



SPOTTSWOODE

— SW —

2019





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

ROBERT PARKER, WINE ADVOCATE

YIANNI STONER/SPOTTSWOODE

SPOTTSWOODE

A Family Wine Estate

— SW —

THE 2016 – OUR 35TH ESTATE CABERNET!

As my family releases our 35th vintage of Spottswood Estate Cabernet Sauvignon this year, we reflect on our roots and on our evolution. Tony Soter joined our Mom as Spottswood's founding winemaker in 1982, adding vineyard manager to his responsibilities in 1985. Tony is a true visionary with a deeply thoughtful and nuanced approach to his *winegrowing* craft. We use this term with intention. It equates with the French word *vigneron*, which describes one who nurtures both the vines and wines every season.

Tony set the tone for Spottswood in terms of our vision to honor the estate vineyard through our wines and through our dedication to organic farming, well before anyone was even thinking about organics. He was ahead of his time on many fronts, and his immense influence on Spottswood can still be felt today. Mom and Tony were a formidable team – she trusted him implicitly and he stewarded our family estate and wines as if they were his own.



YIANNI STONER/SPOTTSWOODE

Aron Weinkauff is now Spottswood's winemaker and vineyard manager (winegrower), and he shares many of Tony's qualities, both intellectually and philosophically. The connection between them occurred to me in a flash some time ago – their alignment is remarkable, and the release of our 35th vintage, crafted by Aron, offers us a celebratory reason to share their perspectives with you directly. Each offers thoughtful insights, giving a clear sense of their mastery of their craft and their deep connection to Spottswode.

I am fortunate to have worked with Tony for ten of his years with us, and to work very closely with Aron today. I am truly

grateful for their contributions to Spottswode's success, and that they share so many characteristics in their winegrowing philosophy is somehow serendipitous and worth sharing as the Novak family reflects on our first 35 vintages of Spottswode Cabernet Sauvignon.

Cheers!

Beth Novak Milliken



SISTERS LINDY NOVAK AND BETH NOVAK MILLIKEN

celebrating 35 vintages



WINEGROWING AT SPOTTSWOODE

TONY SOTER

Winemaker 1982 – 1991
Vineyard Manager 1985 – 1991
Consulting Winemaker 1992 – 1997

ARON WEINKAUF

Assistant Winemaker 2006 – 2010
Vineyard Manager 2008 – Present
Winemaker 2011 – Present

It seems fitting that Tony Soter became the founding winemaker for Spottswode exactly 100 years after the original planting of the vineyard – he played a profound role in shaping the modern history of the estate, both through his intimate connection to the vineyard and his winemaking artistry. “From the start, Spottswode had all of the components for success,” says Tony. “There would be no excuse to not develop it into a great wine estate. The inherent physical attributes of the land are essential, and they were all there: a uniquely situated property with great benchland soils in a recognized area already planted to the premier variety – Cabernet Sauvignon. That it had history and an elegant manor house certainly lent a sense

of continuity and destiny, even if we were about to embark on a new chapter. I feel fortunate to have entered at a time that might be considered the ‘Renaissance’ of Napa Valley wine.”

Tony set out to understand what made the site so special and what kind of wines the land wished to produce. “I always put my ear to the ground and listen to what the vines and wines have to say. What kind of attributes seem inherent, tangible, noteworthy, and indicative



TONY SOTER AT THE SPOTTSWOODE ESTATE, CIRCA 1983



of the unique character of the place? This is not a question of style – it’s first looking for the soul of the land.”

For Tony, crafting soulful wines involves having a reverence for the place they come from. “A sense of place is a subtle and precious thing. Mary and I discussed what the wines might be like even before we made our first vintage. Our shared hope was that they would be deep and dark, with a profound depth of fruit, honoring the estate. The ambition was that our wines could be appreciated in their youth, as well as age for decades.”

Philosophically, Tony took inspiration from Aristotle’s idea of the *Golden Mean*, which prizes achieving a harmonious middle between two extremes. Searching for this elusive nexus, he paid special care to managing tannins. “Too many wines of the day were rustic and rough around the edges. Not polished, not supple, nor sinuous...it’s like a

sculpture in the rough form, which can be impressive, but a finished surface can add luminosity. It was an expressed challenge of mine to learn to tame tannins in the service of harmony, without sacrificing power, concentration and, as I came to appreciate, the special evocative allure of Spottswode Cabernet.”

