

2011

WORKING WITH MOTHER NATURE

— SW —

...Wine is often selected in the White House not just for superlative flavor and balance but, also, to show a focus or theme that resonates with the First Family. The President and Mrs. Obama requested we look to organically farmed wineries that are paradigms for the industry, accenting the efforts already in pace with the new White House Garden and cuisine. We, naturally, turned to Spottswode as a long time steward of the land and of viticulture sustainability. The excellence in bottle just added to the unforgettable memories of the evening.

It is an honor to serve Spottswode wines in the White House.

DANIEL SHANKS Ushers Office, Executive Residence, The White House

Excerpt from a letter from the White House (Mr. Shanks has been in this non-partisan role since 1995.)



Luncheon

Maine Lobster Salad

Citrus Dressing

Crisp Farm Stand Lettuces

Radishes and Young Carrots

Seasonal Fruit Tarts

and

Strawberry Napoleons

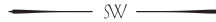
SPOTTSWODE SAUVIGNON BLANC 2007

*The table setting includes selections from
The Truman and Eisenhower China
and selected pieces of The Kennedy Vermeil.*

The White House

SPOTTSWODE WAS PART OF THE MENU FOR A WHITE HOUSE STATE DINNER, AS WELL AS A LUNCHEON!

SPOTTSWOODE



CONNECTING ON THE CURVE BALLS

REMEMBER STEVE MARTIN as the television weatherman in *L.A. Story* who reached a breaking point because of the numbing sameness of his weather reports? He tossed magnetic pictures of the sun onto his weather map while saying, “It will be sunny today, sunny tomorrow, sunny the next day...” The scene was hilarious, and we laughed not only at his humor but also at the thought that the weather in California is the same, day in and day out.

The weather in California, and more specifically in Napa Valley, though generally quite pleasant, is decidedly not predictable, consistent, or dependable. Each year is wholly distinct—each has its own personality, shaped by a unique set of circumstances—and we are reminded every year that Mother Nature is definitely in charge (at least in the vineyard).

We carefully, thoughtfully farm our vineyard knowing that Mother Nature will invariably throw us at least a few curve balls—this is agriculture, after all! These come at us in many



MUSTARD BLOOMS IN THE SPOTTSWOODE VINEYARD DURING THE EARLY SPRING.



SPOTTSWOODE'S HARVEST TOOK PLACE IN OCTOBER. PHOTO: THOMAS HEINER

forms: spring frost just at bud break; a heat spike or unusually windy conditions at flowering; rain at just the wrong time; a summer that is too hot; or perhaps a summer that is just too cool. The possibilities are literally endless, making grape growing an interesting challenge and ultimately giving each vintage its unique personality.

Over the years we've learned to be prepared for myriad seasonal events in the vineyard. We balance the canopy to the crop size, we drip irrigate to help our vines throughout the growing season, we unfurl shade cloth for the sun, we employ wind fans to help protect against frost, we cultivate beneficial plantings to attract "good" insects, we adjust our crop load time and time again—our work in the vineyard during the growing season truly never stops!

When it's finally time for the grapes to come in we are prepared in the winery, as well. After harvesting only the best clusters in the vineyard, our "sorting table" team at the winery looks again at each cluster and then selects only the

Our goal is a Cabernet that honors our amazing vineyard property. —LINDY NOVAK

highest quality, whole berries for fermentation. When the time comes to make the transition from fermenting juice to baby wine, our basket press gives our winemaker exacting control for the gentlest pressings.

Through all this we must be prepared to make continual sacrifices in our quest for the highest quality.

Just as in our selection of only the most desirable grape clusters, during the blending process only the best lots of wine in barrel will make it into the final blend. Along each step of the way, many decisions are made to ensure exceptional quality. Aspirations for the highest expression of our Cabernet Sauvignon and endeavors in qualitative decision-making are inseparably linked.

Through the process from bud break to fermentation, no matter what Mother Nature throws our way, one thing remains the same—we are determined to make a wine of unsurpassed distinction which reflects balance, grace, and integrity. We keep our sights resolutely fixed on creating a wine that truly and consistently expresses the winegrowing heritage that is the heart and soul of the Spottswoode Estate Vineyard, thus honoring our amazing vineyard property year after year.

