



ESTABLISHED 1882

Celebrating Four Decades of Environmental Leadership

Rooted in the Land, Protecting our Planet

In 1985, our founding winemaker, the highly respected and now-legendary Tony Soter, approached our mom, Mary Novak, with a unique proposition. Serving in the dual role of vineyard manager and winemaker, just as Aron Weinkauf does today, Tony believed that our historic estate vineyard would be healthier and produce more expressive, terroir-driven grapes if we switched from conventional (i.e., chemical) farming to organic farming. Tony was well ahead of his time in advocating organic farming. "The notion of organic farming was controversial and deemed risky at the time," Tony has said. "Worse yet, some thought it might limit

our aspirations if the goal was to make the highest-quality wine. So it became our humble mission to establish that the goal of making the best possible wine and doing the best possible thing for your land were not mutually exclusive endeavors."



One of Napa Valley's
First-Growth Wines and Vineyards
ROBERT PARKER, WINE ADVOCATE

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Mom was a courageous woman, as she had proven so clearly when our father, Jack, passed away in 1977 and she determined to stay and pursue their vision for Spottswoode while raising five children on her own. Expanding on that vision, she hired Tony to make our debut Spottswoode Estate Cabernet Sauvignon in 1982 – exactly 10 years after we moved here and 100 years after the first vines had been

Our early commitment to organics was a hugely important first step in defining Spottswoode's values. We will continue to lead by example, and to inspire change.

planted at our estate. She trusted Tony and understood that because our home was surrounded by the vineyard, our family, our winery employees, and our neighbors were being exposed to chemicals along with our vines. This is the genesis story of Spottswoode becoming a leader in environmental stewardship.

In the 40 years since we adopted organic farming, much has changed in the world, and in the world of wine, at its heart an agricultural business. From the threat of climate change to a greater understanding of what constitutes vineyard health and soil vitality,

forward-thinking winegrowers have come to understand that at their finest, vineyards are vibrant ecosystems that need to be nurtured and protected. Here at Spottswoode, as the stewards of an estate where grapes have been grown since 1882 and that we hope is still producing great wines 100 years from now, our early commitment to organics was a hugely important first step in defining Spottswoode's values.



Honoring the vision of Spottswoode founder Mary Novak

Upper left Tony Soter converting Spottswoode to organic farming in 1985 Upper right Aron Weinkauf, Spottswoode Winemaker & Vineyard Manager Below Sheep grazing at Spottswoode Estate







Grounded in stewardship, we effect and inspire meaningful change by nurturing our vineyards, communities, and planet. Every day, our many environmental initiatives – among them organics, biodynamics, regenerative organics, solar, and minimizing resource use – prove not only compatible, but desirable in creating the highest quality wine. We also naturally respect, care for and support one another, resulting in a strong, collaborative, and resilient team. Spottswoode, the wine and the people, are built on core values that are even better when shared.



Soils are living because they're made up of billions of microbes, bacteria, fungi, and other microbiota. A single teaspoon of soil can contain up to 10 billion microbes of millions of different species. It's an amazing, complex world that we still know so little about.

And these microbiota help to break down organic and mineral matter, making it available to the plants. While we often don't think about their care and health when we are focused on farming what is above the ground, these microscopic dirt farmers are the magic of the living soils – the ones doing the work, nourishing the vines.

ARON WEINKAUF





We have taken many steps beyond organic farming to achieve our vision of being recognized as one of the world's most respected and environmentally driven winegrowing estates. We also aim to inspire action and change within the wine industry and beyond by empowering our team, fellow winegrowers, and greater community to adopt practices that prioritize the health of our shared environment. We restored Spring Creek, which defines the southern border of our estate, to its natural state in 2000, introduced biodynamic farming practices in 2008, transitioned to solar power for both our vineyard and winery in 2007, and adopted regenerative organic methods including no-till farming and sheep grazing to preserve and improve our soils in 2022.