In 1985, Mary and Tony recognized that to achieve this vision he would need to manage the estate’s vineyard as well as make the wine, thus becoming Spottswode’s winegrower. He introduced

“I always put my ear to the ground and listen to what the vines and wines have to say... This is not a question of style – it’s first looking for the soul of the land.” TONY SOTER

organic farming right away, during a time when many believed that chemically farmed grapes were superior. In the decades since, this belief has been turned on its head, and today it is understood that organic and biodynamic farming are associated with the best wines and the greatest estates. Tony was also the architect of record on the replanting structure of the vineyard, which played a pivotal role in shaping the character and complexity of Spottswode’s wines. “I am grateful for the role I played early on. But the baton has been passed many times to several others who did beautiful work – namely, Pam Starr, Rosemary Cakebread, and Jennifer Williams.”

Aron Weinkauff took that baton from Jennifer, and like Tony, he felt an immediate affinity towards Spottswode’s understated charm and elegance that is expressed through the wines. As he immersed himself in the nuances of the vineyard, he began to understand how Tony’s early decisions about organic farming, trellising, varietal selection, and much more, had laid the foundation for Spottswode – and for the distinctive character of the wines. “That old adage, that

we are all resting on the shoulders of the great individuals who preceded us, is so appropriate for Spottswode. Stories are written over decades and generations. As a vineyard manager, you start by extracting a bit of history and focusing on it. Even if the vineyard is quite different today, I am very aware that it is a true conscious representation of what Mary and Tony put in place, and Beth has carried forward.”

For Aron, adopting biodynamics was a natural evolution from organics.

What has impressed him the most about biodynamics is the resiliency of the vineyard and the vines during challenging conditions like heat spikes and droughts. “When you are the steward of an historic vineyard like Spottswode, you are thinking about its health over the long term – you want it to remain dynamic and vital for decades and generations to come.”

Aron’s dual role allows for a seamless continuity between vision and actuation. “So much of real craftsmanship is intent. We seek to make

“When you are the steward of an historic vineyard like Spottswode, you are thinking about its health over the long term... for decades and generations to come.” ARON WEINKAUF

wines with very particular structures and aromatics. Being the vineyard manager is essential to crafting the wines we make. It also requires a long-term vision, which is one of the many reasons I have such great respect for Beth. She is absolutely committed to the long-term vision for Spottswode. This is part of the essence of Spottswode.”



ARON WEINKAUF



THOMAS HEISER

Like Tony, Aron also strives for balance and harmony, making wines that have acidic tension and energy, and also possess great weight and texture. “Achieving this balance is one of the hardest things we do. It requires constant tasting, and a willingness to be very critical. Fundamentally, we want to make a wine that you can sit back and appreciate as it evolves and reveals itself.”

“I see us as craftspeople. We all spend the majority of our waking days here. While the wines are of the vineyard, they are also of us. We put our hard work and souls into them. They are representations of how we interact with our environment. For me, this relationship between the land, the people, and the environment is the apex of winegrowing craftsmanship.” Like a true craftsman, Aron also brings humility to his work. “There is also a part of me that thinks

every year I know less and less. I constantly break things down in my head to build them back up even better than before. This is the nature of challenging and improving ourselves.”

When describing Spottswoode’s wines, Aron uses words that always seem to return to the vineyard, the idea that Spottswoode is more than a name – it is a place. Given the holistic philosophy the winery embraces, it is perhaps not surprising that he uses an

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analogy of a yoga master to describe the wines. “The yoga master has tremendous strength, but it is a core strength, with beautiful flexibility. The weightlifter has remarkable strength, but very little flexibility. Spottswoode is like the yoga master – our wines have core power and beauty. They have density and dynamic nuance, which is something that we put a far greater emphasis on than sheer weight.”

As he considers the path that began with Tony and Mary, and has continued with Beth’s leadership and his own role, he returns to the idea of an essential Spottswoode-ness that comes from within the land. “Achieving greatness is about finding excellence where you are. It is about being exemplary in a way that authentically reflects your environment, and your vineyard. It is to grow, evolve, take joy in what we do, and to make wines that eloquently communicate our love and respect for Spottswoode.”



