

ST SUPÉRY
ESTATE VINEYARDS & WINERY
NAPA VALLEY



St. Supéry Estate Vineyards and Winery is a 100% Estate Grown, sustainably farmed winery located in the renowned Rutherford growing region in the heart of Napa Valley. The winery combines French château estate tradition with Napa Valley terroir and a focus on Sauvignon Blanc, Cabernet Sauvignon and other red Bordeaux varieties.

Committed to producing the highest quality estate wines without compromise, St. Supéry Estate Winery and Vineyards is proud to be certified Napa Green Vineyard and Napa Green Winery. With St. Supéry's reputation based on its valuable Napa Valley properties, a primary goal is to support biodiversity and sustainability while continuing the founding vision of a Napa Valley château for generations to come.

The winery was founded in 1982. After a decade of researching properties with the advice from Napa Valley's most respected vintners, the founding family purchased Dollarhide Ranch, some 1,535 acres of unplanted land high in the northeastern mountains which today is planted to 500+ acres of vines and the source of distinctive estate Sauvignon Blanc and Cabernet Sauvignon wines.

The winery in Rutherford is home to winemaking, visitor facilities, and 35 acres planted to Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. In 2023, St. Supéry added a second estate vineyard in Rutherford planted to 42 acres of Sauvignon Blanc. The winery now grows close to 10% of all Sauvignon Blanc in Napa Valley, all sustainably farmed with Napa Green certification.

In addition to being recognized for award winning wines, St. Supéry Estate Vineyards and Winery champions wine education and exploration, offering a series of interactive wine experiences designed for all levels of wine enthusiasts. Since 2015, the winery is owned by CHANEL, Inc. and continues its mission of continuous quality improvement, while maintaining Napa Green Winery and Vineyard certifications to protect the environment for generations to come.

SUSTAINABILITY PRACTICES IN FOCUS

St. Supéry Estate Vineyards & Winery is proudly certified Napa Green Vineyard and Winery. Over two thirds of our 1600+ acres of land are untouched, encouraging biodiversity through a variety of flora and fauna, integrated pest management and composting. With the majority of our property left in its natural state, we have placed bluebird and owl boxes throughout the vineyards to keep harmful pest populations in balance and out of the vineyards. We also plant cover crop that attracts beneficial insects like ladybugs, bees and lacewings. Each block is closely inspected and treatment of unwanted pests occurs only when critical levels are observed.

In the past five years we have reduced water usage by 50% in the winery and our solar panels now cover 94% of our electric bill. St. Supéry irrigates with captured rainfall and recycled water. The vineyards uses soil moisture probes to monitor soil moisture, as well as, pressure chamber readings to ensure sufficient water, without over watering. All winemaking, bottling and winery materials adhere to a strict purchasing policy. Glass purchases are sourced in North America and include recycled glass. Paper products average a minimum of 50% recyclable materials. Investments in technology continue to allow us to conserve energy and save more water.

St. Supéry tours, tastings, website and communications embody its long-term commitment to the environment and land stewardship. To increase crop diversification, we have 1,200+ heirloom fruit and olive trees with over 160 different varieties of which support our winery experiences and local restaurants.

Our Green Team, a cross-functional group of St. Supéry employees, incorporate and work to improve our green practices while ensuring we adhere to our purchasing policy of using materials that are at least 30% post-consumer waste. We also offer incentives for carpooling to work, with 65% of employees participating, saving 55 tons of CO2 annually since 2016.

St. Supéry CEO Emma Swain, a board member of Napa Valley Vintners, lists one of her proudest accomplishments as working with the NVV to certify all eligible wineries Napa Green. As stewards of the land, preservation is our responsibility and through our commitment to sustainable winery and farming operations, we are protecting our land and environment for future generations.

