

SPOTTSWOODE

A Family Wine Estate

— SW —

2014



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30 YEARS

PERSONAL WINEGROWER STORIES

We couldn't think of a better way to celebrate the release of our 30th Anniversary vintage of Estate Cabernet Sauvignon than by asking our remarkable winegrowers, past and present, to share their memories of their years with us here, their sense of our family winegrowing estate, and their thoughts about what makes Spottswode, well, Spottswode!

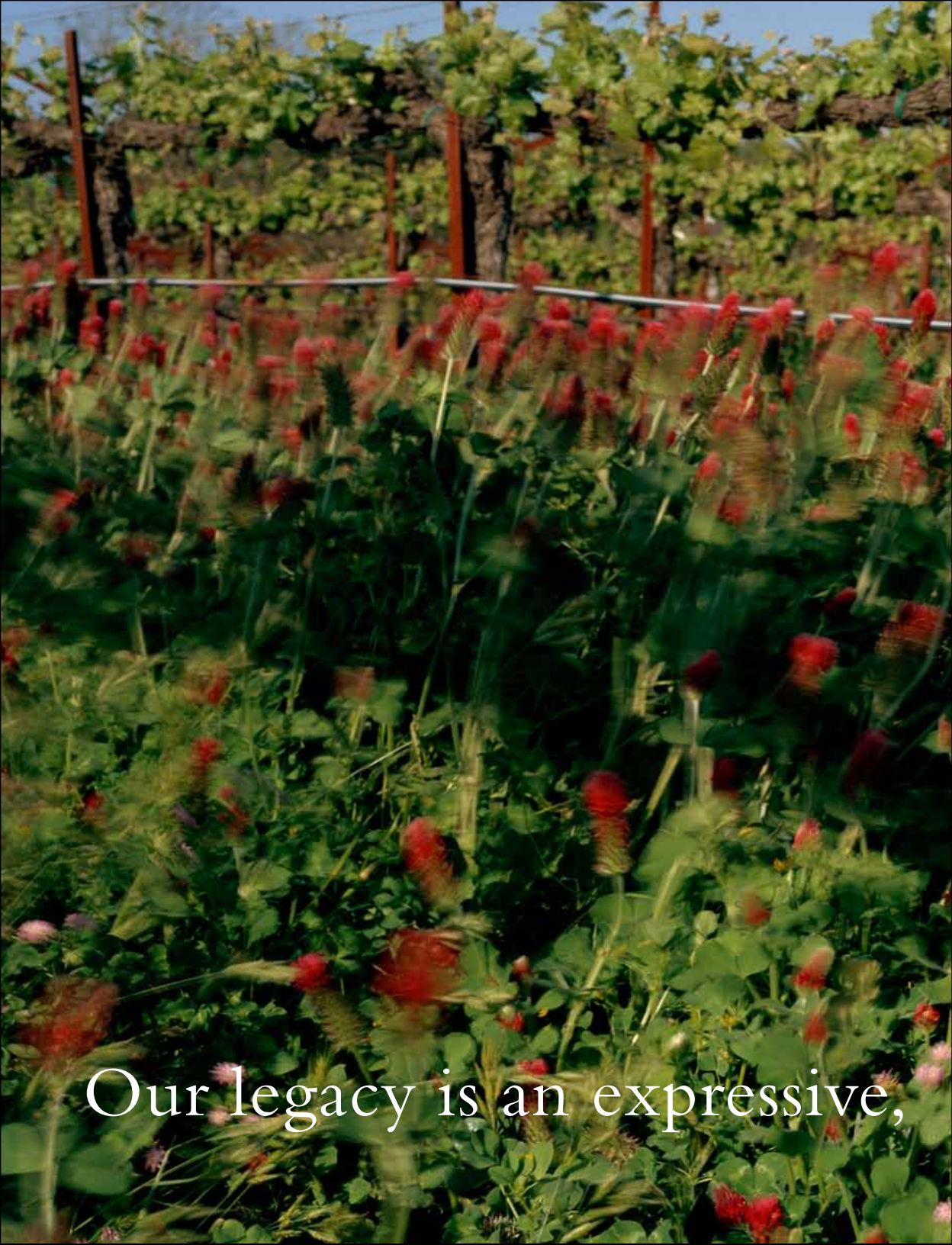
We hope you enjoy the personal stories from these individuals, whom we consider family and who have contributed so much in shaping our vineyard, our wine and our future. There has been a continuum here at Spottswode through these seamless transitions, much like the baton passing on an Olympic relay team. To Tony, Mia, Pam, Rosemary, Jennifer, and Aron, we deeply respect your insights, talents and integrity, and we value the camaraderie and collaboration we share with you. Thank you so much for all! 🍷

Mary Novak

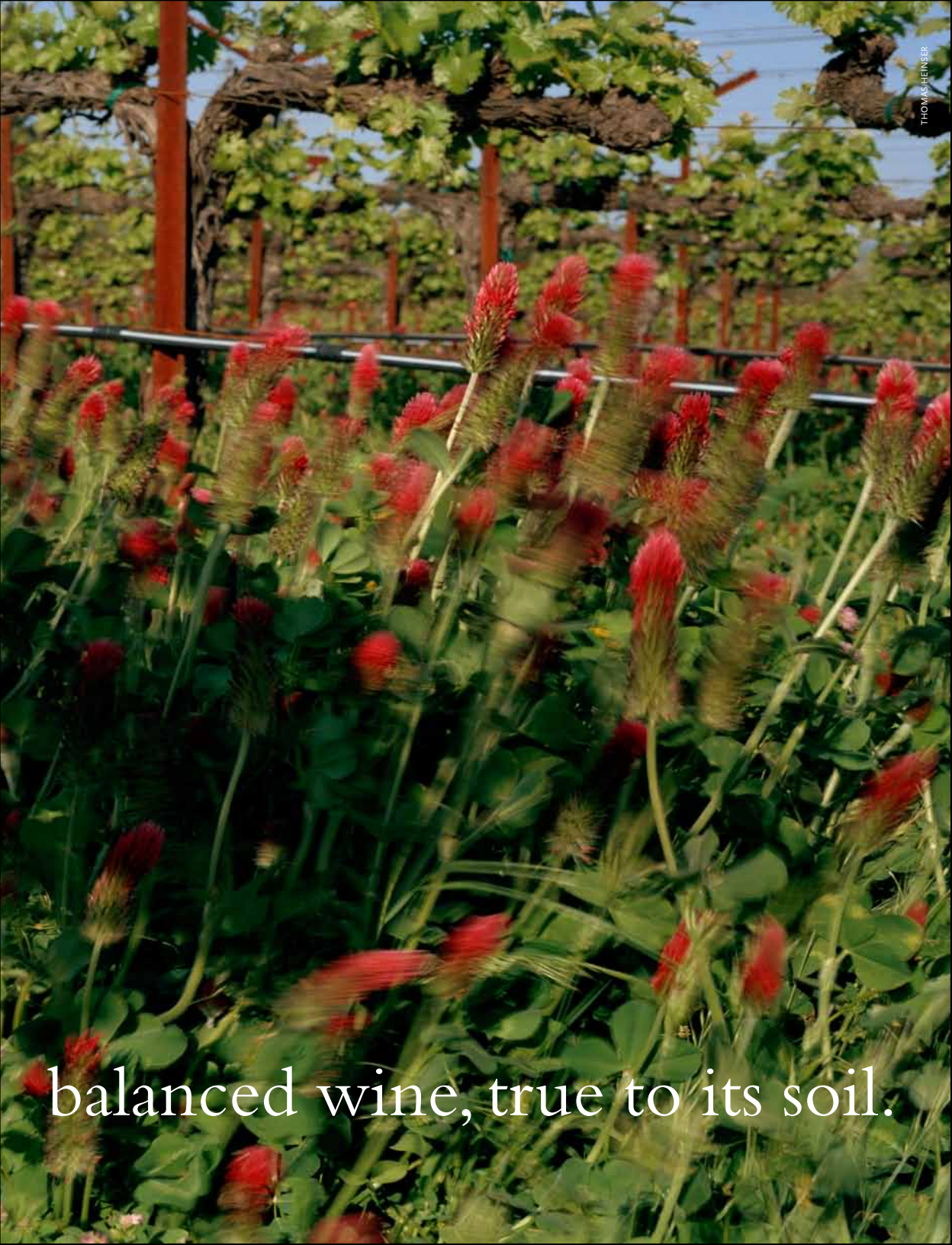
Lindy Novak

Beth N. Milliken





Our legacy is an expressive,



balanced wine, true to its soil.

