafood Tour

#### THE RESULTS ARE IN!

On August 19th, St. Supéry hosted the final judging of the first annual “Great Sustainable Seafood Tour” recipe contest. Talented entrants from across the United States submitted delicious recipes featuring sustainably sourced seafood and St. Supéry wine pairings. Four finalists were selected, and their dishes were prepared by St. Supéry Estate Chef, Tod Kawachi for the judging panel. The panel included renowned chefs and sustainable seafood experts, alongside St. Supéry CEO, Emma Swain and VP of Winemaking and Vineyards, Michael Scholz. Recipes were judged on their pairing with St. Supéry Wine, originality, taste, appearance and sustainable sourcing. It was a delightful afternoon that prompted extensive discussion on environmental stewardship. After tallying all votes, the panel selected the following winners:

#### GRAND PRIZE

**Crystal Schlueter | Babbitt, MN**

Togarashi Seared Scallops with Romanesco Puree and Black Garlic Basil Citronette

#### FIRST RUNNER-UP

**Debbie Reid | Clearlake, FL**

Herb Potato Crusted Cod with Butter Cream Sauce and Grapefruit Supreme Arugula

#### SECOND RUNNER-UP

**Diane Swallen | Portland, OR**

Pan Seared Cod with Citrus Chimichurri Served with Orange Microgreen Salad

#### LEARN MORE!

It was a pleasure to receive such a great response to this year’s contest! For recipes from all finalists, and for year-round inspiration of recipes to pair with your favorite St. Supéry wines visit:

[stsupery.com/inside/recipes](https://stsupery.com/inside/recipes)



#### THE 2019 HARVEST HAS STARTED

On the morning of August 26th, St. Supéry Estate Vineyards and Winery gathered to toast the beginning of harvest 2019! The first selections of sauvignon blanc from our Dollarhide Estate vineyard were separated from stem and leaf and greeted with a raucous applause from the entire winery team at our annual Harvest Kickoff Toast. The summer has seen consistently fine weather, with a couple of hot days in early August, to accelerate the ripening. All grapes are being harvested in the early morning hours to maintain acidity and the delicate flavors of the fruit on the journey from vine to press.

St. Supéry red grape varieties are still on vine basking in the September sun and enjoying the cool evening breezes. The quality of the fruit has been outstanding and we are thrilled to share it with you soon. Do come and enjoy our favorite season with us!

# ESTATE + DIVINE CABERNET COLLECTION



## 2018 NAPA VALLEY ESTATE VIRTÚ

Brilliant pale yellow hues present this white blend. Aromas offer notes of pink grapefruit, lemon butter, and kiwi with an undercurrent of seductive toasted French oak. Flavors of kumquat, lemongrass, grapefruit zest, and dried peaches are focused and encouraged with the hint of creamy, toasted oak. This is a terrific white wine with great texture. Enjoy!

RETAIL PRICE: \$30.00

CLUB PRICE: \$24.00



## 2016 NAPA VALLEY ESTATE ÉLU

Dark red hues are deflected by youthful purple notes. Blackberry, raspberry and cassis are laced with mocha and black licorice while encouraged by toasted vanillin tones of the barrel maturation. Blackberry, cherry and bright ripe currant couple with dry tea leaves and toasty oak to give a fine tannin structure. This is an elegant graceful red wine with center, structure and charm.

93 Points, *James Suckling*

RETAIL PRICE: \$75.00

CLUB PRICE: \$60.00



### ASPARAGUS AND CHEVRE FRITTATA

*St. Supéry Estate Chef  
Tod Kawachi*

*Enjoy with Napa Valley  
Dollarhide Estate Semillon*

#### Ingredients

*Serves 4-6*

½ Bunch of asparagus  
Coarse salt  
Freshly ground black pepper  
12 Large eggs  
4 Scallions, thinly sliced  
2 Tbsp minced chives  
1 Tbsp minced Italian parsley  
2 tsp minced tarragon  
Zest of half a lemon  
2 Tbsps extra-virgin olive oil  
4 Tbsps (2 oz) Chevre

Bring a medium pot of well-salted water to a boil. Meanwhile, prepare an ice water bath. Blanch asparagus until just tender, about 1 minute. Drain and transfer to ice water bath to cool. Slice asparagus on a bias into ½ inch pieces, reserving the tips for garnish. Set aside.

