

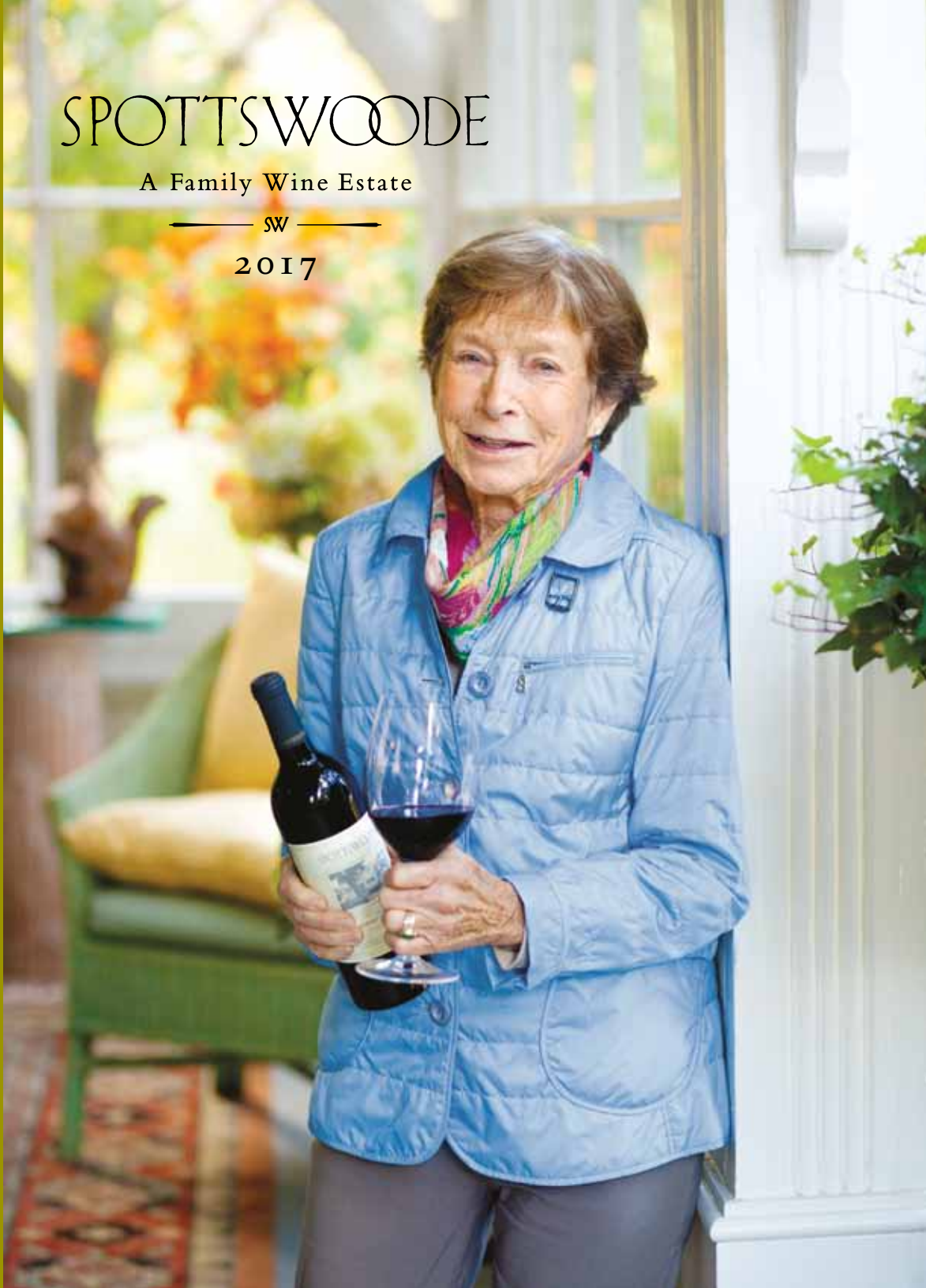
# SPOTTSWOODE

A Family Wine Estate

— SW —

2017

CELEBRATING 35 YEARS OF CABERNET SAUVIGNON



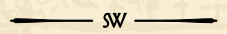




THOMAS HEINER

# SPOTTSWOOD

A Family Wine Estate



## CELEBRATING OUR FAMILY LEGACY

*35 Years of Spottswode Estate  
Cabernet Sauvignon*

When we began the 2016 harvest, our Mom was very much with us and actively engaged with crush activities—she loved the fall season. Very, very sadly, we finished harvest without her. Mary Weber Novak died unexpectedly on the 25th of September, due to complications from the chemotherapy treatment she was undertaking for lymphoma.

Entering the new year without our mother, the true matriarch of Spottswode, we feel both deep sorrow and profound gratitude. 2017 marks three milestone anniversaries: the 135th anniversary of the establishment of our estate, the 45th anniversary of our family's move to St. Helena, and our 35th anniversary of making Cabernet Sauvignon from our estate vineyard. My family and our Spottswode team know that she resides in our hearts and spirits as we move forward, continuing the legacy she started so many years ago. It is an honor to be the next generation, building on the history of this great Napa Valley wine estate.