Beth N. Milliken

President, Spottswoode Estate Vineyard & Winery

Giving Back

AUCTION NAPA VALLEY In June 2010, Mary Novak and daughter, Beth, were Honorary Chairs of Auction Napa Valley, which is the preeminent fundraising auction in the county. Over a three-day period guests enjoyed intimate dinners at the homes and cellars of many winery owners, feasted on wonderful food from local restaurants, tasted 2008 Cabernet Sauvignons poured by the winemakers straight from barrels in the caves at Rubicon, and bid on cases of wine as they sipped and listened to local vintner bands. Finally, the Live Auction Day arrived.

Meadowood Resort was the magical setting for a walk-around lunch created by ten highly-regarded chefs. The live auction followed, and 40 one-of-a-kind lots were sold.



BETH NOVAK MILLIKEN AND MARY NOVAK CO-CHAIRLED THE SUCCESSFUL 2010 AUCTION NAPA VALLEY.

PHOTO: JASON TINACCI



BETH NOVAK MILLIKEN (THIRD FROM LEFT) WITH THE BAND THE BANGLES AT AUCTION NAPA VALLEY PHOTO: JASON TINACCI

4

Afterwards, an exceptional family-style meal was served and was followed by an energetic musical performance by The Bangles, who got everyone on their feet and dancing. It was quite a weekend!

The bidding was robust, and we were thrilled when the last gavel fell and 8.6 million dollars had been raised! Funds, so generously donated by our enthusiastic bidders, are funneled back into our community to support health care, housing, and education, with an emphasis on providing for those in need. The commitment that the people of Napa County put into the success of the Auction is amazing, and we are truly honored to have been a part of this successful event.

In the News

We have been fortunate to receive some very nice press over the course of the year, and so we share it with you here.

ROBERT PARKER, WINE ADVOCATE *December 23, 2010*

*This historic estate...is run by one of the grand ladies of Napa, Mary Novak, along with her daughter, Beth. These have long been very good, classic wines, but over the last 10–15 years, their quality has soared into the upper echelon of the Napa hierarchy. The **2008 Cabernet Sauvignon** exhibits a glorious perfume of spring flowers, blueberries and black currants, good acidity and serious tannins as well as concentration. It is slightly more restrained and backward than the seamless, compelling 2007, but the 2008 possesses lots of stuffing as well as elegance married with purity, power and rare equilibrium. Drink it over the next 2–3 decades.*

JAMES SUCKLING, JAMESUCKLING.COM

Many of you will know James' name, as he was the long-time Bordeaux and Italian specialist for *Wine Spectator*. He is now out on his own and has expanded his geographic boundaries, having launched an online site

at www.JamesSuckling.com. His medium is video, and we are so glad that he visited us here at the winery in October! You can find his full comments about the Spottswode 2005 through 2008 Cabernets on his site. In the meantime, here are his comments on our 2008 Cabernet Sauvignon:

The 2008 is very close in quality to the fabulous 2007. It has the richness of that vintage as well as the structure and firmness of the 2006. It's 97 points.

We hope you have the opportunity to visit James' website—it is very educational, informative and entertaining, and we are very happy to welcome him as a new voice on our wines!!

JON BONNÉ, SAN FRANCISCO CHRONICLE

On Sunday, December 5, 2010, Jon Bonné published his Top 100 Wines for 2010, and the Spottswode 2007 Cabernet Sauvignon was the most-prominently featured wine among the 16 wines listed in the “Cabernet, Merlot and Blends” section. He had this to say about this wine:

This might be the best Spottswode yet—and one of the best Napa Cabernets I've ever tasted. Winemaker Jennifer Williams found a perfect harmony of flavor, from spicy accents of soft paprika, coffee and cedar to the mineral edge in its silken texture and the endlessly rich, plummy flavors. It's a supremely graceful and powerful Cabernet.

We can't wait to share our 2008 Cabernet Sauvignon with Jon later this year!

THE WINE SPECTATOR, NEW WORLD WINE EXPERIENCE

In late October 2010, at the *New World Wine Experience* in Las Vegas, Spottswode was one of eight Cabernets selected to be poured at the 2007 Napa Cabernet seminar, which was presided over by James Laube.

