



2012 MILESTONE ANNIVERSARIES

This year we are celebrating: Mary's **80th** Birthday (1932)
40th Anniversary of purchasing Spottswode Estate
(1972) **30th** Anniversary of establishing the Spottswode
Winery (1982) **25th** Anniversary of Beth joining Mary at
Spottswode (1987) **20th** Anniversary of Lindy working
with Beth and Mary (1992)



MARY NOVAK, 1974



RENOVATIONS TO THE ESTATE, 1972



EARLY WINEMAKING, 1973



BETH, KELLEY, AND LINDY, 1975

SPOTTSWOODE



LOOKING BACK ON FORTY YEARS AT THE SPOTTSWOODE ESTATE

AS WE BEGAN thinking about the 40th anniversary of our move to St. Helena (in 1972) and the 30th anniversary of Spottswode Estate Vineyard & Winery (our first Cabernet Sauvignon was bottled in 1982!), we sifted through old family files with our mother, Mary Novak. Thankfully, Mom has kept the records intact—the faded vineyard photos, purchase notes, and winery correspondence helped us remember life during those first years at Spottswode and in the Napa Valley, from the early 1970s through the 1980s.

We found handwritten grape receipts reminding us about the Petite Sirah, Napa Gamay, French Colombard, and Green Hungarian varietals that had been planted in the vineyard when our parents first acquired Spottswode. We sold the grapes to Souverain (now Burgess Winery) in 1972 and 1973, and in 1974, Robert Mondavi purchased ten tons of Napa Gamay while Souverain took the other varietals. The next year, we brought all of our fruit to the Napa Valley Cooperative (now Hall Winery)



THE NOVAK FAMILY (LEFT TO RIGHT, BACK ROW: LINDY, MIKE, AND MATT; FRONT ROW: BETH, MARY, AND KELLEY) PHOTO: ROBB McDONOUGH

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WINE COUNTRY ESTATE IN SAINT HELENA



A 31-acre offering with 20 acres in wine grapes and nearly 3 acres of park-like landscaping surrounding a two-story Victorian home built in 1883. Other improvements include a distinctively remodeled water tank house residence and two other rental homes.

WALTER SHAW & ASSOCIATES

156 MAIN STREET, SAINT HELENA, CALIFORNIA
(707) 963-3663



LEFT TO RIGHT: SPOTTSWOODE REAL ESTATE AD, 1971; SPOTTSWOODE HOME DURING RESTORATION, 1972; THE NOVAK FAMILY TAKES A LEAP INTO THE NEW POOL, 1973

2 in St. Helena. The wine made there ultimately went to Gallo, who amazingly enough purchased a great deal of Napa Valley fruit in those days.

Between 1973 and 1976, we replanted all but the Napa Gamay to Cabernet Sauvignon, Sauvignon Blanc and Zinfandel. A neighbor, Ric Forman, founder of Forman Winery, steered us toward Cabernet Sauvignon, as did our friend Justin Meyer (Justin later founded Silver Oak with our long-time family friend, Ray Duncan). In 1976 Allied Grape Growers purchased all of our Napa Gamay and we sold 7.05 tons of Cabernet Sauvignon—our first Cabernet crop ever!—to Oak Knoll Cellars (now Rutherford Hill Winery).

All of this replanting yielded acres of vines that needed suckering throughout the summer months, and so the five children were put to work from 8:00 am until noon each day removing suckers from the vines and cleaning the emitters (clearing silt from the irrigation hose gaskets). Our dad felt that we had lived “too high on the hog for too long,” and so a work routine and ethic were instilled. It was hot, tedious labor, but we were paid for our time and, in hindsight, we learned a great deal from the experience.

In 1977 we sold 16.2 tons of Napa Gamay to Charles Krug Winery, 47.86 tons of Cabernet

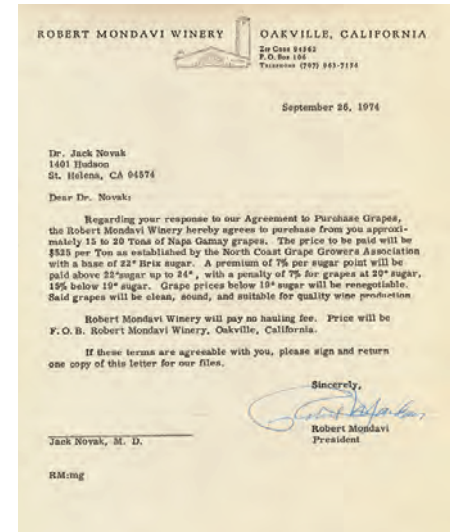
Sauvignon to Spring Mountain Vineyards and 16.8 tons of Cabernet Sauvignon to Rutherford Hill Winery.