THOMAS HEINER

One of Napa Valley's  
First-Growth Wines and Vineyards

ROBERT PARKER, *THE WINE ADVOCATE*, AUGUST 2016



Where to start? Our family story in Napa Valley began when we moved here in 1972. Our Dad, Dr. Jack Novak, had an adventurous spirit and wanted to raise his five children in an agricultural environment, and so the idea of moving away from San Diego County, where he had been raised, was formed. Mom was more than along for the ride—she was as excited about the change as he. She had developed an affection for Northern California as a student at Dominican College and then at Stanford, where she and my Dad met and from which they later graduated. They found St. Helena while visiting college friends who had moved here from Los Angeles.

Our parents, who knew nothing of grape growing or wine-making, had a few parameters as they looked for our new home. They needed a house large enough for five children. Dad wanted a vineyard in which to drive a tractor and work outdoors. And Mom was an avid gardener. And so, fortuitously, they chanced upon the historic Spottswode Estate, with its sprawling lawn and Victorian gardens, on the west edge of town. The in-town location was serendipitous—it meant that Mom didn't have to drive us everywhere

anymore! Spottswode was a bit run down, as growing grapes here in Napa Valley in the early



find it on the wine list. She asked the wine buyer about it and he promptly called me to order some—unfortunately, we were sold out! That same year she ran out of Sauvignon Blanc to pour for friends! She told Beth and me that we HAD TO find a way to make more, so we created “Mary’s Personal Allocation” which consisted of ten sacrosanct cases. Never a good idea to run out of our Matriarch’s favorite wine! LINDY NOVAK



THE NOVAK FAMILY (LEFT TO RIGHT): MATT, LINDY, MIKE, MARY, BETH, AND KELLEY

'70s was difficult, at best. The valley was still undiscovered and wine grapes did not command the same prices that they do today (the varietals planted post-Prohibition were not of the noblest pedigree, to be sure). Our parents brought the hope and energy that come with relative youth to this change in their lives and to this historic property, and so the transformation began.

In the summer of 1972, my parents' energies were directed to fixing up the historic home, and we lived in the red tank house on the property until we were able to move in to the main house. Mom got to work in the garden, happy as she could possibly be, loving the mature plantings and happily embellishing them. Attention then



turned to the old, post-Prohibition vineyard, which was replanted between 1973 and 1975. It was a great time—all was unfamiliar and exciting, and my four siblings and I really enjoyed exploring our new home and community. Which was very different back then. Very small, very rural, and quite insular—there was no fine dining, no traffic, little outside influence. There was even a Sears catalogue store downtown! Land here was, thus, quite affordable, making it possible for a family like ours to make this bold move.

By 1975, with much money being spent on this new endeavor and no income, Dad had to go back to work as a doctor. He was an Emergency Room physician at St. Helena Hospital for two years, until his unexpected death of a heart attack in 1977, at the age of 44. We had been here just five years.

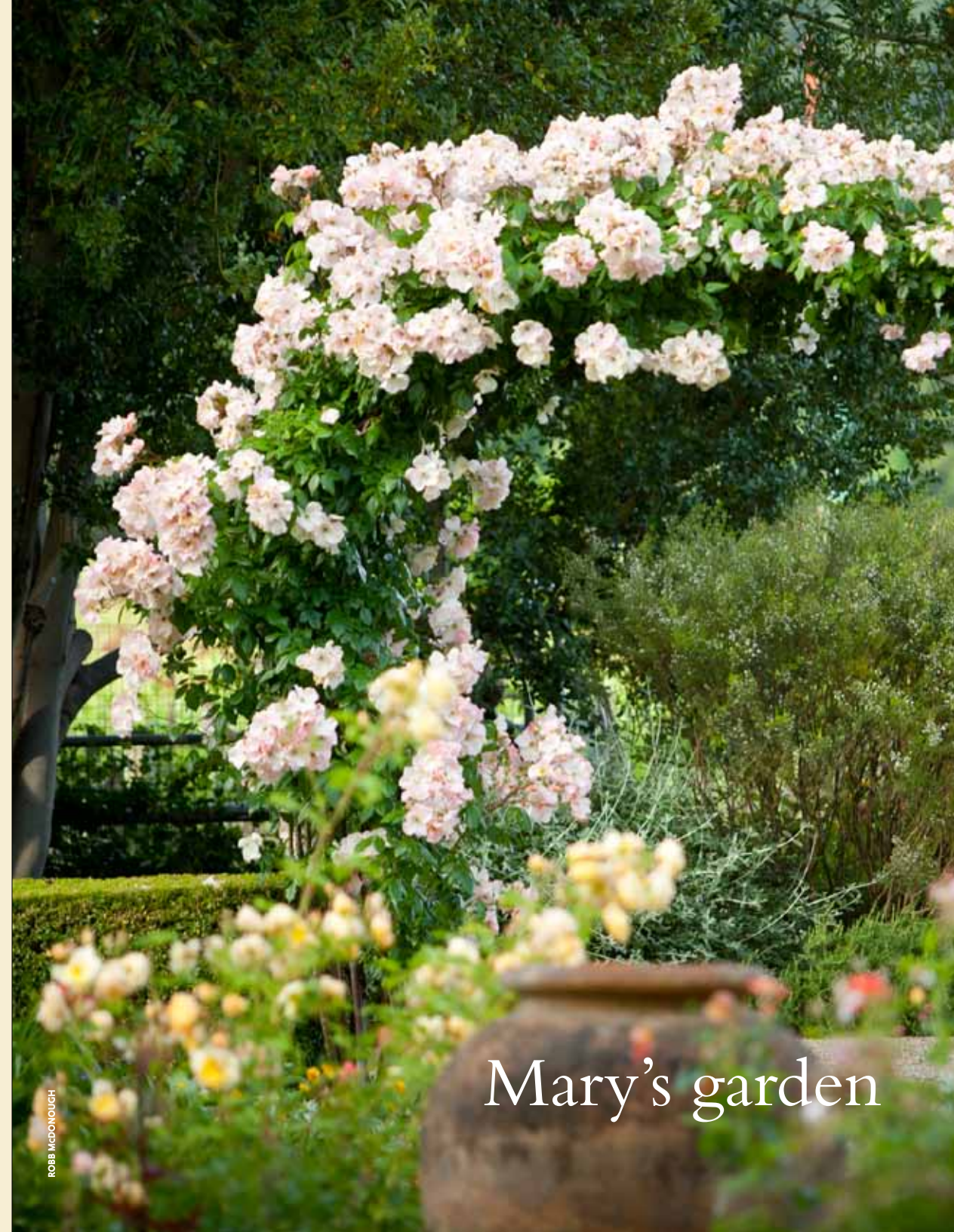
I'd have to say that working/playing in the vegetable garden with Mom—which began when we moved to Spottswode—evokes many fond memories. It also contributed to my love of cooking. Working in my own garden now keeps me centered and I feel Mom's love all around me. KELLEY NOVAK



