



**Medlemsblad
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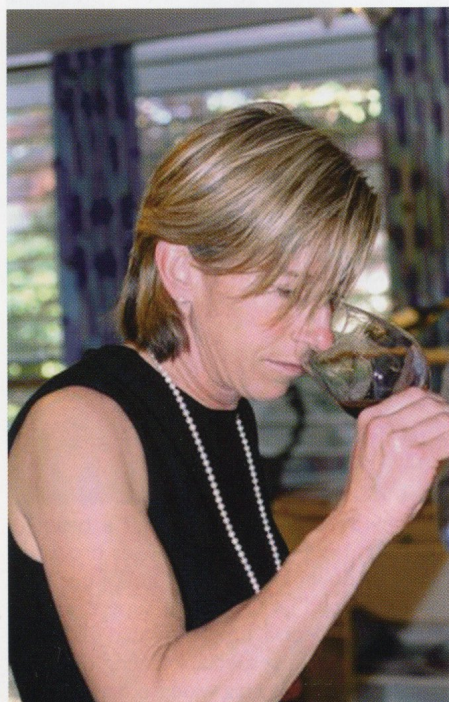
Chablis anno 2007
Spottswode Estate
Nyt fra Rhône-dalen
Bichot i Danmark
Et vanskeligt år
Økologisk vin
Videreuddannelse

og meget mere ...

Spottswood Estate Vertical Tasting Wins the Test of Time

An interview with Beth Novak Milliken, President of Spottswood Estate Vineyard and Winery from St. Helena, in Napa Valley, California

By Laura Stadler-Jensen



Beth Novak Milliken, President of Spottswood Estate Vineyard and Winery

Keld Johnsen, sommelier and owner of Restaurant The Diplomat at the American Embassy in Copenhagen, has imported wine from Spottswood winery for 15 years. His passion for American wines and fondness of Spottswood in particular inspired him to import every vintage since he first imported the 1990 Estate Cabernet Sauvignon. Over the years, he collected a series of Magnums that have gracefully aged in his wine cellar waiting for the right moment to be unleashed. The time came this past May when Keld invited Spottswood's President Beth Novak Milliken to Denmark for a historical tasting.

The vertical tasting included Spottswood Cabernet Sauvignon vintages in Magnum spanning 10 years starting from 1993 to 2003 each boasting Robert Parker scores of between 90-97 points. Robert Parker has written that if Châteaux Margaux made wine in California, it would taste like Spottswood's Cabernet Sauvignon. A first in

Spottswood history, the range was enjoyed at this exclusive event by select guests including Jesper Boelskifte, president of the Danish Sommelier Society, Jesper Uhrup chief editor of Gastro Magazine, and Stephen Brugger chairman of Amcham, Ole Troelsoe chief editor of Børsens winemagazine, Ole Bergman, wine importer, Ruth Thilgås chief of the California Wine Institute, Niles Lillelund winewriter from Jyllandsposten), at the restaurant in the Embassy.

A five course dinner prepared by Chef Lasse Fredrik Jensen at Restaurant The Diplomat accompanied the vintages. Each course was prepared to match the top quality American wine, and some featured the wine as an ingredient in the dish. It was a monumental occasion and well planned to take place this year due to 2007 marking the winery's 125th anniversary.

I had the pleasure of meeting Beth and asked her a few questions about the Estate.

Q: Can you tell me about the Spottswood varietals and production levels?

A: Spottswood produces three wines including our signature Estate Cabernet Sauvignon, Sauvignon Blanc and a recently introduced Lydenhurst Cabernet Sauvignon. All are produced in limited quantities, with our Estate Cabernet yielding an average of 3,000 to 4,000 cases per year. The Estate Cabernet is





KLEIN CONSTANTIA Vin de Constance Sydafrika



Engang dyrkede man på denne vingård den legendariske Constantia vin, som Napoleon, Kong Ludwig XIV, George IV og Kejser Bismarck drak. I starten af det 19. århundrede blev Constance vinen købt af europæiske dommere og andre rigmænd frem for Ch. Yquem, Tokay og Madeira. Dette er altså en utrolig fornem vin fra Constance, som igennem de sidste århundreder er blevet betragtet som en af de største vine i verden.

I 1980 købte familien Jooste ejendommen, og de har brugt mange penge og stor flid på at få Klein Constantias navn spredt over hele den store vinverden - igen.

Vinen er produceret af 100 % Muscat de Frontignan druer.

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what we are most known for and is the original grape that Spottswode was founded on. When we started our winery in 1982, ten years after moving to Napa Valley, we wanted to emulate a Bordeaux wine and it was the reason we went into the business. Many agree that our Estate Cabernet consistently delivers in terms of complexity, color, power and refinement.