Our goal is to create truly living soils, soils that are alive, healthy, and teeming with microbial and bacterial life, soils that can build upon themselves and nourish healthy and resilient grapevines. In recognition of these efforts, we have earned Demeter Biodynamic, Regenerative Organic, Napa Green Vineyard, Napa Green Winery, and TRUE Zero Waste certifications, and became the first Napa Valley winery to achieve B Corp certification, widely regarded as the gold standard for social and environmental business practices.

As Gold Members of International Wineries for Climate Action (IWCA), we are committed to annually reducing our greenhouse gas emissions, which for a winery of our size requires diligence, yet which we view as a vital part of our responsibility. Achieving Regenerative Organic Certification (ROC) in 2023 is also a significant effort we take very seriously. As one of only twenty wineries worldwide with ROC, we proudly support this rigorous farming standard, which emphasizes an ongoing commitment to shifting the paradigm away

SPOTTSWOODE ESTATE 2025 WINE RELEASES & NEWS

from a transactional system to a symbiotic system that can reach true equilibrium and self-generation. Through the collective effort of our team, we strive to improve each year and inspire others to use their influence for good.

As much as supporting our convictions with quantifiable winegrowing actions has always been part of the Spottswoode ethos, so has supporting what we value through philanthropy. Founded in 2002 by environmentalist and Patagonia founder Yvon Chouinard, 1% for the Planet is a global network of more than 5,200 businesses in 100 countries that give 1% of their annual gross revenue directly to environmental organizations with the goal of accelerating environmental action. Since joining in 2007, we have donated more than \$1.4 million to such worthy nonprofits as the Center for Biological Diversity, Land Trust of Napa County, Napa Valley Vine Trail, Natural Resources Defense Council, and Sierra Club, among many others.

Looking back, the seed that Mom planted when she chose to farm organically has grown into a powerful commitment and soulful life of its own. Our deeply loved Spottswoode Estate Vineyard achieved the venerable age of 142 years and has done the good,



Bird boxes invite birds to live in the vineyard and keep a natural check on insects and pests.

noble work of producing exquisite grapes and memorable wines for well over a century. Through myriad natural and human-created phenomena – fire, flood, drought, Phylloxera, Prohibition, earthquake, pandemic, and more – our vineyard has done more than just endured,



it has evolved, matured, and flourished. It has also been there for our family, giving us purpose and quietly supporting us through difficult times and joyful ones. The truth is, we will never be able to repay our vineyard for all that it has done for us, but by farming it with respect and love we can ensure that it can serve as an example of what is possible for generations to come. As we celebrate our 40th anniversary of organic farming and environmental leadership, and the way those years have shaped our commitment to our environment and to building healthy, living soils, these heartfelt words express the essence of Spottswoode: "Rooted in the Land, Protecting our Planet."

Please join us in raising a glass of Spottswoode wine to honor this very special milestone.

Marketing Ambassador

Lindy Novak Bell North President & CEO





2022

Spottswoode Estate Cabernet Sauvignon

Our regenerative organic, biodynamic and organic-certified Spottswoode Estate Vineyard is situated on the western edge of St. Helena in Napa Valley, an ideal terroir for winegrowing. The alluvial clay loam from Sulphur Creek fan provides superb drainage,

while cool maritime breezes between Spring Mountain and the Mayacamas range ensure even ripening.

...an icon for elegance in a classic Napa style.

JIM GORDON, JAMES SUCKLING

Founded in 1882, the 45-acre Estate

has a distinguished history and is stewarded by second-generation sisters, Beth and Lindy Novak. Our farming practices promote vineyard resilience, and the attention to each block contributes to our wine's consistent quality and distinctive characteristics.

Winemaker Notes: "Our lanky thoroughbred is getting ready to run" sums up the youngest release. It shows youthful tannins, bursting with wild strawberries, marionberries, and violets on the palate. Layers of graham cracker baking spice, cocoa powder, and toasted spice draw you in. A slight salinity ties it together.

Vintage Notes: The 2022 growing season began with much-needed rainfall as dry, warm conditions in late 2021 had left the vines with little stored water. Fruit set was thus light, and early irrigation was necessary. A healthy bloom in May led to a balanced growing season with moderate temperatures and no significant heat spikes until August. Despite a significant, brief heat spike in early September, proactive measures like shade cloth and deep irrigations maintained vine health. By September 23, all grapes arrived in excellent condition, showcasing the ideal acidity and focused flavors to which we aspire.

