

ST SUPÉRY

ESTATE VINEYARDS & WINERY
NAPA VALLEY

OCTOBER 2018 WINE CLUB NEWSLETTER



#SeasonOfWine | #StSupery

SEASON OF WINE

From our Halloween parties 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 Estate Virtú and Élu wines are clear choices. Vibrant and elegant, versatile with a variety of dishes, and welcoming 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 great 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 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.





2016 NAPA VALLEY ESTATE VIRTÚ

Aromas of grapefruit, lemon rind and fig are threaded together with toasted oak and a hint of pear. Grapefruit, lemon and fig continue throughout the palate complemented by flavors of lemon-grass and quince. Toasted oak and a creamy texture from the sur-lie maturation round out this elegant wine of tremendous length and flavor.

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



2015 NAPA VALLEY ESTATE ÉLU

Aromas of dark fruit, blackberry and black plum combine with elements of espresso, vanillin and molasses, as well as notes of smoky oak and dusty terroir. Flavors of dark plum and cassis follow with anise and toasted barrel attributes. This red blend offers a finely textured silky structure with density and a graceful appeal. *94 points, James Suckling*

RETAIL PRICE: \$75.00
CLUB PRICE: \$60.00



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 ¾ 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.



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

*Enjoy with our Napa Valley Estate
Virtú*



ROASTED PUMPKIN SOUP WITH RED WINE POACHED CRANBERRIES, CANDIED BACON AND SAGE

*Enjoy with our Napa Valley Estate
Élu*



CABERNET SAUVIGNON AND COFFEE BRAISED BEEF SHORT RIB

*Enjoy with our Napa Valley, Dollarhide
Estate Vineyard 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 degrees. Using a mandolin, shave sunchokes 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 degrees. 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 4

1 2-3 lb. sugar pie pumpkin,
cut in half, seeds removed
1 small white onion, thinly
sliced
4 cloves garlic, minced
4 Tbsp. butter
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cayenne

Salt to taste
4-6 cups chicken stock
½ cup heavy cream
4 strips bacon
3 Tbsp. brown sugar
¼ cup dried cranberries
½ cup red wine
3 Tbsp. fresh sage, minced
Brioche

Preheat oven to 350 degrees. Place the pumpkin, cut side down on a greased cookie sheet. Roast until soft, about 45 minutes. Cool and scoop out flesh and discard skin.

In a heavy bottom pot, melt butter over medium heat and add onion and garlic. Sauté for 5 minutes, add spices, stir thoroughly and then add chicken stock and pumpkin. Simmer for about 45 minutes to an hour, then blend with a stick blender or table top blender until very smooth. Finish with cream and adjust seasoning to taste.

Place red wine and cranberries in a small sauce pot. Bring to a simmer and simmer until berries are plump and wine is reduced until almost gone. Garnish soup with 8-10 berries each.

Rub bacon with brown sugar and cook in oven until crisp, about 20 minutes. Drain on paper towels and crumble over soup. Finish with minced sage and accompany with toasted brioche if desired.

This is one of our favorite fall recipes and pairs nicely with our Napa Valley Estate Élu. Creamy, pureed soups like this one have a luxurious texture that help tame youthful tannins and acidity. Cranberries complement the lovely red fruit while the sage and bacon help bolster the soft earth, herbs and toast elements. Enjoy!

Ingredients

Serves 8

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

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

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 COLLECTION

NOVEMBER

2017 Napa Valley, Dollarhide Estate Vineyard Chardonnay (2 bottles)
2015 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon
2016 Napa Valley Estate Cabernet Sauvignon

DIVINE CHÂTEAU COLLECTION

NOVEMBER

2015 Napa Valley, Dollarhide Estate Vineyard Cabernet Sauvignon
(4 Bottles)

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

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



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

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