



THE SOMEWHERENESS OF SPOTTSWOODE

Terroir. Place. Somewhereness. These have become ubiquitous words in the world of fine wine. They are shorthand terms for a nuanced, and at times, ethereal idea, about an essential element in our appreciation and understanding of great wine. Here at Spottswoode, we have been thinking about these ideas for more than 40 years, first as grape growers, and later when we began making our own estate-grown wines in 1982.

When you have the privilege and responsibility of cultivating a truly special vineyard, these ideas naturally insinuate themselves into your thinking over time. Our family moved to the Spottswoode Estate in 1972, back when our vineyard was 90 years old, and the "modern" Napa Valley wine industry was just in its infancy. As San Diego transplants, it took some time for us to adjust to the more languid pace of the valley, but happily we did, and the Spottswoode Estate became our home. While we don't necessarily think that

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living where your vineyard is located is a prerequisite for making wines with a sense of somewhereness, we do believe that it helps allow for an innate connection to the land that is otherwise elusive. When you look at the world's most storied vineyards and wineries—the ones that evoke reverence from wine lovers—one commonality is usually a long and intimate relationship between a magnificent piece of land and one family. This kind of relationship manifests itself in several important ways, from a sense of stewardship to a multigenerational approach to farming that thinks in terms of decades, not single vintages.

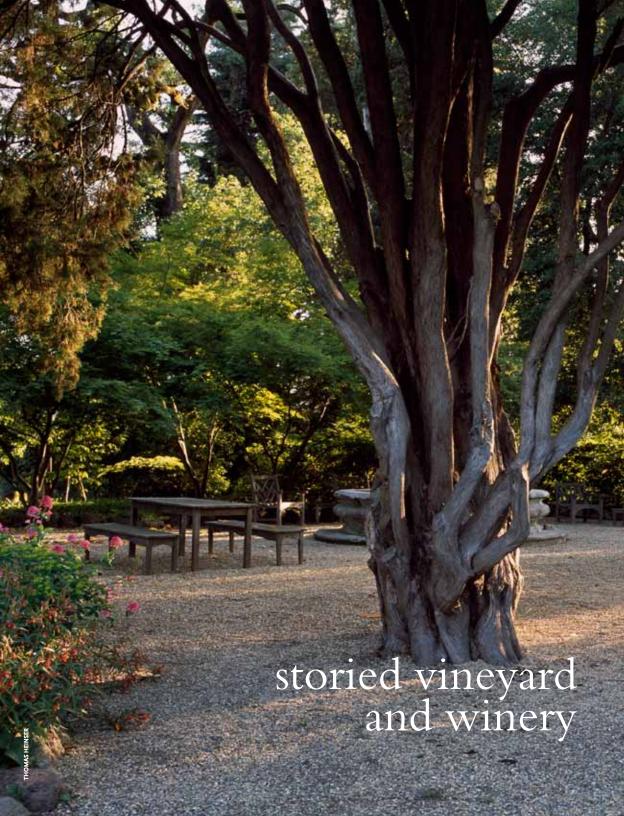


When our family came to Spottswoode 42 years ago, the truth is, we didn't know just how special our vineyard was. We knew that it was an established site for growing grapes, with excellent soils and a rich history, but that was all. As we began to farm our vineyard,

the exceptional quality of our grapes quickly became apparent, and we began selling our fruit to people like Robert Mondavi, Charlie Wagner (of Caymus), John Williams (of Frog's Leap) and later the Duckhorns and Shafers. This precipitated a shift in our thinking that we think is one of the keys to achieving somewhereness. As we began to recognize the remarkable nature of our vineyard, we realized we weren't simply growing grapes—we were growing wine.



SPOTTSWOODE FOUNDER MARY WEBER NOVAK, WITH DAUGHTERS BETH & LINDY



Why is this an important distinction? Because "growing wine" acknowledges a complete, holistic process. It embraces a continuity of decisions with the starting point intrinsically linked to the end point. This simple, yet pivotal, idea has been fundamental to our approach from our earliest vintages. Our founding winemaker, the legendary Tony Soter, set an early precedent for how involved our winemakers have always been in the vineyard. In addition to making the wines, Tony soon took over management of our Spottswoode Estate Vineyard, which was certainly not the norm of the day. This tradition has been continued in the decades since, and today, like others before him, our winemaker, Aron Weinkauf, is also our vineyard manager.



