

SPOTTSMOODE

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— SW —

2024

CELEBRATING FORTY VINTAGES



Gathering at the Family Table

Celebrating 40 Vintages

Our dining room table was among the furniture that our parents brought to Spottswode when we moved here in 1972. We always had dinner as a family, and this beautiful antique from Mexico (an old door) was the gathering place for all seven of us once a day. While this seemed tedious when we were young, the memories are meaningful (and sometimes humorous...). This table is now in Beth's home, so it has happily found ongoing use for gatherings of friends and family. Meanwhile, there is a handsome table in the Estate home which continues to accommodate family meals and special dinners.

As we release our 40th Anniversary vintage of Spottswode Estate Cabernet Sauvignon, we marvel at what we have been fortunate to steward and create over these four decades. Wine is meant to bring people together, to connect in a meaningful way, to cause us to slow down and linger a bit, to bring joy and to inspire conversation, and to enhance a shared meal.



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

ROBERT PARKER, WINE ADVOCATE

In the following pages you will find recipes created for us by chef Gary Podesto to pair with each of our wines. Gary is a cook at Chez Panisse Restaurant and the Chief Culinary Collaborator for the Climate Farm School. He brings his ethos of using locally grown, seasonal ingredients to create dishes that work beautifully with our wines, which themselves are reflective of their source – the vineyards’ soil, site, and climate. A true farm-to-table experience is about slowing down and coming together to enjoy what Mother Nature provides for us all. Cheers to the tradition of gathering around the table to create new memories!



Lindy Novak
Marketing Ambassador

Ben Weber Novak
President & CEO

BOB MCLENNAN



ED ANDERSON

Chef Gary Podesto preparing our anniversary recipes in the Spottswode kitchen.



ED ANDERSON



Scan to see the special recipes chef Gary Podesto created

to celebrate Spottswode wines. Our anniversary recipes can also be found on spottswode.com.





Oysters with Cucumber and Meyer Lemon Mignonette

A sustainable choice paired with our Sauvignon Blanc

We love oysters paired with our Sauvignon Blanc and regularly serve them at Spottswode gatherings. Besides being delicious, oysters are nutritionally dense and one of the most sustainable sources of protein available. Not only are they largely farmed in systems that respect the surrounding environment, but they can actually *regenerate* the ecology of the ocean by filtering up to 50 gallons of ocean water every day. Eating oysters helps support the work of dedicated oyster farmers and their families, and moves the needle on mitigating climate change since their shells sequester atmospheric carbon dioxide. Chef Gary's simple mignonette sauce of cucumber and Meyer lemon spooned over a chilled oyster is a lovely foil for the minerality and balanced acidity of our Sauvignon Blanc – an elegant starter for an evening with friends or family. *Scan the code on page 3 for our complete recipe.*

For the Mignonette:

Cucumber
Shallots
Meyer lemons
Champagne or white wine vinegar
Cracked black pepper

Recipe and shucking tips at spottswode.com

Serves 3–6



ED ANDERSON



ED ANDERSON

2023

Spottswode Sauvignon Blanc

Our 40th Anniversary Vintage

Spottswode's exceptional, classically styled Sauvignon Blanc has been produced since 1984. Highly acclaimed, it is considered one of the "Super Sauvignons," a term coined by wine writer Karen MacNeil to describe a rare class of wines considered to be among the world's utmost expressions of this noble grape.

Crafted with grapes from Spottswode Estate, as well as those from other iconic family-owned vineyards, this wine is fermented in a combination of French oak, small stainless steel barrels, a clay amphora,

and ceramic and concrete cuves. It is an eminently drinkable yet cellar-worthy Sauvignon that is energetic and sublime, fresh and well-integrated, with extraordinary aromas, effortless poise, and remarkable complexity. Noted wine reviewers have written that "Spottswode has turned Sauvignon Blanc into an art form," and have hailed this wine as one of the world's "best Sauvignon Blancs," calling it the "aristocracy of domestic Sauvignon Blanc."