Appellation St. Helena, Napa Valley
Grape Source Spottswoode Estate Vineyard, organically farmed since 1985
Blending Detail Cabernet Sauvignon 86% Cabernet Franc 9% Petit Verdot 5%
Alcohol 13.7%

SPOTTSWOODE

A Family Wine Estate

ORGANICALLY FARMED SINCE 1985







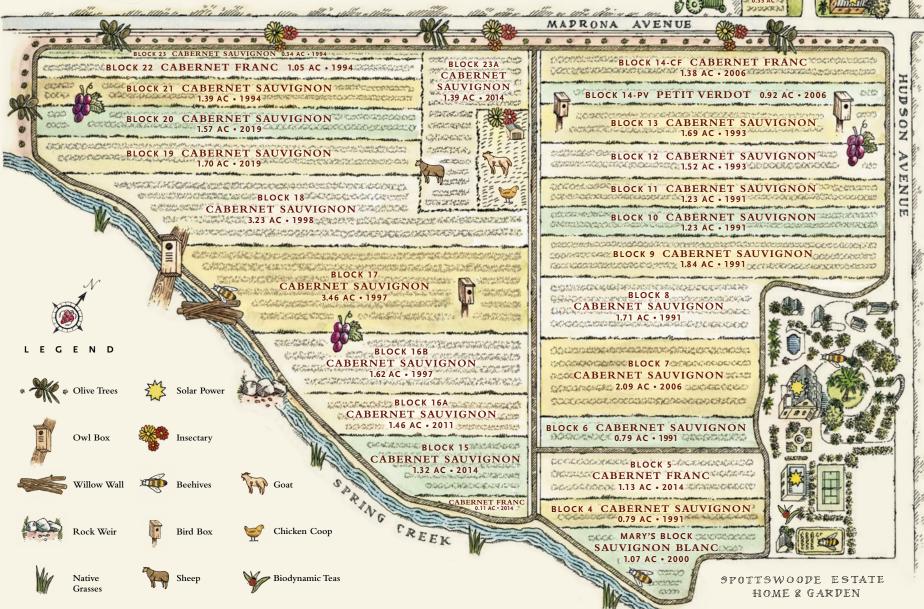






Rooted in the Land, Protecting our Planet





CRAFTING EXCEPTIONAL ESTATE CABERNET SAUVIGNON SINCE 1982

Forty-two acres of our estate are planted to Cabernet Sauvignon, with small blocks of Cabernet Franc, Petit Verdot, and Sauvignon Blanc. We have farmed our vineyard organically since 1985 and biodynamically since 2008.





2022

Lyndenhurst Cabernet Sauvignon

Spottswoode's Expression of Napa Valley Cabernet Sauvignon

Spottswoode Estate's storied history inspired the name *Lyndenhurst*, a tribute to the fragrant linden trees still blooming in the gardens today. This Cabernet Sauvignon is crafted from grapes grown in esteemed, family-owned vineyards across Napa Valley, with its core being our Estate Vineyard. Through relationships with our grower

partners, we have deepened our understanding of Napa's diverse appellations and unique terroirs.

This wine also reflects our commitment to organic farming. By 2025, all grapes for Lyndenhurst will be farmed organically, thanks to close collaboration with our growers.

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

Winemaker Notes: The 2022 shows poise with vibrant acidity fresh blackberries, raspberry compote, cranberry skins, and dried rose petals. Striking minerality lays the base for cardamom, dried herbs, warm cedar, and iron-driven earth. Young tannins allow a midline drive and hint at future power. Delightful now, this holds gripping potential.

Vintage Notes: The 2022 season began with much-needed rainfall after a dry 2021. Fruit set was thus light, and though irrigation was required, a healthy bloom in May set the stage for a balanced growing season. Despite extreme heat over Labor Day, diligent work with our growers ensured vineyard resiliency necessary in this era of climate extremes. The grapes arrived in excellent condition, showcasing the ideal acidity and focused flavors to which we aspire.