TONY SOTER

— SW —

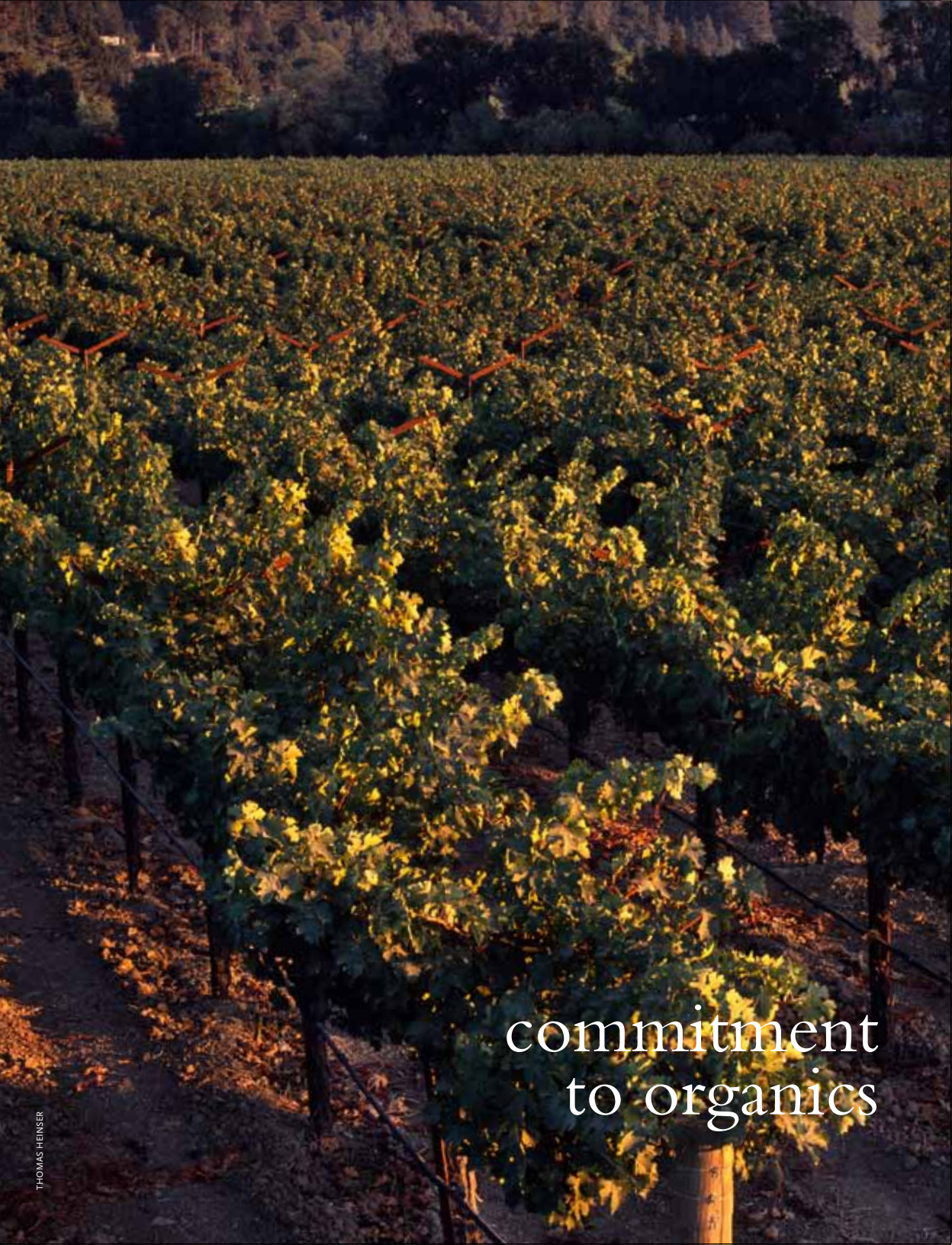
What was, is, and will continue to be compelling about Spottswode are the Site, the Wines, and the People. Situated on the bench west of St. Helena on light, well-drained loam underlain by cobbles, one couldn't ask for better soil for grapes. It is a very sunny and warm place, too, far from the fog, which can reach into the valley from the south and even the north (not many folks know that).

People are always the limiting factor in my experience with reaching the potential of a given site. In this regard, Spottswode is blessed with the Novak family, who had a dream, envisioned the potential, and committed themselves to the task. One does not achieve the integrity and stature of a great wine estate overnight. It takes years of consistent results, if not decades of compounded demonstration, to earn acknowledgment from the critics, collectors, trade, and wine consumers.

I was only in on the beginning, on the early installments, but I was immediately impressed with the potential because all the ingredients were in place: a fine location on great soils, in a unique residential setting with a grand house acting as the mental placeholder for the Bordeaux château; the estate's home had a cellar large enough to house a hundred barrels; experienced and committed owners; and a mature well-tended vineyard in its prime.



WINEMAKER TONY SOTER WITH NIKA IN THE SPOTTSWOODE VINEYARD, CIRCA 1983



commitment
to organics

All that remained was to tend the vines with wine in mind rather than selling grapes as a commodity, and to then render that wine with respect to its origins and aspirations. I was very hands-on in those early years, from doing the vineyard frost patrol in the wee hours of the spring nights and mornings to racking barrels in the cellar.

But ultimately it is about the wine. The wine is compelling year after year. It is juicy and articulate, high-toned and expressive for a Cabernet, more concentrated boysenberry than brambly cassis and never olive or herbaceous. The acidity was in my time naturally high and this always gave the wine a distinctive inflection—and a noteworthy point of contrast with other wines.

I always take my cues from the place and never try to bend the grapes' character to my will, as there is plenty of work enough to get them fermented and into the bottle. Having said that, I didn't want to be limited to the notion that wine makes itself either. This is a quaint notion and plays well on the marketing side but personally, as a craftsman, I was in pursuit of opportunities to perfect my craft.

KOPOL BONICK STUDIO/NAPA VALLEY



WINEMAKERS TONY SOTER AND
MIA KLEIN, CIRCA 1990

Frankly, my notion was to render a wine so seamless and naturally compelling that it may well give the impression that it issued forth ready-made from the vine.

I like to think of what I do as something others, generations before, may have done even better. I don't trust technology. I would rather imagine gleaning the wisdom of an imaginary ancestral winegrower I never knew. I imagined

TONY SOTER

he or she would whisper the secrets of the vine to me—how to recognize stress, and maturity, and when to cultivate the soil and how to farm sustainably because back then there were few if any chemical alternatives to organic farming. I hoped to fashion a sleek, minimalist Cabernet with such purity of expression it didn't need embellishment or complication.

We had a lot to learn and adapt to when it came to managing tannins in those early years, and that was the principal challenge to creating an opulent wine rich in extract but not overburdened with coarse tannin.

The wine is compelling year after year. It is juicy and articulate, high-toned and expressive for a Cabernet, more concentrated boysenberry than brambly cassis and never olive or herbaceous.

