

2013

CONNECTING THROUGH WINE

— SW —

IN LOVING MEMORY OF MURPHY
2004-2012



Spottswode lost a beloved pet in the fall of 2012. Murphy was everyone's friend and lived a happy life, roaming the estate vineyard and "helping" with the grape harvest. Family and visitors to Spottswode will greatly miss our chief greeter.

SPOTTSWOODE

— SW —

RELATIONSHIPS IN THE “SPOTT”LIGHT

IN OUR THIRTY YEARS of existence as a winery, we have enjoyed many gratifying moments and milestones. Having had the good fortune to drop into the Napa Valley forty years ago and discover an historic estate that needed someone to care for it and tend to its renewal and restoration has certainly been rewarding, as has the building of a successful family business and well-respected winery. However, we all agree that the most rewarding thing of all is the relationships we have established, maintained, and enhanced over the years.

This started with a network of friends in the valley, many of whom were winery owners themselves, who shared their knowledge with us, and branched out to include vineyard managers and winemakers, then our winery and vineyard staff, then suppliers, then stores and restaurants, distributors and importers, and our winery-direct customers. It can accurately be said that the wine business is fascinating, and on many levels, from the basic connection to the land, to soil, weather and



FRONT ENTRY TO THE HISTORIC KRAFT CELLAR PHOTO: THOMAS HEINER

location, to grape clones and rootstocks, to wine characteristics and specificity, and finally, to marketing. The people involved in the wine business are at least as fascinating as all of these things! This business encompasses a cast of characters, and the air of camaraderie that develops between everyone who is interested in wine creates a congenial atmosphere for friendships to develop.

We are very fortunate to be in an industry that is about enjoyment and friendship and sharing, not to mention conversation and learning and humor. We have had the opportunity to meet a great many interesting, delightful people and to develop meaningful relationships that feel as though they vastly transcend business. So many people we have met we consider friends, and these personal connections make what we do not only fun but make us feel like what we are doing is truly worthwhile—in a nutshell, we think we are enhancing customers' lives, and the enhancement is mutual!

When our family first moved to St. Helena, we met and became friends with a number of winemakers and

wine families—Ric Forman, who lived right across the street from Spottswode and advised us to replant the old vineyard to Cabernet Sauvignon; the Chappellets, who were friends of friends; the Duckhorns; the Meyers and the Duncans of Silver Oak; the Shafers; and the Davies of Shramsberg. We enjoy seeing many of these old friends at events and gatherings inside and outside of Napa Valley, from Sun Valley to Destin to Nantucket to Big Sur. When Mary established the winery in 1982,

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



realizing the dream that she and her late husband, Jack, had shared, a recommendation connected her with Tony Soter, who became our first winemaker. Together, he and Mary started meeting with select distributors from across the country, as well as some retail shops and restaurants in California. Would-be distributors and importers often knocked on the front door of Mary's house (the winery office resided upstairs) to inquire about representation, and we still work with most today. We see them on a regular basis and, in fact, many attended our 25th Anniversary Vertical Tasting at the winery in 2007. This was a great reunion of our very talented former and current Spottswode winemakers and vineyard managers, all of whom shared their insights on Spottswode's terroir and wines. Jose Luis Lopez found us in 1982 and he has worked with us (in the vineyard) ever since. In 1988, Peah Armstrong, our Vice President, answered an ad for office and administrative help placed by Mary and Beth in the *St. Helena Star*, and she has now been with the winery for almost as long as Beth. We are fortunate to have many long-time employees,



MARY NOVAK AND CARMINE MARTIGNETTI, OF MARTIGNETTI COMPANIES
(SPOTTSWODE'S MA DISTRIBUTOR) PHOTO: THOMAS HEINER

as we place a high value on these relationships and we work hard to create a collaborative and rewarding work environment in which our employees feel truly connected and part of our family.

Our relationships with our mailing list customers have developed over many years, starting also with people knocking on Mary's door to inquire about our wine, or calling the winery, having read something about Spottswode, or heard about it from a friend, or tried it in a restaurant. Many of these people remain our customers and fondly remember their first visit to Spottswode (it seems there are often many repeat

visits). There are many who want to move into Mary's house and/or be adopted by her—but she thinks five children are enough!

