

A photograph of a vineyard with two chickens in the foreground. The scene is framed by green grapevines at the top and sides. In the foreground, a black chicken with a red comb and a grey chicken are walking on a path of dry straw. The middle ground shows rows of grapevines supported by brown wooden stakes, receding into the distance. The background is a dense, dark green forest.

SPOTTSWOODE

— SW —

2020

49 YEARS OF FARMING

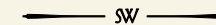


One of Napa Valley's
First-Growth Wines and Vineyards

ROBERT PARKER, WINE ADVOCATE

SPOTTSWOODE

A Family Wine Estate



First, We Are Farmers

Here it is, 2020, the year that marks our family's 49th year of farming the Spottswode Estate. That we are nearing a half century of stewarding this land seems somehow impossible, yet our deep connection to the soil and to our property gained over the passage of time has honed the singular realization that, before anything else, we are farmers. We rely on Mother Nature each and every day – what she gives, what she takes – and we must be aware and perceptive enough to respond to her needs, and her gifts.

It is sometimes easy to forget that wine is an agricultural product, even while we often speak of vintage variation and what is unique to each growing season. Because we enjoy the proverbial fruits of our labor from a bottle (ideally around a table with family and friends!) we can lose sight of the fact that great wine is entirely reliant upon what Mother Nature provided to that vintage. This link to the soil and weather, and the underlying context that each wine is



THOMAS HEINER

a reflection of its unique growing season, gives depth and meaning – and a richer connection – between enjoyment of a wine and the climatic conditions from which it was born.

Napa Valley is a truly remarkable place for growing wine grapes, due primarily to its proximity to the Pacific Ocean, which offers its moderating effect and cooling fogs, and its amazing soil profiles. This is also true of much of coastal California (primarily between Mendocino in the north and Santa Barbara to the south), where during the growing season we are generally fortunate enough to enjoy cool, foggy nights



We rely on Mother Nature every day – what she gives, what she takes – and must respond to that ebb and flow. Every season has subtle factors that define a vintage.

and mornings, followed by warm days. This allows for slow and even ripening of the fruit, and the preservation of the acidity that is crucial for crafting fresh, complex, and age-worthy wines.

Though each vintage is always different, illustrating its own unique qualities, the truth is that we are experiencing greater extremes in our weather each year. Be it droughts, drenching rains, heat events, warmer winters, powerful Diablo winds in the fall, or forest fires that create their own weather systems, we are consistently having to respond to unique, never-before-seen weather events. We are addressing these challenges through investments in our business – among them shade



49 years of farming

cloth for our vines, new sorting equipment that allows us to process our grapes better and faster than we could previously, and backup generators. This is just the start, as we are committed to investing even deeper into caring for our land and the natural environment, and responding to the changing climatic landscape.

Thanks to the vision and insight of our founding winemaker, Tony Soter, we started farming organically in 1985. From this seed, planted 35 years ago, our commitment to caring for our environment has taken root and is growing exponentially. As farmers, we experience the effects of climate change on a day-to-day basis, and we are committed to being a positive, proactive part of the solution through thoughtful action. To underscore and solidify this commitment, our

After 49 years of farming and releasing 36 vintages, every year continues to deepen our knowledge and commitment to preserving the land and finessing our wine.

team collaborated on and created a Core Purpose Statement at our winery retreat last spring (see page 8).

But there is always more that we can do. As I write this, we are working toward LEED certification. We are measuring our GHG (greenhouse gas) emissions to quantify how to further decrease these emissions. We are working toward B Corp certification. And we have been invited to join IWCA (International Wineries for Climate Action),



BIRD BOXES INVITE BIRDS TO LIVE IN THE VINEYARD AND KEEP A NATURAL CHECK ON INSECTS AND PESTS.

biodynamic practices

founded by Familia Torres in Spain and Jackson Family Wines here in California. We have signed onto the Porto Protocol, which asks its members to do more to reduce the impact of climate change.

The requirements of the LEED, B Corp, and IWCA certifications will help us to make even more improvements to our systems to increase energy and water efficiency so we use less of both, and to decrease our waste stream and carbon footprint. We will be hyper-aware of our impacts, and of the many opportunities we have to make meaningful changes. And while no person, or company, is ever perfect, we will strive to do our best, and to lead by example.

Beyond this – as the weather trends hotter, dryer, and more extreme – we are planting experimental blocks with varieties

We recognize that every choice we make in farming, harvesting, and winemaking cascade our influence over the land and our wine. Thus every choice is made with great care.



LINDY NOVAK AND BETH NOVAK MILLIKEN

that we strongly believe will have the potential to provide balance and synergy as blending components for our Cabernet Sauvignon in the future. Evaluating these new grape varieties now will allow us to strategically plan our future replantings, while ensuring the ongoing success of our multigenerational family winery.