YIANNI STONER / SPOTTSWOODE

ENVIRONMENTAL COMMITMENT

At Spottswode, we care deeply for our natural environment and we are truly passionate about being responsible stewards of our land. Our commitment started locally through the adoption of organic farming in 1985, and it has only grown since then through the many endeavors that we undertake and support. We are proud of what we have accomplished, and we continue to seek new ways to be even more thoughtful caretakers of our environment.

GREEN CERTIFICATIONS, PRACTICES & ACCOLADES

- 1985 Began farming organically
- 1992 Certified CCOF Organic
- 2000 Spearheaded restoration of Spring Creek, which defines the southern border of our Estate Vineyard
- 2004 Awarded Fish Friendly Farming certification
- 2005 Certified Napa Green Land
- 2007 Joined 1% for the Planet, thereby committing to contributing 1% of gross revenue on an annual basis to organizations that share our environmental values

Began our transition to solar power at the winery and vineyard, adding the estate home in 2014. Through this, we generate 100% of our winery and residential energy, and 75% of our agricultural energy



ROBB McDONOUGH

- 2008 Adopted biodynamic practices
Began water conservation efforts in the vineyard through more thoughtful irrigation practices, and in the winery, through steam barrel cleaners and new equipment that is easier to clean
- 2010 Certified Napa Green Winery
- 2015 Early adopter Tesla Destination Partner
- 2016 Awarded Great Wine Capitals Global Network “Sustainable Wine Tourism Practices Award of Excellence”
- 2017 Green Medal Environment Award – Sustainable Winegrowing Leadership Awards
- 2018 Continued commitment to and investment in electricity and water saving technologies

MAGNUMS — IDEAL FOR CELLARING AND CELEBRATING!

Since the 1984 vintage, Spottswode has bottled a limited number of magnums of our Estate Cabernet and Sauvignon Blanc each year, as this format is truly ideal for aging. Why? According to wine experts, large bottles age more gracefully, as cork allows the transfer of air over time and the oxygen interacts with the wine and flavors. With the same surface area of cork but double the volume of wine, the aging process of a magnum is about half that of a 750 ml bottle, allowing the wine a longer life in which to slowly evolve and reveal its full potential.

Magnums are recognized as the ideal format for aging — they are also celebratory, elegant, and impressive. Beyond this, they are extremely rare as we bottle very few each year, reserving them primarily for sale direct from the winery. Think big!