Winemaker Notes: The 2023 vintage was long and temperate, and at times, blissfully cool. The resulting wine has a great balance of richness and texture and a very well-delineated backbone of vibrant acidity. Aromatics and flavors of lemon, mandarin, Asian pear, and white peach with fresh, floral notes of cassis bud and lime. Very long and mouth-wateringly juicy.

Appellation Napa County 52% Sonoma County 48%

Blending Detail Sauvignon Blanc 93% Semillon 7%

Formats 750 ml 1.5L

...legendary, and certainly ranks among the elite Sauvignon Blancs of California, if not the world.

TIM TEICHGRAEBER, MODERN WINE

among the world's great
sauvignon blancs

KAREN MACNEIL, WINESPEED

BOB McCLENNAN



among the world's great
sauvignon blancs

KAREN MACNEIL, WINESPEED

BOB MCLEMAN

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 Sonoma County. Over 190 individual fermentations — in a combination of French oak, small stainless steel barrels, cures, 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

4 BLENDING 5 BOTTLING 6 RELEASE





Pappardelle with Porcini and Radicchio

A perfect complement to our 2021 Cabernet Sauvignon

The 40th anniversary of Spottswode's Estate Cabernet is an auspicious occasion and inspires an equally special meal. Egg yolk-rich buckwheat pappardelle pasta with a ragout of wild mushrooms and roasted radicchio is a magnificent pairing for this graceful wine. *Boletus edulis* mushrooms, better known as porcini or "little pigs," are a seasonal delicacy and a prized ingredient. They're foraged in the spring and fall, popping up in coniferous forests across the northern hemisphere. If you're lucky enough to get your hands on some fresh ones, this pasta will be a beautiful complement to their deep, savory flavor. If fresh mushrooms are out of reach, porcini are one of the few culinary mushrooms that take well to being dried and are easily accessible online or in your local gourmet market.

Scan the code on page 3 for our complete recipe.

For the Ragout:

Radicchio, balsamic vinegar,
extra virgin olive oil

Porcini mushrooms

Unsalted butter, red onion, carrot,
celery, garlic

Tomato paste, bay leaf, white wine

Fresh thyme, creme fraiche

Parsley, Kosher salt & pepper

Parmesan cheese

Recipe at spottswode.com

Serves 4



ED ANDERSON



ED ANDERSON



BOB MCLENNAN

2021

Spottswoode Estate Cabernet Sauvignon

Our 40th Anniversary Vintage

Situated on the western edge of St. Helena in Napa Valley, the Spottswoode Estate terroir is ideal for winegrowing. The alluvial clay loam from the Sulphur Creek fan provides superb drainage while cool maritime breezes passing between Spring Mountain and the Mayacamas range allow the fruit to ripen evenly.

Originally established in 1882, the Spottswoode Estate has a distinguished history in Napa Valley. Stewarded by second-generation sisters, Beth and Lindy Novak, our 42 acres are planted primarily to Cabernet Sauvignon, with small blocks of Cabernet Franc, Petit Verdot, and Sauvignon Blanc.

At Spottswoode, grapegrowing and winemaking are intimately linked. In addition to the health and resilience that organics and biodynamics have brought to our vineyard, the individual attention given to each block contributes to the consistent quality and unique characteristics of our wines.

Winemaker Notes: Stunning! Beautiful aromatics of candied violet, blackberry, blueberry yogurt, and cassis. Powerfully expressive with sturdy, firm tannins, generous acidity, and a long lively finish marked by cedar and toffee notes. An elegant vintage, this spectacular wine captures the essence of the Spottswoode Estate Vineyard. It is fresh and youthful now with a long life ahead.

