



LATOUR
VINEYARDS
Napa Valley

Volume 5, Issue 1

February 2010

Winestyle

Letter from Tom



Greetings,

As I sat down to write my column for this February Newsletter, I took a look at what I wrote last year at this time. If you recall I said “renewal in the vineyard is fairly

predictable, I am hoping the renewal of the economy is like the vineyard.” Looking back, this past year has been a long journey toward “renewal of the economy” but it appears that we may be coming out the other side. Here’s to a more joyous and prosperous 2010! However, regardless what happens with the economy this year – spring will always be a time for renewal and for looking forward. And we at LaTour Vineyards definitely look forward to keeping in touch with all of you and learning about what you’ve been up to. To that

end, in this issue, we are sharing some of our club members’ recent adventures.

One of my objectives in creating LaTour Vineyards was to make great wines that are affordable enough to serve when entertaining. And, I always believe a meal that is simple to prepare is the best. I love the enclosed recipe for Salmon and Pinot because it pairs beautifully with wine but is easy to make.

What better way to share some stories with friends

than with a bottle of LaTour Vineyard wine – included in this club shipment are our 2007 and 2008 Heritage Clone Chardonnay, our 2008 Pinot Noir from Mount Veeder and our 2006 Napa Valley Syrah. Enjoy!

Until next time,

Tom



Spring renewal in the vineyard.

Club News

2010 Shipping Schedule

The following are the dates when we’ll be shipping your 2010 club orders:

- Five bottles in this February shipment for \$99.00 plus tax and shipping.
- Five bottles on May 26th for \$99.00.
- Six bottles on November 3rd for \$119.00 plus tax and shipping.

This schedule allows us to avoid shipping wine during the hot summer months.

If you are going to be traveling near these dates and would like us to hold your shipment, please contact **Sam Ryan**. Also, if your credit card expires and you have a new expiration date, we’d appreciate if you’d let Sam know. Sam can be reached at sam@latourvineyards.com or 415.381.3935.

Membership has Benefits

We’d like to remind you of some of the benefits you enjoy as a member of the LaTour Vineyards’ Wine Club.

- 20% discount on bottle orders and 30% on case order (this does not apply to Wine Special orders).
- You can give send gifts to friends and you’ll get the same discounts.

- You receive our latest vintage wines long before they’re presented to the general market.
- You have access to our limited release wines, including our Pinot Noir and Cabernet Sauvignon.
- You can contact Sam Ryan, your Club Concierge, and she will personally help you with any order or special request.

Winestyles



Cheryl and Mark Northfield celebrated with family and friends at the Presidio Officer's Club in San Francisco.

Cheryl Waggener celebrates with LaTour Vineyards' wine

Cheryl Waggener, LaTour Vineyards club member and daughter of club members **Jim and Carol Waggener**, married **Mark Northfield** on Saturday January 16 at the Christ Episcopal Church in Sausalito. The wedding ceremony was small with only family and close

friends in attendance. However, a large group of friends and family gathered for a wonderful reception at the Presidio Officers' Club.

LaTour Vineyards provided the wines for the event with their 2008 Heritage Clone

Chardonnay and their 2007 Pinot Noir. A grand time was had by all as people continued to dance into the midnight hour. Good thing that Cheryl and Mark have their honeymoon in Zihuatanejo, Mexico to relax and recover from the festivities.



Katie and Matt Soldo's Napa Valley wedding.

LaTour Vineyards is a tradition at Turner Family Weddings

For the Turner family, it seems a wedding just isn't a celebration without LaTour Vineyards' wine. Katie Turner and her then fiancé, Matt Soldo, first tasted LaTour Vineyards' Chardonnay at Vintners' Night at the St Francis Yacht Club in San Francisco in 2007. They were planning their Napa Valley wedding

and wanted a Napa Valley chardonnay since both their mothers "LOVE" chardonnay. They thought LaTour Vineyards' Chardonnay was the perfect wine and featured it on their menu. Since then, both **Matt and Katie Soldo** have become members as have Katie's parents, **Jim and Shannon Turner**.

The tradition carries on! In August of this year, Katie's sister, **Elizabeth Turner** and **Brian Smith** will be getting married and LaTour Vineyards' Chardonnay and Syrah will once again be served. Congratulations Elizabeth and Brian ~ we wish you a wonderful day.



Helen Reilly's table setting at the San Francisco Yacht Club featuring LaTour Vineyards wine.

LaTour Wines for Clients, Family and Friends

LaTour Wine Club members **Helen and Stu Reilly** like sharing and introducing LaTour wines.

In November, LaTour wines were featured at Helen's "Thank You Dinner" at the San Francisco Yacht Club as Helen served as President of the SFYC Auxiliary in 2009. Helen and Stu offered the

dinner guests LaTour's wonderful syrah and chardonnay. They went through several cases!

The Reilly's have found LaTour wines are great for gift giving – it's easy and always appreciated. Many of their family, friends and neighbors received LaTour

Vineyards wine for the holidays as did Stu's clients and business associates. They received many compliments and inquires with regard to where they can find more!