BOB MCLENNAHAN

SPOTTSWOODE

Winegrowing Estate
Organically Farmed Since 1985

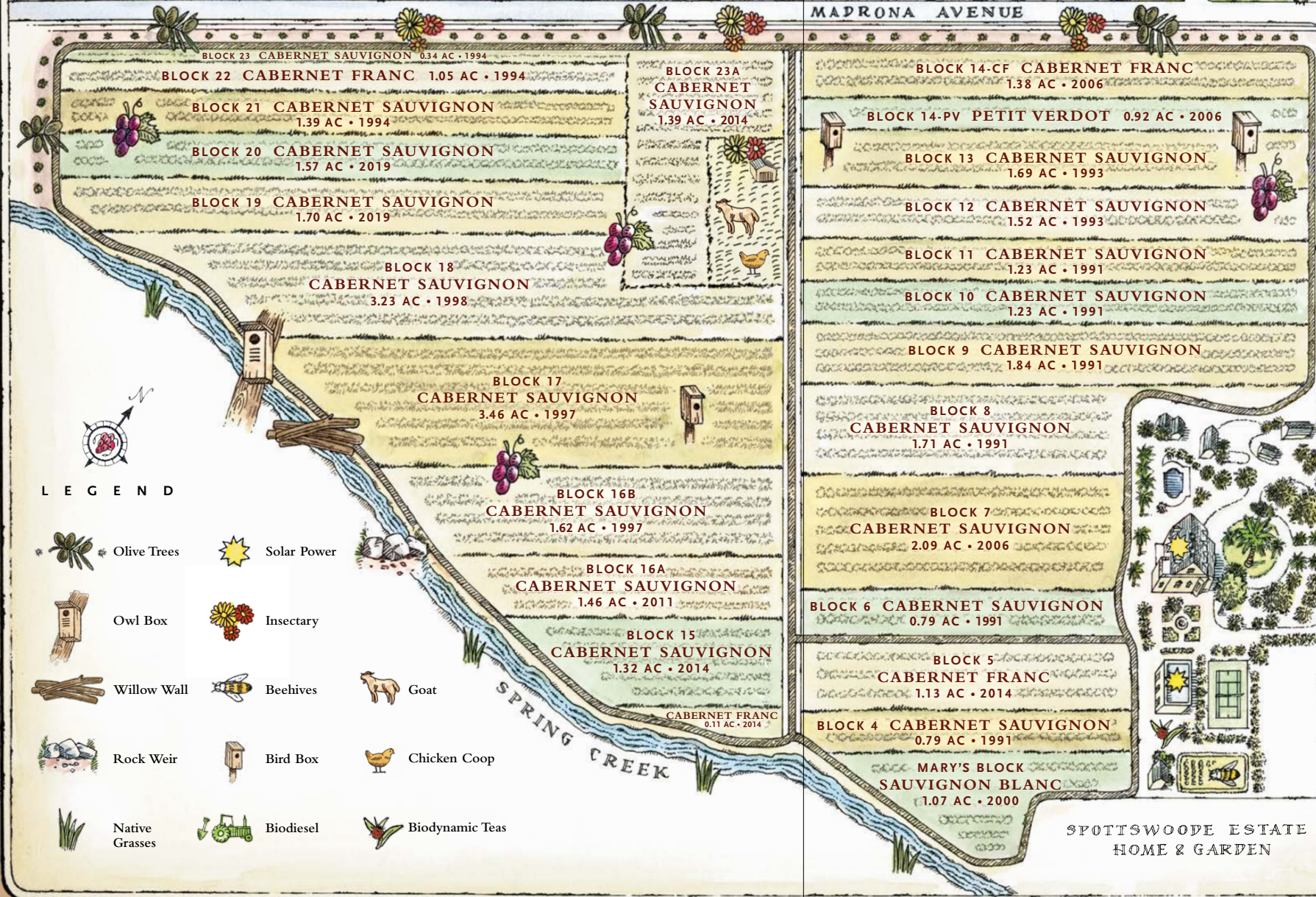


WINERY & TASTING ROOM



MADRONA AVENUE

HUDSON AVENUE



SPOTTSWOODE ESTATE
HOME & GARDEN

CRAFTING EXCEPTIONAL
ESTATE CABERNET
SAUVIGNON SINCE 1982

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 soils 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 to Cabernet Sauvignon, with small blocks of Cabernet Franc, Petit Verdot, and Sauvignon Blanc. We have farmed our vineyard organically since 1985.



2016 SPOTTSWOODE ESTATE CABERNET SAUVIGNON

We always strive to honor the growing season in our wines based upon what Mother Nature brings us, and the 2016 vintage – our 35th! – illustrates this beautifully. This Cabernet Sauvignon is big and rich without being overwrought. Lovely aromatic nuances give way to great mouthfeel and length with wonderful, dynamic energy.

The 2016 growing season began early and we left an active cover crop in place to help reduce soil moisture and to moderate growth. We did very little leafing in anticipation of a warm season. Veraison came early, and to ensure that our resulting wines would be fresh and aromatic, we began irrigating deeply with long intervals in between. Though this classic vintage was marked by a series of heat spells during late veraison and harvest, fortunately these were followed by periods of quite cool weather and the vines were able to recuperate, preserving great aromatic precursors in the fruit.

Overall in 2016, berry size was moderate and the fruit condition was very good, yielding wines that are deep, layered, and refined, with the same beautiful edge and precision that our Estate Cabernet wines always display. Given the context of a warmer vintage, we are very happy to see the freshness and perfumed edge that we so value at Spottswood.

WINEMAKER NOTES: Raw, dynamic, and so expressive! This wine is glowing with personality, vivacity, and youthful exuberance. The palate has a rustic charm and sense of umami carefully balanced with notes of blueberry, blackberry, and resinous pine forest. Beautifully expressive now, the 2016 Estate Cabernet is a wine that will only improve with time in the cellar to integrate and mature into its full epic potential.

SOURCE OF GRAPES

Spottswood Estate Vineyard
Organically farmed since 1985

APPELLATION

St. Helena, Napa Valley

OAK PROFILE

Aged 20 months
French oak barrels
(new 60%)

BLENDING DETAIL

Cabernet Sauvignon 85%
Cabernet Franc 9%
Petit Verdot 6%

RELEASE DATE

September 1, 2019



another perfect score

2016 LYNDENHURST CABERNET SAUVIGNON

Made from grapes grown in our estate vineyard along with those from other exceptional sites, Lydenhurst is a compelling and approachable Napa Valley Cabernet Sauvignon. Spottswode's long history as a family-owned wine estate, along with our deep wine-making expertise and passionate attention to detail, allow us to craft a Cabernet Sauvignon that is alluring, expressive, and delicious.