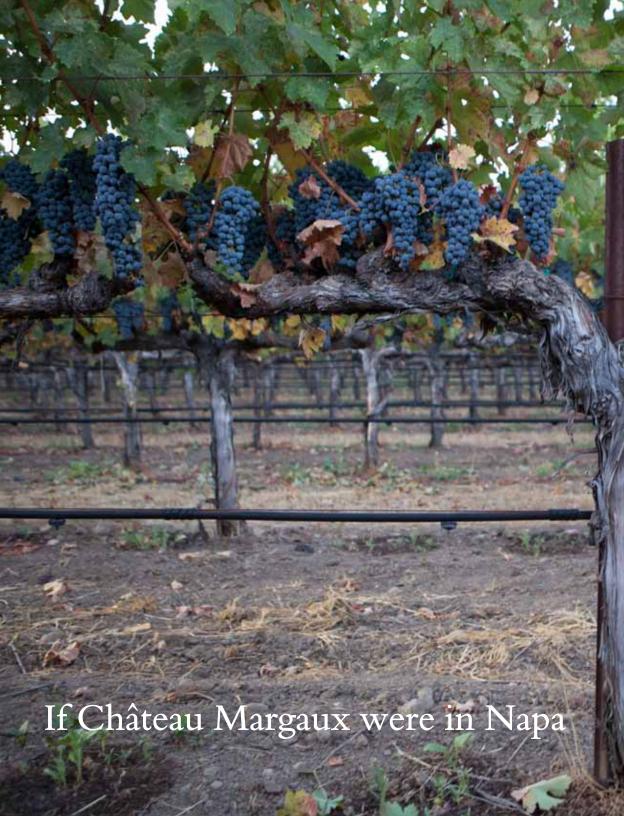
Tony also set some other very important early precedents, most notably the adoption of organic farming practices in 1985. There is much to be said about this approach to farming, but for the sake of

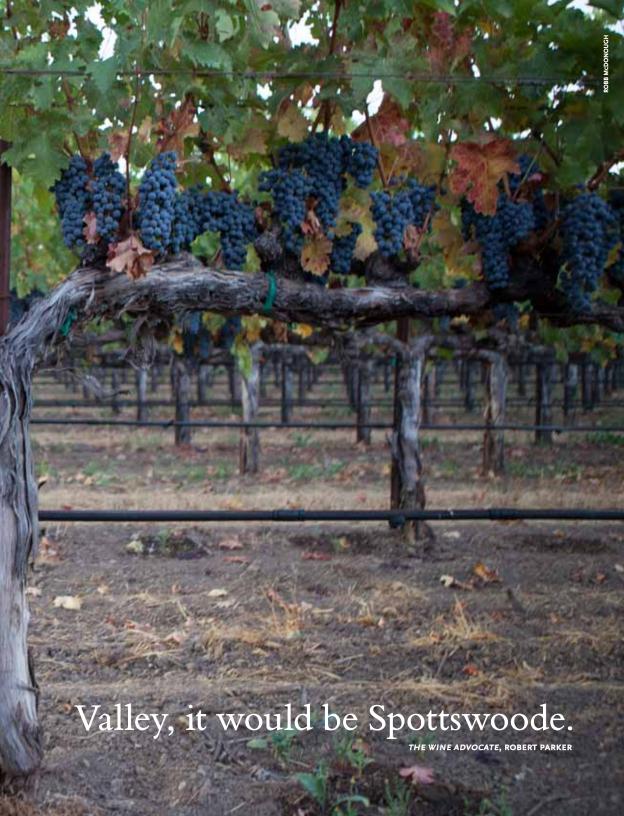
When the history of Napa's great vineyards is written, the 40 acre Spottswoode vineyard, tucked behind the quaint town of St. Helena, will be counted among the finest grand cru vineyards of the region.

THE WINE ADVOCATE, ROBERT PARKER

exploring the idea of somewhereness, there are two points that seem most relevant. The first is the powerful idea that our vineyard has been farmed without the use of synthetic chemicals for 30 years now. As a natural extension of this decision, what you taste in our grapes is what the soil, sun, wind and fog give us; it is also an expression of how we farm, the clones we grow, the spacing of our vines, our trellising, the way the light filters through our canopy, and a hundred other small, but crucial, details—it is nature and nurture, without the shortcuts and compromises of non-organic farming.