Since the outset, Mary, Beth, and I traveled both nationally and internationally, forging a great many lasting relationships by hosting dinners in peoples' homes or connecting with them at restaurant dinners or tasting events. We have been building on these friendships ever since, both out in the marketplace as well as here at the winery. Many of our customers have been buying from us for many, many years, as evidenced by how many are friends, and the comments and questions we get about our wines from the eighties, and this is obviously terrifically gratifying.

Customers run the gamut from funny to serious, from collector to semi-novice, from old to young.

We also have many personal friends who have become customers—and customers who have become personal friends—and all are now advocates and ambassadors for our wine.

The fun and interest lie in the variety of people we meet from all walks of life, professions, and locales that have discovered and remain interested in our wines, our business, our family, and our extended family (our winery team). Our Sauvignon Blanc is some peoples' "house wine" (of course, it is Mary's, and she sets an excellent example). No matter where we go, if we happen to mention the fact that we are in the wine business, peoples' eyes immediately light up and they start asking all kinds of questions about what we do. The bond created through wine and our story is one that carries with it loyalty and friendship and enjoyment and connection to history, place, authenticity, an agrarian lifestyle that feels real and perhaps uncomplicated (though this is not always the case, of course), and family. It's truly a bit magical—that something lovely and unique in a bottle can help to forge and sustain such rewarding human connections.

Lindy Novak

*National Marketing Director,
Spottswode Estate Vineyard & Winery*



A Story Behind Every Bottle of Spottswode

Wherever we go, people are always eager to share with us their fondest impressions of Spottswode, ranging from profound to provocative!

"It's so complete it's like a meal in a glass. Who needs lunch?!"

Overheard at Napa Valley Vintners Association Tasting, Los Angeles, California

"If velvet had a flavor, this Cab is it."

Overheard at Pebble Beach Food & Wine

"If I knew I was being called home tomorrow, I'd be drinking Spottswode tonight."

GARY BINTER, Distributor, General Beverage, Wisconsin

"Drinking our first bottle of Field Book tonight. What a rich, earthy, sexy morsel! You can almost chew it. Thanks for the opportunity."

JAMES (BUBBA) ARMSTRONG, Customer, Montgomery, Alabama

"There are wines that just take you to a happy place."

BOB HOPPENRATH, Wine Buyer, Morton's, Detroit (Troy), Michigan

"It's like God walking down your throat in velvet slippers."

GEORGE BRAUE, Friend of Lindy Novak (Regarding the 2009 Cab)



30TH ANNIVERSARY TASTING, MK THE RESTAURANT, CHICAGO, SEPTEMBER 2012
(LEFT TO RIGHT) MARK FELDKAMP, LINDY NOVAK LAHR, JERRY GRIMM, JEFF LAHR

"Your Sauvignon Blanc is redolent of a beautifully decorated room."

ROBERT APPELL, Bottles Fine Wines & Spirits, Westport, Connecticut

"I could soak in a tub of the 2004."

An enthusiastic customer at a Spottswode dinner, Turner Hill Country Club, Ipswich, Massachusetts

"So when is a good time to drink this? How about right now?"

STEVE LACHENAUER, Family friend, New York, New York

"So complete without being over the top."

RICHARD ROBINSON, Wine Buyer, Western Market, Birmingham, Alabama
(Regarding the 2006 Cab)

"Sip, sip, hooray."

ROLAND & MISSY BONEY, Long-time customers, Jacksonville, Florida

*Please share your own Spottswode story with us on our Facebook page.
Find us at facebook.com/SpottswodeWinery.*

Are You SPOTT ON?

If not, please join us! Our SPOTT ON! Club is made up of our Loyal Mailing List Customers who have a passion for our Spottswode Estate Cabernet Sauvignon.



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

As a **SPOTT ON!** club member, you and a guest will be invited to enjoy an afternoon of wine tasting and hors d'oeuvres in the gardens at the private estate home of Spottswode owner, Mary Novak. This delightful event in late August is the perfect time to



GUESTS AT THE ANNUAL LATE SUMMER GARDEN PARTY PHOTO: THOMAS HEINER

sample library and current release wines while chatting with us and other Spottswode enthusiasts!

3 EXCLUSIVE WINES

Each year, we offer an allocation of our very limited production Field Book Rhône-style wine to our **SPOTT ON!** club members. In our quest to challenge and educate ourselves in all things vinous, we craft this wine exclusively for our club members with Syrah sourced from the Griffin's Lair Vineyard, situated on a wind-swept hill in the Petaluma Gap.