Beth Novak Milliken was on the panel for Spottswode, and the other wineries represented were Altamura, Caymus, Colgin, Corra, Peter Michael, Ramey, and Schrader.



SPOTTSWODE'S HISTORIC KRAFT CELLAR
PHOTO: THOMAS HEINER

It was an honor to present Spottswode at this tasting, and we thank Jim Laube for including our 2007 Cabernet Sauvignon among those he chose to feature!

1% For The Planet

SPOTTSWOODE IS proud to support 1% For The Planet in its endeavor to encourage businesses to donate 1% of their annual revenues to support environmental causes. Founded by Yvon Chouinard of *Patagonia* and Craig Matthews of *Blue Ribbon Flies*, 1% is an alliance of businesses that understand the necessity of protecting the natural environment. Our commitment to the health of our environment is deeply rooted, as illustrated by many of our business practices, from our organic farming to our use of solar power. Though we have always supported environmental causes, we joined 1% in 2007 to further focus our annual contributions.

We are truly gratified to be among those businesses around the world that contribute at least 1% of annual revenue to environmental causes!

www.onepercentfortheplanet.org



Our SPOTT ON! Club

For Our Mailing List Customers

spot on *adv./adj. informal.* In exactly the right place, correct accurate, absolutely right: excellent.

SPOTT ON! *Spottswode equivalent:* a special group of loyal supporters defined as those who purchase six bottles or more of our Estate Cabernet Sauvignon on an annual basis.



FOUR "SPOT ON" REASONS TO BE SPOTT ON!

1 ADVANCE PURCHASING OPPORTUNITIES

SPOTT ON! club members receive our wine offerings in advance of our official mailing dates, providing a purchase advantage. We offer our Estate Cabernet Sauvignon and the Sauvignon Blanc in early spring, while the Lydenhurst Cabernet (our companion estate cabernet) is presented in the fall.

2 ANNUAL LATE SUMMER GARDEN PARTY

Only **SPOTT ON!** club members are invited to join us for an afternoon of wine tasting and hors d'oeuvres in the gardens at the estate home of Spottswode owner, Mary Novak. Your annual purchase of six bottles or



Your “End of Summer” event was simply the best....What we enjoyed most was meeting those couples from Australia, England, and Alabama, hearing their stories and how much we all appreciate the quality wines that Spottswode allows us to savor.

PAUL & NANCY TARANTINO, *SPOTT ON! Members*

GUESTS RELAX IN THE SPOTTSWODE ESTATE GARDENS AND POOL AREA WHILE ENJOYING WINES AND FINE FOOD PREPARED BY LOCAL ST. HELENA CATERER, PANEVINO.
PHOTOS: (LEFT) FAITH ECHTERMAYER; (RIGHT) THOMAS HEINER

more of Spottswode Estate Cabernet Sauvignon ensures an invitation to the party for you and a guest. Your preferred access to this special day is our way of thanking you for purchasing Spottswode directly from the estate.

3 EXCLUSIVE WINES

SPOTT ON! club members are offered our special Field Book blend in the late summer. We produce a very small amount of this Syrah-based wine on an annual basis and allocate up to four bottles per vintage to only our special **SPOTT ON!** group.



4 WINERY VISITS

For our **SPOTT ON!** club members, we automatically waive our tasting fee for two people (a \$50 value) when you visit Spottswode. Appointments are reserved by credit card for our extremely-limited tours and tastings—our tours are exclusive and intimate, consisting of a walk around the winery and estate grounds as well as a sit-down tasting of currently-available wines. We love welcoming our customers to the winery, so please contact us early in your trip planning to secure a spot!

I tasted the Field Book for the first time last night. It was outstanding. Of course, I expected nothing less. BOB SALTMAN, *SPOTT ON! Member*

Spottswode Wine Releases

2008 Spottswode Estate Cabernet Sauvignon

The Spottswode Cabernet is, very simply, the finest wine we are able to create from our estate vineyard. By carefully selecting only the best lots from our cellar, we honor our vineyard by producing a cabernet of great depth, complexity, and elegance that reflects the pinnacle of our vineyard's unique qualities.