Organic farming also takes its cue from another philosophy that we believe is intrinsic to somewhereness—the idea that we are working with nature, not against it. This may seem obvious, but it is not, especially when it comes to understanding and embracing the unique character of each new growing season. While we have always pursued an elegant, balanced and age-worthy style, we have aspired to do so in a manner that captures the complexity of our legendary estate vineyard, and also the character of the vintage. As Tony once said, "I always take my cues from the place and never try to bend the grapes' character."







Throughout our history, each of our winemakers has shared this approach; this pursuit of somewhereness. But letting a vineyard speak isn't enough in and of itself—the land has to have something worthwhile to say. What defines a great vineyard? From the first-growths to the grand crus to a handful of legendary New World vineyards, there are unifying themes. They are all historic sites, whose stories have been told over centuries and generations. They are also vineyards that, because of their quality, have often endured through wars, pestilence, social upheavals like Prohibition, and natural challenges like Phylloxera. Most important, they are benchmarks for their regions—sites so lovingly tended and genetically hardwired for excellence that they yield wines of nuance, depth, and beauty in even the most challenging vintages.

The celebrated and organically farmed 46-acre Spottswoode Estate sits on gently sloping benchland and has proven to be a Cabernet Sauvignon vine's personal heaven. **WINE SPECTATOR**

It is easy to justly romanticize such vineyards, and easier still to claim that the wines from these vineyards essentially make themselves. But it's not true. In many ways, the finest vineyards are like the world's best athletes—they have an innate potential for greatness, but their greatness is ultimately achieved only through the most rigorous training, hard work, and attention to detail.

Aron recently said this about our 2011 Spottswoode Estate Cabernet Sauvignon, "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." This is a telling comment about Aron's approach, and about what we believe as a winery. In 2011, as we do in every vintage, we took our decades of farming knowledge and used this experience to tailor the techniques we use at our Spottswoode Estate. The goal was to achieve balance in the context of what Mother Nature was giving us to make the most evocative and compelling expression of the vintage as possible.

Year after year, Spottswoode goes on making one of the best Cabernets there is from America's defining Cabernet region, the Napa Valley.

FOOD & WINE, LAURIE DANIEL

As vintners, great wines are like treasured family snapshots. In some immutable way, they capture a place, a moment in time, and who we were during that time. There would be no poignancy or profundity if each year's snapshot looked the same as the last. While the essence of our Spottswoode Estate, the somewhereness, is eloquently apparent in both our 2011 and 2012 Cabernets, they are very different wines—as are each of the 33 vintages we have now made from our Estate. This is a wonderful testament to the complexity of our vineyard, and the ways in which nature and nurture combine to shape a wine. It is also part of what makes wine so magical and fascinating, and what draws wine lovers to certain vineyard-designates vintage after vintage—that chance to see another chapter in a rich, compelling, and ongoing story.

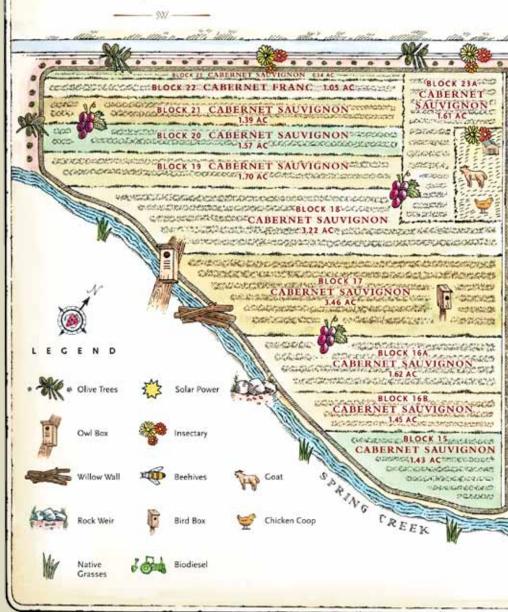
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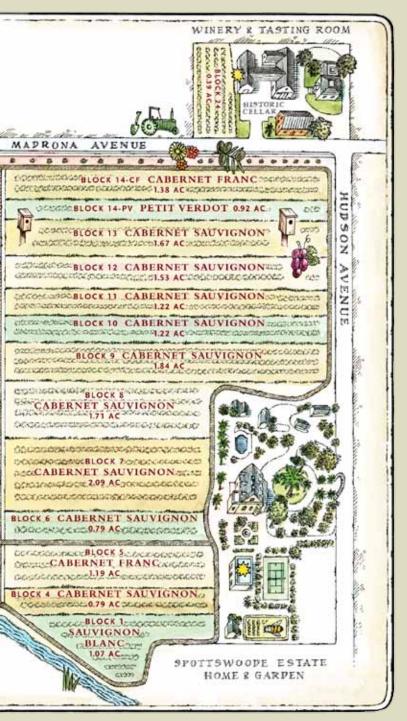


