

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

NOVEMBER 2018 WINE CLUB NEWSLETTER



#SeasonOfWine | #StSupery

SEASON OF WINE

From the moment we sit down for a Thanksgiving gathering until we stand to toast the arrival of the New Year, wine is a part of the celebration. Everyone appreciates the beauty of sharing wine with family and friends, the fellowship of business colleagues as gifts received or given, as well as the cheer that brings in the New Year.

For entertaining, the Napa Valley Dollarhide Estate Vineyard Cabernet Sauvignon and Chardonnay are clear choices. Elegant and luscious to complement a variety of dishes and welcomed as selections that would charm any host. Moscato or bubbles are terrific aperitifs that pair well with cheeses and charcuterie, a tradition in Europe, or it can be a fantastic finish to the feast.

Opening different wines for any gathering inevitably leads to impromptu wine tasting among the oenophiles and evokes stories of favorite varieties and pairings. St. Supéry Tasting Kits are a fantastic option, bringing the tasting experience to your dining room. Winemaker Selection and Cabernet Collector Tasting Kits provide you with some excellent materials and pairing recipes to make your tasting a big success.

The St. Supéry Wine Club team can assist with pairing recommendations, determining the right amount of wines for your party or selecting the perfect gift. Also, if you find yourself needing to round out your personal collection, we can help with that as well. Large format bottles are always a hit and discussion piece at gatherings. Library wines which have been properly cellared are a prized gift for wine collectors or those looking to commemorate a specific year. The gift of membership is a nice way to share the joy all year long.

This holiday season we hope that you venture outside of your comfort zone to try some inspired ingredients and Share The Joy with your family and friends.

CABERNET SEASON

Join us in the Napa Valley for Cabernet Season. From mid fall to spring, the valley slows down and visitors can enjoy a more intimate atmosphere. It's a perfect time to visit your favorite wineries and restaurants while cherishing the valley's prized Cabernet Sauvignon. Explore the terroir of our two estate vineyards with the St. Supéry Cabernet Collector tasting or enjoy an intimate St. Supéry Chef's Table experience, a multi-course food and wine pairing, reservations required. Start building your Cabernet Season itinerary and feel free to call us if you need assistance.



ESTATE COLLECTION



2017 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 butter-scotch are met with a creamy texture on the finish.

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



2016 NAPA VALLEY ESTATE CABERNET SAUVIGNON

Rich, vibrant purple and red hues presents in this wine. Cassis, black cherry, ripe black plumb combines with black pepper and mocha with a hint of black olive. Flavors of juicy blackberry and cassis are encompassed with black licorice and a slightly toasted oak. This is a structured Cabernet with length, flavor and style.

RETAIL PRICE: \$42.00
CLUB PRICE: \$33.60



HERB ROASTED CHILEAN SEA BASS WITH APPLE AND PARSNIP PUREE AND CRISPY SUNCHOKES

*Enjoy with our
Dollarhide Estate Vineyard
Chardonnay*



CABERNET MISO BRAISED PORK BELLY

*Enjoy with our
Napa Valley Estate
Cabernet Sauvignon*

Ingredients

Serves 4

Puree:

1 Granny Smith apple, cored
peeled and sliced
½ white onion, thinly sliced
1 medium parsnip, peeled and
diced
3 Tbsp. butter
½ tsp ground fennel seed
Salt and pepper to taste
Juice of half a lemon
¼ cup white wine
¾ cup chicken or vegetable
stock
¼ cup heavy cream

Sunchokes:

1 medium sunchoke, cleaned
2 cups oil for frying
Salt to taste

Fish:

4 5-ounce pieces of Chilean
seabass
1 tsp each fresh tarragon,
parsley, basil, mint and
chives, all minced
Zest of 1 lemon
3 Tbsp. virgin olive oil
Salt to taste

PUREE:

Melt butter in a heavy bottom skillet over medium heat. Add onion, apple and parsnip and sauté until they begin to caramelize, about 15 minutes. Season with fennel seed, salt and pepper. Deglaze with wine, lemon juice and stock and simmer until reduced by ¾. Puree in a blender until very smooth and finish with cream.

SUNCHOKES:

In a deep skillet, heat oil until about 350°F. Using a mandolin, shave sunchoke into thin chips and fry in batches until crispy. Drain on paper towels and season with salt immediately. Use as garnish.