A half century in farming has instilled a deep connection to the soil and our property into my core, and to that of my coworkers and family. We are in business to grow the best grapes, craft the best wines we possibly can, and to pass on this family business to the next generation and beyond. As such, we pursue environmental initiatives altruistically, but with a deep sense of purpose, and an absolute focus on the highest levels of quality. Our Spottswode Estate Vineyard, and the other remarkable sites from which we purchase fruit for our Sauvignon Blanc and Lyndenhurst, cannot be replicated. To ensure their health and vitality for generations to come, we are excited and inspired to be a part of effecting positive change. We all have the power to make a difference as we steward our planet with the respect and care that it deserves. We invite you to join us on this rewarding journey.

Beth Novak Milliken



**GROUNDING IN STEWARDSHIP,
WE BELIEVE IN EFFECTING MEANINGFUL CHANGE
THROUGH NURTURING OUR VINEYARDS,
COMMUNITY, AND PLANET**

Using this Core Purpose Statement as our guidepost, we are building on everything that we have implemented to date, including:

- ❧ Practicing biodynamic and certified organic (CCOF) farming
- ❧ Promoting biodiversity through bird boxes, insectaries, and apiaries; and through animal husbandry with our chickens, goats, and pigs

- ❧ Installing solar arrays, beginning in 2007, at the winery, the vineyard (for our wells), and at the estate home, from which most of our energy is derived
- ❧ Participating in Marin Energy's Deep Green program, which supplies us with renewable energy sources for energy needs beyond our solar production

- ❧ Spearheading the restoration of Spring Creek, which defines the southern boundary of our Estate Vineyard, in 2000
- ❧ Joining 1% for the Planet in 2007, which means that we donate a minimum of 1% of gross revenues to environmental causes each year
- ❧ Proactively upgrading old equipment and machinery to higher efficiency models and incorporating electric farm vehicles whenever possible

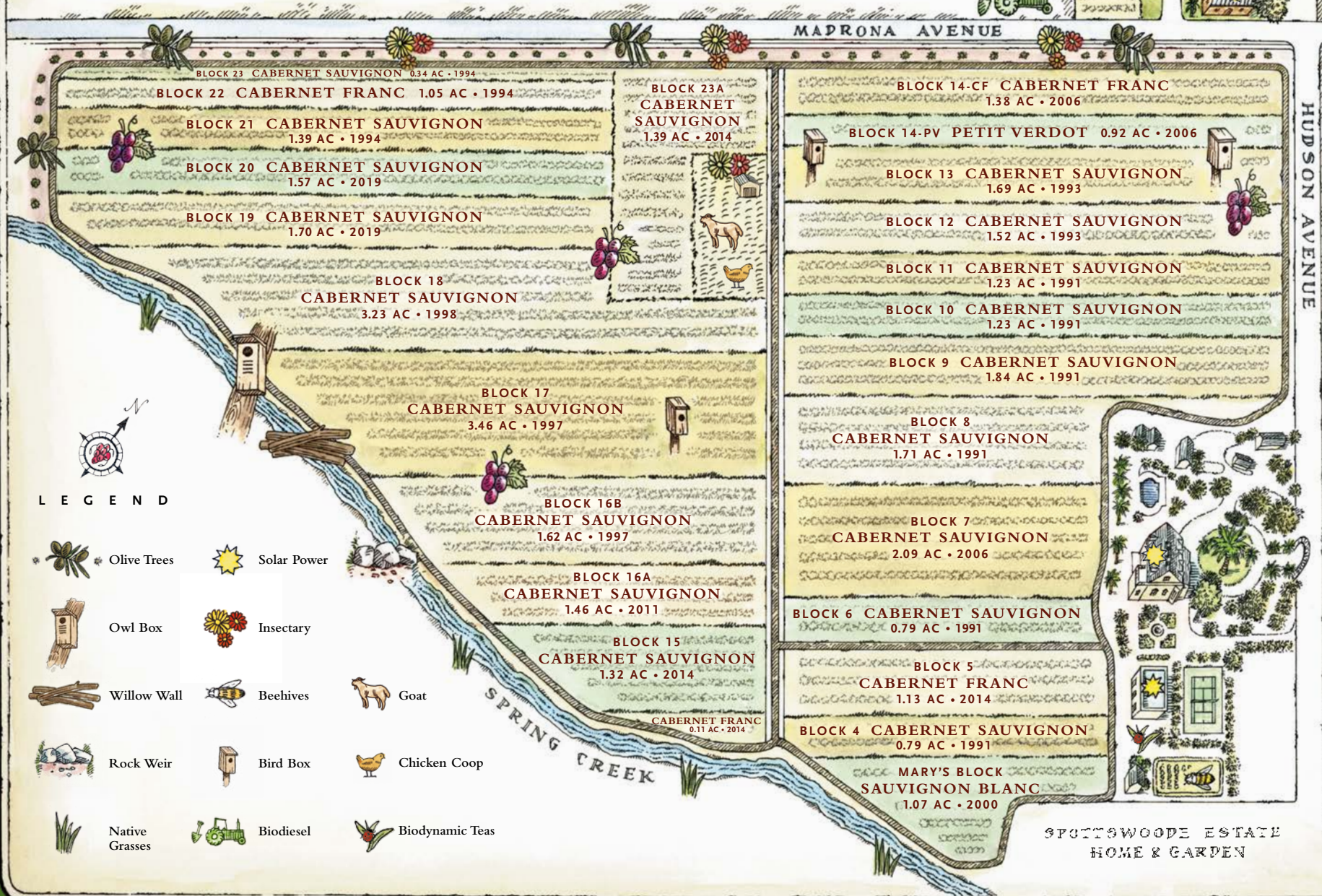
- ❧ Contributing time and funding as part of our deep commitment to the St. Helena and Napa Valley communities
- ❧ And in 2019, pursuing collaborative partnerships with other organizations and further certifications to hold us accountable to our Core Purpose, including:
 - Signing onto the Porto Protocol
 - Measuring GHG emissions
 - Applying for LEED and B Corp certifications
 - Announcing our intention to join the IWCA