It is ironic that ten years later, as we were hitting our stride with the Spottswoode Cabernet, we became engulfed in the phyloxera epidemic and had to face the facts that we would have to reinvent the whole thing.

I am hardly responsible for what has successfully transpired since, except to be the architect of record on the replanting structure. I only had in mind how to preserve what had been working so well, which meant introducing as few variables as possible. The whole rootstock question would be enough to challenge continuity.

The spacing was modestly reduced for more vine density but not so dense as to require vertical shoot positioning. The trellising was deliberately done to mimic (in a more regimented way) the natural umbrella effect of an unsupported sprawl which Cabernet does rather

well given its semi-upright growth tendencies. I already knew from being out there and observing and tasting that our best fruit grew in the dappled light of a semi-shaded canopy. This was not a very trendy adaptation at the time but I think it has proven all the more useful as climate change impacts the region.

With regard to organic farming my instincts were simple: don't poison myself or anyone else in the process of growing these grapes. When you think about it, grape growing involves a lot of people. The Spottswode vineyard is surrounded by houses...what goes on in the vineyard may as well go on in the surrounding backyards.

The moment of truth came when we were faced with an outlandish outbreak of leafhoppers (an annoying little white fly)



THOMAS HEINER

TONY SOTER

counting in the millions to be sure. At the time, one fruit-buying customer insisted I do something to alleviate the situation that he feared would ruin the crop. I was armed with some encouragement from Richard Nagaoka who, acting as an etymologist, detected the presence of a known control agent—a tiny wasp that parasitizes the hopper eggs. Nature was apparently attempting to create some balance and I needed to respect that opportunity.

I said in no uncertain terms, “Damn it, I am not going to spray bug poison on that fruit!”

We survived to make fine wines and a lasting friendship. Moving on to the next steps of getting Spottswode organically certified was as natural as not ordering the bug spray.

What was interesting at the time is that the notion of organic farming was controversial and deemed risky. Worse yet, some thought it might limit your aspirations if the goal was to make the highest quality wine. So it was our humble mission in the marketplace of ideas to establish that these goals of making the best possible wine and doing the best possible thing for your land were not mutually exclusive endeavors.

That it’s a given today that organic and biodynamic farming may even enhance quality makes it all the more quaint since it was such new territory at the time. On a recent visit to the Spottswode vineyard, I was truly amazed at the ongoing commitment to organic and biodynamic ways and the sophistication that has clearly raised the bar since my time.

It has been a pleasure to share these reflections on a time dear to my memory, my career, and my passions.

MIA KLEIN

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One of the most special attributes about Spottswood to me is the Novak family—their history with the place and their continuing involvement, as a family, with the property and business of winemaking.

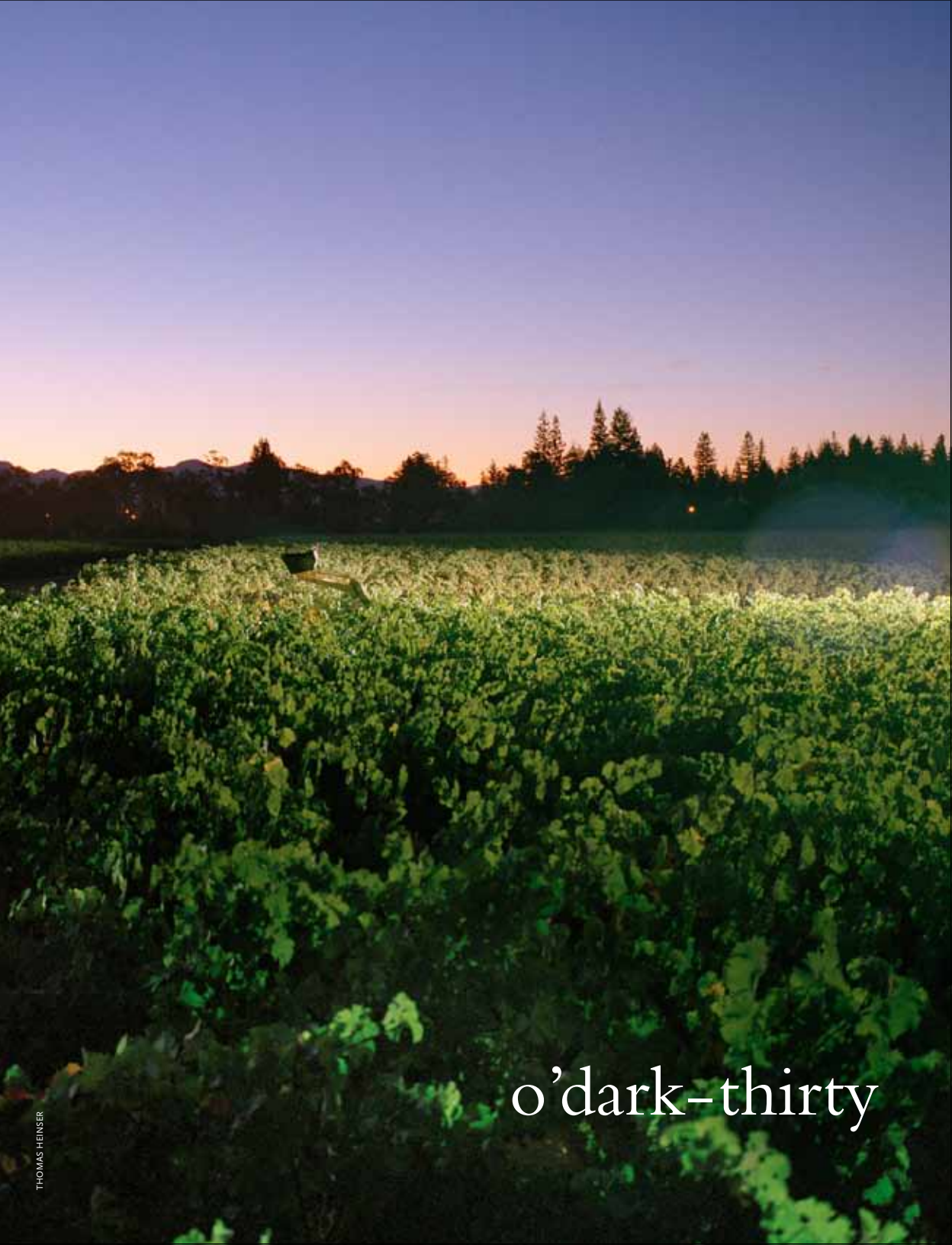
I remember the time when the Spottswood barrel cellar was in the basement of Mary’s house. Winemakers start their working day before the sun comes up, a time we sometimes fondly call “o’ dark-thirty.” Our work can be a little noisy and sometimes we’d forget that Mary had asked us to keep the noise down until 7:30 am. (Mary, sorry for all those mornings we forgot! What a great sport you were!)

Location plays a huge role in the success of an estate and Spottswood is wonderfully situated at the foot of the Mayacamas. The vineyard’s rocky soil allows for good growth but not over-growth, so everything exists in a natural balance—it’s one of the intrinsic beauties of the site.

Working at Spottswood helped me realize how important family involvement is in making a great estate; consistency and quality start at the top. The Novaks are a rare and delightful family, and Beth has been an absolute firecracker in moving things forward with an energy that seems to course down through everyone in the winery. It was an inspiration to be part of their evolution in those earlier days.



WINEMAKER MIA KLEIN AND THE SPOTTSWOOD VINEYARD CREW, CIRCA 1990



o'dark-thirty

PAM STARR

— SW —

Spottswoode is one of the few family-owned and operated wineries that embrace their winemaker as one of their own. I always felt that my talent and voice held the same esteem and respect as that of the Novak family.

Special memories of my time here? Laughter! With the Spottswood team, there was always laughter!

I was only nine years into my winemaking career when I joined the *Spottswoodians* and it was my introduction to building a brand, a winery, and a sense of place in the world of wine.