After our father, Jack Novak, died unexpectedly in November of 1977, our mother determined to carry on with the life they had built here. Mary had already fallen in love with Spottswode and the Napa Valley, and she recognized that she had a true passion for the property and its vineyard. And so she continued to sell grapes to myriad wineries in Napa Valley in 1978 and 1979, earning enough to keep Spottswode sustainable as a grape growing estate.

In 1980, the Spottswode Estate Vineyard provided fruit to numerous wineries including Spring Mountain, Duckhorn, St. Clement, Forman, Keenan, and Round Hill, and in 1981, Frogs Leap and Burgess joined the list. 1982 was the year that Mary achieved the dream that she and Dad had shared—producing the first-ever vintage of Spottswode Estate Cabernet Sauvignon. We harvested a bumper crop that year and kept 20 tons of fruit for ourselves, selling the remaining grapes to our buyer list with the new additions of Shafer, Chateau Chevalier, Whitehall Lane, Heitz, and Hafner

Vineyard. Tony Soter joined forces with us as our inaugural winemaker. In that first year, we crushed our fruit at Hafner Vineyard in the Alexander Valley and brought the finished Cabernet back to age in barrel in the cellar of the estate home. An added bonus to finally producing our own wine was the ripe blackberry aromas of our wine in barrel emanating from the basement cellar—just incredible!!

The following year we decided to keep 7.5 tons of Sauvignon Blanc in addition to Cabernet Sauvignon, and in 1984 we harvested Cabernet Franc and Merlot, as most of the Zinfandel vines had been converted (T-budded) to these varieties a few years earlier. Tony was interested in adding layers and dimension to our



ROBERT MONDAVI PURCHASES SPOTTSWODE ESTATE GRAPES, 1974



SPOTTSWOODE GATHERS TO CELEBRATE THEIR 125TH ANNIVERSARY IN 2007
 PHOTO: THOMAS HEINER

estate Cabernet and we loved the aromatic and structural characteristics that Cabernet Franc brought to the wine. We chose not to use the Merlot as it seemed to stand apart from the wine, rather than enhance it, so that acreage was eventually replanted to Cabernet Sauvignon and Cabernet Franc. Trial and error was—and still is—the norm.

In 1985 Tony added the title of Vineyard Manager and, at his urging, we were one of the first wineries to introduce organic farming practices. Our Estate received official CCOF certification in 1992. We are extremely proud of our land stewardship and feel deeply passionate about organic farming.

From 1985 through 1990 we continued to use just a portion of grapes for our own wines, selling the remaining fruit to Duckhorn and Shafer. Both of these winemaking families inspired our mother to start Spottswode Winery, and we are truly grateful for their encouragement and support.

The dreaded phylloxera was discovered in our vineyard in 1990, but fortunately we were prepared. Several years earlier, Tony had warned us about this root louse, and at the time, like most of the Napa vineyards, we were planted entirely on AxR1 rootstock; he knew it was only a matter of time before it would appear in our vineyard. Immediately after the 1990 harvest, we removed the Sauvignon Blanc vines and replanted to Cabernet Sauvignon (Blocks 1–8) on four different rootstocks. Later, we ripped out more of

the older vines and planted blocks 9–14 to additional Cabernet Sauvignon and a small amount of Cabernet Franc. Between 1996 and 1997, we used the last of the fruit from our old vines for the Spottswode Estate Cabernet Sauvignon and then, in 1998, completed our replanting.

Over the years we've learned that a vineyard is never "complete," rather, like a garden, it is a work in progress, with blocks in and out of production as we fine tune and continuously make improvements. We are committed to farming our land organically, and as we steward our property into the future, we are mindful of how our choices affect the environment and surrounding community. Over the past three years, we have added chickens and cashmere goats to the Spottswode menagerie, and they are happily residing on (while naturally replenishing) the one-half acre of land that we have left fallow.

So, here in 2012, as we celebrate our 40 years of living in St. Helena and the 30th

anniversary of Spottswode Winery, we reflect on all that has transpired. Our family looks with gratitude and a sense of awe over how much our estate and Napa Valley have grown and at what we have all accomplished during such a relatively short period of time.

Beth N. Milliken Lindy Novak

Anniversary Events

In honor of our landmark anniversaries, we will be hosting a handful of special tastings around the country in 2012.