SPOTTSWOODE

Winegrowing Estate
Organically Farmed Since 1985



WINERY & TASTING ROOM



CRAFTING EXCEPTIONAL
ESTATE CABERNET
SAUVIGNON SINCE 1982

Situated on the western edge of St. Helena at the foot of the Mayacamas Mountains, the Spottswode *terroir* is ideal for growing fine wine grapes. The alluvial clay loam soils from the Sulphur Creek fan provides superb drainage, while cool maritime breezes passing through the gap between Spring Mountain and the Mayacamas range allow berries to ripen slowly.

Our forty acres are planted to Cabernet Sauvignon, with small blocks of Cabernet Franc, Petit Verdot, and Sauvignon Blanc. We have farmed our vineyard organically since 1985.



SPOTTSWOODE ESTATE CABERNET SAUVIGNON

HEAT, FIRES, AND REDEMPTION

The 2017 growing season was one of extremes. The year began with a welcome wet winter after a five-year drought, only to be followed by hail in June and a very hot summer. Catastrophic wildfires broke out in early October, the day after we had finished picking our Estate fruit.

In spite of the weather extremes, we crafted an honest and truly exceptional expression of our site in 2017, and we attribute this to the resilience of our Estate Vineyard. This resilience is a function of our long-term responsible stewardship of the land, which we farm with the greatest sensitivity, intentionally building health into the entire system.

Great vineyard sites are rare, and part of defining them is their ability to ripen fruit that allows for a consistently extraordinary wine. Our 36 vintages of Spottswode Cabernet are a testament to this. This is why, as Robert Parker wrote after tasting a full vertical of Spottswode (vintages 1982–2014), “This tasting, which took place in August 2016, was a phenomenal look at what is truly a Napa first-growth estate.”

2017 VINTAGE Youthful energy and concentration take center stage for the 2017. Quintessential notes of brambly blue fruit and graphite complement warm oak spices and hints of plum, celery seed, and cocoa powder. A weighty and compelling core lead to a layered depth that will follow this wine through the long and dynamic life that it is destined for.

SOURCE OF GRAPES

Spottswode Estate Vineyard,
organically farmed since 1985

APPELLATION

St. Helena, Napa Valley

OAK PROFILE

Aged 20 months
French oak barrels
(new 60%)

BLENDING DETAIL

Cabernet Sauvignon 89%
Cabernet Franc 7%
Petit Verdot 4%

RELEASE DATE

September 1, 2020



balanced perfection

Sonoma
County

KNIGHTS VALLEY

KNIGHTS BRIDGE
ELEV. 780 ft

ST. HELENA

PARRY
ELEV. 260 ft

SPOTTSWOODE ESTATE
ELEV. 300 ft

YOUNG INGLEWOOD
ELEV. 230 ft

Vaca Range

LAKE BERRYESSA

Napa Valley

ATLAS PEAK

EDCORA
ELEV. 1,430 ft

OAK KNOLL

DARMS LANE
ELEV. 140 ft

NAPA

LYNDENHURST

Produced by

SPOTTSWOODE

NAPA VALLEY CABERNET SAUVIGNON

Spottswode Estate Vineyard, St. Helena (CCOF)

Situated on the western edge of St. Helena at the foot of the Mayacamas, Spottswode's terroir is ideal for growing winegrapes. The alluvial clay loam from the Sulphur Creek fan provides superb drainage while cool maritime breezes allow berries to ripen slowly, providing exceptional Cabernet Sauvignon and Cabernet Franc for this blend.