Appellation Napa Valley

Blending Detail Cabernet Sauvignon 84% Merlot 11%

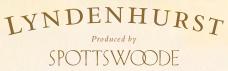
Petit Verdot 2% Cabernet Franc 2% Malbec 1%

Alcohol 13.7%









Spottswoode's Expression of Napa Valley Cabernet Sauvignon

Spottswoode Estate Vineyard, St. Helena (CCOF) Situated on the western edge of St. Helena at the foot

of the Mayacamas Mountains, Spottswoode's terroir is ideal for growing winegrapes. The alluvial clay loam from the Sulphur Creek fan provides superb drainage while cool maritime breezes allow berries to ripen slowly, providing exceptional Cabernet Sauvignon, Cabernet Franc, and Petit Verdot, which create the base for this blend.

Darms Lane Vineyard, Oak Knoll (CCOF)

Located on the western alluvial fans of the Oak Knoll AVA and owned by the Bump family, this vineyard's proximity to San Francisco Bay gives it a cool and moderate climate. The Cabernet from this site offers red to blue fruit flavors, smooth tannins, freshness, purity, and beauty to the blend.

Edcora Vineyard, Atlas Peak (CCOF)

Above the fog line at approximately 1430 feet, Edcora's mesoclimate is coupled with red, iron-rich soils and plenty of rock, resulting in intensely concentrated Cabernet Sauvignon and Petit Verdot that bring tannins, fresh acidity, and density.

Obsidian Ridge, High Mayacamas

Obsidian Ridge is a benchmark California Cabernet Sauvignon vineyard littered with black glassy obsidian rock set in deep red soil. Situated in the High Mayacamas between 2640 and 2875 feet in elevation, it is the highest vineyard in the range. The extreme climate, altitude, and volcanics result in intense mountain fruit.

Rahn Estate Vineyard, Howell Mountain

The Rahn family's Howell Mountain vineyard is at 1250-1450 feet in elevation with a northern exposure, varied soils, and clone diversity. The Cabernet Sauvignon we source from Rahn brings fresh, balanced, complex flavors and deep color, while adding strength and structure.

Robert Sinskey Vineyards, Carneros (CCOF and Demeter)

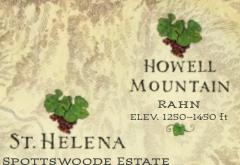
Robert Sinskey Vineyards has long been a champion of organic and biodynamic farming, and it is for this alignment in philosophy, as well as stellar quality of fruit, that we are thrilled to work with this vineyard. This cool climate Carneros vineyard is wonderfully suited to producing Merlot with rich color, great aromatics, and lively acidity.

Young Inglewood Vineyard, St. Helena (CCOF)

Jim and Jackie Young, along with their son Scott, grow beautiful fruit just south of us on the western benchland at the foot of the Mayacamas. Farmed organically, their Merlot and Malbec lend aromatic nuance and a soft, plush mid-palate to our Lyndenhurst blend.

Vineyards with the CCOF designation are California Certified Organic Farmers. Demeter certifies biodynamic farms and products.





YOUNG INGLEWOOD ELEV. 230 ft

From 1908 to 1910 our estate was called "Lyndenhurst" in honor of the linden trees that still bloom in the garden today.

ELEV. 300 ft



ATLAS PEAK EDCORA

ELEV. 1430 ft

OAK KNOLL DARMS LANE ELEV. 140 ft

NAPA



ROBERT SINSKEY ELEV. 90 ft





2024

Spottswoode Sauvignon Blanc

Since 1984, Spottswoode has produced exceptional, classically styled Sauvignon Blanc, earning acclaim as one of the "Super

Sauvignons," a term coined by Karen MacNeil for the world's finest examples of this noble grape.

Sourced from Spottswoode Estate and other renowned family-owned vineyards, the wine is fermented in a ...legendary, and certainly ranks among the elite Sauvignon Blancs of California, if not the world.