FISH:

Preheat oven to 375°F. Arrange fish on a greased cookie sheet. In a small bowl, combine herbs with salt, lemon zest and olive oil. Mix until combined and coming together like a paste. Rub each piece of fish generously with mixture. Roast in the oven until just cooked through, 8-10 minutes. Serve over puree and garnish with sunchokes.

Ingredients

Serves 6

3 lbs pork belly-trimmed, skin
removed
2 cups St. Supéry Cabernet
Sauvignon
1 cup stock/broth beef
2 oz red miso paste
1 Tbsp soy sauce
6 oz red onion
1 clove garlic
1 star anise
1 tsp whole black peppercorns
Salt, to taste
Fresh ground black pepper, to
taste
1 oz water

Season the pork belly on both sides evenly with salt and fresh ground black pepper. Brown both sides in a sauté pan over medium heat to render off some of the fat and develop a nice brown crust, about 3 minutes per side. Remove from the pan and pour off the excess grease. Add the onion and garlic to lightly caramelize brown over medium heat, deglaze with the St. Supéry Cabernet Sauvignon and cook down half way to 1 cup, then add the stock/broth.

Mix the red miso paste with 1 oz. water to a smooth paste and set aside. Add the peppercorns, star anise, soy sauce and miso paste mixture. Add the pork belly back into this liquid in the pan, bring to a low simmer, cover tightly and slowly braise in a 325°F oven until tender for approximately 2 hours.

Remove from the pan when fork tender, allow to rest for 10 minutes before slicing.

You may degrease the braising liquid and baste it over the belly with a brush and then finish under a broiler to crisp up the top surface for a minute or so if desired.

DIVINE CHÂTEAU COLLECTION



2015 NAPA VALLEY, DOLLARHIDE ESTATE VINEYARD CABERNET SAUVIGNON

Aromas are opulent with ripe black plum, currant, blackberry, anise, espresso and toasted oak, as well as a subtle thread of crème brûlée. A rich, dense profile follows with flavors of cassis and plum, ripe black fruits, espresso, mocha and molasses, with a fine French oak influence. *92 points, The Wine Advocate*

RETAIL PRICE: \$125.00

CLUB PRICE: \$100.00

PARTY PLANNING TIP: HOW MUCH WINE WILL I NEED?

For a dinner or social party, count on the average person drinking 3 glasses, equivalent to $\frac{3}{4}$ of a 750ml bottle of wine.

Total your wine needs up and then buy equal amount of red and white wine to get to your total. If your group drinks more white wine than red wine, skew your count with more white wine and vice versa if they drink more red wine. It doesn't hurt to buy a little extra, you can always use it at a later date. Plus, it's always better to have extra than not enough.

If you are planning on a cocktail hour, add 1 glass of sparkling wine per person.

Each 750ml bottle contains roughly four glasses of wine.



CABERNET SAUVIGNON AND COFFEE BRAISED BEEF SHORT RIB

Enjoy with our Dollarhide Estate Vineyard Cabernet Sauvignon

Ingredients

Serves 8

3 pounds beef short ribs, cut into 8 equal pieces	1 cup celery, cut into 1 inch pieces	3 pieces star anise
$\frac{1}{2}$ cup sunflower oil	1 cup carrots, split and cut into pieces	2 cups red wine
2 cups onions, peeled, $\frac{1}{4}$ round, save the skin	1 orange juiced and zested	2 Tbsp tomato paste
1 inch pieces 1 head garlic, split horizontally	$\frac{1}{4}$ cup coffee beans	1 quart beef broth
	4 bay leaves	3 Tbsp butter
	1 cinnamon stick, smashed	Salt and pepper to taste
	2 tsp black peppercorns	

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- $\frac{3}{4}$ 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

DECEMBER

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

DIVINE CLUB

DECEMBER

2012 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon

ESTATE COLLECTION

FEBRUARY

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

DIVINE CHÂTEAU COLLECTION

FEBRUARY

2013 Napa Valley Estate Élu
2015 Dollarhide Elevation

MOSCATO CLUB SHIPS IN DECEMBER

CALENDAR OF UPCOMING EVENTS

DECEMBER 1, 2018

Winemaker Dinner

St. Supéry Estate Vineyards and Winery
Club member exclusive event.

DECEMBER 9, 2018

Joyful Holiday Party

St. Supéry Estate Vineyards and Winery
Club member exclusive event.

Events require advance reservation. Please contact our Wine Club Concierges at 707.302.3443 to reserve your seat.



ESTATE GROWN
SUSTAINABLY FARMED
CERTIFIED NAPA GREEN

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find the right wine, right now.SM

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