Forward motion at all times, creativity, and energy were required to convey the soil variations that exist in this vineyard. We worked to protect the trademark “boysenberry” flavor profile while expanding and deepening the estate’s already-serious Cabernet.

My focus on details and enhancing variations of character was sharpened even within the first year I was at Spottswood— it was all about the details!

Diversity and nuances in the soil impact the berries and contribute to the tone of the Spottswood Cabernet Sauvignon— these qualities are what impart the layers of fruity and structured Cabernet. The winery’s viticultural practices also influence the wines. The amount of painstaking attention given to the soil, vines, and



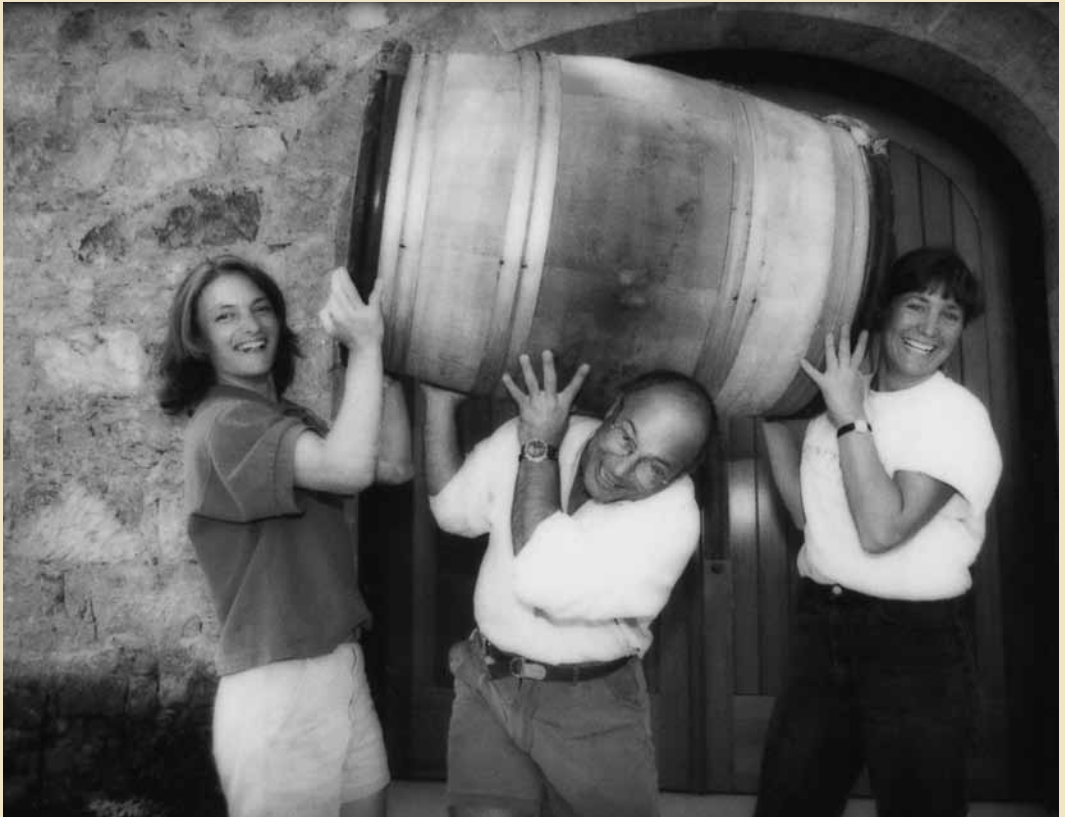
WINEMAKER PAM STARR AND MARY NOVAK,
CIRCA 1994



sense of place

surrounding environment protects, preserves, and expresses the identity of the estate.

Spottswode was one of the early champions of organic farming. Others were willing to give up on organics because the process was longer and the vines struggled. Back then, it was more difficult to find organic materials for potassium and calcium and zinc, but in the end, research won out and today organics lead viticulture for many high-end estates.



KOPOL BONICK STUDIO/NAPA VALLEY

LEFT TO RIGHT: MIA KLEIN, TONY SOTER, AND PAM STARR WORKING TOGETHER AT SPOTTSWOODE, CIRCA 1992



ROSEMARY CAKEBREAD

— SW —

Spottswoode is a jewel for growing Cabernet Sauvignon in Napa Valley. The vineyard and its early adoption of organic practices, the beautiful grounds, the winery's restoration, and attention to every detail, are in large part due to Mary Novak's commitment and continuous steady hand. Her abundant energy, gentle mentoring, sense of humor, and sheer class are what I will remember most fondly about my winemaking tenure at Spottswode.

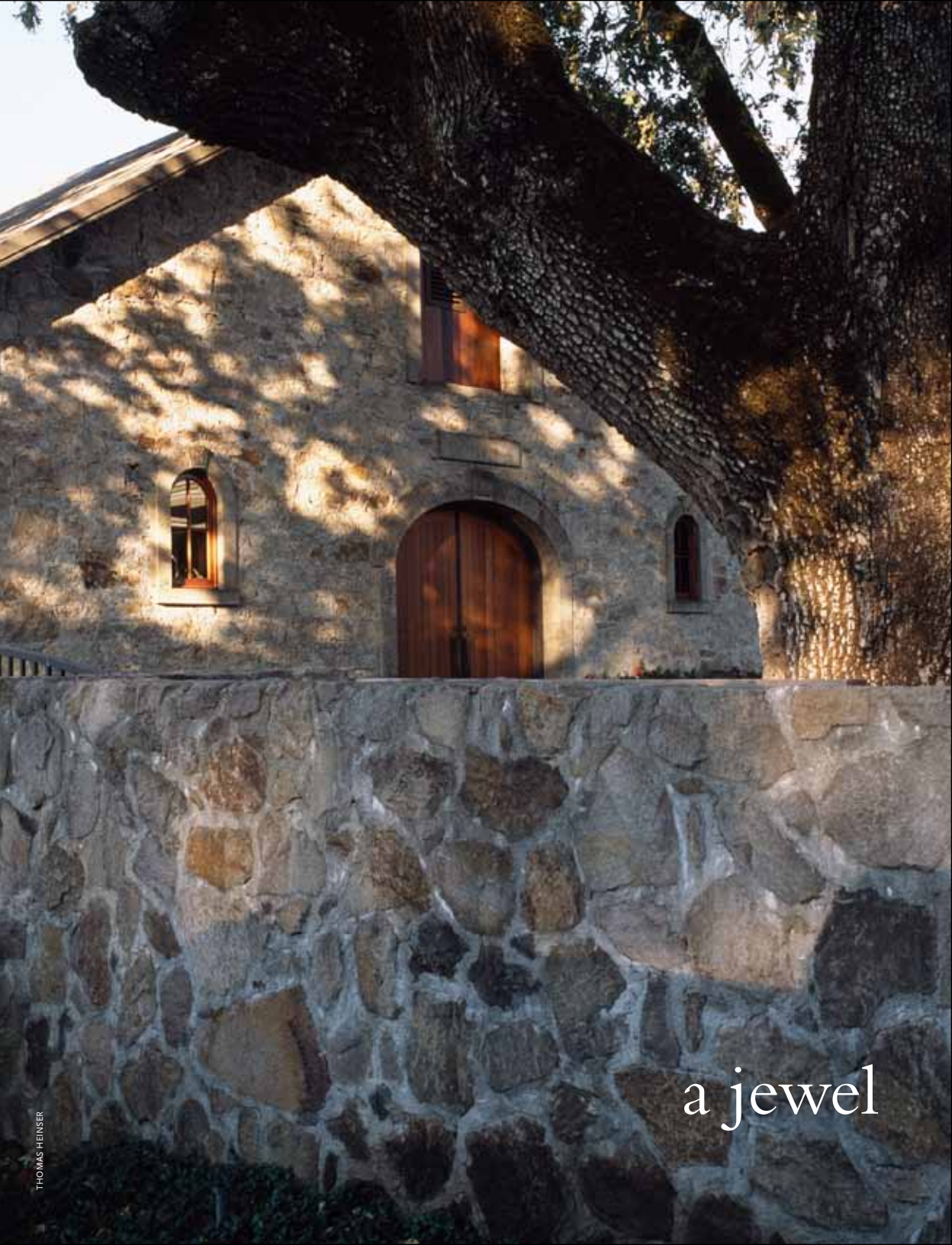
In 1997, we began conceptualizing and planning for a winery addition to replace the need for custom crushing. It had been part of a long-term goal to bring farming through bottling under our control, at our own pace. In addition to replanting acreage due to the phylloxera epidemic in the late 90s, we took on the building of a permanent home for the winery. Perhaps it was a last ditch effort to get us out of Mary's basement where we fermented Sauvignon Blanc, but nevertheless, I always thought it was brave to take on the risk given the youth of our small team.