This is pure electricity!
99 points

LISA PERROTTI-BROWN,
THE WINE INDEPENDENT

Appellation St. Helena, Napa Valley

Grape Source Spottswoode Estate Vineyard, organically farmed since 1985

Blending Detail Cabernet Sauvignon 87% Cabernet Franc 9% Petit Verdot 4%

Formats 750 ml 1.5L 3L

celebrating our 40th vintage



celebrating our 40th vintage





Wild Salmon, Tortillas, and Avocado Crema

Weekday taco party with Lyndenhurst Cabernet Sauvignon

A slow-baked fish is an impressive presentation, but secretly it's every professional chef's lazy weeknight dinner party. There's not much to it beyond buying the freshest catch at the market, applying an aromatic marinade, and roasting in the oven over a bed of thinly sliced zucchini, onions, lemons, and fresh rosemary. For your taco party, set out your warm platter of slow-roasted salmon and roasted vegetables alongside some warm handmade tortillas from your local market, a bowl of rich avocado crema, and a crunchy pepper salad. You have created an impressive taco party in just about an hour! Uncork the Lyndenhurst and pour it all around while your guests build their own tacos.

Scan the code on page 3 for our complete recipe.

For the Salmon:

Side of wild Pacific salmon
Red onion
Zucchini
Lemon
Rosemary leaves
Kosher salt
Corn or flour tortillas

*Marinade, salmon, and salad
recipe at spottswode.com*

Serves 8



ED ANDERSON



2021

Lydenhurst Cabernet Sauvignon

Celebrating Two Decades

Part of Spottswoode's storied history inspired the name Lydenhurst, a tribute to the fragrant linden trees that still bloom in the gardens today. Lydenhurst Cabernet Sauvignon is a dynamic and inviting wine made from grapes grown in our Estate Vineyard blended with those from other acclaimed family-owned vineyards. The relationships we have cultivated with our fellow farmers allow us to learn about and explore other appellations throughout Napa Valley. These collaborations have also allowed us to share our enthusiasm for and commitment to organic farming, with the vision of encouraging positive change in our winegrowing community. Thoughtfully crafted, this Napa Valley Cabernet Sauvignon is authentic and compelling every vintage.

...the mind-bending second-label from Spottswoode Winery in Napa... Plenty of estates would give (or should give) their right arm to make a flagship wine this good.

ALDER YARROW, VINOGRAPHY

Winemaker Notes: Opulent floral top notes carry you into an opaque purple core, imparting aromas of black currants, dark red cherry coulis, cigar box, and allspice berries. Powerful yet soft tannins are balanced with a delightful freshness of acidity. The palate is silky with nuanced flavors of cassis, ripe blackberry, and Morello cherry. The long finish invites you to discover the wine's evolving layers.

Appellation Napa Valley

Blending Detail Cabernet Sauvignon 79.2% Merlot 10.6%
Petit Verdot 3.8% Cabernet Franc 3.5% Malbec 2.9%

Format 750 ml

our 20th anniversary vintage



The Benefits of Belonging

Choose Your SPOTT!

To ensure that our most dedicated enthusiasts are able to secure our Estate Cabernet Sauvignon directly from our cellar each year, we offer two member options, affectionately referred to as SPOTT ON! (6 bottles) and TOP SPOTT! (12 bottles).

TOP SPOTT! and SPOTT ON! members are offered our wines first and well in advance of the wine's availability in the marketplace. There are no automatic shipments. Rather, your annual purchase of the Spottswode Estate Cabernet Sauvignon qualifies you for one of these coveted SPOTTS, each with its own enviable benefits.