8

Tasting notes: Vinous, fresh, lots of bright red fruits—raspberries, cherries, pomegranate, red currants—and a touch of creamy yogurt, butter, graham cracker, meringue, and spiced candy. A sweet, inviting, dense core. Tangy and mouthwatering, with active tannins, a wrap of sweet vanilla oak and a hint of white pepper. A beauty—soft and round, with a lot of power. An exciting wine—we have eagerly anticipated its release!

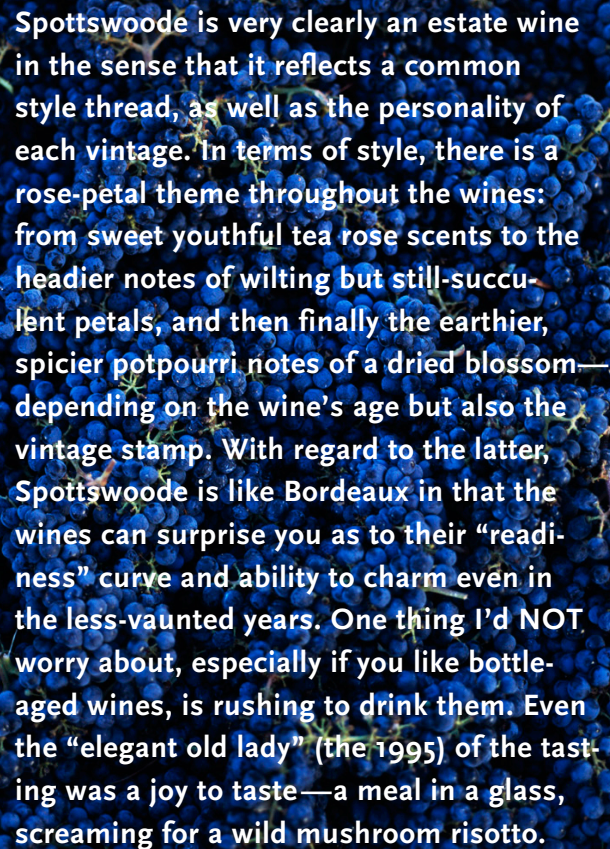


2010 Spottswode Sauvignon Blanc

Our Sauvignon Blanc represents what we believe to be the highest expression of this varietal—a blend of Sauvignon Blanc, Sauvignon Musque, and Semillon from our Estate and from a handful of like-minded growers. We strive to create a vibrant, lovely, flavorful wine that pairs beautifully with food.

Due to its very limited production, this wine is offered only to our mailing list customers and to select restaurants around the country.

Tasting notes: A very perfumey, floral nose with heady aromas of citrus and stone fruit, highlighted by wild sweet orange, apricot, and ripe summer peaches. Beautifully integrated oak adds sweet cinnamon, honey, and beeswax notes. A rich, fruit-filled palate with a mineral expression and a soft, silky texture gives way to a lingering finish. Vibrant, fresh acidity enlivens the wine and perfectly balances the plush fruit characters. Lovely, complex and smooth—simultaneously lush and lively!



Spottswoodé is very clearly an estate wine in the sense that it reflects a common style thread, as well as the personality of each vintage. In terms of style, there is a rose-petal theme throughout the wines: from sweet youthful tea rose scents to the headier notes of wilting but still-succulent petals, and then finally the earthier, spicier potpourri notes of a dried blossom—depending on the wine’s age but also the vintage stamp. With regard to the latter, Spottswoodé is like Bordeaux in that the wines can surprise you as to their “readiness” curve and ability to charm even in the less-vaunted years. One thing I’d NOT worry about, especially if you like bottled wines, is rushing to drink them. Even the “elegant old lady” (the 1995) of the tasting was a joy to taste—a meal in a glass, screaming for a wild mushroom risotto.

ANDREA ROBINSON, *Master Sommelier*

WINE LIBRARY NOTES

VERTICAL TASTING HELD ON NOVEMBER 17, 2010

OUR ANNUAL vertical tasting was held at the Spottswoodé Estate home, and we were thrilled and honored to have both Dan O’Brien, Wine Director at Cavallo Point in Sausalito, and Andrea Robinson, Master Sommelier, join us. We blind tasted fifteen vintages, 1994–2008, in two separate flights. As ever, we relish the opportunity to taste through these wines, as this intellectual exercise allows us to deepen our knowledge of our Estate Vineyard and to share our impressions to help you in determining the optimal time to enjoy our Cabernets. Join us in our exploration!