Check our website to see where we will be traveling—we look forward to the opportunity to visit with you!

MARY NOVAK AND MURPHY IN HER
ELECTRIC CAR PHOTO: THOMAS HEINER



Introducing Our Winemaking Team

We are very excited to announce Aron Weinkauff's promotion to Winemaker and Vineyard Manager as of May 2011! Aron joined us as Assistant Winemaker in 2006 and became our Vineyard Manager in 2009. He holds a graduate degree in Enology from Fresno State University and previously worked in winemaking and

viticultural positions at Paul Hobbs Winery and Ficklin Vineyards.

Over the six years that he has worked with us, Aron has proven to be extremely adept in all aspects of wine production. His promotion assures the continuation of the rigorous standards that are the hallmark of Spottswode wines.

To complement Aron's considerable skill set, we brought on Landon Donley as Assistant Winemaker in July of 2011. He and Aron work closely together, just as they did when Landon served as our Harvest Intern in 2010. Landon's work experience includes an internship at Molly Dooker Winery in Australia and multiple vintages at Fresno State Winery. Landon graduated with a degree in Enology from Fresno State University.

Aron and Landon work seamlessly together in ensuring the quality of the Spottswode grapes and wines, and their camaraderie and enthusiasm are contagious. Adding yet another dimension to this team is long-time Spottswode winemaking consultant, Rosemary Cakebread, who collaborates with Aron and, by extension, Landon in crafting our wines. Her long history with Spottswode and her commitment to quality and sustainability are passions she shares with all of us.

We are very excited about our "new" winemaking team, and we look forward to continued great wines and to many years of working together!



LANDON DONLEY, ROSEMARY
CAKEBREAD, AND ARON WEINKAUF
PHOTO: ROBB McDONOUGH

Our SPOTT ON! Club

For Loyal Mailing List Customers

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



SPOTT ON! *St. Helena equivalent:* a special group of loyal Spottswode supporters defined as those who purchase six bottles or more of Spottswode 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 annual wine offerings in advance of our official mailing dates.

2 ANNUAL LATE SUMMER GARDEN PARTY

We invite **SPOTT ON!** club members (you and a guest) to an afternoon of wine tasting and hors d'oeuvres in the gardens of the private estate home of Spottswode owner, Mary Novak.



THE FOUNTAIN IN THE SPOTTSWODE ESTATE GARDEN PHOTO: ROBB McDONOUGH

3 EXCLUSIVE WINES

Each year, we offer an allocation of our very limited production Field Book Rhone-style wine to **SPOTT ON!** club members. The 2010 vintage is sourced from Griffin's Lair Vineyard and is 100% Syrah.

4 WINERY VISITS

We waive our tasting fee for **SPOTT ON!** club members who visit Spottswode.

Spottswode Wine Releases

2009 Spottswode Estate Cabernet Sauvignon



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

Tasting Notes: It's all there—enticing nose, fresh, youthful, blackberry pie—we loved the complex aromatics. Grilled bread, poached plum, caramel, maple, rosemary, warm cinnamon pudding, mandarin orange, powdered sugar, dark Ghirardelli chocolate, flowers. Warm, explosive,

The 2009 Cabernet Sauvignon is a huge wine bursting with class and personality. It shows gorgeous delineation in its dark fruit, camphor, tar and licorice, with striking finesse and breathtaking balance...This is a dazzling effort and easily one of the wines of the vintage. Wow. (96+ points) ANTONIO GALLONI, *The Wine Advocate*

round, long and lingering. Big, lush, and silky with beautiful balance and a juicy acidity. Great texture and staying power. Yummy. Just delicious!

2011 Spottswode Sauvignon Blanc

We were honored when Jon Bonné of the *San Francisco Chronicle* wrote these kind words in August of 2011: “Spottswode, the Novak family’s extraordinary St. Helena estate, always comes to mind when I think of who’s taking this grape (Sauvignon Blanc) seriously. Spottswode’s reputation was built on its estate Cabernet, but its white wine is a hidden gem.”

Due to its very limited production, our Sauvignon Blanc is offered almost exclusively to our mailing list customers and to select restaurants around the country.

Tasting Notes: 2011 was a very mild growing season, where the fruit was able to attain great maturity under near ideal conditions. This wine has great length and texture that is backed up by a wonderful, succulent, fresh acidity. It has strong characteristics of white peach, key lime, grapefruit and melon with hints of grass, crème brûlée, and flint. Beautifully balanced—and pairs brilliantly with food!

