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At the Vineyard

September Marks the Release of 2004 Elivette

Elivette, our signature wine, spends four years getting ready for its debut. This extended cellaring goes hand-in-hand with the wine's structure, which could be called 'Bordeaux-like' because the wine is made from various Bordeaux varieties grown on the estate. But Elivette's structure also means that the wine's components achieve something greater, *something finer*, because of the way they are blended. A structured wine requires time to integrate and to fully express the unique character of the vintage and Spring Mountain terroir.

The 2004 Elivette is a beautiful reflection of the vintage, to be sure. At release, it is bursting with potent aromas that make an enticing first impression. On the palate, the wine is elegant and seamless with loads of cocoa, blackberry and black cherry fruit that broadens and deepens toward a long, lingering finish. Worth the wait? Yes. Yet a mere six months ago, the wine was firm and closed. The additional months we invest in cellaring has allowed the wine to evolve and blossom, a process that will continue for several decades.

The release of the 2004 Elivette is particularly meaningful to our winegrowing team because 2004 is their first start-to-finish vintage together at Spring Mountain Vineyard. For Winemaker Jac Cole and Vineyard Manager Ron Rosenbrand, the 2004 Elivette is proof in the bottle of their close collaboration and unified vision. As always,

their work begins in the vineyards, where they bring over sixty years of winegrowing experience. Their attention to every detail - vine training methods, vine nutrition and crop balance, clonal selection, sustainable and environmentally responsible farming, cutting edge winemaking techniques and equipment, and ageing in the finest French oak barrels - is reflected in the wines they grow. For it is indeed, *winegrowing* that is the truest definition of SMV estate bottled wines.



Golden sweep of Cabernet vines in Autumn

Elivette Vintage Notes from Jac Cole

So how are the library vintages of Elivette drinking, you ask? Here are my recent observations:

2000 Elivette is the first vintage of Elivette and arrived with the new millennium. Of the five Elivette vintages, the 2000 is the most Bordelaise in style. Its restrained classic structure shines at the table. Its elegance is pure Spring Mountain. Drink now through 2015.

2001 Elivette is effusively Californian in style, size and weight, reflecting a picture perfect Napa Valley vintage. The 2001 has beautiful integration of fruit and tannin. The overall impression is one of seamless unity. Drink now through 2012.

2002 Elivette is vintage-driven and Californian in style. Robust, ripe and seductive with opulent fruit and velvety tannins, the 2002 reflects a vintage that produced

many big, accessible wines in Napa Valley and on Spring Mountain. Drink now through 2010.

2003 Elivette bears a Bordelaise imprint. The grace of the 2003 is in its balance, supple body and concentrated mouth-feel. Its many charming elements are melding into unity. Drink now through 2018.

2004 Elivette immediately impresses with its fruit potency, a good harbinger for aging in a wine shaped by supportive tannins and balanced acidity. Its forward aromas and concentrated fruit suggest Californian style, but the wine's structure is classic Bordelaise. The 2004 will age gracefully for 10 to 20 years. Drink now through 2024.

I recommend decanting for all vintages of Elivette.

Jac Cole, Winemaker



Under the shady oaks at Fête Elivette

Fête Elivette Release Event

On September 6th, we celebrated the long awaited release of the 2004 Elivette. With a nod to Elivette's Bordeaux varietal heritage, the theme was French. Artists painted en plein air, a quaint café offered bistro fare, strains of Django Reinhardt-inspired gypsy jazz filled the harvest air. Fête-goers tasted through every vintage of Elivette, from 2000 to 2004, declaring their favorite vintage and favorite food pairing. Along with a new vintage of Elivette, many took home personalized caricature sketches that commemorated the annual release day. To view event photos, go to:

www.springmountainvineyard.com/events

Harvest 2008

Traditional August heat pushed our Sauvignon Blanc to full ripeness, and we harvested the first sweet clusters on September 1st. Pinot Noir was harvested on September 5. Both varietals, like the rest of our Bordeaux varieties, are yielding smaller crops in 2008 due to springtime frost in

our lowest and highest elevations and a second year of reduced rainfall. "The clusters are fewer and the berries are smaller this year, but these qualities bode well for making exceptional wine," says Vineyard Manager Ron Rosenbrand. "If September and October temperatures stay moderate, the red varieties will love it and ripen slowly toward maturity by late October – right on schedule."



Winegrowing Team on Day One of Harvest 2008
Leigh with Baby Zachary, Jac and Ron

At Our Table

Braised Beef Brisket

Serves 6-8

Preparation time: One day to marinate

Cooking time: 4 ½ hours

This recipe is easy to prepare and well worth the time it takes for braising. Its delicious, concentrated and savory flavors sing in harmony with our 2004 Elivette. The final addition of apple cider and cider vinegar to the sauce heightens the flavors and sets up a beautiful synchronicity with the wine.

Ingredients:

- 1 beef brisket, about 2 lbs.
- ¼ cup light brown sugar
- 1 cup dry white wine
- 5 cloves garlic, peeled and crushed
- 2 sprigs thyme
- 2 bay leaves
- 2 Tb. extra virgin olive oil
- Salt and freshly ground white pepper
- 5 cups unsalted beef stock, homemade or canned low sodium beef broth
- 18 small turnips, peeled and trimmed
- 18 small white onions, peeled and trimmed
- ½ cup apple cider
- ¼ cup apple cider vinegar

Mix together the sugar, wine, garlic, thyme and bay leaves. Place brisket in a close-fitting container and pour mixture over the top. Cover and marinate overnight, turning the brisket at least once.