Darms Lane Vineyard, Oak Knoll

Located on the western edge of the Oak Knoll AVA and owned by the Bump family, this vineyard's proximity to the Bay results in a cooler and more moderate climate. Also situated on an alluvial fan, the Cabernet from this site offers red to blue fruit flavors, smooth tannins, freshness, purity, and beauty to the blend.

Edcora Vineyard, Atlas Peak (CCOF)

Above the fogline at approximately 1,430 feet, Edcora's daytime temperature is lower than the valley floor, while nights stay warmer. Its mesoclimate is coupled with red, iron-rich soils and plenty of rock, resulting in intensely concentrated Cabernet Sauvignon and Petit Verdot that bring tannins, fresh acidity, and density—a structural backbone of Lydenhurst.



Knights Bridge Vineyard, Knights Valley

Cool Pacific breezes provide long hang times for fruit to ripen and develop. The last fruit to harvest for Lydenhurst, Knights Bridge is a complex, dynamic site with iron-rich and white-ash tufa (calcium carbonate) soils. Co-fermenting this site's Cabernet Sauvignon and Petit Verdot brings color and fresh vibrancy to our blend.

Parry Vineyard, St. Helena

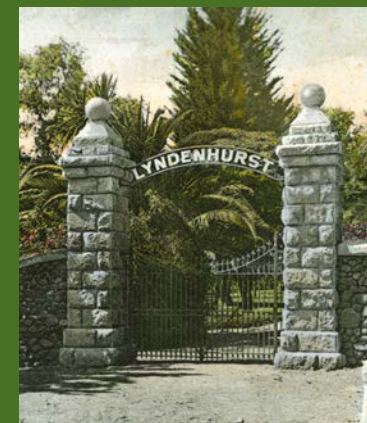
Stephen and Sue Parry's small vineyard is located east of the Silverado Trail. Planted in 1990 to Spottswode Clone Cabernet Sauvignon on rocky, obsidian-studded, clay loam soil. Dense vine spacing and vertical shoot positioning lead to smooth, velvety tannins and lovely, ripe St. Helena fruit aromatics.

Young Inglewood Vineyard, St. Helena

Jim and Jackie Young, along with their son Scott, grow beautiful fruit on the western benchland at the foot of the Mayacamas. Farmed organically, their Merlot and Malbec lend aromatic nuance and a soft, plush mid-palate to our Lydenhurst blend.

STORIED HISTORY: LYNDENHURST CABERNET SAUVIGNON

Lydenhurst was one in a succession of names given to the estate that became known as Spottswode in 1910. Crafted from our historic vineyard and other exceptional sites, Lydenhurst Cabernet Sauvignon honors Spottswode's wine-making legacy and offers our interpretation of a beautiful and approachable Napa Valley Cabernet Sauvignon.



FROM 1908 TO 1910 OUR ESTATE WAS CALLED "LYNDENHURST" IN HONOR OF THE LINDEN TREES THAT STILL BLOOM IN THE GARDEN TODAY.



LYNDENHURST CABERNET SAUVIGNON

WHAT'S IN A NAME

Lyndenhurst was one in a succession of names given to the estate that became known as Spottswode in 1910. Fragrant linden trees that surrounded a gazebo in the late 1800s provided the inspiration for the name, which also embellished the beautiful arched gate at the entrance to the Estate. Although only the center pole of the gazebo remains, the linden trees still bloom in the Estate gardens today.

Our long history as a family-owned winegrowing estate, along with our deep winemaking legacy, allow us to craft a Cabernet Sauvignon whose every vintage is authentic and compelling. Made from grapes grown in our Spottswode Estate Vineyard along with those from other exceptional family growers, Lyndenhurst is a serious yet approachable wine. It is the combination and synergy of these specifically selected parcels along with our winemaking expertise and vision that creates this beautiful and pure expression of Napa Valley Cabernet Sauvignon.

2017 VINTAGE With crimson fruits and bramble, the 2017 Lyndenhurst unveils aromas of fresh thyme, cedar, lilac, juniper, and a wild understory. Fine, silken tannins entice the palate through an array of textures. All the while, a resonating acidity brings dynamism and precision through this wine's long, layered progression. This is a wine with a refined poise in youth with a unique ability to offer enjoyment in its early years.

SOURCE OF GRAPES

Spottswode Estate, St. Helena
Darms Lane, Napa Valley
Edcora, Atlas Peak
Parry Vineyard, St. Helena
Young Inglewood, St. Helena

APELLATION

Napa Valley

OAK PROFILE

Aged 20 months
French oak barrels
(new 40%)

BLENDING DETAIL

Cabernet Sauvignon 84%
Merlot 10%
Cabernet Franc 3%
Malbec 2%
Petit Verdot 1%

RELEASE DATE

June 1, 2020



honoring our heritage

CRAFTING EXTRAORDINARY
SAUVIGNON BLANC
SINCE 1984

We have been making a notable and classically styled Sauvignon Blanc for over three decades. Created with great care from fruit grown in exceptional soils, it is a serious wine with structure, sophistication, and the ability to age gracefully. Spottswode Sauvignon Blanc has been recognized by wine writers as a "Super Sauvignon" and "the aristocracy of domestic Sauvignon Blanc."