ROBB McDONOUGH

Widowed with five children, our mother carried on with incredible strength and grace, keeping us here at Spottswode, which she had already grown to love. Even with surgery and a

year of chemotherapy after a diagnosis of breast cancer in 1978, she persevered, taking care of our family and the estate. She recognized that she had a livelihood here, as she and our Dad had sold grapes since their arrival, and so she determined that she would continue to do the same.



ROBB McDONOUGH

Mary's garden



In the earliest days, Spottswode sold some Napa Gamay to Robert Mondavi, with the remainder of the grapes going to the Napa Valley Cooperative Winery. At that time, what mattered was not varietal, but, rather, red or white, and sugar content—in the early '70s, Gallo took most of the wine that was produced at the cooperative. We replanted the vineyard to Cabernet Sauvignon, Zinfandel, and Sauvignon Blanc, and then sold our fruit to Frog's Leap Winery and Charlie Wagner at Caymus. After my Dad's death, my Mom continued to sell grapes from our estate vineyard, first to people like Joe Heitz, Mike Robbins (Spring Mountain), and St. Clement, and then to our good friends, the Duckhorns and the Shafers. It was the latter two who felt our Cabernet Sauvignon fruit was special,



ROBB MCDONOUGH

and who encouraged her to make wine from our estate. She listened to their advice, and in 1982, ten years after our move here and five years after our Dad's death, my Mom realized their shared dream by making the first vintage of Spottswode Cabernet Sauvignon.

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Mom's genuine interest in the agricultural process of grape growing was testament to her lifelong love of all things plants, and was proof of her understanding that great wine is grown in the field as much as made in the winery. **MATT NOVAK**

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Tony Soter joined Spottswode in 1982 as winemaker, and he took over the farming of the estate vineyard three years later. Tony set the tone for our wines—he recognized the intimate connection between grape growing and wine-making, and introduced the idea of organic farming. We were the first in Napa Valley to employ these forward-looking practices, and the second winery to be certified by the CCOF. There are many, many things that I admire about my Mom, among them her willingness to adopt organics based upon her trust in Tony. As you can imagine, farming organically in 1985 must have sounded a bit like voodoo, particularly to a person born in 1932. Yet Mom was open to and supportive of Tony's pursuit of stewarding our land respectfully and responsibly. We are very proud of this. And we are passionate about caring for our land.

We custom crushed for our first 17 years, bringing the wine home for barrel aging. From 1982 through 1990 our barrels were kept in the basement cellar in our home—everything smelled so good there in those days! Our offices were upstairs. Things were



ROBB MCDONOUGH

busy. And then they got busier. With the increased activity, Mom realized that she wanted her house back, and so we sought a new location for our winery.

An incredible opportunity presented itself in 1990. We were fortunate enough to be able to purchase an historic winery property literally across the street from our vineyard. We seized upon this, moving our barrels to the pre-Prohibition stone cellar. We restored the old farmhouse on the property which later became our winery office and tasting room. Our plan to build a production facility was delayed by the discovery of Phylloxera in the late '80s, which compelled us to focus our financial resources on a vineyard replant, a process that started in 1991 and finished in 1998. We were finally able to build the

Morning walks through her vineyard gave my Mom tremendous joy, as did her weekly dinners with her grandchildren...as long as her glass was full of Spottswode Sauvignon Blanc and nothing else. On this particular point, she was not very flexible! MIKE NOVAK



THREE GENERATIONS OF THE NOVAK FAMILY  
KOPOL BONICK

new winery facility in time for the 1999 harvest, thus becoming a true estate winery. It was a major milestone for Spottswode and momentous accomplishment to realize the dream we had held for so many years.