1994 DRINK! Pretty and soft, displaying appealing notes of old leather, dried spices, eucalyptus, sweet cedar, wet leaves, truffles, lanolin, bread pudding, and cinnamon. Not deep or power driven, with a lighter, more delicate texture, yet expressive on the palate—long and smooth. Tannins are mature and a bit dusty. “Pair with delicate fare, no heavier than duck,” suggests Andrea. Extremely attractive.



SPOTTSWOODE ESTATE CABERNET SAUVIGNON FRUIT ON THE VINE
PHOTO: THOMAS HEINER

1995 DRINK! Rust color. Showed the most age of the flight, with some sherry and port-like aromas and flavors. Dried rosemary, caramelized shallots, anisette, consommé, cured meat, tobacco, and soy were some of the descriptors used. The palate is accurate to the nose. A touch drying in the mouth, but then juicy and long. A hint of salt. We all decided, “an old soul,” but a good old soul, especially to a lover of claret.

1996 DRINK/HOLD A nice mélange of ingredients, reflecting a mix of youthful and aged characters. Pretty, with a wild strawberry and cherry sweetness, some rose talcum powder and anise, wisps of vanilla, rhubarb, and peppermint,

SPOTTSWOODE 2011

offset by touches of salinity, soy, smoke, peat, and white pepper. Still evolving, softened with time in the glass. Not perfectly harmonized at the time of tasting—Andrea thought the wine could use a bit of time for the tannins to integrate. Has retained its intrigue and sense of mystery.

1997 DRINK/HOLD Vivid ruby purple color, persistent to the rim. Very perfumey and elegant, with a creamy mid-palate, integrated fruit tannins, and great length. So much going on and so many layers. Bright red fruit, cherry potpourri, sweet spice dust, wilted rose petals, maple syrup, ripe plum, cranberry and pomegranate zest, dried lavender, and lively mint characters. Structured and balanced, in a happy place, showing beautifully. Pair with a delightful cheese and savor.

1998 DRINK! Sweet roses and leather initially. Resolves with a bit of time in the glass to offer a forward nose with ripe fruit characters and a warm allure. Great complexity, and a fairly sweet entry—plums, red licorice, dark cinnamon. We noted that the fruit falls off rather quickly, and some greener, earthier characters emerge. The palate doesn't quite follow through with the riper characters of the nose. Evolved very quickly after opening. Treat with care—we suggest not decanting—and serve with something savory like a long, slow-cooked stew.

1999 HOLD Lovely purple color. More showy than last year—bright and fresh. Lots of berry aromas—blackberry pie, fresh-crushed blueberries, cherries jubilee, laced with lovely mocha, vanilla, and black fig. A backdrop of pine needles and forest floor, tobacco, smoke, white pepper, spice, and rose petal make this a layered, intense, multi-faceted wine. A tight mineral core, with discernible tannins that have not yet perfectly meshed with all of the other elements. As stated last year—still evolving, the promise lies ahead. Tracey’s description: “Classic.” And Mary Novak’s first choice this year...and this from a devoted Sauvignon Blanc lover!

2000 DRINK/HOLD Pretty violet color. Dan said, “Very Paulliac,” with intensity and muscle. Lots of components: lush strawberry, flowers, lavender, licorice, sweet cinnamon, strudel, pepper, dried spices, olive, leather, saddle soap, warm stones. Sweet creaminess and earth on the palate—great texture, tannic structure, and a long finish. Beth captured the essence well: “Fresh, earthy, vibrant, and alive. So showy. There now.” Ripe, concentrated, distinctive.

2001 DRINK/HOLD Showing some age, but very well composed. A wisp of sea air floats above a medley of black cherry cola, damp forest floor, rose-tinted potpourri, mint, anise seed, soft leather, and wet wool. A lovely, complex co-mingling of

sweet and savory aromas and flavors. Some enticing earthy notes. Balanced, warm, interesting. An aging beauty.

2002 DRINK/HOLD A dark wine. Dark cocoa, dark chocolate, ripe lush fruit, plum jam, cinnamon and nutmeg, and hints of soy, basil, mint, lanolin, iron, and leather. Evolving nicely, with a soft mouth feel—the riper fruit characteristics of this vintage in Napa Valley are more apparent at this stage. Well-structured with a pleasant warmth. Like the 1996, this wine elicited a range of responses among the tasters.