After 24 hours, remove the brisket and wipe it dry, reserving the marinade liquid, garlic and herbs. Season the brisket liberally with salt and white pepper.

Preheat oven to 325 degrees.

In a roasting pan or Dutch oven, warm the olive oil over medium-high heat. Add the brisket and brown it evenly, turning carefully as needed for 15-20 minutes until it is uniformly browned. Add the reserved marinade mixture, then bring the liquid to a boil. Add the beef stock. When it returns to a boil, cover the pan and place it in the oven to braise for 2 hours.

After two hours, remove the lid and add the onions and turnips. Continue to braise for another two hours, uncovered, basting regularly. The vegetables will be very tender but retain their shape.

Remove pan from oven and transfer the brisket to a large, heated serving platter. Spoon vegetables around the brisket, cover loosely with foil and keep warm while you make the sauce.

Skim the fat from the pan juices, then place pan over medium heat on the stove. Add the cider and cider vinegar and bring to a boil. Cook until the sauce is reduced enough to coat the back of a spoon. Taste the sauce and season with salt and pepper.

Cut the brisket across the grain into thin slices and arrange on a serving platter with the turnips and onions. Strain the sauce over all and serve immediately.

Tasty accompaniments are buttered pappardelle noodles and Swiss chard. Enjoy with friends and a bottle of 2004 Elivette.

People Are Talking About SMV

There is something irresistible about wine country and the art of making wine. Spring Mountain Vineyard is the subject of two serial editorials being written about the cyclic events in the life of the vineyard. Kelly Hayes of the *Aspen Times* is chronicling a year in the life of the vineyard. Trevor Jonas, who writes a blog called *The Cork Board*, is writing a weekly diary of harvest events at SMV. You can find it posted on www.uncork29.com, along with other Napa-centric news and entertainment..

On *Grape Radio*, you can also catch Jac and Ron in a lively discussion about the past, present and future of SMV. Go online to graperadio.com.

Also in the news~

VINTRUST SOMM scores
2003 Elivette 93 Points

Wine Enthusiast

2005 Estate Bottled Syrah 91 Points
2006 Estate Bottled Sauvignon Blanc 90 points

In New Release

2004 Elivette



Potent aromas of chocolate and raspberry jam laced with baking spices make an enticing first impression, lavishly surrounded by floral notes of lavender and violet, and supported by earthy, minerality. The wine is elegant, seamless and full-bodied with loads of cocoa, black-berry and black cherry fruit. Malleable tannins fill the palate and give a well-proportioned shape to the wine.

\$100 per bottle. 3,419 cases produced

2006 Estate Bottled Pinot Noir



The aromas of sweet spices, preserved cherries, caramel and an earthy note of sous-bois are typical of Pinot Noir on Spring Mountain. On the palate, lively red cherry and red licorice create a bright entry. The nuance of violets and a smoky hint of bacon layer this mouth-filling Pinot. Lingering red fruit flavors and spices round out the wine.

\$55 per bottle. 425 cases produced
Available only at the winery.

To Purchase New Releases

Call 1-877-769-4637 (1-877-SMWINES), email info@springmtn.com, or visit our web site to place an order.

A **discount of 10%** applies to orders of 6 or more bottles.

A **20% discount** is extended to **Wine Club Members**.

SMV Events

- **September 20–21 & 26–27: “Open Studios”** Napa Valley artist studios open to the public. www.nvopenstudios.com. 707-257-7016.
- **September 26–28: “Chicago Gourmet”** Millennium Park, Chicago, IL. www.chicagogourmet.org.
- **October 9: “Crush the Silence Wine Auction Gala”** Four Seasons Hotel. Palo Alto, CA. www.letthemhear.org. 650-462-3172.
- **October 13: “Bobb McKittrick Golf Classic”** Ruby Hills Country Club, Pleasanton, CA. Contact Jeff Bayer at NFL Alumni: 650-366-3659.
- **October 24: “Vintage Nevada Wine Festival”** Reno Events Center. Reno, NV.
- **November 6–8: “American Wine Society Member Conference”** Sacramento Convention Center. Sacramento, CA. www.americanwinesociety.org.
- **November 7 & 8: “First Press Wine Auction”** Phoenix, AZ. <http://firstpressarizona.com>.
- **November 14: “American Fine Wine Gala”** Boca Raton Resort. Boca Raton, FL. www.standamongfriends.org
- **November 14 & 15: “San Diego Bay Wine & Food Festival”** Downtown San Diego, CA. www.worldofwineevents.com.
- **November 22: “Share Our Wine Gala Auction”** Orange County Performing Arts Center, Costa Mesa, CA. www.shareourwine.org.



Christiane Tsouo-Harvey painting plein air during Fête Elivette release event in September

We have a new Reserve Tour! Visit us during the most beautiful and exciting season in Napa Valley – *Autumn*. Your memories of a Spring Mountain harvest will be as sweet as ripe clusters, as unique as the potent aromas of fermenting wine.

To make an appointment for a tour or a tasting, call 1-877-769-4637 (SMWINES) or sign up online at our website: www.springmountainvineyard.com.

Wishing you all the bounty of the season,
The Crew at Spring Mountain Vineyard



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