SPOTTSWOODE

A Family Wine Estate

— SW —

SAUVIGNON BLANC

Our complex and layered Sauvignon Blanc begins with sourcing fruit from our estate vineyard and some of the best growers in Napa Valley and on Sonoma Mountain. Over 190 individual fermentations — in a combination of French oak, small stainless steel barrels, "cuves," and an amphora — allow for specific and finely tuned selections during blending, resulting in a sophisticated and energetic wine.

1 HARVEST 2 GRAPE PRESSING



3 FERMENTATION



Cuves & Amphora

French oak

Stainless

4 BLENDING 5 BOTTLING 6 RELEASE!



KNIGHTS
VALLEY

PELKAN
VINEYARD
ELEV. 900 ft

ST. HELENA
SPOTTSWOODE ESTATE
VINEYARD & WINERY

MARY'S BLOCK
ELEV. 300 ft

Sonoma
County

SONOMA
MOUNTAIN

FARINA VINEYARD
ELEV. 550 ft

MURRAY VINEYARD
ELEV. 750 ft

Petaluma Gap

Napa
Valley

ATLAS PEAK
STAGE COACH VINEYARD
ELEV. 1400 ft

NAPA

CARNEROS
DISTRICT

HYDE VINEYARDS
ELEV. 70 ft



SPOTTSWOODE SAUVIGNON BLANC

A SUPER SAUVIGNON

Highly acclaimed and considered one of the “Super Sauvignons” (a term coined by wine writer Karen MacNeil to describe a rare class of wines considered to be among the world’s utmost expressions of this noble grape), Spottswode’s exceptional, classically styled Sauvignon Blanc has been produced since 1984.

Crafted using grapes from our own Spottswode Estate, as well as those from other iconic family-owned vineyards. Fermented in a combination of French oak, small stainless steel barrels, a clay amphora, and one ceramic and two concrete cuves, the resulting wine is an eminently drinkable yet cellar-worthy Sauvignon that is both stately and sublime, with extraordinary aromas, effortless poise, and remarkable complexity. It is why noted wine writers have written that “Spottswode has turned Sauvignon Blanc into an art form,” and have hailed this wine as one of America’s or the world’s “best Sauvignon Blancs,” calling it the “aristocracy of domestic Sauvignon Blanc.”

2019 VINTAGE This Sauvignon Blanc jumps out of the glass with pink grapefruit, Asian pear, white peach, lemon oil, lime leaf, and lemongrass aromatics. The palate confirms the nose and is extremely bright and tense, showing great balance. Bright guava, juicy stone fruit, and hints of pineapple pair with a grapefruit acidity that lead to a long finish. Frequent lees bâtonnage adds a level of creaminess and more layers of complexity. Showing beautifully now, this wine also has the structure and sophistication to age gracefully for enjoyment in the future.

SOURCE OF GRAPES

Spottswode Estate, St. Helena
Attelas Vineyard, Atlas Peak
Farina, Sonoma Mountain
Hyde Vineyards, Carneros
Murray, Sonoma Mountain
Pelkan, Knights Valley
Stagecoach, Atlas Peak
Tofanelli, Calistoga

APPELLATION

Napa Valley 63%
Sonoma Mountain 37%

FERMENTATION PROFILE

A combination of small stainless steel and French oak barrels, an amphora, and one ceramic and two concrete cuves

BLENDING DETAIL

Sauvignon Blanc 98%
Semillon 2%

CLONAL SELECTIONS

Clones 1 and 6
Rauscedo 3
Sauvignon Musqué
Tofanelli Semillon

RELEASE DATE

June 1, 2020



poised complexity

BENEFITS OF MEMBERSHIP

TAKE YOUR SPOTT!

We are very grateful for the passionate support of our customers – the trust and confidence you place in us is extraordinary and we consider ourselves very fortunate. To show our appreciation, we offer you the opportunity to take an enviable “SPOTT!” on our list!

To ensure that our dedicated Spottswode enthusiasts are able to secure our Estate Cabernet Sauvignon directly from our winery’s cellar each year – even during those years when Mother Nature isn’t as bountiful as we hoped – we give priority to our most loyal customers, affectionately referred to as TOP SPOTT! and SPOTT ON! An annual purchase of the Spottswode Estate Cabernet Sauvignon automatically qualifies you as a member of one of our special groups – a full-case purchase makes one TOP SPOTT!, while a six-bottle purchase makes one SPOTT ON! Each “SPOTT” has its own benefits. Allocations of the Spottswode Cabernet are based on purchase history – and our TOP SPOTT! and SPOTT ON! members are offered our wines first and well in advance of the wine’s availability in the marketplace.



