Here it is, 2020, the year that marks our family’s 49th year of farming the Spottswoode Estate. That we are nearing a half century of stewarding this land seems somehow impossible, yet our deep connection to the soil and to our property gained over the passage of time has honed the singular realization that, before anything else, we are farmers. We rely on Mother Nature each and every day – what she gives, what she takes – and we must be aware and perceptive enough to respond to her needs, and her gifts.

It is sometimes easy to forget that wine is an agricultural product, even while we often speak of vintage variation and what is unique to each growing season. Because we enjoy the proverbial fruits of our labor from a bottle (ideally around a table with family and friends!) we can lose sight of the fact that great wine is entirely reliant upon what Mother Nature provided to that vintage. This link to the soil and weather, and the underlying context that each wine is
a reflection of its unique growing season, gives depth and meaning – and a richer connection – between enjoyment of a wine and the climatic conditions from which it was born.

Napa Valley is a truly remarkable place for growing wine grapes, due primarily to its proximity to the Pacific Ocean, which offers its moderating effect and cooling fogs, and its amazing soil profiles. This is also true of much of coastal California (primarily between Mendocino in the north and Santa Barbara to the south), where during the growing season we are generally fortunate enough to enjoy cool, foggy nights and mornings, followed by warm days. This allows for slow and even ripening of the fruit, and the preservation of the acidity that is crucial for crafting fresh, complex, and age-worthy wines.

Though each vintage is always different, illustrating its own unique qualities, the truth is that we are experiencing greater extremes in our weather each year. Be it droughts, drenching rains, heat events, warmer winters, powerful Diablo winds in the fall, or forest fires that create their own weather systems, we are consistently having to respond to unique, never-before-seen weather events. We are addressing these challenges through investments in our business – among them shade

We rely on Mother Nature every day – what she gives, what she takes – and must respond to that ebb and flow. Every season has subtle factors that define a vintage.

49 years of farming
cloth for our vines, new sorting equipment that allows us to process our grapes better and faster than we could previously, and backup generators. This is just the start, as we are committed to investing even deeper into caring for our land and the natural environment, and responding to the changing climatic landscape.

Thanks to the vision and insight of our founding winemaker, Tony Soter, we started farming organically in 1985. From this seed, planted 35 years ago, our commitment to caring for our environment has taken root and is growing exponentially. As farmers, we experience the effects of climate change on a day-to-day basis, and we are committed to being a positive, proactive part of the solution through thoughtful action. To underscore and solidify this commitment, our team collaborated on and created a Core Purpose Statement at our winery retreat last spring (see page 8).

But there is always more that we can do. As I write this, we are working toward LEED certification. We are measuring our GHG (greenhouse gas) emissions to quantify how to further decrease these emissions. We are working toward B Corp certification. And we have been invited to join IWCA (International Wineries for Climate Action).

After 49 years of farming and releasing 36 vintages, every year continues to deepen our knowledge and commitment to preserving the land and finessing our wine.
founded by Familia Torres in Spain and Jackson Family Wines here in California. We have signed onto the Porto Protocol, which asks its members to do more to reduce the impact of climate change.

The requirements of the LEED, B Corp, and IWCA certifications will help us to make even more improvements to our systems to increase energy and water efficiency so we use less of both, and to decrease our waste stream and carbon footprint. We will be hyper-aware of our impacts, and of the many opportunities we have to make meaningful changes. And while no person, or company, is ever perfect, we will strive to do our best, and to lead by example.

Beyond this – as the weather trends hotter, dryer, and more extreme – we are planting experimental blocks with varietals

We recognize that every choice we make in farming, harvesting, and winemaking cascade our influence over the land and our wine. Thus every choice is made with great care.

that we strongly believe will have the potential to provide balance and synergy as blending components for our Cabernet Sauvignon in the future. Evaluating these new grape varieties now will allow us to strategically plan our future replantings, while ensuring the ongoing success of our multigenerational family winery.

A half century in farming has instilled a deep connection to the soil and our property into my core, and to that of my coworkers and family. We are in business to grow the best grapes, craft the best wines we possibly can, and to pass on this family business to the next generation and beyond. As such, we pursue environmental initiatives altruistically, but with a deep sense of purpose, and an absolute focus on the highest levels of quality. Our Spottswoode Estate Vineyard, and the other remarkable sites from which we purchase fruit for our Sauvignon Blanc and Lyndenhurst, cannot be replicated. To ensure their health and vitality for generations to come, we are excited and inspired to be a part of effecting positive change. We all have the power to make a difference as we steward our planet with the respect and care that it deserves. We invite you to join us on this rewarding journey.