SPOTT ON! BENEFITS

6-bottle Estate Cabernet annual purchase

- 🍷 Wine allocations offered in advance, with special pre-release pricing for a limited time
- 🍷 Invitations to winery events and library offerings
- 🍷 Two complimentary tasting reservations (value \$300)

- 🍷 Access to limited-production wines, including "Mary's Block" Estate Sauvignon Blanc and Field Book Estate Red Wine
- 🍷 First access to our coveted magnum bottles of Estate Cabernet Sauvignon and Sauvignon Blanc



TOP SPOTT! BENEFITS

12-bottle Estate Cabernet annual purchase

Includes SPOTT ON! benefits plus:

- 🍷 Priority invitations to winery events and library offerings
- 🍷 Two additional complimentary tasting reservations (total value \$600)
- 🍷 Increased allocations of limited-production wines, including "Mary's Block" Estate Sauvignon Blanc and Field Book Estate Red Wine

Through April 7, 2024 (time-sensitive): \$20 domestic shipping on any order containing twelve bottles (9-liter equivalent) or more, where permitted.



Spottswode's Annual Garden Party

FIELD BOOK, A RARE FIND

First planted in the 1880s, Spring Creek Vineyard borders the southern edge of our estate and is composed of benchland, bale clay, and alluvial soils. We began farming this tiny site five years ago and are excited to share our Field Book Estate Red Wine, crafted exclusively for TOP SPOTT! and SPOTT ON!





Wine Library Notes
Vertical Tasting Held on November 13, 2023

We always look forward to our annual Vertical Tasting at the conclusion of harvest, when we come together as a group to enjoy and evaluate 20 vintages of our Estate Cabernet and share our collective thoughts on where each is in its development. At our latest tasting, the Spottswood estate team welcomed Jonathan Cristaldi, Napa Correspondent for *Decanter*, and Editor-at-Large of *Tasting Panel* and *SOMM Journal*. Other guests included a few of our esteemed business colleagues, Dylan Amos, Wine Director of The Emeril Group, Luigi Beltrami Chianelli, Wine Director of Gruppo Chiarello, and Erle Martin, Executive Vice President Business Development at Winebow. We appreciate and value their palates and the perspectives they brought to our tasting.

It is our hope that these notes are both interesting and inspiring to you, and that you have the opportunity to collect and taste many vintages of Spottswood estate!



 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.

TASTING NOTES

2002 DRINK This wine is characterized by a precision and purity that carries throughout the palate. Medium-bodied, with red fruit and a cool-minty freshness. Notes of brown sugar, sage, and tobacco. Generous and soft with berry compote notes framed by chalky tannins, which build on the long finish. This wine has hit its stride as a perfectly aged Spottswood estate.

2003 DRINK/HOLD A pure and elegant wine that is soft and gentle on the palate with chalky tannins. Pretty layers of Amaro liqueur, dried herbs of bay laurel, rosemary, and lavender, red fruits, and florals. Still developing. The 2003 perfectly balances acidity with tannins with a nice weight and density that promises to age well. Magical.

2004 DRINK/HOLD Dark blue fruits such as blackberry and black currants dominate this particular vintage. Beautifully mysterious, this wine is soft, gentle, and warm in the mouth with tones of red currant and black cherry washing across the palate. Soft, textured, compact tannins continue to build into a warm finish with a burst of toasty spices.

2005 DRINK Opulent and ripe with powdery tannins, this wine is warm and earthy and became increasingly expressive as it opened up in the glass. Aromas of cinnamon, cloves, and baking spices are followed by licorice and leather. Dried rose-petal potpourri leads to a powdery elegance and delicate creaminess. This wine is layered and gorgeous and ready to enjoy now.



LIBRARY WINE
CHEESE PAIRINGS

At Spottswood estate, we often enjoy a cheese course paired with an older vintage for our final dinner course. Chef Gary Podesto offers a few selections on the following pages that are award-winning and California-centric, yet fairly well known and available domestically. Most are accessible through online direct sales from the producers.