Our commitments can be seen throughout the vineyard and winery and include:

- Composting our pomace and use it to return organic matter to the soil in our vineyards
- Using 100% reclaimed water at our Dollarhide Estate Vineyard
- Using aerial imagery and pressure chambers to closely monitor plant moisture to determine when to irrigate
- Promoting biodiversity to maintain a balanced ecosystem
- Adhering to a purchasing policy that requires all paper products meet or exceed 30% post-consumer waste
- Offsetting roughly 94% of our energy bill from our rooftop solar panels
- Educating consumers on our sustainable practices through each wine experience
- Recycle glass, corks, capsules and other winemaking production materials.

TASTE THE TERROIR OF DOLLARHIDE & RUTHERFORD

St. Supéry Estate Vineyards and Winery's rich history and pioneering spirit can be traced back to the 1920's with the founding family's French and Algerian winery and vineyard holdings. In the 1970s, St. Supéry founder, French businessman Robert Skalli was convinced that his family's experience in the European wine industry could translate well in California. After a decade researching possible vineyard locations and receiving guidance from some of the Napa Valley's most respected vintners, the founding family selected an unplanted area high in the northeastern mountains of the newly established Napa Valley appellation and the vision of establishing a French modeled chateau, with 100% estate grown and bottled wines began to take form. St. Supéry continues this chateau tradition of crafting world class estate wines while ever improving quality.

Dollarhide Estate

In 1982, the founding family acquired Dollarhide Ranch, a cattle and horse ranch that dates back to the late 1800s. Dollarhide is a 1,535+ acre property with steep and rolling hills, some flat lands, seven lakes, and plenty of wildlife. St. Supéry Estate has planted close to 500 acres of grape vines at Dollarhide, leaving the rest of the property to thrive in its natural state. The remainder of the property is home to a diverse collection of flora and fauna. The oldest vines at Dollarhide Ranch, now more than 28 years old, produce the full-bodied, robust Cabernet Sauvignon and distinctive Sauvignon Blanc on which St. Supéry Estate's reputation was built.

Vineyard elevations ranging from 600 to 1,100 feet above sea level, 7 different soil series, 13 different soil variations and a unique microclimate combine at Dollarhide to create an especially accommodating growing environment for Bordeaux grape varieties. This estate vineyard is where the majority of St. Supéry estate wines originate. Its diverse terrain and terroir give our wines their distinct characteristics.

Dollarhide's diversity creates a wide selection of fruit our winemaker can use to craft St. Supéry Estate's Napa Valley wines, including St. Supéry Estate Vineyards & Winery's stunning Dollarhide Cabernet Sauvignon, benchmark Sauvignon Blanc, and proprietary blends, Élu and Virtú. Napa Valley's warm days and cool nights are slightly exaggerated at Dollarhide because of its elevation and its distance from the moderating effects of San Pablo Bay. This climate yields ripe, luscious, well-balanced grapes that produce well-balanced food wines. The dry growing season forces the vines to struggle just enough so that the fruit develops concentrated and complex flavors. Planted varieties: Sauvignon Blanc, Cabernet Sauvignon, Petit Verdot, Malbec, Semillon, Muscat Canelli.

Rutherford Estate

St. Supéry Estate Vineyards & Winery's Rutherford Estate vineyard surrounds our winery along Napa's famed Highway 29, the St. Helena Highway. Red Bordeaux grapes—Cabernet Sauvignon, Merlot, Petit Verdot, and Cabernet Franc—are planted on roughly 35 acres. The climate and soils in Rutherford are ideal for these varieties, which are the source of our Rutherford AVA Cabernet Sauvignon and Rutherford AVA Merlot.

The Rutherford vineyard is on the "Rutherford Bench" of mineral-rich alluvial soils and sandy clay loam from the Mayacamas Mountains. Deep, well-drained soil allows the grapevine's root system to mine for nutrients and water, which yields complex and concentrated flavors in the fruit. Cabernet Sauvignon grown in Rutherford has traditionally been known for its fine-grained tannins, known as "Rutherford Dust. Planted varieties: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.