Not many winemakers get an opportunity to design a dream winery—I got to watch my ideas and desires put onto paper by architect Howard Backen. I will remember 1999 fondly. With Howard often on-site and Andy Erickson as our harvest intern (read: fun), and one of my favorite vintages, 1999 was definitely a milestone vintage for me.



THOMAS HEINER

ROSEMARY CAKEBREAD IN THE SPOTTSWOODE VINEYARD, 2004



a jewel

JENNIFER WILLIAMS

— SW —

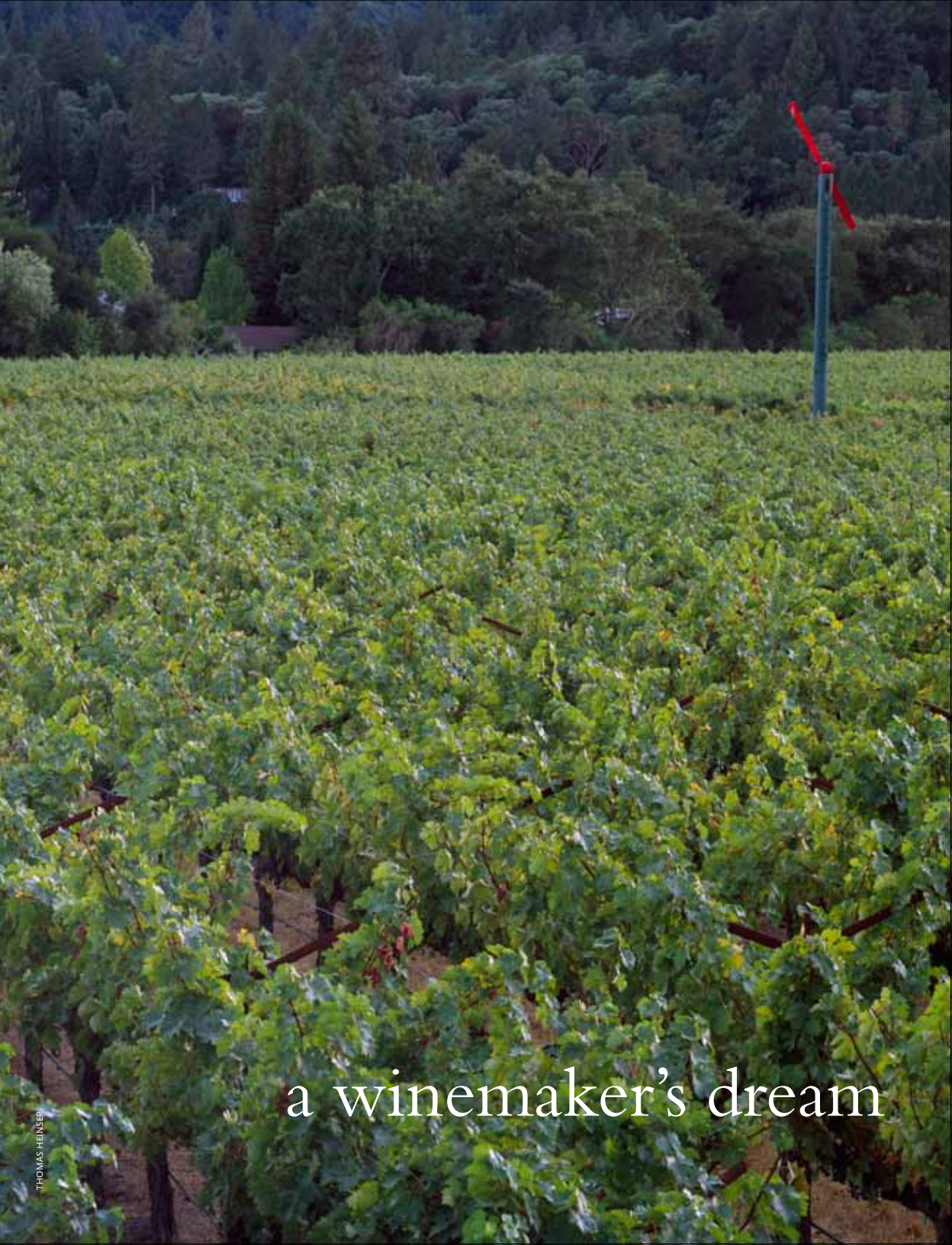
I dreamt about this property long before I worked here. When I first came to Napa, I lived about a block from the estate. The iconic Spottswode sign and home became a part of my every-day comings and goings. From the outside, it was clearly a jewel of the Napa Valley—a stately Victorian mansion surrounded by lush gardens and carefully cultivated vines. But stepping inside and managing the vineyard brought deeper meaning. The site with its well-drained but varied soils, its slope falling from the base of the Mayacamas mountains, and the renowned “Spottswode” Cabernet clone are a winemaker’s dream. This unique vineyard is pliant to the care and whim of each of its winemakers while staying true to itself. Perhaps that is its finest attribute—that it makes brilliant wines with each transition: from one winemaker to another, from its original plant material to newly cultivated rootstocks, and from classic to modern winemaking techniques.

The vineyard imparts a vibrancy, an energy that in the best-made wines still resonates after decades. The structure and juiciness of its fruit provides longevity. It is equally savory and sweet: with baking spices like cinnamon and anise, and crushed savory herbs like lavender but also jammy fruits, ripe and heavy on the vine.



THOMAS HEINER

JENNIFER WILLIAMS DURING THE SPOTTSWOODE HARVEST, 2005



a winemaker's dream



JENNIFER WILLIAMS

My time in the vineyards at Spottswode was one of transition. The vineyard underwent a dramatic viticultural change largely marked by bringing our vineyard management in-house. We implemented reduced tillage programs, individualized cover crops, and irrigation and canopy management programs to target each varietal and each unique soil type. During this time, we learned a lot about what was possible.

This unique vineyard is pliant to the care and whim of each of its winemakers while staying true to itself. Perhaps that is its finest attribute—that it makes brilliant wines with each transition.

Centuries of wine producers have recognized the link between soil and wine quality—the concept of terroir-driven wines. When it comes to high quality wine, the thoughtful and responsive organic farming that Spottswode practices helps express this site’s unique and natural flavor. Organic farming insures long-term life to the soil for the future of the estate. Organic farming is “traditional” and wine is ultimately a traditional and natural product.

Mark Twain’s “all ideas are second-hand,” is especially true in winemaking and farming. Every vintage I craft is a reflection of all the winemakers that preceded me and a conglomeration of current farming and winemaking ideas (either consciously or subconsciously). In this way, every wine is a product to one degree or another of collaboration.

Philosophically, I would say my efforts as a winemaker are more heavily weighted to the vineyard. The footsteps of the farmer are her best fertilizer.