4 WINERY VISITS

We look forward to the opportunity to get to know all of our customers and are eager to share our new hospitality room at Spottswode! We waive our \$45 tasting fee for our **SPOTT ON!** club members when you visit. Please contact us to reserve your appointment.

Spottswode's 2010 Cabernet Sauvignon flows across the palate with gorgeous depth and purity. Warm hints of mocha, espresso, exotic spices and plums blossom in the glass in this dark, voluptuous Cabernet. Spottswode's Cabernet Sauvignon remains one of the most distinctive wines in Napa Valley, and a personal favorite. (95+ points)

ANTONIO GALLONI, *THE WINE ADVOCATE*

Spottswode Wine Releases

2010 Spottswode Estate Cabernet Sauvignon

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

Tasting Notes: A bright ruby color invites you into black cherry aromas and flavors. The nose opens to blackberry, vanilla, dried leaves, toasted cedar, and a hint of graphite, and broadens to include strawberry, cassis, and dark chocolate. The palate exudes young raw fruit, like a delicious



A FAMILY WINE ESTATE

berry compote. Surprisingly unctuous for this cool year, with an attractive high-toned quality. Plush, structured tannins, great density and layers, and a deep fruit core. Deftly balanced. A lovely integration of power and finesse.

2012 Spottswode Sauvignon Blanc

We were honored when Jon Bonné of the *San Francisco Chronicle* wrote these kind words in December of 2012: “(Spottswode’s) benchmark work with white grapes deserves attention...show(ing) how seriously winemaker Aron Weinkauf takes this effort.”

Our production of this wine is small and therefore, national availability is very limited. This year we are pleased to offer both 750ml bottles and a limited number of magnums of our Sauvignon Blanc to our mailing list customers.

Tasting Notes: This wine is viscous and textured, with great minerality backed up by bright citrus notes of lemon and mandarin orange, as well as noticeable stone fruit characters of ripe white peach and apricot. Its fragrant, floral nose conjures bouquets of jasmine and honeysuckle. A beautifully balanced wine with strength front to back.



Best In Show

*'Tis the month before Christmas, and lo and behold
Time for our Vertical Tasting, fifteen vintages all told
The 1996 Cabernet through the 2010
Must scribble down adjectives, so get out that pen*

*Upon Mary's table there are plenty of glasses
Decanting and pouring, we make many passes
Two wine flights, as usual, and all tasted blind
The comments can vary from more critical to kind*

*This year we invited two wonderful guests
Both great sommeliers, some of the best
Gillian Ballance from Murray's Circle, Marin
And William Sherer from Redd and Redd Wood, both very "in"*

*They had outstanding comments, some quite amusing
Most impressions were flattering, a few were bemusing
Combining their notes with our own, as you may have foretold
Allows us to judge what to drink and what to hold*


*We believe this is helpful, as we know it's not easy
Deciding which bottle to open makes some feel queasy
Now you have guidance, so read through and have fun
We hope each bottle shows beautifully, every last one!*

*P.S. If you have wines from the eighties and early nineties, drink them!
What are you waiting for??*

SPOTTSWOOD 2013

WINE LIBRARY NOTES


VERTICAL TASTING HELD ON NOVEMBER 14, 2012


EACH FALL, we look forward to the opportunity to taste through all of our wines as a group and to share with you our collective comments! In November, we had the pleasure of gathering with two “guest palates,” Master Sommeliers Gillian Ballance, of Murray’s Circle at Cavallo Point and William Sherer of Redd and Redd Wood. We blind-tasted fifteen vintages, 1996–2010, in two separate flights. Because wines are ever changing, our impressions and evaluations vary from year to year. On this particular day, the group had some favorites—the “Best In Show”—which we’ve designated with a special Lab symbol!  We expect this “list” to evolve annually.

1996 DRINK Dark ruby with a garnet rim. Lovely secondary characters, Bordeaux-like complexity and mystery. Aromas of wet leaves, cedar, cola, rum-raisin, licorice, earth, sweet tobacco, and pine overlay smoky plum and blueberry. Drier fruit and tannins on the palate, with a nice acid lift.

The wine is at a perfect state of drinkability—Gillian thought it would be wonderful with roasted chicken with fresh herbs—something simple—to showcase its subtleties and elegance.