Our beautifully illustrated six-bottle laydown wooden case is available exclusively to TOP SPOTT! customers.

For those who purchase a 12-bottle case of the 2017 Spottswode Estate Cabernet Sauvignon, you may choose to have six of your twelve bottles arrive in this special case. This is offered at no extra charge if ordered by April 5th (only while supplies last).



SPOTT ON! BENEFITS

- ✿ Wine allocations offered in advance of all others, with special pre-release pricing for a limited time
- ✿ Two complimentary tickets to the annual Late Summer Garden Party (value \$250)
- ✿ Two complimentary reservations for a 90-minute tour and tasting (value \$150)
- ✿ Access to limited-production wines for members only, including Spottswode Estate “Mary’s Block” Sauvignon Blanc and Field Book wines
- ✿ First access to our coveted magnum bottles of Estate Cabernet Sauvignon and Sauvignon Blanc

TOP SPOTT! BENEFITS

Includes SPOTT ON! benefits plus:

- ✿ Two additional complimentary tickets to the annual Late Summer Garden Party (total of 4, value \$500)
- ✿ Two additional complimentary reservations for a 90-minute tour and tasting (total of 4, value \$300)
- ✿ Increased allocations of limited-production wines for members only, including Spottswode Estate “Mary’s Block” Sauvignon Blanc and Field Book wines (based on vintage availability)

With a purchase of a 12-bottle case of 2017 Spottswode Estate Cabernet through April 5, 2020, TOP SPOTT! members will receive:

- Domestic shipping included on your *entire wine order*, including Sauvignon Blanc and Lydenhurst on the same invoice
- The option to choose to receive one six-bottle laydown wooden case while supplies last



SPOTTSWOODE ESTATE GARDEN PARTY

WINE LIBRARY NOTES

VERTICAL TASTING HELD ON NOVEMBER 6, 2019

Each year, we strive to honor the growing season by crafting a Cabernet Sauvignon that captures the essence of the vintage and the sense of place that is our Estate Vineyard. We seek depth and beauty, dynamic energy and elegance, complexity and texture, an honest expression of time and place. Because wine is ever evolving, it is with great anticipation that the Spottswode team comes together each year to taste through fifteen vintages of our Estate Cabernet – to see where each of these wines is in its development and to share our collective thoughts with you. In November we were joined by respected colleagues Patrick Comiskey (wine writer, *Wine & Spirits*), and sommeliers Samantha Steinwand (Bouchon, Yountville) and Ryan Stetins (Compline, Napa), who brought their amazing palates and outside perspectives to our tasting, for which we are grateful.


Our family is privileged to have been farming this land since 1972. While each vintage is unique, there is a perceptible connective thread among these wines that brings us home to Spottswode. It is our greatest hope that you will also have the opportunity to collect and taste many vintages of Spottswode and to discover the rich and ongoing story of this remarkable piece of winegrowing land.

Best in Show

Because wines continue to evolve over time, our impressions vary each year. In this tasting, the group particularly enjoyed the wines marked with our Black Labrador symbol.



SPOTTSWOODE WINEMAKER ARON WEINKAUF

 **2003 DRINK/HOLD** A decadent, lush, and textural wine with spectacular power, energy, and depth of flavor at sixteen years of age. Blackberry and black currant, framed by sturdy tannins, interweave underlying notes of violets, orange rind, sea spray, and baking spices. The vivacity of this wine is remarkable.


2004 DRINK/HOLD With an alluring and generous progression, the 2004 balances a fresh and youthful vibrancy with immense weight and texture. Notes of mint, cranberry, graphite, and exotic herbs complement a core of crème de cassis and blue and black fruits. Broad, powdery tannins interlace with a juicy acidity for a long and powerful evolution.

2005 DRINK/HOLD Just entering its prime, this wine quintessentially displays how to age with elegance. Its long progression favors a savory side revealing hints of black olive, plum, fenugreek, dried orange, tobacco, and leather. Floral red fruits emerge and entice into a dense forest of wild herbs, moss, and alpine fir.

2006 DRINK/HOLD The 2006 is an endlessly intriguing wine that straddles both adolescence and maturity. An elegant and understated bouquet of oregano, damp earth, and dried porcini mushroom complements a backdrop of black currants and cedar. Broad yet pronounced tannins blanket a compact youthful core of red fruits and bramble on the palate.



NEW AND OLD: SOLAR PANELS ON THE ROOF OF OUR PRE-PROHIBITION BARREL CHAI

 **2007 DRINK/HOLD** A rare and dynamic wine, contrasting finesse with power and restraint with exuberance. An elegantly woven textural tapestry with bright crimson fruits like red currant and wild raspberry. The delicate oak flavors, powdery tannins, and lively acidity all provide a canvas for the subtle flavors of age to emerge, such as damp stones, dried violets, tarragon, and black olive.