Lindy Novak and Beth Novak Miliken

BILL TUCKER

We recognize that every choice we make in farming, harvesting, and winemaking cascade our influence over the land and our wine. Thus every choice is made with great care.
Using this Core Purpose Statement as our guidepost, we are building on everything that we have implemented to date, including:

- Practicing biodynamic and certified organic (CCOF) farming
- Promoting biodiversity through bird boxes, insectaries, and apiaries; and through animal husbandry with our chickens, goats, and pigs
- Installing solar arrays, beginning in 2007, at the winery, the vineyard (for our wells), and at the estate home, from which most of our energy is derived
- Participating in Marin Energy’s Deep Green program, which supplies us with renewable energy sources for energy needs beyond our solar production
- Spearheading the restoration of Spring Creek, which defines the southern boundary of our Estate Vineyard, in 2000
- Joining 1% for the Planet in 2007, which means that we donate a minimum of 1% of gross revenues to environmental causes each year
- Proactively upgrading old equipment and machinery to higher efficiency models and incorporating electric farm vehicles whenever possible
- Contributing time and funding as part of our deep commitment to the St. Helena and Napa Valley communities
- And in 2019, pursuing collaborative partnerships with other organizations and further certifications to hold us accountable to our Core Purpose, including:
  - Signing onto the Porto Protocol
  - Measuring GHG emissions
  - Applying for LEED and B Corp certifications
  - Announcing our intention to join the IWCA

**GROUNDED IN STEWARDSHIP,**
**WE BELIEVE IN EFFECTING MEANINGFUL CHANGE**
**THROUGH NURTURING OUR VINEYARDS,**
**COMMUNITY, AND PLANET**
Situated on the western edge of St. Helena at the foot of the Mayacamas Mountains, the Spottswoode terroir is ideal for growing fine wine grapes. The alluvial clay loam soils from the Sulphur Creek fan provide 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.
The 2017 growing season was one of extremes. The year began with a welcome wet winter after a five-year drought, only to be followed by hail in June and a very hot summer. Catastrophic wildfires broke out in early October, the day after we had finished picking our Estate fruit.

In spite of the weather extremes, we crafted an honest and truly exceptional expression of our site in 2017, and we attribute this to the resilience of our Estate Vineyard. This resilience is a function of our long-term responsible stewardship of the land, which we farm with the greatest sensitivity, intentionally building health into the entire system.

Great vineyard sites are rare, and part of defining them is their ability to ripen fruit that allows for a consistently extraordinary wine. Our 36 vintages of Spottswoode Cabernet are a testament to this. This is why, as Robert Parker wrote after tasting a full vertical of Spottswoode (vintages 1982–2014), “This tasting, which took place in August 2016, was a phenomenal look at what is truly a Napa first-growth estate.”

2017 VINTAGE Youthful energy and concentration take center stage for the 2017. Quintessential notes of brambly blue fruit and graphite complement warm oak spices and hints of plum, celery seed, and cocoa powder. A weighty and compelling core lead to a layered depth that will follow this wine through the long and dynamic life that it is destined for.

SOURCE OF GRAPES
Spottswoode 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 89%
Cabernet Franc 7%
Petit Verdot 4%

RELEASE DATE
September 1, 2020
Lyndenhurst was one in a succession of names given to the estate that became known as Spottswoode in 1910. Crafted from our historic vineyard and other exceptional sites, Lyndenhurst Cabernet Sauvignon honors Spottswoode’s wine-making legacy and offers our interpretation of a beautiful and approachable Napa Valley Cabernet Sauvignon.
Lyndenhurst was one in a succession of names given to the estate that became known as Spottswoode in 1910. Fragrant linden trees that surrounded a gazebo in the late 1800s provided the inspiration for the name, which also embellished the beautiful arched gate at the entrance to the Estate. Although only the center pole of the gazebo remains, the linden trees still bloom in the Estate gardens today.