The name Lydenhurst comes from our Estate's storied past as a former name of the historic Spottswode property. Fragrant Linden trees planted around the Spottswode 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. Lydenhurst is made with the same care and intention as our Spottswode Estate Cabernet, and it offers the depth, character, and quality for which we are known.

WINEMAKER NOTES: On the approach, the 2016 Lydenhurst sings a polished and youthful tone and soon reveals generosity and sophistication. The progression is long and opulent, punctuated by notes of cedar, winter mint, bergamot, briar, sandalwood, and chestnuts. There are layers of fruit – blueberry and soft, dark cherry open to aromas of blackberry, intermingled with warming notes of vanilla bean and cocoa powder. The wine is held together with a bright, linear acidity complemented by dark, silken tannins that together leave a lingering finish. This belies its youth and is wonderful to enjoy now.

SOURCE OF GRAPES

Spottswode Estate, St. Helena
Darms Lane, Napa Valley
Edcora, Atlas Peak
Knightsbridge, Knights Valley
Parry Vineyards, St. Helena
Young Inglewood, St. Helena

APELLATION

Napa Valley

OAK PROFILE

Aged 20 months
French oak barrels
(new 38%)

BLENDING DETAIL

Cabernet Sauvignon 81%
Petit Verdot 7%
Merlot 6%
Cabernet Franc 5%
Malbec 1%

RELEASE DATE

June 1, 2019



2018 SPOTTSWOODE SAUVIGNON BLANC

We have been committed to producing an exceptional, classically styled Sauvignon Blanc since 1984. We hold this particular varietal in the highest esteem, and we thus craft it with the greatest care. Spottswode Sauvignon Blanc is a serious and expressive wine with structure and sophistication, meant to stand among the greatest Sauvignon Blancs in the world. We source our grapes from our own organically farmed Spottswode Estate Vineyard as well as from some of the finest vineyards in Napa Valley and on Sonoma Mountain.

Our method of fermentation – using a combination of small stainless barrels, French oak, an amphora, and two concrete and one ceramic egg-shaped cuves – means that we manage at least 200 individual fermentations each vintage. This technique, in combination with lees stirring, results in a complex, textural, rich, and vibrant wine that is both intellectually compelling and extremely enjoyable. Production is small with limited availability.

WINEMAKER NOTES: This 2018 is rich and powerful, built on a backbone of great acidity. The nose jumps out of the glass with vibrant Meyer lemon, pink grapefruit, white peach, pears, and nectarines. The mouth is taut yet nicely textured, with creamy guava, lemon curd, and a wonderful blend of fruitiness, wet stone minerality, and a structure that persists in a very long and salivating finish. This Sauvignon Blanc can be enjoyed both now and into the future.

SOURCE OF GRAPES

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

APPELLATION

Napa Valley 40%
Sonoma Mountain 60%

FERMENTATION PROFILE

A combination of small stainless barrels, French oak, an amphora, and two concrete and one ceramic egg-shaped cuves

VARIETAL

Sauvignon Blanc 100%

CLONAL SELECTIONS

Clone 1
Clone 6
Rauscedo 3
Sauvignon Musqué

RELEASE DATE

June 1, 2019



since 1984

CRAFTING EXTRAORDINARY
SAUVIGNON BLANC
SINCE 1984

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



YIANNI STONER / SPOTTSWOODE

SPOTTSWOODE

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. Over 180 individual fermentations — in a combination of French oak, small stainless steel barrels, "cuves," and an amphora — allow for specific and finely tuned selections during blending, resulting in a sophisticated and energetic wine.