I first came to work with my Mom in the fall of 1987. I had attended UCLA and had not considered returning to St. Helena, but spending my junior year abroad in Salzburg, Austria had planted



BETH NOVAK MILLIKEN, MARY NOVAK, AND LINDY NOVAK KOPOL BONICK

a small seed, and a sense that wine might be my passion took root. After college, I lived in San Francisco selling wine for a broker that represented wines from both Napa and Sonoma. Based upon this work experience and my love for wine, Mom called me and asked if I might be willing to help her out a few days a week at Spottswode. Two days a week quickly turned into full time, so my husband, John, and I moved to St. Helena in the spring of 1988. I have been here ever since, helping my Mom build Spottswode. It has been an incredibly rewarding experience. Finding one's passion and being able to give energy and enthusiasm to something one believes in wholeheartedly is a true gift. I feel very, very grateful for this opportunity, and for the fact that I was able to work so well and so closely with my Mom for 29 years. 2017 marks my 30th anniversary of working at Spottswode.



My sister, Lindy, joined us at the winery in 1992. She had been working in the apparel business and the idea of putting her sales knowledge and skill toward selling our wines in the wholesale sector was both daunting and intriguing to her. Lindy has done a remarkable job at Spottswode for many years now, building lasting relationships with our accounts and forging strong partnerships that enable our wines to be placed thoughtfully around the country in a market that has become increasingly crowded. This year marks her 25th anniversary of working at Spottswode. I have loved working together with Mom and Lindy to nurture Spottswode, along with the help of our truly incredible winery and office team (I wish to note Peah Armstrong, our Vice President & CFO, who joined my Mom and me very early on. She has been an integral part of Spottswode's success since 1988). The make-up of our group has changed some over the years, but we have always been cohesive and collaborative, and we are now stronger than ever. The experience has been and remains exceptionally rewarding.

*I moved to St. Helena in the spring of 1988 and have been here ever since, helping Mom build Spottswode...I feel very grateful that I was able to work so closely with my Mom for 29 years.* **BETH NOVAK MILLIKEN**



We have an amazing legacy in Spottswode. Our parents brought us here without a grand plan—just a vision for a more land-based, rural environment in which to live and raise their family. Had anyone penciled this move out, they might have considered it pure folly—yet our



*Jack, whose adventurous spirit brought us here, and Mary, whose indomitable spirit kept us here*

MARY AND JACK'S LEGACY LIVES ON IN THEIR FAMILY AND IN SPOTTSWOODE.

Dad was among those who had this innate sense that things would work out. And our Mom was very strong and determined. And kind. And deeply loved.

My two sisters, Lindy and Kelley, my two brothers, Mike and Matt, and I recognize how special Spottswode is—something extraordinary has been created here. And we are committed to working together to continue to honor our parents' dream so that our children have the chance to carry it forward to future generations. We are truly fortunate to have this common bond, a family legacy to collectively nurture in honor of our parents, Jack and Mary Novak.

*Beth N. Milliken*

*President and CEO  
January 2017*



## MOM'S WALNUT TREE

There is a small—some might call it spindly—but resilient and beautiful walnut tree on the corner of our Estate Vineyard that Mary took under her wing more than ten years ago, rekindling an old local tradition started by another woman, on another tree in town. For many years now, this brightly decorated tree has brought smiles to all the people who walk or drive by this corner in St. Helena! Its cheerful presence brings our neighborhood happiness and camaraderie.

The tree's annual decorations change with the seasons: red hearts and cupids for Valentine's Day, shiny green shamrocks and leprechauns for St. Patrick's Day, pink bunnies and bonnets on Easter, festive sombreros and hot peppers for Cinco de Mayo, followed by patriotic red, white, and blue streamers and top hats for the Fourth of July. In full bloom over the summer, we wait until the fall to decorate with witches, skeletons, and orange jack-o'-lanterns for Halloween and, finally, red and green tinsel and ornaments for Christmas.

This little tree is so connected to Mary that on September 25th, the day she died, a neighbor spontaneously placed a lovely strand of white paper flowers on the tree. And then, just as spontaneously, more decorations were hung. A large, beautiful broken heart. Flowers and colorful flags. Notes written on cards and attached to the branches of the tree. A recipe for "Smilers," a favorite (and potent!) drink that Mom loved. A winning bridge hand formed out of playing cards. A small, hand-painted piece of art. And so much more. An amazing outpouring of love for a woman deeply loved by the community. She is profoundly missed.



THE COMMUNITY DECORATED MARY'S TREE WITH HANDWRITTEN NOTES

And so, we will now add September 25th to our list of major holidays, when we will again hang the beautiful decorations that our friends and neighbors lovingly placed to mark the day. Mary's legacy lives on in so many ways. We feel deeply fortunate.