Whisk eggs with 1 tsp each of salt and pepper. Stir in scallions, chives, parsley, tarragon, lemon zest and asparagus stalks.

Preheat oven to 425° F. Heat oil in an ovenproof 10-inch skillet over medium heat. Pour egg mixture into skillet. Cook until edges begin to set; push cooked edges toward the center of the pan with a wooden spoon. Continue cooking until the center begins to set, about 2 minutes more. Dollop goat cheese over top and sprinkle with reserved asparagus spears.

Bake until eggs are completely set, 5-7 minutes. Let cool slightly before serving



### MOROCCAN SPICED LAMB MEATBALLS

*St. Supéry Estate Chef  
Tod Kawachi*

*Enjoy with  
Napa Valley Estate Élu*

#### Ingredients

*Serves 6-8*

2 lb Fresh Ground Lamb  
1 Egg  
4 oz Onions-small diced  
2 large cloves Garlic- fine  
chopped  
¼ tsp Black Pepper  
½ tsp Ras el hanout spice  
¼ tsp Cinnamon-ground  
½ tsp Cumin powder  
½ tsp Za'atar spice  
¼ tsp Coriander-ground  
2 Tbsp Chopped herbs -  
mint, cilantro, or parsley  
1 Tbsp Salt or to taste  
Extra Virgin Olive Oil

Lightly sauté the diced onions in olive oil until just soft then stir in the garlic and remove from pan to chill cold. Combine the remaining ingredients in a mixing bowl and add the cold onion garlic mixture. Mix until well combined and shape with your hands into small meatballs. Allow to chill and set up before browning the meatballs in a sauté pan with olive oil and cooking through until done.

*\*Tip:* When making meatballs or any meat mixture, it is best to cook a small sample taster piece to judge the seasoning before shaping the remaining meatball/meatloaf mix. This way you can adjust the flavors to personal tastes. These meatballs can be served with or cooked in a tomato sauce.

# MOSCATO CLUB



## 2018 NAPA VALLEY ESTATE MOSCATO

This bright and opulent sweet wine is brilliantly colored in pale yellows with youthful hints of green. The aromas of mandarin and peach blossom dominate, together with marmalade and orange zest. A fruit basket of flavors burst in the mouth, led by rich and exotic peach and nectarine, joined by a citrus undercurrent and an orange peel finish.

RETAIL PRICE: \$25.00

CLUB PRICE: \$20.00



## DOLLARHIDE PEACH GLAZED PEPPERCRUSTED KENTUCKY BACON

*St. Supéry Estate Chef  
Tod Kawachi*

*Enjoy with Napa Valley  
Estate Moscato*

### Ingredients

1 lb Broadbents Kentucky  
Black Pepper Bacon  
3 Tbsp Peach Preserves  
1 ½ oz St. Supéry Napa Valley  
Estate Moscato

*Serves 6-8*

2 Tbsp Brown Sugar  
1/2 tsp Ginger, powdered  
3 Tbsp Whole Grain Mustard

Preheat oven to 350° F. Lay out the individual slices of black pepper bacon onto a parchment paper lined baking sheet. Mix together the remaining ingredients in a bowl and brush even coatings on both sides of the bacon slices.

Bake at 350° F for about 8 minutes, flip over the slices and brush more of the glaze on the bacon slices and continue to bake for another 8 minutes or until desired brown and candied texture is achieved.