2008 DRINK/HOLD An enticing wine with warmth and focus. Youthful dark blue and purple fruits make up its core with notes of menthol, incense, potpourri, sage, ash, graphite, and tobacco on the periphery. A dense palate full of warm baking spices and dark chocolate pairs with youthful tannins to give a structured and lengthy finish.



2009 DRINK/HOLD Energetic and dynamic, the 2009 balances intensity and nuance. The breadth of this wine spans flavors of ripe blackberries, pomegranate, and plums through notes of Earl Grey tea, native wildflowers, perfume, and cedar. Subtle hints of sea salt and pine meld into a powerful core in this seductive and impressive wine.

🐕 2010 TRY/HOLD A wine emerging from the coarseness of youth into the grace of adulthood with dynamic aromas and flavors. Woodsy notes of sagebrush, thyme, white pepper, and briar complement hints of dark cherries, ancho chili, and Rooibos tea. A powdery tannin profile and bright acidity create linearity and precision. The interplay of savory and freshness give the wine a unique and alluring interest.

🐕 2011 DRINK/HOLD Very true to classic claret. Few vintages in recent memory evoke the classic, cool-climate character of Cabernet Sauvignon more than the 2011. Red fruits along with savory herbal notes take center stage: red currants, winter savory, tarragon, and fraises des bois, along with conifer, wet earth, and fireplace ash. The purity and elegance of this wine offers endless intrigue.

2012 TRY/HOLD This wine exudes immense freshness and energy. The inviting notes of tart plum and huckleberry brighten a silky and luscious tannin profile. Notes of tamarind, wintergreen, toasty oak, cedar, lilac, and graphite harmoniously intertwine with soft layers of damp earth and dried sage and thyme. A wine just transitioning out of its adolescence, drinking beautifully but yet to reveal its true greatness.

2013 TRY/HOLD A tightly knit wine destined for a long and distinguished life. Under the monumental tannin structure lies a finessed bed of brambly fruits. Deep red raspberries, marionberry, and cassis interplay with notes of fresh minced herbs, amaro, roses, and candied violets. This wine has unwavering precision and power, and requires a long decant before serving.

2014 TRY/HOLD Characterized by a silken, velvety, and powdery tannin profile, this wine exudes dark bramble along with deep black cherry notes. The youthful veneer lifts to reveal mineral notes of damp clay, slate, and cocoa powder. There is a textural heft unique to this vintage that suggests richness without weight. Showing immense poise, beauty, balance, and integration. An exceptional wine!

🐕 2015 TRY/HOLD A welcoming wine that provides effortless enjoyment with a raw energy permeating throughout its lengthy progression. Mouthwatering red fruits like raspberries and alpine strawberries take center stage, accompanied by notes of marjoram, orange peel, and cedar. A palate loaded with deep, dark fruit and a robust acidity exudes immense power and a spirited intensity.

2016 TRY/HOLD Precision and power define the 2016, which quintessentially evokes the last year of the five-year drought. This wine has seamless finesse and textural concentration emphasizing blue fruits, boysenberry, pine, charcoal, and the ethereal aromas of wild sage. Still intensely compact and tightly wound, this wine has a long life ahead and has yet to reveal its true greatness.

VISIT US

We invite you to visit us at Spottswode to experience our family’s St. Helena estate and to enjoy our renowned wines. Reservations are by appointment only. Please request a tour and tasting via our website or by calling 707/963-0134. We look forward to welcoming you here!

WHERE WILL YOU SPOTT US IN 2020?

If you aren’t able to visit the winery in person, please stay in touch to keep abreast of when we will be traveling to events near you. Here is a list of what we have planned for 2020. More events will be posted on our website as they arise.

Vine Vault’s Visit from the Valley – Texas

San Antonio, TX January 14
Austin, TX January 15
Dallas, TX January 16
Houston, TX January 17

Vine Vault’s Visit from the Valley – Atlanta

Atlanta, GA February 27

Nashville Wine Auction – Pairings

Nashville, TN February 27–29

Napa in Newport

Dana Point, CA February 29

Vine Vault’s Visit from the Valley – Florida

Jacksonville, FL February 28
Orlando, FL February 29
Tampa, FL March 2
Naples, FL March 3
Miami, FL March 4
Palm Beach, FL March 5

Atlanta High Museum Auction

Atlanta, GA March 17–21

Jacksonville Wine and Food Auction
Cork and Cuisine Experience

Jacksonville, FL April 16–18

LACMA

Los Angeles, CA April 17–18

Culinary Evening with California Winemasters

Burbank, CA May 16
(Warner Bros. Studio)