# SPOTTSWOODE

A Family Wine Estate

SW

ESTABLISHED IN 1882

WINERY & TASTING ROOM



SB  
0.04 AC

BLOCK 24  
2005

CS  
0.35 AC

HISTORIC  
CELLAR

MADRONA AVENUE

HUDSON AVENUE

BLOCK 23 CABERNET SAUVIGNON 0.34 AC • 1994

BLOCK 22 CABERNET FRANC 1.05 AC • 1994

BLOCK 21 CABERNET SAUVIGNON  
1.39 AC • 1994

BLOCK 20 CABERNET SAUVIGNON  
1.57 AC • 1994

BLOCK 19 CABERNET SAUVIGNON  
1.70 AC • 1998

BLOCK 18  
CABERNET SAUVIGNON  
3.23 AC • 1998

BLOCK 17  
CABERNET SAUVIGNON  
3.46 AC • 1997

BLOCK 16B  
CABERNET SAUVIGNON  
1.62 AC • 1997

BLOCK 16A  
CABERNET SAUVIGNON  
1.46 AC • 2011

BLOCK 15  
CABERNET SAUVIGNON  
1.32 AC • 2014

CABERNET FRANC  
0.11 AC • 2014

BLOCK 14-CF CABERNET FRANC  
1.38 AC • 2006

BLOCK 14-PV PETIT VERDOT 0.92 AC • 2006

BLOCK 13 CABERNET SAUVIGNON  
1.69 AC • 1993

BLOCK 12 CABERNET SAUVIGNON  
1.52 AC • 1993

BLOCK 11 CABERNET SAUVIGNON  
1.23 AC • 1991

BLOCK 10 CABERNET SAUVIGNON  
1.23 AC • 1991

BLOCK 9 CABERNET SAUVIGNON  
1.84 AC • 1991

BLOCK 8  
CABERNET SAUVIGNON  
1.71 AC • 1991

BLOCK 7  
CABERNET SAUVIGNON  
2.09 AC • 2006

BLOCK 6 CABERNET SAUVIGNON  
0.79 AC • 1991

BLOCK 5  
CABERNET FRANC  
1.13 AC • 2014

BLOCK 4 CABERNET SAUVIGNON  
0.79 AC • 1991

MARY'S BLOCK  
SAUVIGNON BLANC  
1.07 AC • 2000

SPOTTSWOODE ESTATE  
HOME & GARDEN

## LEGEND



Situated on the western edge of St. Helena at the foot of the Mayacamas Mountains, the Spottswode *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.

At Spottswode, the roles of winemaking and vineyard management are integrated, and the individual attention given to each vineyard block contributes to the consistently incredible quality and true expression of *terroir*.

Our forty acres are planted to Cabernet Sauvignon, with small blocks of Cabernet Franc, Petit Verdot, and Sauvignon Blanc. We have organically farmed our grapes since 1985 and were officially certified in 1992.





# OUR 2017 WINE RELEASES

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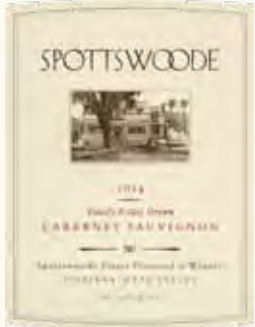


BDB McCLENNAN

## 2014 SPOTTSWOODE ESTATE CABERNET SAUVIGNON

The 2014 growing season was warm, yet moderate—steady and very manageable from a viticultural standpoint. After a fairly dry winter, Mother Nature provided some much-needed rain early in the season, with our Spottswode Estate Vineyard receiving a total of 17½ inches. This well-timed precipitation supported the growth of strong, vigorous vines, and we worked to bring fruit loads and vegetation into balance using natural cultivation practices, organic cover crops, and canopy adjustments.

Harvest came early, and our new destemmer, vibrating shaker table, and four-camera optical sorting system allowed us to keep pace with the harvest and ensured only the most pristine fruit was used in the winery. The wines of 2014 developed beautifully in the fermenter, showing impeccable balance, excellent weight and density, and lovely overall harmony. This is a beautiful vintage that is neither heavy nor lacking, ripe but not overripe, warm and enticing, and layered and dynamic with nuance and character.



**WINEMAKER NOTES** This wine exudes power and elegance. Dense and focused with primary, bright, youthful, fresh characters. Plenty of ripe blue and red fruit accompanied by notes of mocha, carob, butterscotch, and toast. Hints of dried herb and rose petal. Long, clean, and fresh, its strong acid backbone is a hallmark of what will be another long-lived, collectible wine. Discernable tannins that are youthful yet lengthy complement the underlying intense fruit. Great texture! All the promise you like to find in a young wine.

**SOURCE OF GRAPES**

Spottswode Estate Vineyard  
Organically farmed since 1985

**APPELLATION**

St. Helena, Napa Valley

**OAK PROFILE**

Aged 20 months  
French oak barrels  
(new barrels 60%)

**BLENDING DETAIL**

Cabernet Sauvignon 86%  
Cabernet Franc 10%  
Petit Verdot 4%

**RELEASE DATE**

September 1, 2017

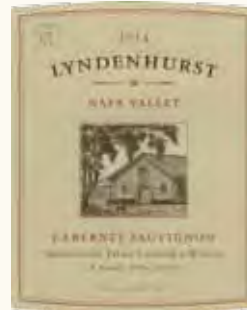




## 2014 LYNDENHURST CABERNET SAUVIGNON

**T**he name Lydenhurst comes from our Estate's storied past—Lydenhurst was one of the former names of the historic winegrowing property that is now known as Spottswode. Fragrant Linden trees planted around the gazebo in the late 1800s provided the inspiration for the name, and though only the center pole of the gazebo remains, the trees still bloom in our beautiful gardens today. We chose an image of our pre-prohibition stone winery building to grace the label.