WINE LIBRARY NOTES

VERTICAL TASTING HELD ON NOVEMBER 16, 2011

WE EAGERLY anticipate our vertical tasting each fall and are excited to share our notes here. We were honored to have long-time wine enthusiasts Keith Williams and John Cooper from Houston, and Brett Anderson of the *Robb Report*, join us this year. We blind-tasted fifteen vintages, 1995 through 2009, in two separate flights, and we were thrilled with the wines. Positive attributes abounded, as Keith stated emphatically, “There wasn’t a dog in the bunch!” Also heard around the table: (John) “Amazing quality. Great food wines.” (Keith) “The older wines are very representative of older Napa Cabernets.”

It was much easier to differentiate between and elaborate on the particulars of the older flight, as the wines have developed the complexities and nuances you expect with aged Cabernets. The younger flight was a bit more challenging, as most of these wines still had primary (but delicious) fruit characters dominating, and the differences between them are more

subtle—still, there is discernible complexity in each. The hues of the older wines were still vibrant purple with occasional hints of red; the hues of the younger wines were dark purple-blue—deep and lovely. All of the older wines seem to have life ahead, and the young wines suggest a long, gratifying trajectory, which impressed us. See our drink/hold comments for elaboration on when to consider drinking.

1995 DRINK! Showing its age—subtle, somewhat delicate, and a bit reticent, but possesses warmth, dimension, and attractive characters: dried rose, anise, cherry, tobacco, soy, a hint of tar and ash, Asian five-spice, cheese-rind, orange zest, sage, and sandalwood. Keith dubbed this wine, “An elegant, old knightly gentleman. Quintessential aged Spottswoode.” There was some debate about whether to drink or hold this vintage—some of us felt that the old gentleman was perhaps taking a nap and would be refreshed upon awakening, but overall we would recommend enjoying now.

1996 DRINK/HOLD Quiet, but pretty. Aromas of ginger spice, sugar cookies, sweet balsamic, candied apple, cassis, dried lavender, and clove. A red fruit core is enveloped by attractive oak and floral notes, along with a hint of



MARY NOVAK ENJOYS THE SPOTTSWOODE SAUVIGNON BLANC IN HER KITCHEN
PHOTO: THOMAS HEINER

white pepper. Nice texture and balance, a soft, silky palate, Rosemary thought almost Burgundian in its mouthfeel. A ripe, sweet long finish. A bit muted this year—we think this wine has more to give. Beth described some “floral flashes,” hinting at layers underneath, but thought the wine had “hunkered down.” We think promise remains for this always-mysterious vintage to reveal more of its lovely characters.

1997 DRINK Broad and expansive—lots going on in this wine, with smells and flavors running a wide gamut. A mix of aged and youthful characters. A slightly gamey

nose, with cherry, plum, pomegranate and hints of maple syrup, rose, dried citrus, cheese rind, leather, soy, herbs, Christmas potpourri, spice, and tar. Showing some age, yet still lively. Substantial tannins, bold acidity, a lot of grip. Ripe, both aromatically and on the palate. We love this vintage, but we are not certain about its longevity; we thus recommend drinking.

1998 DRINK/HOLD Showed beautifully this year. Red currant and pomegranate, anise, tar, spice, mushroom, olive, menthol, black tea, sage, and mint. Savory, a touch gamey and earthy, great structure, with a wonderful, delicate acid-tannin balance. A slight sweetness and a sense of opulence, soft and warm with a lighter profile and some discernible minerality and underlying green notes. Expressive. At the top of its game. Great food wine.

1999 HOLD A bit closed at first, but very pretty with great depth and a multitude of layers. Youthful, vibrant, almost playful. Refreshing and lively, yet powdery at the same time, with lots of deep blueberry, plum, cola, coffee, cocoa, mocha, spice, graphite, chaparral, and forest floor. Fabulous texture and body, with good structure and acidity and a lot of staying power. A sweet core, some nice oak notes, and a

All of the wines possess great balance and awesome complexity.

JOHN COOPER *Spottswode*
Vertical Tasting, November 16, 2011

meaty component make this a multifaceted, enticing wine. Amazing balance and elegance. A keeper.

2000 DRINK/HOLD This wine represents a slight departure from our other vintages—always recognizable because of its trademark earthy and barnyard aromas, bolstered by a sweet fruit core. The wine elicits a wide variety of responses—it is always a great conversation piece. Tobacco, dried flowers, freshly sawed lumber, soy, eucalyptus, cheese rind, rose petal, crème brûlée, almond paste. Distinct, has a big personality, a sweet note, and packs a lot of fruit and complexity. Warm palate, rich and smooth, with the right amount of heat and weight. Expressive. Bordeaux-like. A great food wine.