TIM TEICHGRAEBER, MODERN WINE

mix of French oak, small stainless steel barrels, clay amphora, and ceramic and concrete cuves. Fresh and cellar worthy, it's well integrated and complex with extraordinary aromas and effortless poise. Critics have praised it as one of the world's best, with some calling it the "aristocracy of domestic Sauvignon Blanc."

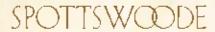
Winemaker Notes: Expressive and exuberant, this wine stands out with its mouthwatering appeal. Inviting peach, white florals, and orange peel unfold immediately, with a sense of yellow pear flavors on the mid palate leading to a long finish. Succulent and juicy, the 2024 is beautifully balanced in texture and acidity, chronicling a dynamic and variable growing season.

Vintage Notes: The 2024 growing season began with moderate temperatures and rains, followed by early budbreak in April. Despite some shatter leading to a smaller crop, steady growth through the season allowed the vines to progress beautifully. A brief heat event in July slowed vegetative growth yet did not hinder fruit quality. The harvest was compact, with a mix of early and late-ripening sites contributing diverse ripeness levels. This variety provided a range of flavors, and the result is an archetypal Spottswoode Sauvignon Blanc – complex, vibrant, and promising both current and future enjoyment.

Appellation Napa County 43% Sonoma County 57%

Blending Detail Sauvignon Blanc 95% Semillon 5%

Alcohol 13.5%



A Family Wine Estate

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, cuves, and an amphora - allow for specific and finely tuned selections during blending, resulting in a sophisticated and energetic wine.

GRAPE PRESSING





FERMENTATION









BLENDING BOTTLING RELEASE!







KNIGHTS VALLEY PELKAN VINEYARD ELEV. 900 ft

CALISTOGA HEITZ BROTHERS VINEYARD ELEV. 302 ft

TOFANELLI FAMILY VINEYARD ELEV. 314 ft

ST. HELENA SPOTTSWOODE ESTATE

> MARY'S BLOCK ELEV. 300 ft

onoma County

exaluma Gap

SONOMA MOUNTAIN MONWHEND ELEV. 550 ft

MURRAY VINEYARD ELEV. 750 ft

ATLAS PEAK ATTELAS VINEYARD ELEV. 1400 ft

STAGE COACH VINEYARD ELEV. 1400 ft

NAPA

CARNEROS DISTRICT HYDE VINEYARDS ELEV. 70 ft

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 Spottswoode 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
- Access to limited-production wines, including "Mary's Block" Estate Sauvignon Blanc and Field Book Estate Red Wine
- Invitations to winery events and library offerings
- Two complimentary tasting reservations for customer use (value \$300)
- First access to our coveted magnum bottles of Estate Cabernet Sauvignon and Sauvignon Blanc



TOP SPOTT! BENEFITS 12-bottle Estate Cabernet annual purchase

All the above benefits, plus:

Mary's Increased allocations of limited-production wines, including "Mary's Block" Estate Sauvignon Blanc and Field Book Estate Red Wine

- Priority invitations to winery events and library offerings
- Six complimentary tasting reservations that can be shared with friends and family (value \$1,200)

\$20 domestic shipping all year on any order containing twelve bottles (9-liter equivalent) or more, where permitted.









Wine Library Notes

Vertical Tasting Held on November 11, 2024

Each year, we excitedly look forward to hosting our Vertical Tasting to celebrate the conclusion of harvest. This year, we gathered at the winery to explore 20 vintages of our Estate Cabernet in two blind flights (where the vintages are unknown to us). Our in-house Spottswoode team was joined by top sommeliers Lexy Harrod of Zuma in Las Vegas and Timothy Hinueber of Roaming Goat in San Francisco, and our esteemed business partner Jerred D. Wolff from Galaxy Wine Company/Wilson Daniels Wholesale in Oregon. Together, we shared insights on where each wine stands in its development. We always greatly value the palates and perspectives of our guests, whose depth of knowledge and industry experience aid in the exploration of our past vintages. We hope these tasting notes inspire you to uncork that illustrious bottle you have perhaps been saving in the hopes of enjoying it at a wonderful place in its evolution.