ARON WEINKAUF

— SW —

First and foremost, I think of Spottswood as an extension of the Novak family. They are the charm and grace of the property—the human component, the driving energy for all that is done. Then, there are the beautiful oak trees, the timekeepers, the wise old sages overlooking the estate. Finally, and certainly not least are the vineyards, the worker bees of the hive. Every time I walk the vineyards, I can't help but think about the influence Tony Soter has had on this property. His distinct imprint is still the backbone of what we work with, including the open trellis structure, the decision to farm organically, and the plan for replanting that has created much of the clonal and rootstock selections still in place today. His decisions made a deep imprint on the formative years. As we move into a new phase of development we are making some modifications, but so many of the choices he made were so pragmatic and sensible that it feels like all we're doing is fine-tuning.

Much of being a winemaker and vineyard manager involves paying attention. While walking the vineyard, I have come across a wide variety of rocks—from quartz crystal and geodes to blue serpentine, hunks of white calcareous, volcanic pumice, and granite. I like to think that this diversity in parent material, combined with our long history of organic farming, healthy soils, and



ROBB McDONOUGH

SPOTTSWOODE WINEMAKER ARON WEINKAUF IN THE HISTORIC KRAFT CELLAR



dynamic wines

meticulous management yield the beautiful, dynamic wines we strive to make here at Spottswode.

When I arrived at Spottswode I was first impressed by the friendly people. I was also moved by the understated beauty of the place. It was a vineyard and winery that I felt had all the tools of a great estate, but with a well-worn and much-loved patina—beautiful but not extravagant, manicured but imperfect. I found the whole combination so personal and wonderful.

Over the years I have stopped looking at specific characteristics in wine. I look for balance, focus, density, and energy. I love a wine that is energetic and excites the senses. And I love a wine that will show you one thing one minute and another thing an hour later. I think this dynamic and strength of character marks exceptional wines.



THOMAS HEINER

ARON WEINKAUF

Our viticultural practices are much the way they have been over the past decade. Organic practices drive our philosophy though we have been embracing certain biodynamic principles, and we continue to remain very conscientious of being a small town farm. A lot of our current efforts involve diversifying our tools and equipment with the goal of treading lighter, conserving more resources, and being able to work quickly and be more responsive to the more radical weather patterns we are seeing. Within the concept of farming for a single crop, we continue to try and increase biodiversity where we can. We are managing new pests and new diseases, while always aiming to have a healthy vineyard that will grow and thrive for decades to come.

It was a vineyard and winery that I felt had all the tools of a great estate, but with a well-worn and much-loved patina—beautiful but not extravagant, manicured but imperfect.

I started making the wines at Spottswode in 2011 and am still learning so much. With such great differences among vintages, I continue to fine-tune our winemaking, always striving for freshness and vibrancy. The 30th vintage of Spottswode Estate Cabernet Sauvignon marks my first year as winemaker and I can't help but feel the history and sense of responsibility surrounding this milestone. I am simultaneously thrilled and humbled to carry on the winegrowing tradition begun so many years ago by Tony Soter and passed down through the many capable hands to mine. Here's to many more vintages to come!



SPOTTSWOODE

A Family Wine Estate

— SW —



CELEBRATING OUR
30TH VINTAGE OF ESTATE
CABERNET SAUVIGNON

NEW WINE RELEASES

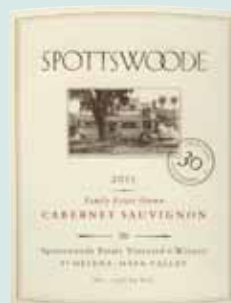
2011 Spottswood Estate Cabernet Sauvignon

2011 was a truly unique vintage. Wonderful wet weather in winter and into spring allowed for ample early vine growth, and we enjoyed glorious weather until late May, allowing for a healthy fruit set in the Spottswood Estate Vineyard. We then experienced an unusual rain event in early June, after which temperatures throughout the summer were unusually cool, with extended periods of fog in the morning evolving into moderate, beautiful afternoons. Just before harvest, Mother Nature dealt us one last bout of rain, which delayed picking. The vineyard showed its resilience and we harvested beautiful fruit without major complications. It is our firm belief that our precise, hands-on management and our rich, healthy, organic soils, farmed with minimal tillage, allow us to mitigate the most extreme weather conditions, and contribute to the balance and exceptional quality of our estate Cabernet Sauvignon, year after year.

Where some vintages get their strength from pure muscle and brawn, the 2011 draws its strength from its core and its finesse—much the same way a yogi exhibits strength and balance versus a weightlifter's brute heft.

TASTING NOTES

The 2011 Cabernet is captivating—beautifully capturing the essence of the Spottswood Estate vineyard in this cooler-than-normal vintage. Our winemaker's descriptors include, “ripe black cherry, blackberry, nutmeg, dark



SOURCE OF GRAPES

Spottswood Estate Vineyard
Organically farmed since 1985

OAK PROFILE

Aged 19 months
100% French oak
(62% new barrels)

BLENDING DETAIL

89% Cabernet Sauvignon
8% Cabernet Franc
3% Petit Verdot

RELEASE DATE

September 1, 2014

AMOUNT PRODUCED

3,297 cases of 750 ml.
252 cases of magnums

WINERY RETAIL PRICE

\$150 per 750 ml. bottle
\$320 per magnum

APPELLATION

St. Helena, Napa Valley

chocolate, juicy ripeness with a hint of dried sage, graphite, concentrated black tea, ripe cranberry, and bay leaf.” The fruit characters are dynamic and vivacious, sharing layers of minerality, floralness, spices and herbs.

2013 Spottswode Sauvignon Blanc

Our Sauvignon Blanc is quintessentially Californian, with a beautiful ripeness balanced with wonderful structure and acidity. Grapes from a handful of carefully selected vineyards join our Spottswode Estate fruit in the composition of this wine, a blend of Sauvignon Blanc and Sauvignon Musque. Our method of fermentation—using a combination of small stainless barrels, French oak and concrete, egg-shaped cuves—means that we manage up to 100 individual fermentations each year. This technique results in a complex, rich, and vibrant wine that stands well on its own, pairs beautifully with food, and is further enhanced with a bit of cellaring. Because our production is small, national availability is limited.

TASTING NOTES

The 2013 is textured and aromatic, backed up by a wonderful, vibrant acidity. The nose exudes lime zest and lemon pith, along with characters of ripe peach, honeydew melon, and grapefruit, with a touch of vanillin and pear. The palate is long with hints of meringue and brioche, with citrus components in the finish. A beautifully balanced and lovely wine!

SOURCE OF GRAPES

Spottswode Estate, St. Helena
Farina Vineyard, Sonoma
Hyde Vineyards, Carneros
Ink Grade Vineyards, Howell Mountain
Pelkan Vineyards, Knights Valley
Stagecoach Vineyard, Atlas Peak

FERMENTATION PROFILE

100% barrel fermented in French Oak, stainless steel, and concrete “cuves”

BLENDING DETAIL

85% Sauvignon Blanc
15% Sauvignon Musque

RELEASE DATE

July 1, 2014

AMOUNT PRODUCED

3,680 cases of 750 ml.
120 cases of magnums

WINERY RETAIL PRICE

\$36 per 750 ml. bottle
\$80 per magnum

APPELLATION

72% Sonoma County
28% Napa County





JOIN SPOTT ON!

Or step up to become one of our TOP SPOTT! members!

Your annual purchase of six bottles or more of the Spottswode Estate Cabernet Sauvignon direct from the winery automatically qualifies you as a member of our SPOTT ON! club and entitles you to several benefits as our way of thanking you for being one of our loyal supporters. Beginning in 2014, an *annual full-case purchase* of the Estate Cabernet earns you a TOP SPOTT! on our list with additional perks for our extraordinarily passionate customers!

Four “Spot On” Reasons to be SPOTT ON!