The Spottswode Sauvignon Blanc was introduced in 1985 and yields between 900-1,800 cases depending on the vintage, and we devote about 2.5 out of our 40 acres to the grape. We also source grapes from other small, family-owned vineyards and blend them with our own grapes to create a classically-styled Sauvignon Blanc. The Lydenhurst Cabernet Sauvignon was introduced in 2002 and has grown in production from just over 300 cases in its first year to approximately 1400 in 2004. The Lydenhurst is based on the characteristics of the Estate Cabernet Sauvignon using the same high-quality farming and production methods and young vines. It's very fruit-forward in the nose and on the pallet and can be enjoyed upon released.

Q: Do you plan to expand or introduce any other varieties in the future?

A: We don't have plans for expansion although we are constantly replanting and the estate is always in a state of development in order to achieve optimal balance and growth potential. We are experimenting with some new varieties and have contracted to purchase miniscule amounts of some Grenache, Syrah and Petit Syrah grapes from established vineyards in Paso Robles and Mendocino. We hope to produce a limited amount for key customers to continue to add value and just to try something new and fun that we can be proud of. It must meet our high standard, so it's uncertain how much we'll produce or when these will be available, however if all goes well, we expect a release in 2009.

Q: What have been best vintages for Spottswode so far and why?

A: Looking over the past few decades, I can say the best wine of the 80s would be the '87 vintage. It's still fantastic. It was simply an incredible growing year, when Mother Nature offered us wonderful fruit with which to work. Tony Soter was able to craft a beautiful wine as a result. In the 90s, our 1994 vintage, which was produced by wine maker Pam Starr, will go down in history as one of our best. In 1999, Rosemary Cakebread helped us produce a superb vintage that's really got it all. In the new millennia, I must say that 2002 has been our star year so far. It received a respectable rating of 97 by Robert Parker and it's just a stunning, showy, big wine from a ripe year. It's a real show stopper.

Q: Can you tell me about your release schedule, sales and distribution?

A: All of our wine is allocated and we always sell out of every vintage. Our wines are aged in barrels for two years before bottling and spend one year in the bottle before releasing. Our current release is 2003 from last September and we'll introduce the 2004 vintage this September.

Approximately 45 percent of our wine is sold via distributors in the United States, and 35 percent goes direct to consumers on our mailing list. About 10 percent is allotted to California retailers and restaurants, and five percent is exported. Internationally, we sell the major-



Sorbet made with
Spottswode Cabernet
Sauvignon 2002



ity to England and Canada. Limited quantities are sold to Germany, Denmark, Belgium and Holland, and we've started to ship a modest amount to Singapore, China and Brazil.

Q: What would you say is uniquely Spottswode?

A: At Spottswode, we focus on producing the highest quality wine possible. Our high standards for farming and meticulous care



Grilled pigeon breast served on top of a sweet potato blini, dried lemongrass and a reduction of Spottswode Cabernet Sauvignon syrup

throughout the entire process give us the best raw materials and technology to achieve this goal. From organic growing, to hand sorting, and use of state-of-the art steel tanks and medium-to-high toasted French oak barrels, which 70 percent are changed yearly, helps us produce true Estate wines that make the most out of what mother nature gives us. Also, by having one person, Jennifer Williams, oversee both the vineyard and production of the wine ensures this process is watched over from start to finish. As a California Certified Organic Farmers (CCOF) since 1990, respect for the environment and the grapes has been a key element. We are proud to be among the first vineyards to farm organically when we started to in 1985.

Q: What is Spottswode's overall mission and vision?

A: Spottswode wine is a wine of a place, a family home and residence of my mother Mary Weber Novak who owns and runs the vineyard. Both my sister Lindy and I act as head of marketing and president, respectively. Together with our winemakers, we aspire to establish the Spottswode vineyard as one of the finest in the world. The châteaux in Bordeaux have been doing it for years and our ambition to achieve the same reputation by being true to ourselves and our Estate.

About Spottswode

1882

Established by German immigrant George Schonewald

1972

Purchased by Mary Weber Novak and late husband, Dr. Jack Novak

1982

Spottswode's debut Cabernet Sauvignon produced

Current Releases

2004 Spottswode Estate Cabernet Sauvignon

2006 Spottswode Sauvignon Blanc

2004 Lydenhurst Cabernet Sauvignon

Location

Western edge of St. Helena, California between the Mayacamas Range and Spring Mountain

Vineyard

Forty acres of Cabernet Sauvignon, with small amounts of Cabernet Franc, Petit Verdot, Sauvignon Blanc and Sauvignon Musque

Estate

Two historic buildings (circa 1884) including a Victorian farmhouse and a pre-Prohibition stone cellar where Cabernet Sauvignon is aged, and winery

Spottswode Cabernet sauvignon varieties can be purchased from Restaurant The Diplomat
Please contact Keld Johnsen at Tel. 33 41 72 51 or
madvin@post9.tele.dk for more information.



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