H 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 REVIEWS

PERSONAL NOTES

2003 DRINK/HOLD In a state of aged grace and repose, this wine strikes a balance between freshness and age. Tertiary characteristics show precision and tell a contiguous story. Fresh floral, rosemary, and stewed fruit aromas lead, while flavors of sandalwood, sweet tobacco, teriyaki wagyu, dried mushroom, and dry sage follow. The soft acid tension makes for a smooth ride.

2004 DRINK/HOLD Like a rising crescendo, 2004 starts quietly before unveiling black cherry, fig, orange cloves, and berry compote. Patience is a virtue with this mysterious wine, as time reveals complex notes of soy, teriyaki, fennel, and fresh rainwater on red bricks. Soft, compact tannins uphold its concentration and warm finish.

2005 TRY/HOLD 2005 reminds us that wine is constantly evolving in the bottle. Its gorgeous power from last year still shines through in its long finish and complexity. Leather, chocolate shavings, dark soils, and black tea play the base notes for black cherry, plum, and bergamot to sing. Beautiful now, we believe its stunning components and tannins will harmonize again in about a year.

2006 DRINK/HOLD Driven by notes of iron red earth, terra cotta, and iodine, this wine is balanced by the freshness of integrated red fruits, dried violets, lavender, sage, and rosemary. Still showing youthful energy, the tension is elevated by its open, dry tannins which fill the mid-palate. The 2006 is in a beautiful, harmonious chapter and ready to be enjoyed.

Spottswoode's influence and consistency are impossible to overstate... BRIAN FREEDMAN, FORBES

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this awe-inspiring 2007.

PERSONAL NOTES

TASTING REVIEWS

2007 DRINK "Textbook Spottswoode" with singing energy, balance, and intensity. Generous and expressive, this wine showcases lavender, anise, violets, black cherry, and a raspberry nose. Tertiary notes of fresh chopped firewood and caramelized honey give way to a touch of pyrazine and an undeviating midline drive. Freshness and juiciness prevail in

2008 DRINK Characterized by an inflection point of youth and age, the 2008 appeals to both young- and aged-wine drinkers. Youthful tannins provide a rich texture for harmonic aromatics of red currant, fresh berries, dried fennel, molasses, orange rind, cardamom, baking spices, and leather, with baseline salinity. Our in-house romantic, Beth Novak, describes its tertiary notes as a library with old leather books by a dwindling fire. This wine is singing now.

2009 TRY/HOLD Perfumed and lifted aromatics lend this wine the vibrant energy of wild strawberries, rose water, and watermelon rind. A hint of pyrazine, dewy forest canopy, and herbaceous notes ground it. Less tertiary and more fruit-driven by nature, its chewy tannins reflect its youth. Though 15 years old, this wine has plenty of runway to develop.

2010 TRY/HOLD Bright red fruit explodes on the palate with juicy thimbleberry, cranberry, red currant, and blackberry. While youthful fruit dominates, nutmeg and dried herbs show. Its creamy, velvety structure is coupled with restrained tension and vibrancy. This wine has more to say with age. Winemaker Aron Weinkauf notes that the aging of wines is not linear and expressions of personality phase in and out over time.

TASTING REVIEWS

PERSONAL NOTES

2011 DRINK/HOLD A standout for its elegance and finesse, this wine's pyrazine-driven backbone of red bell pepper and green olive remains fresh with black cherry and dark fruits. Briny pan-seared pancetta with rosemary and sage propels its savory delectability. Fine mid-palate tannins provide energetic texture. It is approachable now while showing ageability. The 2011 is in a wonderful place, a favorite among the team.

2012 TRY/HOLD Youth in abundance visibly characterizes this wine, aromatically and structurally. Like the rising action of a page-turning story, the 2012 grips us with glimpses of its future. Clean, bright, and marked by racy acidity, it promises increasing complexity. Aromatics lean into primary characteristics of blackberry compote, cocoa powder, baking spice, and cassis, with oak still apparent.