Spottswode's long history as a family-owned wine estate, along with our deep winemaking expertise and passionate attention to detail, allows us to craft a Cabernet Sauvignon that is alluring, expressive, and delicious. Lydenhurst is made with the same care and intention as our Spottswode Estate Cabernet and offers the depth, character, and quality for which we are known.



**WINEMAKER NOTES** The 2014 Lydenhurst Cabernet Sauvignon is fruit forward, supple, and demonstrative. Made from grapes grown in our estate vineyard along with those from other exceptional sites, Lydenhurst is a compelling Napa Valley Cabernet Sauvignon, bright and beautifully balanced with abundant youthful appeal—the perfect wine to drink while your Spottswode Estate Cabernet ages gracefully in your cellar!

### SOURCE OF GRAPES

Spottswode Estate  
Vineyard, St. Helena  
Darms Lane, Oak Knoll  
Knightsbridge, Knights Valley  
Oakville Ranch, Oakville  
Young Inglewood, St. Helena

### APPELLATION

Napa Valley

### OAK PROFILE

Aged 20 months  
French oak barrels  
(new 40%)

### BLENDING DETAIL

Cabernet Sauvignon 90%  
Cabernet Franc 3%  
Petit Verdot 3%  
Malbec 2%  
Merlot 2%

### RELEASE DATE

September 1, 2017



## 2016 SPOTTSWOODE SAUVIGNON BLANC

**W**e have been committed to producing an exceptional Sauvignon Blanc for three decades, which we make with the same intention as our Estate Cabernet Sauvignon. Crafted with great care from fruit grown in exceptional soils, it is a serious and expressive wine with structure and sophistication.

This classically styled Sauvignon Blanc comes from some of the finest vineyards in Napa Valley and on Sonoma Mountain as noted below, as well as grapes from our own Spottswode Estate Vineyard.

**WINEMAKER NOTES** Layers of flavor and beauty—juicy and inviting, with a mélange of white peach, guava, and nectarine. A wine of great complexity—there is a sense of creaminess (lemon meringue comes to mind) juxtaposed with a bright freshness that offers lift and vivacity. This is a beautifully crafted wine—expressive, balanced, and sophisticated—displaying all that is best in Spottswode Sauvignon Blanc. A mouth-filling wine of great presence and breeding.



### SOURCE OF GRAPES

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

### APPELLATION

Napa Valley 40%  
Sonoma Mountain 60%  
**FERMENTATION PROFILE**  
Stainless steel barrels 60%  
French oak barrels  
15% new/20% used  
Concrete “caves” 5%

### VARIETAL

Sauvignon  
Blanc 100%

### CLONAL SELECTION

Clone 1  
Clone 6  
Rauscedo 3  
Sauvignon Musqué

### RELEASE DATE

July 1, 2017





We have been making a notable and classically styled Spottswood Sauvignon Blanc for three decades with the same intention as our Estate Cabernet Sauvignon. Crafted with great care from fruit grown in exceptional soils, it is a serious wine with structure, sophistication, and the ability to age gracefully.

## SPOTTSWOOD

A Family Wine Estate

— SW —

### SAUVIGNON BLANC

Our complex and layered Sauvignon Blanc begins with sourcing fruit from our estate vineyard and some of the best growers in Napa Valley and on Sonoma Mountain. Sauvignon Blanc and Sauvignon Musqué are fermented in a combination of French oak, small stainless steel barrels and concrete "caves." Over 180 individual fermentations allow for specific and finely tuned selections during blending, resulting in a sophisticated and energetic wine.

1

HARVEST



2

GRAPE PRESSING



3

FERMENTATION



4

STIRRING

5

BOTTLING

6

RELEASE





SPOTT ON! OR TOP SPOTT!

THAT IS THE QUESTION...

We are grateful for the extraordinarily passionate support of our customers—some of you have been collecting and enjoying Spottswode since the release of our first vintage over 30 years ago! To ensure that our dedicated mailing list customers are able to secure an allocation of our estate Cabernet direct from the winery each year, and to show our appreciation of this loyalty, we invite you to join one of our special programs. A full-case purchase of the Estate Cabernet earns you a TOP SPOTT! while a six-bottle purchase of our Estate Cabernet Sauvignon qualifies you to be SPOTT ON!

*The member benefits are listed below, and additional perks will be coming with limited production wines to be bottled and released exclusively to our best customers.*

Member Benefits		
 Pre-Release Purchase Advantage		 <small>Reduced shipping through March 31, 2017</small>
 LATE SUMMER Garden Party Invitations		
 field book Syrah and Albariño		
 Complimentary Tours & Tastings		 <small>Private Tasting Experience, by Appointment</small>



TOP SPOTT! Spring Shipping Advantage\*

Through March 31, 2017, TOP SPOTT! members’ shipping charges will be reduced to 50% of the standard 2-day air rate for wine orders that include a full-case purchase of the 2014 Spottswode Estate Cabernet. (Any combination of Estate Cabernet bottle sizes that total a 9-liter case equivalent will qualify for this limited time offer.) This special shipping rate will also apply to Sauvignon Blanc and Lyndenhurst wines purchased on the same invoice.