ADVANCE PURCHASING OPPORTUNITIES

Receive our offerings in advance of the general mailing list and secure your wine allocations pre-release.

INVITATION TO OUR LATE SUMMER GARDEN PARTY

Be our guest at our annual event held in late August in the gardens at the private estate home of Spottswode founder, Mary Novak. We look forward to a delightful afternoon spent chatting with you and other SPOTT ON! members while sampling library and current release wines.



THOMAS HEINER

🌿 **EXCLUSIVE WINES** Acquire an allocation of our very limited production Field Book wine, crafted exclusively for our SPOTT ON! club members.

🌿 **WINERY VISITS** Reserve a complimentary tour and tasting appointment for two. We look forward to the opportunity to get to know you and to share our wine! Two \$50 tasting fees are waived annually when you visit us.

More Reasons to Step Up and Take a TOP SPOTT!

TOP SPOTT! members receive the benefits listed above in addition to the following.



🌿 **SHIPPING DISCOUNT** In honor of the release of our 30th vintage, your shipping charges on full-case purchases of our 2011 Estate Cabernet Sauvignon placed by March 30 will be \$30.*

🌿 **COMMEMORATIVE 30TH VINTAGE DECANTER** Celebrate Spottswode's 30th vintage! A specially etched Riedel magnum decanter is included with your purchase of one case of the 2011 Estate Cabernet Sauvignon.** (Value \$102)

🌿 **ADDITIONAL GUESTS INCLUDED AT SPOTTSWOODE EVENTS**
Bring up to three guests to Spottswode events, including our Annual Garden Party in late August.

* Shipped overnight via GSO in Arizona, California, and Nevada for \$25 and 2-day air in the rest of the US. First available ship date is March 31.

** Available while supplies last. Decanter will ship via ground, separately from wine purchase.



ROBB MCDONOUGH

WINE LIBRARY NOTES

Vertical Tasting Held on November 13, 2013

November is one of our favorite months, not only because we love Thanksgiving, but because we get to gather together to taste through fifteen vintages of our Estate Cabernet Sauvignon! We always bring in outside palates to assist us in this endeavor, and as we taste these vintages blind there are inevitably great insights that come with the release of our preconceived notions. This year we were honored to welcome Scott Brenner and Kelli White from PRESS in St. Helena, Peg Melnik from the *Associated Press*, and Alder Yarrow of *Vinography*.

We blind-tasted fifteen vintages, 1997–2011, in two separate flights. Because wines are alive, breathing, and ever changing, our impressions and evaluations vary from year to year.

Best in Show

On this particular day, the group had some favorites that are designated with the Black Labrador symbol. This “list” evolves annually.

 **1997 DRINK** Warm, enticing, and savory. Pretty fruit aromas of candied apple, pomegranate, ripe plum, and brandied cherry integrate beautifully with earthy characters—forest leaves, leather, wet stones, mushroom, olive tapenade, and miso. The wonderful deep earthiness is lifted by excellent acidity. Mouthwatering amidst some drier fruit tones. Lingering dusty tannins, good weight and length. A well-developed vintage with lots of layers and complexity. Really lovely!

 **1998 DRINK/HOLD** Fresh and vibrant, this wine is walking the perfect line between lush fruit and deeper earth characters. A big medley of aromas and flavors: brambly blackberry and concentrated cherry meld with pine, menthol, graphite, green olive, and wet earth. Expansive rich notes of chocolate, warm bread, and butternut squash. An appealing rustic quality to this wonderfully muscular vintage, with firm tannins wrapping around the fruit core.

Great acidity and length. Rich and seamless with good weight. A stunner again this year.

1999 HOLD Fresh blue and black fruits—full, youthful, beautiful, and inviting. Powerful on the palate, though still holding back with more to reveal. Very nuanced and layered. Savory, with hints of cranberry, warm fireplace ash, caramel, tobacco, cedar, graphite, spice, and crushed herbs. Seamless, with amazing structure and density. Gorgeous acidity and soft suede-like tannins. We appreciate the beauty of this vintage. More to come.

2000 DRINK/HOLD Earth-dominated aromas of crushed nuts and a hint of oak are layered on top of red fruit and barnyard characters. Lots going on—cooked bananas and caramel, savory root vegetables, smoked meat, sweet hay and tobacco, tar, wood spice, leather. Big and impressive, concentrated and seamless with a wonderful soft texture—mouth-coating and seductive with lingering dusty tannins. A yummy warmth. As always, distinctive and Bordeaux-like.

2001 DRINK Wonderful, classic Cabernet smells—pretty and warm. A delightful medley of primary and secondary characters. Everything from plum to tobacco, black tea to olive tapenade, mint to soy, with

some bay leaf, pine needles, pepper, leather, rose petal, cranberry, and cassis. Smooth tannins, soft structure, nice texture, weight and acid. Clean and fresh and somewhat delicate, yet with discernible power. Feminine, inviting, and expressive with a silky texture. Is aging beautifully.

2002 DRINK/HOLD A big, ripe wine with a dense, dark fruit core. Blackberry, blueberry, bitter chocolate, candle wax, molasses, Indian spice, bacon, white pepper, menthol, and mineral notes. Rich, with beautiful balance and length. Robust mouth-coating tannins. The palate is expansive and broad, further highlighting the wine's rich fruit



THE HISTORIC KRAFT CELLAR WAS RESTORED IN 1989.

THOMAS HEINER

characters. Not perfectly integrated at this showing, but very appealing with a long life ahead of it.

2003 DRINK/HOLD (*Mary's favorite*)

Quintessential Napa Cabernet. High-toned and lively, yet savory. Intense, dark, and ripe with deep blackberry and blueberry, red apple, marzipan, and caramel. Hints of salt, dried flowers, eucalyptus, anise, and tobacco. Well-integrated oak highlights the fruit beautifully. Slightly tight in the mouth with a faint muscular tannic presence. Primary fruit makes its way across the palate initially, giving way to earthy cherry, cedar, and herbal notes on the finish. In a nice place with a great future ahead.

2004 DRINK/HOLD Warm, forward, ripe, with lots of fruit and baking spices. Pretty oak characters—vanilla, nutmeg, gingerbread, coconut—and rich notes of ripe raspberry and cherry, dark chocolate, raisin bread pudding, sweet hay, marshmallow, and brown sugar. Gorgeously bright acidity brings an almost citrus minty quality to lush black cherry, cola, and tobacco flavors. Gulpable, with a creamy, silky texture and a long finish. Still in a wonderful, showy window.

2005 HOLD Somewhat subtle and earthy. Displaying lots of secondary characters—mushroom, olive, herbs, bacon, leafy cedar, smoke, leather—melded with cranberry, rhubarb, and cherry notes as well. Hints of molasses, fig compote, and caramel. The cherry and rhubarb flavors are quite lifted in the mouth and there is levity to the wine, thanks to wonderful acidity. Thick tannins contribute to a long finish. Should be quite long-lived.

2006 HOLD (*Alder's Favorite*)

Layered, textural, and inviting, yet retains its sense of mystery—subtle and pretty. Plum, cocoa powder, butterscotch, lead pencil, rum cake, spice, nutmeg, cream, rosemary, berry dust. In the mouth, gorgeously lush cherry and plum fruit wrap around fleecy, powdery tannins.


THOMAS HEINER



THE SPOTTSWOODE ESTATE HOME WAS BUILT IN 1885

Beautiful, smooth, and bright with excellent acidity and a youthful, lifted quality on the palate. Juicy and lovely. Will be happy in your cellar for a while.

2007 HOLD Big, textured, deep, dark, and broad with lots of cherry, cedar, and tobacco. Savory and spicy with hints of chocolate, coconut, brambles, and a core of fruit syrup. Wisps of cola, salt, minerals, and charcoal. Concentrated, with firm yet beautifully plush tannins and pretty oak characters. Nice acidity keeps things bright, with enticing earth notes lingering underneath. A touch quieter than last year, but ripe, yummy, and delicious.