working with nature

SPOTTSWOODE

A Family Wine Estate





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

Our forty acres are planted primarily to Cabernet Sauvignon, with small blocks of Cabernet Franc, Petit Verdot, and Sauvignon Blanc. We have organically farmed our grapes since 1985, and our vineyard has been certified organic since 1992. At Spottswoode, the roles of winemaking and vineyard management are integrated, and the individual attention given to each vineyard block contributes to the consistent quality and unique characteristics of our wines.



AT LONG LAST, our highly anticipated 2012 Spottswoode Estate Cabernet Sauvignon is here, along with our compelling 2014 Sauvignon Blanc and beautiful 2012 Lyndenhurst Cabernet Sauvignon, which is now sporting a new look in the form of an updated label!

For the first time ever, we are happy to offer all three at the same time—each of these captivating, limited-production wines honors their vineyard origins and reflects our winegrowing philosophy and vision as a winery. We are proud and excited to share them with you here, as illustrated by the notes that follow.

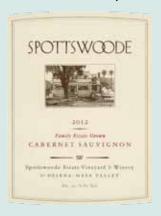
Thank you in advance for your great enthusiasm for Spottswoode!

2012 SPOTTSWOODE ESTATE CABERNET SAUVIGNON

he year 2012 was what might be considered an idyllic growing season in Napa Valley, and our Spottswoode Estate Cabernet Sauvignon is a beautiful reflection of this vintage and of our exceptional 40-acre estate vineyard.

Juicy primary fruit flavors predominate this inviting wine. Penetrating blackberry and blueberry essence with some creamy

yogurt, cassis liqueur, plum, brown sugar, and cinnamon. Malted chocolate and a hint of black pepper on the nose. There is a density along with focus and a pristine delineation. Great structure and concentration, with ripe refined tannins and good acidity. This remarkable wine has immense potential. The 2012 was a pleasure to make; the vintage was close to a dream come true!



SOURCE OF GRAPES

Spottswoode Estate Vineyard Organically farmed since 1985

OAK PROFILE

Aged 20 months, 100% French oak (61% new barrels)

BLENDING DETAIL

85% Cabernet Sauvignon 10% Cabernet Franc 5% Petit Verdot

RELEASE DATE

September 1, 2015

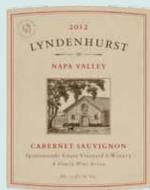
APPELLATION

St. Helena, Napa Valley

2012 LYNDENHURST CABERNET SAUVIGNON

nother product of the picture-perfect 2012 growing season, this is quite simply an incredible Cabernet Sauvignon, offering a stylistic counterpoint to our Spottswoode Cabernet. Noted critic Antonio Galloni describes this wine as "bold, intense and racy," adding that, "the style is round and succulent to the core; in other words classic 2012." This alluring Cabernet was made using 81% fruit from our own Spottswoode Estate Vineyard, as well as grapes carefully selected from a handful of conscientious growers who share our mindful and quality-focused approach to farming.

Although the Lyndenhurst label has a new look, our talented winemaking team has crafted this approachable and expressive limited-production wine for more than ten years. Lyndenhurst (one of the original names of the Spottswoode Estate) exhibits the essence of Spottswoode, honoring its *terroir* and heritage. With its rich, red fruit characteristics and velvety tannins, it is a beautifully balanced wine to be enjoyed upon release.