Our long history as a family-owned winegrowing estate, along with our deep winemaking legacy, allow us to craft a Cabernet Sauvignon whose every vintage is authentic and compelling. Made from grapes grown in our Spottswoode Estate Vineyard along with those from other exceptional family growers, Lyndenhurst is a serious yet approachable wine. It is the combination and synergy of these specifically selected parcels along with our winemaking expertise and vision that creates this beautiful and pure expression of Napa Valley Cabernet Sauvignon.

**2017 VINTAGE**  
With crimson fruits and bramble, the 2017 Lyndenhurst unveils aromas of fresh thyme, cedar, lilac, juniper, and a wild understory. Fine, silken tannins entice the palate through an array of textures. All the while, a resonating acidity brings dynamism and precision through this wine’s long, layered progression. This is a wine with a refined poise in youth with a unique ability to offer enjoyment in its early years.

**SOURCE OF GRAPES**  
Spottswoode Estate, St. Helena  
Darms Lane, Napa Valley  
Edcora, Atlas Peak  
Parry Vineyard, St. Helena  
Young Inglewood, St. Helena

**APPELLATION**  
Napa Valley

**OAK PROFILE**  
Aged 20 months  
French oak barrels (new 40%)

**BLENDING DETAIL**  
Cabernet Sauvignon 84%  
Merlot 10%  
Cabernet Franc 3%  
Malbec 2%  
Petit Verdot 1%

**RELEASE DATE**  
June 1, 2020

honoring our heritage
We have been making a notable and classically styled Sauvignon Blanc for over three decades. Created with great care from fruit grown in exceptional soils, it is a serious wine with structure, sophistication, and the ability to age gracefully. Spottswoode Sauvignon Blanc has been recognized by wine writers as a “Super Sauvignon” and “the aristocracy of domestic Sauvignon Blanc.”
Highly acclaimed and 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), Spottswoode’s exceptional, classically styled Sauvignon Blanc has been produced since 1984.

Crafted using grapes from our own Spottswoode Estate, as well as those from other iconic family-owned vineyards. Fermented in a combination of French oak, small stainless steel barrels, a clay amphora, and one ceramic and two concrete cuves, the resulting wine is an eminently drinkable yet cellar-worthy Sauvignon that is both stately and sublime, with extraordinary aromas, effortless poise, and remarkable complexity. It is why noted wine writers have written that “Spottswoode has turned Sauvignon Blanc into an art form,” and have hailed this wine as one of America’s or the world’s “best Sauvignon Blancs,” calling it the “aristocracy of domestic Sauvignon Blanc.”

2019 VINTAGE This Sauvignon Blanc jumps out of the glass with pink grapefruit, Asian pear, white peach, lemon oil, lime leaf, and lemongrass aromatics. The palate confirms the nose and is extremely bright and tense, showing great balance. Bright guava, juicy stone fruit, and hints of pineapple pair with a grapefruit acidity that lead to a long finish. Frequent lees bâtonnage adds a level of creaminess and more layers of complexity. Showing beautifully now, this wine also has the structure and sophistication to age gracefully for enjoyment in the future.

SOURCE OF GRAPES
Spottswoode Estate, St. Helena
Attelas Vineyard, Atlas Peak
Farina, Sonoma Mountain
Hyde Vineyards, Carneros
Murray, Sonoma Mountain
Pelkan, Knights Valley
Stagecoach, Atlas Peak
Tofanelli, Calistoga

APPELLATION
Napa Valley 63%
Sonoma Mountain 37%

FERMENTATION PROFILE
A combination of small stainless steel and French oak barrels, an amphora, and one ceramic and two concrete cuves

BLENDING DETAIL
Sauvignon Blanc 98%
Semillon 2%

CLONAL SELECTIONS
Clones 1 and 6
Rauscedo 3
Sauvignon Musqué
Tofanelli Semillon

RELEASE DATE
June 1, 2020
**BENEFITS OF MEMBERSHIP**

**Take 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 Spottswoode enthusiasts are able to secure our Estate Cabernet Sauvignon directly from our winery’s cellar each year – even during those years when Mother Nature isn’t as bountiful as we hoped – we give priority to our most loyal customers, affectionately referred to as Top Spott! and Spott On! An annual purchase of the Spottswoode 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 Spottswoode 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.

Our beautifully illustrated six-bottle laydown wooden case is available exclusively to Top Spott! customers.