 **2008 HOLD** A big bowl of lush fruit backed by cedar and a hint of black olive—concentrated and pretty. Scott called this wine a Bruiser (affectionately, of course), with a firm iron core wrapping around the fruit—very dense. Attractive, deep, dark, and juicy with lots of substance and backbone. Razzleberry, dark berries, charcoal, dried flowers, hints of honey and caramel corn, peat, menthol, and cinnamon. A broad richness, a bit of heat, good acidity, and firm angular tannins. A big-boned vintage—enticing, plush, and ripe. Wonderful, but calls for time.

2009 HOLD High-toned, yet weighty and powerful. Pretty, round, and fresh with lots of blackberry pie spice, cassis, and some wet earth. Deep, dark, and a bit brooding. Juicy, soft, and beautifully textured with hints of mineral and crushed rocks. Blueberry, pomegranate, nectar, sage, cola, herbs, toffee, mineral, and a suggestion of melon rind. Fresh acidity and beautiful, supple, silky tannins. A marvelous potpourri of ingredients—further development to come.

 **2010 TRY/HOLD** (*Peah's favorite*) Very young and fresh, with nascent high-toned blue and black fruit and intense blackberry spice. Chocolate, cream, marshmallow, butterscotch, cedar, and leather. Deep, round, full, long—classic Spottswode. Wonderful in the mouth—appealing warmth, great balance and power, smooth and lively simultaneously. Fine-grained supple tannins wrap firmly around the fruit and carry all the way through the palate. Velvety and rich. Powerful. A beauty.

TOURS & TASTINGS

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.

By Appointment Only

For more information, or to make a tour reservation, please call Nicole at 707/963-0134 between 9 am–5 pm Monday through Friday, or email tours@spottswode.com. Please keep in mind that we offer one tour and tasting on weekdays. We are closed on the weekends and on major holidays. Your credit card will hold your reservation.



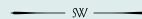
We waive two tour fees for our special SPOTT ON! and TOP SPOTT! customers. Our tours are small and intimate, consisting of a walk around the winery and estate grounds as well as a seated tasting of our wines that are currently available.

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 friends!

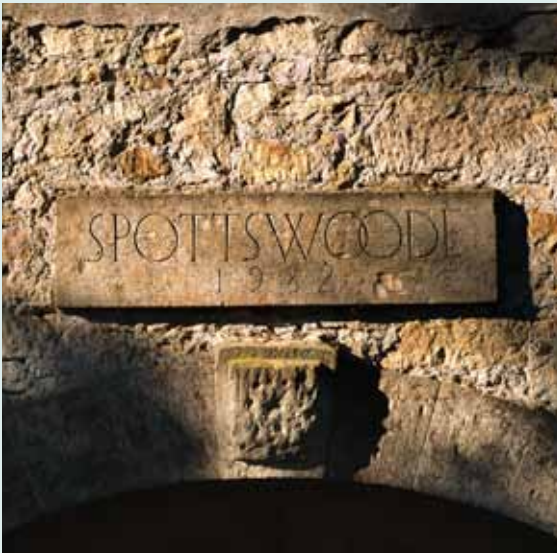
SPOTTSWOODE

A Family Wine Estate

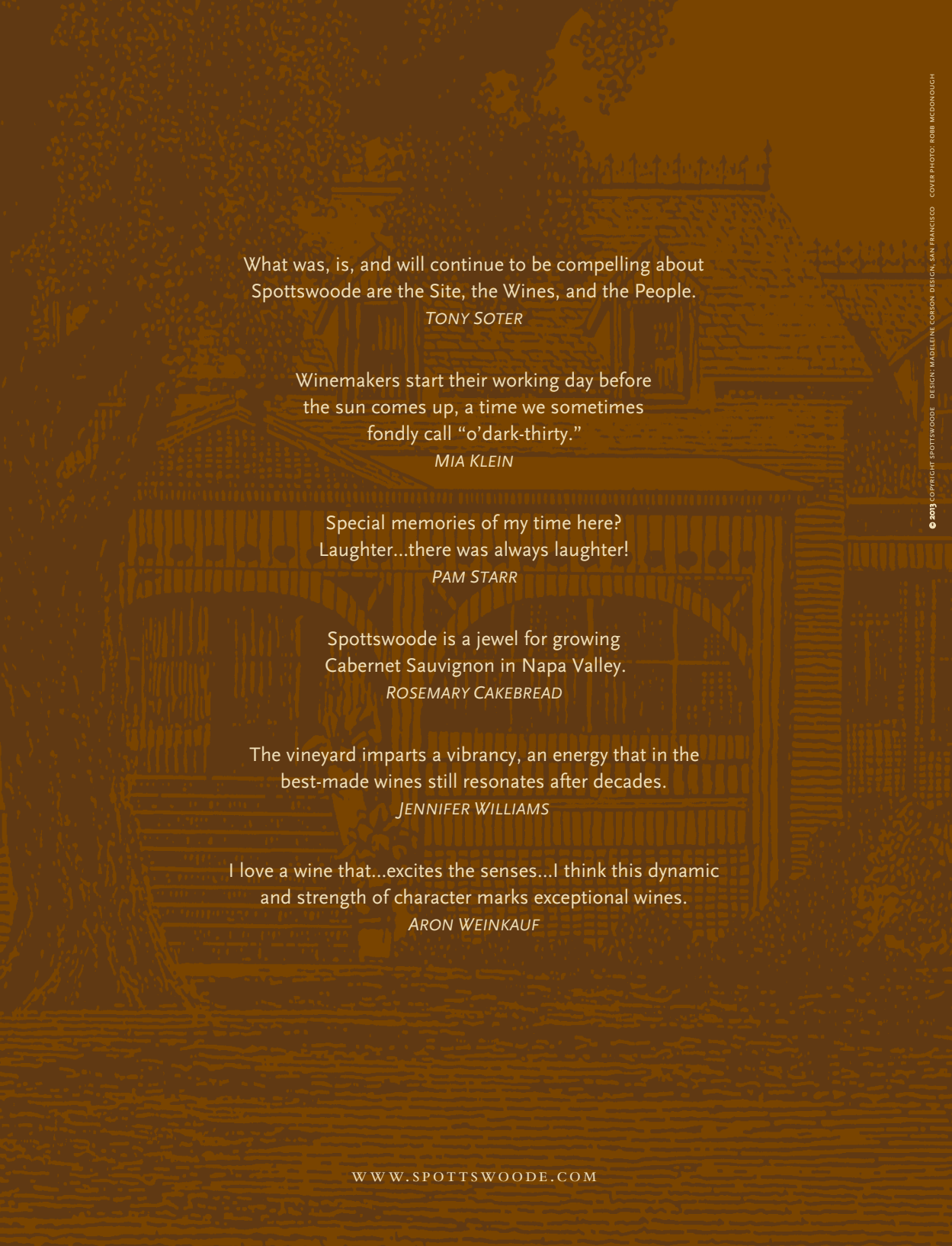


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THOMAS HEINER







What was, is, and will continue to be compelling about
Spottswoode are the Site, the Wines, and the People.

TONY SOTER

Winemakers start their working day before
the sun comes up, a time we sometimes
fondly call “o’dark-thirty.”

MIA KLEIN

Special memories of my time here?
Laughter...there was always laughter!

PAM STARR

Spottswoode is a jewel for growing
Cabernet Sauvignon in Napa Valley.

ROSEMARY CAKEBREAD

The vineyard imparts a vibrancy, an energy that in the
best-made wines still resonates after decades.

JENNIFER WILLIAMS

I love a wine that...excites the senses...I think this dynamic
and strength of character marks exceptional wines.

ARON WEINKAUF