SOURCE OF GRAPES

81% Spottswoode Estate Vineyard, St. Helena 19% sourced from Oakville Ranch, Knightsbridge, and Young Inglewood Vineyards

OAK PROFILE

Aged 20 months, 100% French oak (61% new barrels)

BLENDING DETAIL

96% Cabernet Sauvignon 2% Malbec

2% Cabernet Franc

RELEASE DATE

September 1, 2015

APPELLATION

Napa Valley



2014 SPOTTSWOODE SAUVIGNON BLANC

ur 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 Spottswoode Estate fruit in the composition of this wine. A combination of small stainless barrels, French oak and concrete, egg-shaped cuves are utilized in fermentation. 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.

An inviting, expressive nose of white peach, tangerine peel, and guava, with orange blossoms and a wisp of gardenia, gives way to a mouth filling and round palate of beautiful ripe pears and tangerine cream. Smooth and rich, exhibiting wonderful structure and balance. Compelling and exciting—makes us long for the warm spring and summer days that are forthcoming!



SOURCE OF GRAPES

Spottswoode Estate Vineyard Farina Vineyard, Sonoma Mountain Hyde Vineyards, Carneros Ink Grade Vineyards, Howell Mountain Pelkan Vineyards, Knights Valley Stagecoach Vineyard, Atlas Peak

FERMENTATION PROFILE

60% stainless steel barrels 15% new/20% used French oak 5% concrete "cuves"

CLONAL SELECTION

73% Sauvignon Blanc27% Sauvignon Musque

RELEASE DATE

July 1, 2015

APPELLATION

40% Napa Valley 60% Sonoma Mountain

SPOTT ON! OR TOP SPOTT!

THAT IS THE QUESTION...

e appreciate the extraordinarily passionate support of our customers—some of you have been collecting and enjoying Spottswoode Cabernet since the release of our first vintage over 30 years ago! An annual purchase of the Spottswoode Estate Cabernet Sauvignon direct from the winery automatically qualifies you as a member of one of our special clubs and entitles you to several benefits as our way of thanking you.

Your annual full-case purchase of the Estate Cabernet earns you a Top Spott! While a six-bottle purchase of the Estate Cabernet qualifies you to be Spott On! The benefits of each follow below.

Member Benefits		SPOTT ON!	TOP SPOTTI
SW	Pre-Release Purchase Advantage	V	V
***	LATE SUMMER Sarden Larty Invitations	SW SW	SW SW SW SW
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	Complimentary Tours & Tastings	77	1111

TOP SPOTT! Members Enjoy a Shipping Discount for a

Limited Time. Through March 30, 2015, take advantage of \$30 shipping* on full-case purchases of Estate Cabernet (comprising of twelve 750 ml bottles or six 1.5 L magnums).



A shipping discount on additional full-case purchases of other available wines will apply through March 30. Details available on our website.

Club Benefits for TOP SPOTT! and SPOTT ON!

- ADVANCE PURCHASING OPPORTUNITIES Receive our offerings and secure your wine allocations before wines are made available to other mailing list members.
- annual event held in late August in the gardens at the private estate home of Spottswoode founder, Mary Novak. We look forward to a delightful afternoon spent chatting with you while sampling library and current release wines.
- **EXCLUSIVE WINES** Acquire an allocation of our very limited production Field Book wine, crafted exclusively for our club members.
- ** WINERY VISITS Reserve a complimentary tour and tasting appointment when planning your next visit. We look forward to the opportunity to get to know you and to share our wine!

^{*}Where permitted within the United States. International shipping not discounted. Shipping overnight via GSO to Arizona, California, and Nevada with a special rate of \$25. Shipping 2-day air to the rest of the US for \$30. First available ship date is April 6.

WINE LIBRARY NOTES

VERTICAL TASTING HELD ON NOVEMBER 5, 2014

e always look forward to November! Why? After the busy

harvest season and before the "crush" of the holidays, we come together for our Annual Vertical Tasting. For us, it is a time to pause, reflect, and enjoy our wines. We include prominent guests each year, as we value their contributions to our discussion and the insights they offer. This year we were honored to welcome renowned wine critic, Dan Berger, Dan Berger's Vintage Experiences, The Press Democrat, Napa Valley Register, and Wendy Heilmann, CS, Director of Wine and Spirits for Pebble Beach Resorts.

Dan observed, "The Cabernets were remarkably group of consistent in style and showed the dedication the wine-making team has showed over the years to a house style that focuses on balance and food compatibility. And in anyone's language—or number system—that's commendable!"