Rutherford Estate Sauvignon Blanc Vineyard

In 2023, St. Supéry Estate Vineyards & Winery acquired a third estate vineyard in Napa Valley. Located just north of the winery in the renowned Rutherford wine growing region, the forty-eight-acre vineyard is planted to forty-two acres of sauvignon blanc, primarily Clone 1 and is Napa Green Vineyard and California Certified Organic Farmers (CCOF) certified. With complex soil types and an elevation of 154 feet, the Rutherford Estate Sauvignon Blanc Vineyard enjoys a Mediterranean climate of warm days, cool nights and a long, dry growing season. These conditions are ideal for white Bordeaux varieties. The fruit from this vineyard is used for our St. Supéry Rutherford Estate Vineyard Sauvignon Blanc and the Napa Valley Estate Sauvignon Blanc, two of our four sauvignon blanc bottlings.

Combined with the Dollarhide Ranch, St. Supéry now grows nearly 10% of all sauvignon blanc in the Napa Valley, all under Napa Green certification.

EMMA J. SWAIN CEO

“You are never finished improving. In all aspects of St. Supéry Estate, I am fortunate to be surrounded by a team that shares my desire to make fantastic wine and create amazing experiences.” — Emma Swain

St. Supéry Estate Vineyards and Winery CEO Emma Swain has over 25 years of experience in the wine industry. Emma received her Bachelor of Science degree in Agriculture and Managerial Economics from the University of California at Davis. She started in finance, becoming a certified public accountant before joining Niebaum-Coppola Winery, working with the team to reunify the historic Inglenook properties. She then worked at Sebastiani Vineyards and Winery for thirteen years, as Chief Operating Officer helping reposition the fourth-generation family winery from its high-volume table wine to one of a respected high-quality producer.

When Emma joined St. Supéry Estate Vineyards and Winery and became CEO in 2009, she was impressed with the strengths of the people, the matchless property and the rich history of the estate. The estate was founded with a strong and long-term dedication to winemaking and viticulture and unyielding integrity qualities she holds dear. During her tenure with St. Supéry, the winery has undergone a transformation in quality with extensive investments in the vineyard, winery and technology. The quality of the wines has never been better, which is reflected through highly acclaimed accolades including Robert Parker, Jr.’s comments praising the winery for “dramatically raising the quality level of their offerings.” This uncompromised commitment to quality is also seen through significant renovations of the Rutherford Estate property and grounds, including the historic 1882 Atkinson House, further enhancing the visitor experience.

She has worked throughout the wine industry including domestic and international sales strategy, hospitality, finance, administration and human resources. Emma is a board member and current chair for both the Wine Market Council and Visit Napa Valley. She is a member and past chair of the Napa Valley Vintners Board and serves on multiple subcommittees, while also working with numerous nonprofits as a volunteer and board member.

In addition to her Bachelor of Science degree in Agriculture and Managerial Economics from the University of California at Davis, Emma maintains her CPA license and several wine certifications.



MICHAEL SCHOLZ
VICE PRESIDENT WINEMAKING & VINEYARDS

Michael Scholz is from a sixth-generation farming family in Australia's famed Barossa Valley. His storied career began on his family's estate, the Willows Vineyard, in the 1980s. He completed his Bachelor of Science in Oenology in 1985 at Roseworthy, Australia's first agricultural college (now part of the University of Adelaide), and traveled the world honing his craft in France, South Africa and the United States.

He has spent his years at St. Supéry Estate Vineyards and Winery challenging himself to express the full potential of the vineyards' worth of exquisite estate fruit. Scholz firmly believes that great wine begins in the vineyard, so when he first arrived at St. Supéry in 1996, he worked closely with the vineyard manager on an extensive replanting project to unite blocks with their ideal varieties, focusing on the classics of Bordeaux. Thanks to his vision, a signature style developed that has captured the imagination of wine lovers around the world. The Sauvignon Blanc has become a California benchmark, and in 1998, Scholz created the gracious Bordeaux inspired blend, Élu, with renowned wine consultant Michel Rolland. Of his friend and colleague, Rolland says, *"Michael Scholz is on my list of great winemakers from around the world."*