Spottswood estate's influence and consistency are impossible to overstate... BRIAN FREEDMAN, FORBES.COM

<div>FARMHOUSE STYLE CHEDDAR</div> <div>Made from estate-sourced milk in an English style and aged for a least a year to develop its complex flavor. <i>Recommended Producer:</i> "Old World Aged Cheddar" from Fiscalini Farmstead, CA</div>	TASTING NOTES			TASTING NOTES		
	<div> 2006 DRINK This wine has it all and is in an amazing place. A savory nose of tobacco, cigar box, earth, and currants lead to a palate that displays lovely well-integrated tannins. Warm red fruits with cassis and a hint of balsamic make this a beautifully evolved, integrated, and seductive wine.</div>			<div> 2010 DRINK/HOLD The 2010 is in an amazing spot – just beginning to show tertiary characters – and is a standout for its generosity. This hedonistic wine continues to display a beautiful marriage of new and old. Expressive notes of ripe black fruit, fresh red fruit, blackberries, cassis, dried herbs, black plum, currants, nutmeg, and rich toasty oak. This wine is plush and velvety, creamy, and balanced, and has great grip and fine-grained tannins.</div>		
	<div>2007 DRINK/HOLD Solid extraction and rich aromatics abound in this intensely expressive wine. Nicely developed with a sense of freshness and juiciness that continues to prevail. A sense of fresh oak and developing tertiary characters of both black and red fruit, black cherry, cassis, spicy paprika, cedar, and tobacco. This wine is giving and generous and builds on its finish.</div>			<div>2011 DRINK/HOLD Dark red fruit–dominant and showy, this vintage continues to hold well with a very nice weight and viscosity. It is super fresh and clean, with a fragrant nose. Notes of red bell pepper and a blast of cassis join hints of lovely black currant, leather, nutmeg, and spicebush (citrusy herbal) aromatics. Robust, powerful tannins rein in the wine, which evolves in the glass.</div>		
	<div>2008 DRINK/HOLD A compact, tightly knit wine with flavors and aromas of dried lavender and sage. Juicy, red-toned fruit on the palate with currants, sweet pipe tobacco, light umami character, dark chocolate, cacao, and espresso. Giving and generous, with plush tannins, this wine was a bit of a chameleon and evolved in the glass. It has beautiful structure and tension and will have more to show with time.</div>			<div>2012 DRINK/HOLD Densely packed. Wow! This super deep and expressive vintage has a firm backbone of racy acidity and pure fruit notes of blackberry and cassis. Pixelated tannins form a solid foundation, hitting every point of the palate. Chocolate and espresso notes join dark minerals and savory characteristics of umami, grilled or roasted wagyu, and cool notes perfectly balanced by beautiful acidity.</div>		
	<div> 2009 DRINK/HOLD Silky, with a great mouthfeel and nice, finely grained tannins that mingle with a juicy blood orange acidity. An elegant and herbaceous nose of cedar incense. The palate leads with notes of pretty wild strawberries and crunchy black fruit. Complementary flavors buttress each other, completing this layered and structured wine. Lovely tension, balance, and harmony.</div>			<div>2013 HOLD/TRY An intriguing nose invites you into this powerful wine. An explosive palate of balanced blue, black, and red fruits, the 2013 has a great personality with intensity and tannins that continue to build. It exhibits lots of structural integrity and remains quite tight, with a dense, compact core. Polished now but could use some more time in your cellar to open up.</div>		

AGED GOUDA
Similar to parmesan, aged goudas develop a wonderful crystalline texture and a crumbly mouthfeel with a rich, nutty, caramelly taste. *Recommended Producer:* "Aged Gouda" from Oakdale Cheese, CA


TASTING NOTES

RUSTIC BLUE-VEINED
Blue cheese with a natural rind is known for its fudgy texture and mellow flavor with a salted caramel finish.
Recommended Producer:
“Bay Blue” from Point Reyes Farmstead Creamery. CA

 **2014 DRINK/HOLD** An “overachiever,” the 2014 is just singing now but is poised to be expressive for decades. A favorite vintage of the team, this wine has an earthy nose and a beautiful balance of black and red fruits with a freshly baked herbaceous edge and notes of spicy plum. This wine is a bit tightly wound while still possessing a seamless quality. It is velvety, rich, dense, and balanced. So much now, with more to come!