Wendy remarked, "Some of the wines are showing their age, as expected, and all are eminently drinkable and reflect the signature elegance, silkiness, and integration that Spottswoode is known for.

A beautiful flight."

Our wines are like children—it's impossible to pick a favorite—so we blind-tasted fifteen vintages, 1998–2012, in two separate flights in order to offer you our most unbiased and honest assessment of each. We share our notes with you, our customers and collectors, here and on our website to offer you some guidance on what you might wish to consider opening and what you might wish to hold.

Best in Show
Because wines are
living things, evolving over time, our
impressions and
evaluations vary from
year to year. On this
particular day, the
group particularly
enjoyed the wines
indicated with the
Black Labrador
symbol. Cheers!

garnet color. Still walking a wonderful line between lush fruit and savory earth and herbal characters. Forward, lifted aromas of candied cherry and strawberry, brown sugar, and molasses meld with Turkish tobacco, tea leaf, green olive, cedar, leather, bell pepper, peppermint, and dried flowers. Discernible, refined tannins. Fine, elegant, long, and supple. The acid dances along the palate. A slight tartness in the finish. Intriguing. Lovely again this year. Like a great vintage in Graves.

1999 HOLD Deep red color. Slightly restrained, yet very pretty, nose. A wonderful symphony of red cherry, cranberry, currant, potpourri, mint, lavender, sage, mocha, cigar box, and some intriguing woodsy notes. Lush mouthfeel, with red fruits showing themselves through the mid-palate and cassis on the finish. Balance and vibrancy, juiciness and acidity, minerality, silkiness. Delicious and intriguing, holding onto its trademark mystery.

2000 DRINK/HOLD Ruby with a hint of garnet. Dried fruits and herbs, with touches of olive, pine, pencil shavings, leather, tobacco spice, menthol, and eucalyptus. Displaying its signature enticing barnyard character, wonderfully balanced by lovely bright raspberry

and cherry. Secondary characters dominate the palate, with discernible tannins, fresh acidity, and a long silky finish. A big, bold wine that tips its hat to Bordeaux. Unique and very enjoyable—would love to be paired with pot roast.

2001 DRINK/HOLD Vibrant ruby color. Aromatic, with secondary characters asserting themselves. Pretty cherry and strawberry notes, with some forest floor, mushroom, dried currant, sage, tobacco, cedar, soy, dried herbs, and hints of cassis. Elegant, yet deep. Delicate, with a faint dusty component. Is retaining lovely acidity. Medium body and tannins, nice length. Well integrated, silky, and supple.



THE HISTORIC KRAFT CELLAR WAS RESTORED IN 1989.

deep, and concentrated. Deep fruit, with lots of blueberry, blackberry, and pomegranate mingled with spice, clove, sweet tobacco, carpaccio, and a hint of olive and herbs. It transported Beth to a beautiful cool English castle with damp stones drying in the sun. Pretty on the palate as well—lots of fruit, powerful yet restrained, lifted with good balance and intensity, forward tannins, and a long finish.

red. There is a bit of everything in this wine—strength, brightness, and a wonderful mix of primary and secondary characters. Concentrated aromas of mulberry, cola, sassafras,



THE SPOTTSWOODE ESTATE VINEYARD HAS BEEN FARMED ORGANICALLY SINCE 1985.

marshmallow, vanilla, pencil lead, rose petal, and forest floor. Forward flavors of red and black fruit, cassis, currants, chocolate, cinnamon, and clove. Balanced and present. Broad and mouth-coating, with a lovely mouthfeel. Fine, lingering tannins. Elegant and finessed.

purple. Lush aromas of blueberry, blackberry, cherry, vanilla, brown sugar, marzipan, orange peel, chocolate, and cedar. Rich and bold. Intense palate, discernible pretty oak, and a concentrated red fruit core. Complex and long, with great structure and bold, yet fine, tannins. Powerful, ripe and showy. In a very pretty place.

2005 DRINK/HOLD Pretty brick-red color. Forward, ripe, concentrated red and black fruit aromas meld with enticing herbal notes of dried sage, hay, and a touch of eucalyptus. Hints of cherry cola, leather, marzipan, and orange rind. Textured, with a beautiful silky mouthfeel, great acidity and freshness, a hint of oak, fine tannins, and great length. Wendy felt this wine "is in a very happy place."