*Throughout the upcoming fall and winter seasons,  
St. Supéry will be celebrating all that brings you joy!*

*From #friendsgiving to #warmwinternights,  
join in by posting to your favorite social platform and tagging  
@stsupery and #injoy. Learn more at [stsupery.com/injoy](https://stsupery.com/injoy)*

## FALL GARDEN UPDATE



### WHAT'S IN SEASON?

APPLES, ARTICHOKEs, ASPARAGUS, BERRIES, BOK CHOY, BRUSSELS SPROUTS, CELERY, EGGPLANT, FIGS, GRAPEFRUIT, NECTARINES (STONE FRUIT), OKRA, PEARS, POMEGRANATES, PUMPKINS, SNAP PEAS, SQUASH (SUMMER SQUASH, WINTER SQUASH) AND TOMATOES

### PREPARE YOUR WINTER GARDEN

As some of the spring/summer crops have waned or bolted, add compost and till those beds to prepare them for a winter planting. Plant crops that should be put in first, such as the brassica family and as other summer crops are removed, plant spinach, peas and other cool loving plants that don't need to be in the ground by September.

### WHAT TO PLANT IN SEPTEMBER

September is a great time to plant any brassica family transplants, since it may be too late for seeds. This includes cabbages, broccoli, cauliflower, kale, kohlrabi, collard greens, etc. September is also a good time to direct seed turnips, radishes, and beets. Toward the end of October is a good time to either direct seed or plant transplants of spinach and peas.

To help jump start germination, soak your pea seeds in water overnight and inoculate with rhizobium. Also try harvesting kale and other brassicas after a frost, as it makes them taste sweeter. The colder it gets, the sweeter they taste! Harvesting in the morning time helps with a sweeter flavor as well.

# 2019 WINE CLUB SHIPMENTS

*Shipment selections may be subject to change.*

*Please contact us if you would like to add additional wines to your order,  
as full case club shipments incur no additional shipping charges.*

## ESTATE COLLECTION

### FEBRUARY

2015 Dollarhide Elevation  
2015 Dollarhide Estate Vineyard Petit Verdot  
2018 Napa Valley Estate Sauvignon Blanc  
2017 Dollarhide Estate Vineyard Sauvignon Blanc

### APRIL

2016 Rutherford Estate Vineyard Cabernet Franc  
2016 Dollarhide Estate Vineyard Malbec  
2018 Dollarhide Estate Vineyard Sauvignon Blanc  
2018 Napa Valley Estate Oak Free Chardonnay

### SEPTEMBER

2016 Napa Valley Estate Élu  
2016 Rutherford Estate Vineyard Merlot  
2018 Napa Valley Estate Virtú  
2018 Dollarhide Estate Vineyard Sémillon

### NOVEMBER

2016 Napa Valley Estate Cabernet Sauvignon  
2016 Dollarhide Estate Vineyard  
Cabernet Sauvignon  
2018 Dollarhide Estate Vineyard Chardonnay x2

## DIVINE CABERNET COLLECTION

### FEBRUARY

2013 Napa Valley Estate Élu x2  
2015 Dollarhide Elevation x2

### APRIL

2010 Rutherford Estate Vineyard Cabernet Sauvignon x2  
2007 Napa Valley Estate Élu x2

### SEPTEMBER

2016 Rutherford Estate Vineyard Cabernet Sauvignon x2  
2016 Napa Valley Estate Élu x2

### NOVEMBER

2016 Dollarhide Estate Vineyard Cabernet Sauvignon x4

## WINEMAKER'S COLLECTION

### APRIL + OCTOBER

Members receive one case in the spring and one case in the fall of St. Supéry red and white wines hand selected by Winemaker Michael Scholz. Ground shipping is included on all of your club shipments and full case orders over \$335. For details and a full list of the wines included in each shipment, visit: [stsupery.com/membership](http://stsupery.com/membership)

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

## CALENDAR OF UPCOMING EVENTS

### SEPTEMBER 21, 2019

#### Harvest Celebration

St. Supéry Estate Vineyards & Winery

### OCTOBER 3-6, 2019

#### Park City Wine Festival

Park City, UT

### OCTOBER 12, 2019

#### Fleet Week Bay Cruise\*

Sausalito Yacht Harbor  
Sausalito, CA

### NOVEMBER 3, 2019

#### Winemaker Dinner\*

St. Supéry Estate Vineyards & Winery

### NOVEMBER 15-16, 2019

#### Napa Valley Film Festival

Napa, CA

### DECEMBER 8, 2019

#### Joyful Holiday Party\*

St. Supéry Estate Vineyards & Winery

\*CLUB EXCLUSIVE EVENT



*All 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



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