2001 DRINK/HOLD Pretty, perfumey, floral. Dark and somewhat brooding, yet enticing. Deep blueberry, blackberry and plum laced with an appealing dose of Spottswoode's characteristic spice. Mocha powder, coffee, vanilla, a hint of tar, pepper, cola, brown sugar, forest floor, flowers. Nice tannins, lovely oak integration. Long and layered. Rich, mouthwatering, drinkable. Great balance. A powerful wine, displaying both aged and youthful characters.

2002 DRINK/HOLD Showing some age (as it did last year), with black fruit enhanced by earthier, more savory

components: black and green tea, tar, mint, dusty rosemary, hay, dried brush, a dash of tomato, some slightly stewed aromas. This was a ripe vintage, and the wine is fairly fleshy, with nice tannins, great texture, and a juicy acidity. Brett thought it had a “deliciously abundant palate, like a river of ripe blackberries.”

2003 DRINK/HOLD A favorite this year—great flavors and tremendous balance! Cherries jubilee, cooked fruit, dusty rose, vanilla, licorice, peppermint, soy, charcoal, brush, pepper, olive, and marmalade. Juicy, lively acid, yet plush and velvety. A sweet core. Rich and powerful. A wonderful meshing of older and younger characteristics.

2004 TRY/HOLD Also a favorite. Rich, ripe nuances. Showing hints of age—savory and sweet at the same time. A jammy nose of berry and cranberry, caramel, sea salt, beeswax, graphite, black tea, smoke, tobacco, grilled herbs and bread, a whiff of marjoram. Plum and bramble on the palate; deep, vigorous tannins, a velvety texture with a long, toasty finish. Broad and well-rounded, with great balance and deep flavors.

Lots of similarities and consistency of flavors and style throughout, though fruit profiles vary slightly, they are definitely siblings.

BRETT ANDERSON
Spottswoode Vertical Tasting, November 16, 2011

2005 TRY/HOLD Lots going on in this wine. Brett dubbed it “Mr. Toad’s Wild Ride,” meaning you’re not sure what’s coming next. Intriguing. Dense, inky, big, yet elegant. Bright and spicy. Blackberry and cherry, apple spice, orange zest, cassis, plum, maple, balsamic, toast, hints of chocolate, mint, and flowers. Keith said it was like “walking through an Istanbul spice market.” Refined tannins, a tight, dark structure; appetizingly smooth without being weighty. Amazing vintage—compelling!

2006 TRY/HOLD A mix of reactions to this wine. Some of us loved it; some of us found it to be more tannic and not quite resolved. It *is* a youngster, after all. Great depth in the nose, with blueberry, cherry, underbrush, white pepper, dried potpourri and lavender, cinnamon, mocha, pastry crust, crème brûlée, cedar, cooked meat, and leather. A core

of ripe black cherry, with a dark chocolate, grippy finish. Savory and sweet at the same time. Good balance. A sense of edgy ripeness.

2007 TRY/HOLD Generous, showy, forward, inviting. Ripe, concentrated, warm. A jammy medley of raspberry,

blackberry, and cherry fruit, with white and black pepper, flowers, cream, Asian spice, plum, and dried mint. A complex mid-palate that is less about fruit and more about texture and spice. Lovely balance, weight, and texture. Dense and warm. On a youthful trajectory with some evolving qualities. We liked this wine a great deal—okay, a lot!

2008 HOLD Fresh and young, still showing some baby fat and appealing, creamy oak. Graham cracker, baking spices, orange pekoe, pencil lead, glycerine, clove, peanut butter, rose petal, violets, cedar, tar, and smoke. All John said was “Pancakes with melted butter and cassis syrup,” after which he set his pencil down so he could just savor the wine. Amazing density. A sweet core. Condensed, smooth, and rich. Pretty mouthfeel with a hint of salt, cherry, and black olive on the finish. Very well-integrated. We all agreed—a lovely wine.

2009 HOLD See page 8 for tasting notes.

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OUR DEDICATED VINEYARD AND CELLAR TEAM
(LEFT TO RIGHT) JAIME GUTIERREZ, JOSE MORA,
“TRINO” MANZO, AND JOSE LUIS LOPEZ

PHOTO: ROBB McDONOUGH



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, space is limited. Please contact us four to six weeks in advance.

TOURS AND TASTINGS

By appointment only. 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. Your credit card will hold your reservation.

SPOTTSWOOD



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Our Milestone Anniversaries Issue!