

SCHOOL HOUSE

NAPA VALLEY
SPRING MOUNTAIN DISTRICT

2023 School House

New
Releases

New Releases!

Be Mine
xoxo

Such
Style!

You age
Beautifully

Fill Your
Glass?

Cheers!

Dry Farmed
Reds

With
Love

Great
Body!



2020 Chardonnay 2019 Pinot Noir 2020 Mescalanza Chateauwoof-da-Pup

2019 Mescalanza Zinfandel Blend 2019 Syrah

Friends of School House Vineyard—

Our new releases for 2023, the new vintages of our School House Vineyard:

2020 Chardonnay • 2019 Pinot Noir • 2019 Mescolanza Zinfandel Blend • 2019 Syrah

2020 Mescolanza Châteauwoof-da-Pup

We hope you enjoy these new vintages!

I tasted the new wines with my good friends Geoff and Alexandra Harner. Here are their notes:

SCHOOL HOUSE CHARDONNAY

The Chardonnay grape was introduced to the School House vineyard in 1968 when Fred McCrea of Stony Hill vineyard provided bud wood for John O. Gantner, who planted it in long terraces on a steeper part of the vineyard; this bud wood was originally propagated from the Wente "small berry" clone of Chardonnay. Ever since its release, a small quantity of tightly knit wine has been produced, with a production range of 60-250 cases per vintage.

OUR 2020 CHARDONNAY

Ripe orchard and citrus fruit on the nose. Hazelnut, lemon peel & yellow apple. Fresh energetic palate, lip-smacking with a beautiful, elegant texture. It has lemon herbs and tangy tart fruits very reminiscent of a top Chablis from a warm vintage. Enjoy now and over the next 5-7 years. 110 cases produced

SCHOOL HOUSE PINOT NOIR

In the 1940s, Andre Tchelistcheff made one of his most significant contributions to the California wine industry when he encouraged Napa Valley growers to propagate Cabernet Sauvignon. He suggested that John Daniel, owner of the famous Inglenook Estate, replace his Rutherford Pinot Noir with the better-suited Cabernet Sauvignon. Daniel gave his Pinot Noir bud wood, which was originally secured from Burgundy's Domaine de la Romanée-Conti, to his close friend John O. Gantner of School House Vineyard. Gantner planted the Pinot Noir in 1953, and in 1957, this noble variety began its history of small production very high quality wine.

Since its first vintage in 1957, School House's feminine, Burgundian style wine has proved that our combination of 1500 foot elevation, cooler microclimate, fertile and well drained mountain soils, along with our commitment to dry-farming (not irrigating) the vineyards, provides an ideal growing condition for these distinguished Pinot Noir vines.

OUR 2019 PINOT NOIR

Medium ruby to a pink rim. Classic dried fruits, fruit leather, good sappiness, but not baked, cooked fruit. Very Refreshing with great energy. Clean earthy mushroom character with bright, tart cherry fruit. Very old world in style with great texture from the old vines and whole cluster fermentation. Enjoy now through 2035. 465 cases produced

2020 MESCOLANZA CHÂTEAUWOOF-DA-PUP; 65% GRENACHE 35% SYRAH

John has always enjoyed the wines of the Southern Rhône Valley, Châteauneuf-du Pape, in particular. He has always hoped to produce a wine of that style. That opportunity arose with the 2018 vintage. We blended 65% Grenache and 35% Syrah to make the first vintage of School House Vineyard *Mescolanza Châteauwoof-da-Pup*. Roxy, our vineyard dog, is portrayed on the label.

Ruby core out to a pink rim. Cool blue fruit nose with pink flowers, rose hip and candied red fruits. Juicy & delicious with flavors of pink peppercorn, confected strawberry and raspberry and pink rose. Soft but present tannins that will settle in over the next year and will keep this wine fresh for 7-15 years 140 cases produced

2019 MESCOLANZA ZINFANDEL BLEND; ZINFANDEL, PETITE SYRAH AND CARIGNANE

Medium to dark ruby. A cool nose, brambly red and pink mountain fruits at the forefront. With air it showed Blackberry and fig. Neutral barrels provide a creamy, milk chocolate mouthfeel. Truly a standout amongst the typical style of Napa Zinfandel. Enjoy now and over the next 10-15 years. 220 cases produced

OUR 2019 SYRAH

In 2006, a new School House vineyard block was planted. The new block, a joint venture with our friends at Pride Mountain, produces Syrah and Grenache.

A touch more color/extraction. Gorgeous aromatics burst from the glass of blue fruit, violets, lavender and fresh stave. Fresh and energetic with flavors of black olive, bay leaf, fennel, crushed rock & smoked bacon. This Syrah will age gracefully for 15-20 years 270 cases produced.

Notes:

Our website contains all the essential information about the place, our story and all vintages. You can purchase our wines directly at www.schoolhousevineyard.com. Ground shipping is free on orders to the lower 48 states, but no case discount. If you would like to order wines for pickup at the winery, please call us at (707) 963-9001. We apply a 10% case discount for pickup orders.

We look forward to meeting all of you someday, but you **MUST** make an appointment to visit us on Spring Mountain by either calling or emailing Tim@schoolhousevineyard.com. It's appreciated that you make your reservation as far in advance as possible.

***Our Annual Promise:** We will not insult you by saying these wines are the 'best ever'. They are indeed excellent examples of the quality wines School House Vineyard has been producing for many years. We hope you know we would never release any wines with the School House label that we did not believe to be delicious and exceptional.*

With the Best Regards,



John Gantner & Nancy Walker with Tim Mosher



The School House Vineyard Story

School House Vineyard is nestled among the cool, lushly forested slopes of Spring Mountain, where Langtry and Spring Mountain Roads intersect, at an elevation of approximately 1500 feet. The vineyard takes its name from the 1880s one--room school house which graced the property until it was consumed by fire in the mid 1980s. That school house has lent its name to this fascinating and unique property which has quietly produced very small quantities of some of the most sought after Napa Valley wines since the mid--1950s. Steeped in Napa Valley history, School House is the ultimate cult wine producer, cult before cult was cool!

In 1940, John's father purchased the property of 160 gross acres, of which 35 acres were un-irrigated vineyard. In 1940 the only operating vineyards on Spring Mountain were Herman Hummel's Vineyard (now York Creek), John M. Gantner and Nancy Walker, tackle all of the vineyard operations at School House Vineyard where they make their home. John and Nancy implement the dry-farming technique in order to intensify the character of the wines, sacrificing quantity in order to maximize quality. Their passion for the grapes they nurture, coupled with their strong connection with the land is beautifully revealed in the expressions of the wines produced from the vineyard.

The Importance of Dry Farming

Dry-farming is an important factor in creating rich and complex wines, justifying our faith in old farming methods. Today School House is the only fully non-irrigated vineyard left on Spring Mountain. On the upper portions of the mountain, water is very scarce with many wells run dry with rife competition for water resources. Many of today's estates have to truck in water for not just their vineyard needs, but also to satisfy home and winery uses. This situation is worrisome and its severity is compounded by our recent successive years of drought. Perhaps some of our neighbors will become dry farmed, like it or not.