2003 HOLD More subdued than last year; still warm, enticing, and complete. A lot of yin and yang in this wine—youth and age, tartness and dustiness, wildness and earthiness, sweetness and saltiness. Rambunctious brambly fruit, strawberry fruit roll, sassafras, brown sugar, and graham cracker are offset by cut green beans, forest floor, anise, and some wood tannins. Tracey captured this by saying “earthiness gives way to a candy store.” A bit of an enigma just now, so we

Spottswode’s Estate wines provide the argument that there are still wines of balance and elegance produced in Napa Valley. The 2000 Cabernet Sauvignon proves that even in more challenging vintages, Spottswode wines are expressive in their youth and continue to age seamlessly. DANIEL O’BRIEN, *Wine & Spirits Director, Cavallo Point*



HARVEST AT SPOTTSWOODE
PHOTO: THOMAS HEINER

think this vintage is calling for some more time in the bottle.

2004 TRY/HOLD This wine made Peah swoon. Rich and broad, with well-integrated oak, firm tannins, wonderful balance and harmony. Lots of cinnamon spice, rose dust, and sweet berries, with hazelnut, cassis, cheesecake, graham cracker, cocoa, brioche, leather, and hints of meat and consommé. Powerful, vibrant, deep. Yummy, and tempting

to drink now, but it's got more in store, says Andrea. Still, we think you might want to try it!

2005 TRY/HOLD Big, yet elegant. Perfumey. Layered, textured, complex, multi-faceted, dynamic. Runs the gamut in terms of aromas and flavors: deep crushed blackberries and vibrant cherries, with some black pepper, menthol, barley, olive and mushroom notes. A perfect medley of fruit and earthy characters, with a wonderful, long, sweet finish.

2006 TRY/HOLD Young and gorgeous. "A lot of everything in this wine." Full of boisterous red and blue fruits—big, dynamic, and layered. Takes a bit of time to unravel, boasting

notes of caramel, roasted nuts, smoky cedar, coffee and toffee, rose talc, cranberry, apple crisp, truffles, cocoa, licorice, and spice. Lovely tropical and honey floral hints, as well as beeswax and pine needles wrapped around a fresh mineral core. Somewhat taut, with a substantial tannin presence, a meaty-glycerin mid-palate and a long, dusty, sweet berry finish. Juicy and tangy, possessing both delicacy and power. Lots of superlatives.

2007 HOLD! "Totally young," extremely compelling. Concentrated and ripe. Dark raspberry and cherry fruit, sweet vanilla and white chocolate, espresso, mocha, blackberry pie, toffee, marshmallow, nutmeg, cinnamon tea, baking spices, tobacco and cut hay. Some enticing oak notes. Lush and palate-coating, seamless. A plush core, a big finish—this wine has a long life ahead. We look forward to tracking this wine's development. You probably want to try it. Go ahead—but save some for later, too!

Find Us on Facebook!

Join Spottswode on Facebook to keep up with the latest news from our estate and connect with other Spottswode supporters! You can find our Spottswode Winery page at www.facebook.com.



SPOTTSWOODE

— SW —
ESTABLISHED
1882

SPOTTSWOODE ESTATE VINEYARD & WINERY
1902 MADRONA AVENUE ST. HELENA, CALIFORNIA
707/963-0134 FAX 707/963-2886
WWW.SPOTTSWOODE.COM

Tour Spottswode Estate

A tour and tasting is a great opportunity to talk with us and catch up on the latest vineyard and winery news—we also appreciate the chance to get to know you! Due to our size and residential location, we are only permitted to host two groups of no more than ten people each week.

TOURS AND TASTINGS

10 am, Tuesdays and Fridays, *Closed on weekends.*

To arrange a visit, please call 707/963-0134 between 9 am–5 pm, Monday through Friday. Or contact us by email at tours@spottswode.com. Space is very limited, so we recommend calling four to six weeks in advance. Your credit card will hold your reservation.

SPOTTSWOODE



1902 Madrona Avenue
St Helena CA 94574



SPOTTSWOODE'S ANNUAL GARDEN PARTY

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