TOP SPOTT! and SPOTT ON! Benefits

ADVANCE PURCHASING OPPORTUNITIES

Receive our offerings and secure your wine allocations before wines are made available to other mailing list members.

LATE SUMMER GARDEN PARTY INVITATION

Be our guest at our annual event held in late August in the gardens at the private Spottswode Estate home of the Novak family. Enjoy a delightful afternoon sampling library and current release wines!



EXCLUSIVE WINES Acquire an allocation of our very limited production Field Book wines, crafted exclusively for our 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!

\* Shipping 2-day air where permitted within the United States. Regular international shipping rates will apply.





## WINE LIBRARY NOTES

VERTICAL TASTING HELD ON NOVEMBER 8, 2016

**O**n a lovely late autumn day this past November, we came together, as we do annually, to taste through 15 vintages of our Estate Cabernet in order to provide you with our collective impressions of our wines. Each year we ask friends and colleagues to participate in this endeavor, as outside palates offer us great insights—they bring a perspective that is different from our “house palates” and we always learn a great deal. This year we were honored to welcome Kerrin Laz (K Laz Wine Collection), Victoria Kulinich (wine director, Meadowood), Amanda McCrossin and Gillian Dougherty (sommeliers, Press Restaurant), and Martin Reyes (Master of Wine candidate and wine consultant). We included Rob MacCulloch MW and Yianni Stoner, our 2016 harvest interns, and Sara Beer, our new California wine broker, as well. Along with the entire Spottswode team. We are very happy to be able to share these tasting notes with you, to assist you as you determine which Spottswode Cabernet vintages to enjoy next!

### **Best in Show**

Because wines continue to evolve over time, our impressions vary each year. In this tasting, the group particularly enjoyed the wines marked with our Black Labrador symbol.

**First Flight (2000–2006)** Beautiful wines. All very vibrant and fresh, with incredibly unique, well-developed personalities. The Spottswode elegance carries through all of the wines, plus the trademark minerality and balance.


**Second Flight (2007–2014)** A lovely, exciting group of wines with immense potential.


## OUR 35TH ANNIVERSARY

To celebrate our 35 years of making Spottswode Estate Cabernet, we will be hosting a handful of special events around the country in 2017. Check our website to see where we will be traveling—we look forward to seeing you!




**2000 DRINK/HOLD** Bright and lifted, with dried herbs and baking spices. Cedar, cigar box, eucalyptus, earth, olive, pine, and tobacco aromas blend with ripe blackberry and cassis fruit proffering a forward, distinctive nose. Hints of char and saddle leather add dimension. A long finish, with bright acid and fine powdery tannins. Elegant and balanced.

 **2001 DRINK** A lovely nose full of red fruit and sweet spice. Rich and perfectly ripe. Elegant yet firm tannins, and wonderful weight and viscosity. Warm aromas of coffee, caramel, leather, cedar, graphite, saline, and soy. A fresh palate with great acidity—well-integrated, seamless and silky. Attractive maturity, while still bright and round. A gorgeous, aged Cabernet.

 **2002 DRINK/HOLD** Big and youthful, dark and saturated, leading with full deep blue and black fruit. Aromas backed with cedar, clove, espresso, sandalwood, carob, and a hint of black olive. Somewhat brooding, with great intensity, offering sweet, warm, cooked berry fruit. A full palate that matches the nose. Very mouth-filling, with firm-yet-supple tannins and a long finish. Still very youthful, yet elegant.

**2003 DRINK/HOLD** A fresh nose with lots of red fruit up front, and hints of violet, rose, cocoa, cedar, vanilla, coffee, brown sugar, roasted nuts, menthol, dried herbs, and undertones of wet stone. Nice balance of fruit and savory elements. Tannins are well-structured with great texture. Great tension between acid, fruit, and tannin. Supple and silky. Lively, complex, and balanced. Has evolved beautifully.

 **2004 DRINK/HOLD** Generous and rich. Deep, juicy, concentrated, and lush. Macerated ripe, red berries, chocolate and floral notes, blackberry jam and sweet vanilla, with hints of licorice, dried rose petal, tobacco, and earth. Like a mixed berry pie, warm out of the oven. A full, rich, pleasing palate featuring slightly dusty but long, elegant, mouth-coating tannins. A very generous vintage.



BOB MCCLLENHAN



**2005 DRINK/HOLD** A nice display of ripe, red and black fruit flavors and aromas, complemented by roasted pumpkin, cedar, sage, and lavender. Gleaming acidity makes the wine lively. Savory and round, with a warm texture and a long finish. A delightfully enigmatic vintage.

**2006 HOLD** A ripe nose with a candied, almost spiced, overlay. The rich red cherry fruit offers a beautiful foundation for flavors of game, leather, tar, and forest floor. Like Thanksgiving in a glass. Well structured firm tannins, yet elegant. Dense and powerful. Has great staying power. Requests time.

**2007 HOLD** Attractive, lightly maturing aromas of coffee and menthol integrate with the developing warm red fruit flavors. Hints of saline, olive, truffle, soy, leather, sage, and fresh herbs. Bold tannins ask for time to further integrate. More time needed.