Manhattan Wine Auction

Manhattan Beach, CA May 30

Cuff’s Winemaker Dinner

Chagrin Falls, OH June 4

Auction Napa Valley

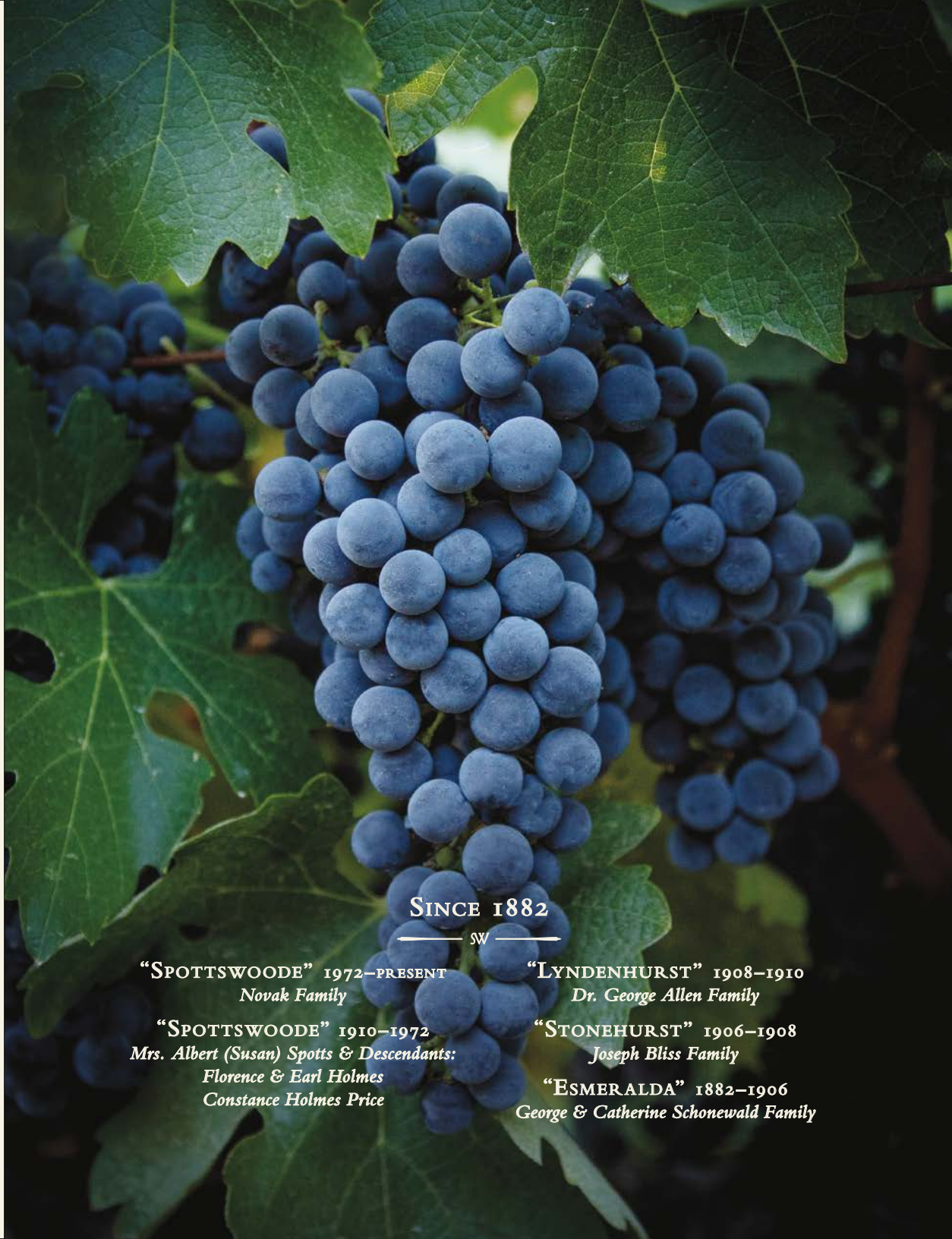
Napa Valley, CA June 4–7

Santa Fe Wine and Chile Fiesta

Santa Fe, NM September 23–24

Triple Creek Ranch Spottswode Weekend

Darby, MT October 22–25



SINCE 1882

SW

“SPOTTSWOODE” 1972–PRESENT
Novak Family

“SPOTTSWOODE” 1910–1972
Mrs. Albert (Susan) Spotts & Descendants:
Florence & Earl Holmes
Constance Holmes Price

“LYNDENHURST” 1908–1910
Dr. George Allen Family

“STONEHURST” 1906–1908
Joseph Bliss Family

“ESMERALDA” 1882–1906
George & Catherine Schonewald Family

A photograph of a garden entrance. A large archway made of green vines and leaves spans a gravel path. The word "SPOTTSWOOD" is written in dark, stylized letters across the arch. Tall palm trees with large, textured trunks and green fronds are on either side of the path. In the background, a white house with a blue roof and a porch is visible through the trees. The scene is bright and sunny, with shadows cast on the path.

SPOTTSWOOD

ST. HELENA · NAPA VALLEY

— SV —

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