1 HARVEST 2 GRAPE PRESSING



3

FERMENTATION



Cuves & Amphora



French oak



Stainless

4 BLENDING 5 BOTTLING 6 RELEASE!



KNIGHTS
VALLEY

PELKAN
VINEYARD
ELEV 900 ft

ST. HELENA

SPOTTSWOODE ESTATE
VINEYARD & WINERY
MARY'S BLOCK
ELEV. 300 ft

Sonoma
County

SONOMA
MOUNTAIN

FARINA VINEYARD
ELEV. 550 ft

MURRAY VINEYARD
ELEV. 750 ft

Petaluma Gap

Napa
Valley

ATLAS PEAK
STAGE COACH VINEYARD
ELEV. 1400 ft

NAPA

CARNEROS
DISTRICT

HYDE VINEYARDS
ELEV. 70 ft



CHOOSE YOUR SPOTT!

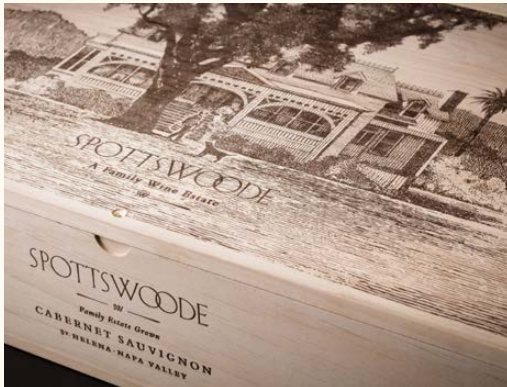
We are very grateful for the passionate support of our customers – the trust and confidence you place in us is extraordinary, and we consider ourselves very fortunate! To show our appreciation, we offer you the opportunity to take an enviable “SPOTT” on our list.

To ensure that our dedicated Spottswode enthusiasts are able to secure our Estate Cabernet directly from our winery’s cellar each year – even during those years when Mother Nature isn’t as bountiful as we hope – we give priority to our most loyal customers, affectionately referred to as TOP SPOTT! and SPOTT ON! An annual purchase of the Spottswode Estate Cabernet Sauvignon automatically qualifies you as a member of one of our special groups – a full-case purchase makes one TOP SPOTT!, while a six-bottle purchase makes one SPOTT ON!. Each “SPOTT” has its own benefits. Allocations of the Spottswode Cabernet are based on purchase history – and our TOP SPOTT! and SPOTT ON! members are offered our wines first and well in advance of the wine’s availability in the marketplace.



We created a beautifully illustrated six-bottle laydown wooden case exclusively for our TOP SPOTT! customers.

For those who purchase a 12-bottle case of the 2016 Spottswode Estate Cabernet Sauvignon, six of your twelve bottles will arrive in this special case. This is offered at no extra charge if ordered by April 7th (while supplies last).



SPOTT ON! BENEFITS

- ✿ Wine allocations offered prior to market availability
- ✿ Two complimentary tickets to the annual late summer garden party (value \$250)
- ✿ Two complimentary reservations for a 90-minute tour and tasting (value \$150)
- ✿ Access to limited-production wines for members only, including Spottswode Estate “Mary’s Block” Sauvignon Blanc and Field Book wines
- ✿ First access to our coveted magnum bottles of Estate Cabernet Sauvignon and Sauvignon Blanc

TOP SPOTT! BENEFITS

Includes SPOTT ON! benefits plus:

- ✿ Two additional complimentary tickets to the annual late summer garden party (total of 4, value \$500)
- ✿ Two additional complimentary reservations for a 90-minute tour and tasting (total of 4, value \$300)
- ✿ Increased allocations of limited-production wines for members only, including Spottswode Estate “Mary’s Block” Sauvignon Blanc and Field Book wines (based on vintage availability)
- ✿ Invitations to intimate events, hosted by Beth Novak Milliken or Lindy Novak, held at the Spottswode Estate
- ✿ Shipping included on entire wine order placed by April 7, 2019 that includes a 12-bottle purchase of Spottswode Estate Cabernet
- ✿ One six-bottle laydown wooden case per TOP SPOTT! customer at no additional charge for orders placed by April 7, 2019 (while supplies last)



SPOTTSWOODE ESTATE GARDEN PARTY

WINE LIBRARY NOTES

VERTICAL TASTING HELD ON NOVEMBER 7, 2018

We always look forward to November when, at the conclusion of harvest, we gather together for our annual vertical tasting of fifteen vintages of Estate Cabernet. In addition to our Spottswode team, we invite a few friends and colleagues to this tasting to assist us in this endeavor. This year we were honored to welcome Micah Clark, Wine Director at The Restaurant at Meadowood; Zoe Hankins, Sommelier and Beverage Manager at Las Alcobas, Napa Valley; and Karen MacNeil, author of *The Wine Bible*. We value their insights and hope that our collective notes will offer you some guidance as to which Spottswode Cabernet vintages in your cellar you might like to try next!