For those who purchase a 12-bottle case of the 2017 Spottswoode Estate Cabernet Sauvignon, you may choose to have six of your twelve bottles arrive in this special case. This is offered at no extra charge if ordered by April 5th (only while supplies last).

**Spott On! Benefits**

- Wine allocations offered in advance of all others, with special pre-release pricing for a limited time
- 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 Spottswoode 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 Spottswoode Estate “Mary’s Block” Sauvignon Blanc and Field Book wines (based on vintage availability)

With a purchase of a 12-bottle case of 2017 Spottswoode Estate Cabernet through April 5, 2020, Top Spott! members will receive:

- Domestic shipping included on your entire wine order, including Sauvignon Blanc and Lyndenhurst on the same invoice
- The option to choose to receive one six-bottle laydown wooden case while supplies last
WINE LIBRARY NOTES
VERTICAL TASTING HELD ON NOVEMBER 6, 2019

Each year, we strive to honor the growing season by crafting a Cabernet Sauvignon that captures the essence of the vintage and the sense of place that is our Estate Vineyard. We seek depth and beauty, dynamic energy and elegance, complexity and texture, an honest expression of time and place. Because wine is ever evolving, it is with great anticipation that the Spottswoode team comes together each year to taste through fifteen vintages of our Estate Cabernet – to see where each of these wines is in its development and to share our collective thoughts with you. In November we were joined by respected colleagues Patrick Comiskey (wine writer, Wine & Spirits), and sommeliers Samantha Steinwand (Bouchon, Yountville) and Ryan Stetins (Compline, Napa), who brought their amazing palates and outside perspectives to our tasting, for which we are grateful.

Our family is privileged to have been farming this land since 1972. While each vintage is unique, there is a perceptible connective thread among these wines that brings us home to Spottswoode. It is our greatest hope that you will also have the opportunity to collect and taste many vintages of Spottswoode and to discover the rich and ongoing story of this remarkable piece of winegrowing land.

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.

2003 DRINK/HOLD

A decadent, lush, and textural wine with spectacular power, energy, and depth of flavor at sixteen years of age. Blackberry and black currant, framed by sturdy tannins, interweave underlying notes of violets, orange rind, sea spray, and baking spices. The vivacity of this wine is remarkable.

2004 DRINK/HOLD

With an alluring and generous progression, the 2004 balances a fresh and youthful vibrancy with immense weight and texture. Notes of mint, cranberry, graphite, and exotic herbs complement a core of crème de cassis and blue and black fruits. Broad, powdery tannins interface with a juicy acidity for a long and powerful evolution.

2005 DRINK/HOLD

Just entering its prime, this wine quintessentially displays how to age with elegance. Its long progression favors a savory side revealing hints of black olive, plum, fenugreek, dried orange, tobacco, and leather. Floral red fruits emerge and entice into a dense forest of wild herbs, moss, and alpine fir.

2006 DRINK/HOLD

The 2006 is an endlessly intriguing wine that straddles both adolescence and maturity. An elegant and understated bouquet of oregano, damp earth, and dried porcini mushroom complements a backdrop of black currants and cedar. Broad yet pronounced tannins blanket a compact youthful core of red fruits and bramble on the palate.

2007 DRINK/HOLD

A rare and dynamic wine, contrasting finesse with power and restraint with exuberance. An elegantly woven textural tapestry with bright crimson fruits like red currant and wild raspberry. The delicate oak flavors, powdery tannins, and lively acidity all provide a canvas for the subtle flavors of age to emerge, such as damp stones, dried violets, tarragon, and black olive.

2008 DRINK/HOLD

An enticing wine with warmth and focus. Youthful dark blue and purple fruits make up its core with notes of menthol, incense, potpourri, sage, ash, graphite, and tobacco on the periphery. A dense palate full of warm baking spices and dark chocolate pairs with youthful tannins to give a structured and lengthy finish.
2009 **DRINK/HOLD** Energetic and dynamic, the 2009 balances intensity and nuance. The breadth of this wine spans flavors of ripe blackberries, pomegranate, and plums through notes of Earl Grey tea, native wildflowers, perfume, and cedar. Subtle hints of sea salt and pine meld into a powerful core in this seductive and impressive wine.