2015 HOLD/TRY Juicy and alive, this is a fresh interpretation of Spottswoode Estate Cabernet. Red cherry and dark-berry fruit notes, firm tannins, and excellent grip. Some sweetness and vanilla oak. Herbal notes in its medium finish. Floral and perfumed, the 2015 is in a great spot now but still compact and coiled – it needs more time to unwind.


2016 HOLD/DRINK Possessing amazing energy and brightness, this wine is both pretty and dynamic, offering aromas of florals, bay laurel, sagebrush, and cedar. Expressive acidity and a stunning purity of black- and blue-skinned fruits round out this compelling vintage that displays tension and pure harmony.

 **2017 HOLD/DRINK** An intense, powerful, and seamless expression of Cabernet with a lovely palate and a deep core. This impressive wine emits warm and earthy tones, notes of strawberry yogurt, ample black fruits, cedar, baking spices, molasses, graphite, and dried herbs. The 2017 is beautiful now and promises to shine for decades.

TASTING NOTES

2018 HOLD Young and powerful with a polished palate, the dark fruits and fine tannins continue to integrate. Pretty anise, Christmas spices, savory licorice, sagebrush, and chalky minerals. Burly tannins provide ample grip, and a presence of cooling acidity brings a welcome sensation of freshness and lift. This wine will only continue to blossom in the bottle. Quintessential Spottswoode.


2019 HOLD/TRY Plush, racy, long, and lean, the 2019 shines with a youthful exuberance that is bursting with freshness. An aromatic signature of violets, cream, expressive purple florals with blue and black fruits on its full-bodied palate are framed by satiny textured tannins. This wine is superbly balanced. So delicious now yet asks for time in the cellar.

 **2020 TRY/HOLD** The 2020 is packed with structure and mouth feel. A stunning and unctuous wine. The viscosity is complemented by notes of exotic red berry fruit, red tight-grained tannins, cedar, lovely acid tension, and impressive grip. This beautifully compact wine is full of wonderful layers of fruit that are waiting to explode.

2021 TRY/HOLD Stunning! Beautiful aromatics of candied violet, blackberry, blueberry yogurt, and cassis. Powerfully expressive with sturdy, firm tannins, generous acidity, and a long lively finish marked by cedar and toffee notes. An elegant vintage, this spectacular wine captures the essence of the Spottswoode Estate Vineyard. It is fresh and youthful now with a long life ahead.

BLOOMY RIND CHEESES

A broad range of aged, soft cheeses that, when left to age to their “best by” date, can stand up to the complex character of older vintages. *Recommended Producers:* “Humboldt Fog” from Cypress Grove, CA or “Karlie’s Gratitude” from Arethusa Farm, CT or another more widely available Camembert cheese.



...one of the most outstanding estates in Napa Valley, Spottswoode....These folks do not cut corners. The estate is certified organic, biodynamic, B Corp, and the list goes on and on. Total commitment to excellence.