2013 TRY/HOLD This wine is taut like a coiled spring. Hidden within is a dense core of red and black fruits, balsamic glaze, tobacco leaf, pencil lead, dried herbs, and molasses. Youthful tannins keep this wine closed up, but the succulent components patiently await true harmony. A few more years of rest will do wonders for our wound-up friend!

2014 TRY/HOLD 2014 is historically an expressive "overachiever," and this quality is showing through once again. Primary characteristics of bright red fruits give way to the escalation of tertiary characteristics of umami, seared steak, cedar, Christmas spices, California herbs, and damp forest floor. Juicy and vibrant, this wine sings now and will continue to do so for many more years as it enters adulthood.

PERSONAL NOTES

TASTING REVIEWS

2015 TRY/HOLD Like a teenager moving into the next stage of life, the 2015 is in a growth phase, maturing into tertiary characteristics and developed tannins. As it sits right now, it is aromatically alive with baking spice, sandalwood, hibiscus, rose petals, and red fruit. Its young and raw tannin profile lends a rich and textural experience that is intriguing now and will benefit from more time in the bottle.

2016 DRINK/HOLD A stunning balance of youth and maturity, the 2016 is showing off its dynamic nature both aromatically and texturally. Primary fresh black and blue fruits are complemented by developing notes of dried herbs, soy, espresso beans, dark cocoa, green olive, and salinity. Texturally rich with a broad mid-palate that is encircled by fine, succulent tannins.

2017 DRINK/HOLD Gripping tannins give way to expansive velvety texture and strong midline drive. The dense core is balanced with red and dark fruits, lavender, fresh linen, rose spray, and spearmint. A charred-toast reduction opens into aromas of red soils and graphite. Beautifully complex now, this wine will only increase in complexity as its tannins soften. Winemaker Aron Weinkauf says, "Drink 6 and hold 6" (with a wink).

2018 TRY/HOLD "Ooh and ahh" around the table for this quintessential Spottswoode vintage. Jumping out of the glass with intensity, precision, and freshness, the 2018 is shedding its baby fat and becoming mouthwateringly approachable. Fine tannins still hold tight on the front and mid-palate, lending to a desire for age. Dark fruits are grounded in salted prosciutto, dark chocolate shavings, juniper, green pepper, menthol, and rain on warm stone.

TASTING REVIEWS

PERSONAL NOTES

2019 TRY/HOLD A full-bodied textural vintage layered with compact tannin and density. West Indies spices, cinnamon stick, cedar, and dried herbs lean on expressive blue and purple fruits to emerge into freshness. The components each sing in beauty now but ask for some time in the cellar to arrive in consonance.

2020 TRY/HOLD A beautifully layered wine with much time to go. While cassis and red fruits are present, this vintage is less fruit forward with balancing herbaceous, clove, violet, and vanilla characteristics. Front and center is a lean and intense palate that is showing well. This wine is deeply intriguing and easygoing in its power.

2021 TRY/HOLD The powerful elegance and intensity of the 2021 shines with dense energy and vibrancy. A layering of bright blue and red fruits with herbal qualities captures the essence of the Spottswoode Estate. Oak presence persists on top of a baking spice, balsamic, and eucalyptus backbone. The tannins are balanced and centered on the mid-palate. A few more years of patience will enhance the complexity and overall structure of the 2021 wine.

2022 TRY/HOLD "Our lanky thoroughbred is getting ready to run" sums up the youngest release. It shows youthful tannins, bursting with wild strawberries, marionberries, and violets on the palate. Layers of graham cracker baking spice, cocoa powder, and toasted spice draw you in. A slight salinity ties it together.



Visiting Spottswoode

Enjoy Our Wines and Historic Estate

A visit to Spottswoode is an intimate experience and is rooted in the deep connection we have with our historic estate. Our team eagerly awaits the opportunity to share our acclaimed wines and the vibrant life of our certified organic, biodynamic, and regenerative organic vineyard with you. Reservations are required for our limited private tasting appointments, which are scheduled Monday through Friday. Priority is given to our Spott On! and Top Spott! members, and as



another way of thanking these special collectors we also waive tour fees when they visit. Request an appointment: 707/963-0134, tours@spottswoode.com, or scan QR code.