Each year, our winemaking team strives to honor the growing season by creating a Cabernet Sauvignon that beautifully captures the essence of the vintage and the sense of place that is our special Estate

Vineyard. We seek depth and beauty, dynamic energy and elegance – crafting a wine that is enjoyable upon release, yet has the ability to evolve and bring great pleasure for years to come. It is our greatest hope that you get to know each vintage by enjoying them from their infancy throughout all of the fascinating stages of their lives.

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.



2002 DRINK (in a great place now)

This wine is just starting to display signs of the grace and elegance of age in our benchmark Cabernet Sauvignon. An inviting long umami progression of high-toned red fruits evokes notes of bergamot, cedar, wet stones, pine resin, and sandalwood intermingled with fresh aromas of fig, rosemary, and olive tapenade. The hints of secondary characteristics are exquisitely intertwined with the still-youthful energy of this wine. With a rich garnet color, this wine is juicy and seamless, ready to be appreciated after a long time at rest.

2003 DRINK An exceptionally dynamic and expressive nose, the 2003 is an enticing wine, with a potpourri of crimson fruit, dried figs, mushroom, fine herbs, cocoa-baking spice, and lavender. Its intriguing bouquet belies a palate of subdued elegance, filled with dusty tannins, leather, and forest floor. This wine will transport you to a place of tranquility and intrigue, like the scents of an old library. Best to drink now in its prime!

 **2004 DRINK** A classic expression of the Spottswode *terroir*, with a brooding density and lingering palate. This wine is one of balance, power, and finesse, with notes of cassis bud, blue and black fruits that blossom in the glass. Beneath these fresh aromas are layers of chocolate, mint, espresso, and other herbaceous components like fennel, amaro, sage, and thyme. These flavors interplay with smooth and powerful

tannins, giving a structure that is robust but also lifted and fresh. A wine to drink now but with the ability to be enjoyed far off in the future, if desired.

2005 DRINK/HOLD A wonderfully ripe nose, filled with exotic dark fruits along with a rich, deep meaty texture. The 2005 has subtle secondary notes of soy and cedarwood, balanced by the warm aromas of brown sugar, fireplace ash, and cinnamon stick. The tannins reveal power and integration and surround a core of savory meats and bright acidity. This wine is ready for drinking but has the potential to age for years to come.

2006 DRINK/HOLD Cohesive and textured, bold but approachable, this wine is bound together by gripping, dense tannins intertwined with a vibrant acidity, showcasing the strength and vigor of a Spottswode wine with many years left. The nose is layered with notes of blueberry, rose petal, cassis, fireplace ash, and dried herbs, opening up to a bouquet of *fraises des bois* and cherries. Outstanding freshness provides a backdrop for warming notes of baking spices, clove, and nutmeg to round out the palate. This is a wine still in the throes of its adolescence.

2007 DRINK/HOLD This wine needs a moment to breathe but opens gracefully with time. Polished and reserved with layers of anise, pine resin, candied apple, and tayberries, the 2007 carries undertones of *sous bois* and blackberry cream. A rich density provides a canvas

for exuberant, powdery tannins and notes of Thai spice, cumin, and curry. This wine is worth waiting for, but is drinkable now for those looking for a dense, structural wine.

2008 TRY/HOLD The power and length of the 2008 provides a stunning expression of the caliber of Spottswode Cabernet Sauvignon. An intensely satisfying and immense wine, this vintage has interwoven notes of tobacco leaf, leather, sandalwood, and briar patch. The red cherry and black fruits that take center stage are focused and delicious, while the savory tones and dusty textures encapsulate the core. Time will benefit this wine, but its unctuousness will satisfy some palates now.

2009 TRY/HOLD Rich and youthful, this wine is equal parts brooding and lifted with an intensity and expressiveness that indicate it is only at the start of its life. Aromas of blackberry pastille, licorice, dark chocolate shavings, and red raspberry are all tightly wound into a bright, briny core. This wine has density that grabs your attention immediately, yet the floral notes of crushed roses and dark cherry give a lightness that is still congenial on the palate. This stunning wine requires patience but will reward those willing to wait.