2006 HOLD Just starting to show some secondary characters. An inviting mix of primary red fruit, cherry candy, Eastern spices,

flowers, herbs, green olive, fresh sage, white pepper, lemon peel, curry, cardamom, with some soy, sea spray, and flint. Long, complex, and layered, with brawny tannins and a hint of oak char. Mouthfilling, fine powdery tannins, a lifted mid-palate, with everything in check. Youthful, retaining a slight edge. Intriguing. We think this will still benefit from some time.

and full. Broad and textured with complex notes of plum, crushed blackberry, loganberry, incense, milk chocolate, caramel, molasses, and cream pie, with some subtler notes of tar, pencil lead, and soy. Textured and juicy, with lots of tannin asserting itself right now. Well-integrated oak; discernible acid focuses the flavors. We all feel that this wine has entered its teenage years and asks for more time to integrate. Great potential.

wine, holding itself tightly at the moment, though still with lots going on. Extracted and big, with savory blackberry and cherry fruit set against a backdrop of mushroom, black olive, charcoal, toffee, caramel, and soy. Beautiful balance, fleshy, with firm angular tannins. There is a nice transition from acid to tannin, and great harmony between the two. Exciting, with tons of potential.

2009 HOLD A wonderful sense of ripeness, with lovely primary fruit characters. Some back notes of briar, tobacco, and savory black olive with a hint of caramel. Fresh and persistent, with fine, chalky tannins and nice acidity. A bit reticent at this time. Asks for cellar time to knit together and develop additional complexity. Superb potential.

2010 HOLD A beautiful sensation of concentrated blackberry and blueberry syrup. Seductive and enticing, with lots of packed fruit, dark mocha, rose petal, and lavender, enhanced by savory olive and bay characters. Round and youthful with terrific density. Deftly balances ripeness and finesse. Chewy, yet fine tannins. Lovely oak influence and a long finish. Wants time for optimal integration.

2011 HOLD Distinctive and fresh, textured and juicy, herbal and weighty. Dark plum fruit and bramble characters give way to notes of cedar, clove, violets, Middle Eastern spices, herbs, black tea, and fresh bell pepper. A serious wine with both ripeness and concentration. The fruit is a bit hidden just now as expected in a wine at this stage. Dan feels this vintage will be astounding as it comes together over time.

VISIT OUR ESTATE

he historic grounds of the family-owned Spottswoode Estate Vineyard & Winery are truly a rare find in Napa Valley, and we invite you to visit us! While the highlight of a visit is always to

savor Spottswoode's iconic Cabernet Sauvignon and our equally acclaimed Sauvignon Blanc and Lyndenhurst, guests also enjoy learning about our estate's rich history as they visit the beautiful Spottswoode gardens and estate vineyard. We offer only one 90-minute tour and tasting daily, Monday through Friday.

By Appointment Only

To ensure that your visit is both personal and enjoyable, we host only ten guests each day, making the Spottswoode tour one of Napa Valley's most coveted reservations. To make an appointment, please call Nicole at 707/963-0134 or email

tours@spottswoode.com. We recommend planning four to six weeks in advance; your credit card will hold your reservation. The winery

is closed on weekends and major holidays (our visitor permit is very limited!). We look forward to seeing you!

To our Spott On! and

TOP SPOTT! customers, please reserve your

complimentary tour and

tasting when you are

planning your visit to Napa Valley. We waive

two tour fees for Spott ON! members and four

members as a thank you

fees for TOP SPOTT!

for being among our most special customers.



SPOTTSWOODE'S WROUGHT IRON ENTRY GATE IN SUMMER

A Family Wine Estate __ <\X/ ___

1902 Madrona Avenue ST. Helena, California 94574 www.spottswoode.com www.facebook.com/SpottswoodeWinery



SINCE 1882

NX/ -

"ESMERALDA" 1882-1906 George and Catherine Schonewald Family

> "STONEHURST" 1906-1908 Joseph Bliss Family

"LYNDENHURST" 1908-1910 Dr. George Allen Family

"SPOTTSWOODE" 1910–1972
Mrs. Albert (Susan) Spotts and Descendants:
Florence and Earl Holmes
Constance Holmes Price

"SPOTTSWOODE" 1972-present Novak Family