2010 **TRY/HOLD** A wine emerging from the coarseness of youth into the grace of adulthood with dynamic aromas and flavors. Woody notes of sagebrush, thyme, white pepper, and briar complement hints of dark cherries, ancho chili, and Rooibos tea. A powdery tannin profile and bright acidity create linearity and precision. The interplay of savory and freshness give the wine a unique and alluring interest.

2011 **DRINK/HOLD** Very true to classic claret. Few vintages in recent memory evoke the classic, cool-climate character of Cabernet Sauvignon more than the 2011. Red fruits along with savory herbal notes take center stage: red currants, winter savory, tarragon, and fraises des bois, along with conifer, wet earth, and fireplace ash. The purity and elegance of this wine offers endless intrigue.

2012 **TRY/HOLD** This wine exudes immense freshness and energy. The inviting notes of tart plum and huckleberry brighten a silky and luminous tannin profile. Notes of tamarind, wintergreen, toast, oak, cedar, lilac, and graphite harmoniously intertwine with soft layers of damp earth and dried sage and thyme. A wine just transitioning out of its adolescence, drinking beautifully but yet to reveal its true greatness.

2013 **TRY/HOLD** A tightly knit wine destined for a long and distinguished life. Under the monumental tannin structure lies a finessed bed of brambly fruits. Deep red raspberries, marionberry, and cassis interplay with notes of fresh minced herbs, amaro, roses, and candied violets. This wine has unwavering precision and power, and requires a long decant before serving.

2014 **TRY/HOLD** Characterized by a silken, velvety, and powdery tannin profile, this wine exudes dark bramble along with deep black cherry notes. The youthful veneer lifts to reveal mineral notes of damp clay, slate, and cocoa powder. There is a textual heft unique to this vintage that suggests richness without weight. Showing immense poise, beauty, balance, and integration. An exceptional wine!

2015 **TRY/HOLD** A welcoming wine that provides effortless enjoyment with a raw energy permeating throughout its lengthy progression. Mouthwatering red fruits like raspberries and alpine strawberries take center stage, accompanied by notes of marjoram, orange peel, and cedar. A palate loaded with deep, dark fruit and a robust acidity exudes immense power and a spirited intensity.

2016 **TRY/HOLD** Precision and power define the 2016, which quintessentially evokes the last year of the five-year drought. This wine has seamless finesse and textural concentration emphasizing blue fruits, boysenberry, pine, charcoal, and the ethereal aromas of wild sage. Still intensely compact and tightly wound, this wine has a long life ahead and has yet to reveal its true greatness.
VISIT US

We invite you to visit us at Spottswoode to experience our family’s St. Helena estate and to enjoy our renowned wines. Reservations are by appointment only. Please request a tour and tasting via our website or by calling 707/963-0134. We look forward to welcoming you here!

WHERE WILL YOU SPOTT US IN 2020?

If you aren’t able to visit the winery in person, please stay in touch to keep abreast of when we will be traveling to events near you. Here is a list of what we have planned for 2020. More events will be posted on our website as they arise.

Vine Vault’s Visit from the Valley – Texas
San Antonio, TX  January 14
Austin, TX  January 15
Dallas, TX  January 16
Houston, TX  January 17

Vine Vault’s Visit from the Valley – Atlanta
Atlanta, GA  February 27

Nashville Wine Auction – Pairings
Nashville, TN  February 27–29

Napa in Newport
Dana Point, CA  February 29

Vine Vault’s Visit from the Valley – Florida
Jacksonville, FL  February 28
Orlando, FL  February 29
Tampa, FL  March 2
Naples, FL  March 3
Miami, FL  March 4
Palm Beach, FL  March 5

Atlanta High Museum Auction
Atlanta, GA  March 17–21

Jacksonville Wine and Food Auction
Jacksonville, FL  April 16–18

LACMA
Los Angeles, CA  April 17–18

Culinary Evening with California Winemasters
Burbank, CA  May 16
(Warner Bros. Studio)

Manhattan Wine Auction
Manhattan Beach, CA  May 30

Cuff’s Winemaker Dinner
Chagrin Falls, OH  June 4

Auction Napa Valley
Napa Valley, CA  June 4–7

Santa Fe Wine and Chile Fiesta
Santa Fe, NM  September 23–24

Triple Creek Ranch Spottswoode Weekend
Darby, MT  October 22–25