2010 TRY/HOLD A wonderfully complex wine, which requires time and thought to truly appreciate. The balance and strength make for an

impressive combination. Layers of white pepper, celery seed, charcoal, fresh sage, and blueberry crème form a bright, luscious core. The palate is dynamic and plush with nuances of baking spice and molasses integrated with an enticing violet character and warming notes of toasted oak.

2011 DRINK/HOLD Though this vintage was cool by current Napa Valley standards, this wine is quickly becoming a house favorite due to its elegance and savory qualities. 2011 is a classically styled claret with great tension between fruit and freshness. There are dimensions of warm wet stone, tea tree, antipasto, earth, and winter mint. The aromas are that of a heap of freshly minced herbs, which shine through to reveal tarragon, thyme, oregano, and marjoram. The tannins are structured but subdued, with a balanced acidity that lingers for ages. A unique gem among modern Cabernets, this wine is ready for enjoyment but it still has a lot of time!

2012 TRY/HOLD The freshness of this wine is immediately apparent. Backed by an alluring and bright bouquet, its elegance and youth are equal parts compelling and delightful. Lovely notes of mandarin orange rind, oolong tea, rose petal, smoke, and graphite surround robust black and blue fruits. With time, the wine opens to reveal hints of dusty violets and a savory element that complements flavors of pomegranate and raspberry. Its stunning acidity

YIANNI STONER/SPOTTSWOODE

carries a freshness across the palate and leaves a lovely, enduring finish. While the 2012 is young and approachable, with time it will offer multitudes of enjoyment.

2013 TRY/HOLD This vintage is still well in its infancy, characterized by its profound core, precision, focus and energy, while also expressing a warm disposition. There is immense structure under the tones of cedar, bramble, red fruits, cassis, amaro, violet, pine, and bitter cocoa. While juicy and succulent, this wine possesses gripping tannins and pronounced density. The youthful vigor of the deeply complex 2013 needs time to integrate and mature.

2014 TRY/HOLD Inviting, dark and velvety, the 2014 will draw you in with its aromas and fill your palate with a lengthy finish of chewy, chalky tannins. This wine effortlessly tows the line

between sweet and savory, with notes of whole grains, cedar, marzipan, briar patch, and black Thai baking spice. With time in the glass, these secondary characteristics give way to softer aromas of plum and baking spice. A simply beautiful, seductive Cabernet.

2015 TRY/HOLD A wine that is simply ethereal, the 2015 holds nothing back and practically bursts out of the glass. There is a precise core of red fruits entwined with harmonious notes of briar patch, raspberry seed, cedar, and blueberry. It is expressive and deep with a sturdy structure, gripping tannins, and robust acidity. Concentrated, yet approachable considering its youth – with time in the cellar this wine will integrate individual elements of its beauty and piece them together in a symphony of flavor.

VISIT OUR ESTATE

We invite you to visit us at Spottswode to experience our historic winegrowing estate, organic vineyard, and idyllic gardens – and of course to enjoy our renowned wines!

While the highlight of a visit is to enjoy a taste of Spottswode’s iconic Cabernet Sauvignon and our equally acclaimed Sauvignon Blanc and Lyndenhurst, guests also learn about our rich history while walking through the estate vineyard rows to the beautiful gardens and the Victorian Spottswode Estate home. Established in 1882 and inspired by the luxurious Hotel del Monte in Monterey, California, this stunning property is depicted on the Spottswode wine label. Upon returning to the winery, the tour continues in our pre-Prohibition stone cellar and our modern winery facility, which was designed by architect Howard Backen. The tour concludes in the welcoming tasting room with its beautiful redwood table and tall 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 space is limited to up to ten guests, you may be joined by other wine enthusiasts during your visit.

As our way of thanking our special SPOTT ON! and TOP SPOTT! collectors, we waive tour fees when you visit. Please inquire about the other benefits of membership.

BY APPOINTMENT ONLY

We are limited in the number of tours and tastings we can accommodate and reserve space by appointment, giving priority to our TOP SPOTT! and SPOTT ON! members. Please direct inquiries regarding availability to 707/963-0134 or tours@spottswode.com. We recommend planning four to six weeks in advance; your credit card will hold your reservation. We host guests on weekdays – please note that the winery is closed on weekends and major holidays. We look forward to welcoming you to Spottswode!



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



SPOTTSWOODE

SPOTTSWOODE

A Family Wine Estate

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