1997 DRINK Pale ruby core fading to garnet. Savory and elegant, showing more aged characters than last year—the nose opened up with some time, displaying mushroom, forest floor, leather, tobacco, soy, rhubarb, dried cranberry, and cherry, pomegranate, and spice. Medium bodied, moderate tannins, good texture, soft and warm, while retaining an appealing freshness. Reflects a gorgeous claret style.

 **1998 DRINK/HOLD** Medium ruby core, with lovely pronounced floral and spice notes. Layered aromas of sandalwood, dark cherry, fig, maple syrup, green olive, black tea, forest floor, salted caramel. Medium bodied, medium acid, soft tannins, with a lovely silky texture. Nice fruit all the way through, good weight. Not a powerhouse but in a great place. Some fun things going on with this wine. Holding up well, with excellent structure and backbone.

 **1999 HOLD** Youthful medium-dark ruby color. Fresh, pronounced aromatics. A spicy, cherry core is wrapped in chocolate, roasted coffee, coconut, butterscotch, vanilla, peppermint, red licorice, and a hint of lime. Vibrant acid,

lots of grip and intensity, great length and texture, silky smooth tannins. Graceful and vibrant. We loved this wine. Gillian advocated, “Hold and treasure,” while Rosemary thought, “Miles to go.” A beauty with a lot of potential.

2000 DRINK/HOLD Youthful color—a deep ruby core with little rim variation. French style, polished and savory, with graphite, leather, menthol, mushroom, straw, and earth characters—the trademark barnyard bouquet for this vintage. Blackberry and cassis fruit underneath, a sweet core, and a lush creamy palate. Full tannins; mouth has substantial weight, length, and power. Showy and distinct, as usual. In a great window. Decant and enjoy with food.

2001 DRINK/HOLD Medium dark ruby core. Quintessential Spottswode, a nice medley of deep fruit and earth characters: cassis, raspberry, Christmas spice, cocoa, coffee bean, cinnamon, and clove combine with more savory notes of Worcestershire, sage, hay, tomato, tar, black pepper, and tobacco. Sweet tannins, lush, smooth and rich—a savory palate that matches the nose. Classic, balanced, pretty. Rosemary effused, “Awesome. Suspend this wine in time. Just about perfect.”

Each vintage had a familiar berry note for which I have coined the term *Spottsberry* to describe. It’s a bright berry but enveloped with cedar and tangy acidity.

ANYA BALISTRERI, *The Wine House*,
San Francisco



2002 DRINK/HOLD Bright garnet color. Ripe and full, exuding vibrant cherry, rose petal, violets, molasses, almond, and marmalade aromas along with secondary elements of sweet tobacco, balsamic, pine, sage, black olive, camphor, and graphite. Lovely marriage of fruit and earth. Lively, rich mouthfeel. Nice all the way through, with good acidity and texture. Fans out on the palate—broad and expansive. Would be great with a juicy steak. William said, “Drink right now!”

2003 DRINK/HOLD Dark ruby hue. Deep sweet ripe cherry, candied apple, bay leaf, marzipan, soy, black olive, herbs, anise, with hints of sea salt, candle wax, and camphor. Soft, ripe, big fruit, silky texture. Sweet core, good strength front

SPOTTSWOODE 2013

to back, nice mix of older and younger characters. Warm, smooth, savory, elegant. A rich palate, plush, polished tannins. Showing a bit more age this year than last. Still lovely. Drink with a marbled rib eye.

2004 DRINK/HOLD Medium dark ruby color. Big, rich, voluptuous, forward. Lots of high-toned ripe fruit—mulberry, blackberry, boysenberry, cherry. Red licorice, chocolate, caramel, mocha, hints of sweet spice and potpourri, plus soy, porcini mushroom, and some crushed spearmint. Prominent, pretty vanilla and graham cracker oak characters. Glycerine-like smoothness. Lovely soft tannins. Great balance. Yummy. A favorite again this year.

2005 HOLD Warm and appealing, with some dark fruit, cranberry, and hints of orange peel. Cocoa, cherries jubilee, nutmeg, baking spices, pencil shavings, some wet stone, tar, smoked tobacco, and olive. A pretty mélange of older and younger characters. Forward, ample tannins. Weighty yet silky—nice length and textural presence. Terrific balance. The fruit and tannins will continue to integrate with more time in the bottle.

