

SCHOOL HOUSE

NAPA VALLEY
SPRING MOUNTAIN DISTRICT

2024 School House New Releases



2021 Chardonnay 2020 Pinot Noir 2020 Syrah 2020 Mescalanza Zinfandel Blend
2020 Mescalanza Châteauwoof-da-Pup

Friends of School House Vineyard—

Our new releases for 2024, the new vintages of our School House Vineyard:

2021 Chardonnay • 2020 Pinot Noir • 2020 Syrah • 2020 Mescolanza Zinfandel Blend

2020 Mescolanza Châteauwoof-da-Pup

We hope you enjoy these new vintages!

I tasted the new vintages with Emilie Lariviere. Private Client Wine Specialist at Brasswood Cellars and Restaurant, St Helena.

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 2021 CHARDONNAY

Aromas of lemon yogurt, jasmine, chamomile, minerality, yellow delicious apple. Flavors of stone fruit, hazelnut and earth. Ripe and fresh with a long finish. Nicely balanced wine. 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 2020 PINOT NOIR

Medium ruby to a pink rim. Red cherries, pomegranate, cranberry, minerality and spice on the nose. Fresh flavors of tart, red fruit, rose petals, earth and mushrooms. Very old world in style with great texture from the old vines and whole cluster fermentation. Enjoy now through 2040. 175 cases produced

SCHOOL HOUSE SYRAH

In 2006, a new School House vineyard block was planted and currently produces Syrah and Grenache.

OUR 2020 SYRAH

A touch more color/extraction. Gorgeous aromatics burst from the glass of blue fruit, violets, lavender, rose petals & white pepper. Fresh and energetic with flavors of blackberry, bay leaf, fennel, crushed rock & black plum. This Syrah will age gracefully for 15-20 years. 88 cases produced.

SCHOOL HOUSE MESCOLANZA CHÂTEAUWOOF-DA-PUP

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.

OUR 2020 MESCOLANZA CHÂTEAUWOOF-DA-PUP

Ruby core out to a pink rim. Aromas of forest floor, violet, spice, black raspberry and mushroom. Bright red and blue fruit flavors with earthy and floral character. Elegant, well balanced and integrated. 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

OUR 2020 MESCOLANZA ZINFANDEL BLEND; ZINFANDEL, PETITE SYRAH AND CARIGNANE

Medium to dark ruby. Spicy nose, black pepper and vanilla bean with black cherry. Fresh, ripe fruit. With air it showed Blackberry and fig. Neutral barrels provide a creamy, milk chocolate mouthfeel. Old world/CA style, with great balance. Truly a standout amongst the typical style of Napa Zinfandel. Enjoy now and over the next 10-15 years. 153 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.