**2008 HOLD** Dark, brooding, and intense. A nice combination of sweet fruit and savory elements. Ripe, jammy black fruit with some spiced, exotic Christmas cake aromas melding with leather, black olive, black pepper and sea salt, coffee grounds, and forest floor. A beautiful spectrum of flavors. A dense core with great structure. Firm tannins and a lengthy finish. The wine opens up in the glass, at this stage however, patience is asked for!

**2009 HOLD** Young, fresh, bright, and intense, and yet the nose is a touch reserved—the wine has landed on the right side of ripe, with rich blue and red fruit and plum notes. Chocolate, caramel, butterscotch, with ash, bramble, and floral undertones. Lovely balance and great intensity, with a long, smooth finish. Pretty tannins are youthful and not fully developed. We think this wine asks for some further cellar time.

**🐕 2010 TRY/HOLD Tasting Favorite**  
A powerful, resinous, complex nose that combines a deep full core and savory notes in a wonderful, enticing medley. Spicy red and blue fruit, vanilla, clove, bread pudding, ginger, and gentle green characters, with lovely undertones of coffee and baker's chocolate and a hint of savory dried herb and olive. A powerful, dark black fruit palate, with quite a heady quality. Silky and elegant, with firm yet velvety tannins. Powerful, yet beautifully integrated. Utterly delicious now, but a long life ahead too.

**2011 HOLD** Beautifully full, ripe-fruited, youthful nose, with an overlay of spice and some underlying savory leather and game notes. Fresh, expressive and juicy, featuring some attractive green notes reminiscent of sweet eucalyptus, and fresh oregano. Hints of chocolate, dark coffee, forest floor, cedar, and anise. Slightly lighter body, but there is still substance and a meatiness to the wine that carries through the long finish. A classically styled Cabernet. This wine opened up a great deal in the glass, reflecting the benefits of offering it some time and air. A lovely expression of our vineyard in a cooler growing year. Good aging potential.

**🐕 2012 TRY/HOLD** Intense and primary, exuding a vibrant, high-toned, youthful nose full of blueberry pie, cream, and vanilla. Carob, chocolate, rose petal, and black olive notes. A wonderful medley of sweet and savory components. Simultaneously generous and fresh, with full-throttle fruit. Juicy yet retains bright acidity. All components are engaged. This Beauty Queen is well balanced, with great structure. Very friendly and accessible right now, though age-worthy too.



BOB MCCLANAHAN

**2013 HOLD** A latticework of power, structure, and flavor. Fresh and youthful, with great density. Primary and lifted, yet the nose remains a bit restrained. Still, a wealth of young, fresh blue fruit flavor comes through, as well as some cassis, cocoa, lavender, floral, and resinous pine notes. Ripe, smooth and very balanced. Structured, tightly wound tannins are simultaneously spicy and silky. Weighty and intense—a big wine with great aging potential.

The 2012 is ripe yet also showing slightly maturing fruit aromas. Highly mineral, and very mid-weight palate, with some elegant “Old World” style fruit characteristics, such as black olive...This is a beautiful wine—different, complex, saline, mineral, tertiary, yet also fresh and primary. **ROB MACCULLOCH**



BOB MCCLANAHAN



## VISIT OUR ESTATE

**I**n an era of bustling Napa Valley tasting rooms, the historic grounds of St. Helena's Spottswode Estate Vineyard & Winery are a rare gem. While the highlight of a visit is to savor Spottswode's iconic Cabernet Sauvignon and our equally acclaimed Sauvignon Blanc and Lyndenhurst, guests also enjoy learning about our estate's rich history as they walk past the vineyard and through the beautiful gardens of Mary Novak's majestic Victorian home, depicted on the Spottswode wine label. When guests return to the winery, the tour continues in our pre-Prohibition stone cellar and our modern winery facility. Tours conclude in our welcoming tasting room with its high windows looking out towards some of the estate's oldest oak trees—a memorable part of Spottswode's 90-minute tour and tasting experience.

As our way of thanking our special Spott On! and Top Spott! customers, we waive tour fees when you visit. Please inquire about unique Top Spott! experiences when you make your reservation.

And just to let you know, a Tesla charging station is now available for our visitors!

### BY APPOINTMENT ONLY

We host a limited number of guests each weekday, making the Spottswode tour one of Napa Valley's most coveted reservations. To make an appointment, please telephone us at 707/963-0134 or email [tours@spottswode.com](mailto:tours@spottswode.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. We look forward to seeing you!

*Like the wines themselves, a visit to Spottswode is an elegant and memorable experience.*



## SPOTTSWOODE

A Family Wine Estate

— SW —

1902 Madrona Avenue  
St. Helena, California 94574  
[www.spottswode.com](http://www.spottswode.com)



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### SINCE 1882

— SW —

"SPOTTSWOODE" 1972–PRESENT  
Novak Family

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

"LYNDENHURST" 1908–1910  
Dr. George Allen Family

"STONEHURST" 1906–1908  
Joseph Bliss Family

"ESMERALDA" 1882–1906  
George & Catherine Schonewald Family





A TOAST TO A LIFE WELL LIVED  
*Mary Novak on her daily vineyard walk with Riley*