TIM TEICHGRAEBER OF HUGH JOHNSON'S POCKET WINE GUIDE AND MODERN WINE



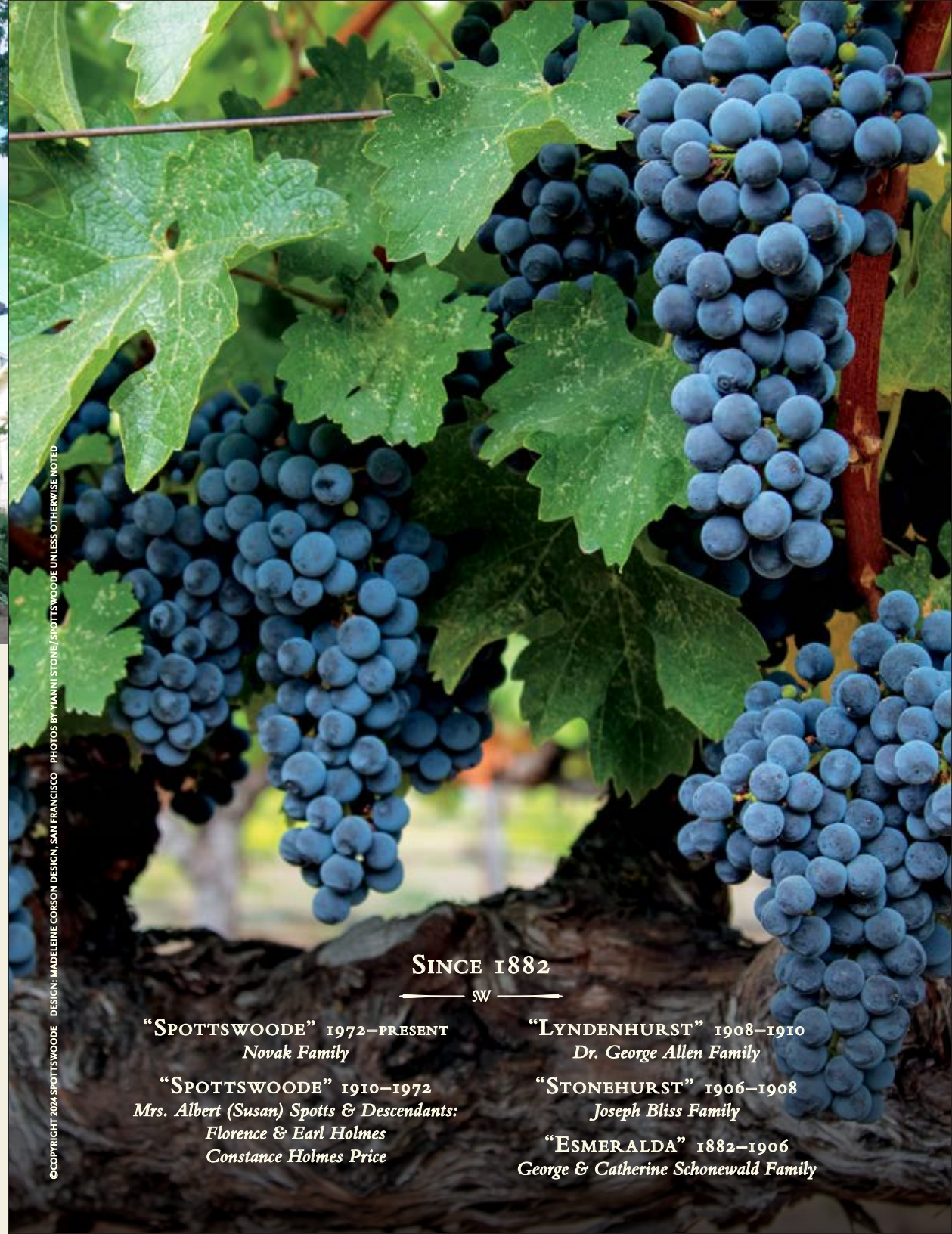
Visiting Spottswode

Enjoy Our Wines and Historic Estate

A visit to Spottswode is an intimate experience – we look forward to welcoming you and sharing with you our renowned wines, our historic estate, and regenerative organic and biodynamically farmed vineyard. Reservations are required for our limited private tasting appointments, which are scheduled Monday through Friday. Priority is given to SPOTT! members of our list. As our way of thanking our special SPOTT ON! and TOP SPOTT! collectors, we waive tour fees when you visit. Request an appointment: 707/963-0134, tours@spottswode.com, or scan QR code.



Visit us



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SINCE 1882

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“SPOTTSWODE” 1972–PRESENT
Novak Family

“SPOTTSWODE” 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 Estate Vineyard & Winery

ST. HELENA · NAPA VALLEY

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