2006 HOLD Nose is subtle but pretty. Blueberry, plum, cranberry, cherry drops, bread pudding, Christmas spice, hazelnuts, herbs, black pepper, olive, and a hint of quinine.

A dusty, velvety quality and, at the same time, almost Rhône-like, with a juicy, lovely texture. William dubbed it a sommelier's style wine as it would pair beautifully with so many dishes. Savory, balanced, harmonious, not over the top, with nice acidity and unexpected length. Showing really well this year, but with more to come.

🐾 2007 TRY/HOLD Youthful and showy, full of dark chocolate, berries, strawberry, rhubarb, brown sugar, butter-scotch, eggnog, cinnamon spice, vanilla, and crème brûlée. Still very young with some elements of baby fat. Powerful and flamboyant. William described this wine as “the whole package”—front, middle, and finish are all there. Expressive, rich, delicious, with a long-lasting finish. Big tannins and forward, but enticing, oak characters. Gillian said, “It’s like a fleshy woman spilling out of her Spanx”—voluptuous. Tempting to try, but with tons of promise if you can wait.

🐾 2008 TRY/HOLD Yummy, luscious, grapey, and very young. Big, powerful and ripe. Intense dark berry fruit, hints of cocoa butter and raisin, crumbly cobbler, graham cracker, blackberry pie, vanilla, toast, black olive, tea, tobacco, smoke, iodine. Full bodied, substantial grippy tannins, great balance—warm, rich and velvety, but with lively acidity. Compelling. A showstopper. Great things lie ahead.

2009 HOLD Violet hued. Big and youthful, with pretty cream, raspberry, blueberry and floral overtones enhanced by a nice medley of licorice, plum, potpourri, chocolate, mint, juniper, sandalwood, and cedar underneath. Broad, sweet and viscous—spicy, juicy and savory simultaneously. Forward tannins. Aron commented that he appreciates how the warm growing season is reflected in this wine’s refined and restrained expression. A lovely bowl of ingredients, delicious, will evolve beautifully.

Come Visit Us—We’ve Saved a “SPOTT” for You!

We are very excited to announce the opening of our brand new Hospitality Room *and* our ability to accommodate more visitors to Spottswode in 2013! We took two big steps forward in July of 2012: first, we broke ground on our new addition, and second, we hired Nicole Knoth as our Hospitality Manager. Months of construction



NICOLE KNOTH, HOSPITALITY
MANAGER AT SPOTTSWODE
PHOTO: ROBB McDONOUGH



VINEYARD FOREMAN JOSE LUIS LOPEZ AND ASSISTANT WINEMAKER LANDON DONLEY (LEFT) AND SPOTTSWODE TEAM MEMBERS (RIGHT) HELP OUT WITH CONSTRUCTION OF THE NEW TASTING ROOM PHOTOS: ROBB McDONOUGH

work (and noise!) have yielded a beautiful new building with architectural details that blend seamlessly into our historic Victorian farmhouse, home to our winery offices. In the shade of centuries-old Valley Oaks, our new room provides an intimate and inviting space for us to receive our valued visitors.

A visit to the Spottswode Estate is a great opportunity to taste our current releases and catch up on the latest vineyard and winery news. Guests enjoy a walk around the entire estate—including the historic Spottswode estate home and gardens, our vineyard and winery—during which we highlight our organic

farming and rich family history. We finish with a seated tasting of three wines: the Spottswode Estate Cabernet Sauvignon, Spottswode Sauvignon Blanc, and Lyndenhurst Cabernet Sauvignon. Visits are scheduled by appointment, on weekdays at 10:00 am. Tours are small in size so that we have the opportunity to get to know you, as well! Please contact

us well in advance of your visit, as reservations for our intimate tours fill up quickly.

We very much look forward to welcoming you to Spottswode!

For more information, or to make a reservation, please call Nicole at 707/963-0134 between 9:00 am and 5:00 pm Monday through Friday, or email her at tours@spottswode.com. Please keep in mind that we are closed on the weekends and on major holidays.

Find Us on Facebook!

Join us at www.facebook.com/SpottswodeWinery to keep up with the latest news from our estate and connect with other Spottswode supporters!



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.

SPOTTSWOODE

— SW —

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St. Helena CA 94574

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*2010 Spottswode Estate Cabernet
Sauvignon Wine Offering and News*