Thank you Stu and Helen for spreading the word!

Hank & Kyoko Bannister's Argentinean Wines

Mount Veeder wines are known for their distinctive "mountain wine" characteristics – intense flavor, full bodied and longer life. **Hank Bannister** and his wife, **Kyoko**, are also working with mountain wines – this time from the Salta region of Argentina.

The Bannisters purchased 75,000 acres of land northwest Argentina. Located at the same latitude as Cabo San Lucas,

Condor Valley is at 3,000 feet elevation and is surrounded by 7,000 foot peaks. Condor Valley was named for the several dozen nesting condors on the gorges overlooking the dam and mountain ridges. Hank has planted 700 vines on the arid, windy and rocky terraces; including Cabernet Sauvignon, Malbec, Tannat and Syrah, Sauvignon Blanc and Torrontes.

Working with local expedition guide, Martin Pekarek, Hank and Kyoko are working to transform the property into a traditional working cattle and horse ranch where guests can peer into the customs of the Argentina gaucho and typical ranch life while enjoying the local wine. Martin's son, Bruno, recently interned with wineries in Sonoma and will be labeling Condor Valley's own wine. If you'd like to learn more about Condor



Bruno Pekarek present the first vintage of Condor Valley wines with El Cerro Creston in the background.

Valley, visit condorvalley.org or Hank we'd be happy to talk to you (hbann@aol.com).

The LaTour Vineyards Family is Growing

The newest member of the LaTour Vineyards' family is **Mikko Douglas Mahon**, born November 17th, 2009. Mikko is the son of **Lynn Mahon**, our resident ceramicists, and his wife, **Nikki**, and grandson to our club members **Doug and**

Penny Mahon. Mikko weighed 8 pounds 2 ounces at birth. Nikki tells us that she and Lynn are "barely" surviving being new parents and that having Lynn's studio next the house in the vineyard has been great as Lynn helps out a lot and has

just the right touch. They got a break from the recent winter weather when they vacationed with Doug and Penny in Hawaii. Mikko was great to travel with and slept the whole plane ride. I bet most moms wish that was the case with their little ones.



Lynn and Nikki Mahon with baby Mikko

Toffee Talk

LaTour Vineyards is excited to introduce a sweet new find -- Toffee Talk! A delightful old-fashioned toffee that comes in three nut flavors and fabulous seasonal packaging. Not

only was this a favorite gift from Barbara and Tom this season, but it is a wonderful compliment to LaTour Vineyards' Pinot Noir! Check out why we are so excited about these "little

pieces of conversation" by visiting Catherine's website at cjistoffeeandtoppings.com or call Catherine Hughes at 415.929.7852 to place an order.



Catherine Hughes presents Toffee Talk with help from fellow Club Member, Ellin Purdom

Salmon with Spiced Red-Wine Sauce

2 tbsp Olive Oil
 4—6 oz Center cut pieces, skinless salmon fillet
 1 1/2 cup Pinot Noir or other dry red wine
 2 Tbsp Freshly cracked black pepper
 2 Tbsp Finely grated, peeled fresh gingerroot
 2 Tbsp Minced garlic
 3 Tbsp Cold, unsalted butter

Pat salmon dry and season with salt. Heat a 12-inch nonstick skillet over moderately high heat until hot and sear salmon on flat sides until golden, 2 1/2 to 3 minutes total. Add wine, pepper, gingerroot, and garlic and cook salmon at a bare simmer, turning pieces over once, until just cooked

Remove skillet from heat and add butter, stirring until incorporated. Season sauce with salt and pour over salmon.

Transfer salmon with a slotted spatula to 4 heated plates and keep warm, covered. Cut butter into 3 pieces. Boil cooking liquid until syrupy and reduced to about 1/4 cup.



2007 LATOUR VINEYARDS HERITAGE CLONE CHARDONNAY

The beauty of Chardonnay is that it expresses itself in unique ways depending upon where it's grown and how it's made. This lush, richly-styled version speaks to the vines' home high atop Mt Veeder where sunshine is lavished upon them during the day lending tropical flavors to the wine. Combined with a creamy texture and integrated toasty notes from aging in oak barrels, this full-bodied Chardonnay is perfect for pairing with fleshy fish, roast chicken and sweet potatoes fries or soft cheeses.

Appellation: Mt Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards: LaTour Vineyards, Hyde clone vines, planted in 1999.
Fermentation/ Aging: 100% barrel fermentation in 70% new French Oak, using natural yeast.
Alcohol: 14.5%
Release Date: September 2008
Cases Produced: 401 cases

2008 LATOUR VINEYARDS HERITAGE CLONE CHARDONNAY

The first impression is a gorgeous sweet lemon curd aroma and flaky buttery pie crust with abundant, defining minerality of wetted hot river stones. A vibrant and tensioned palate, playing both sides of a taut line between luxuriously ripe and robust flavors and a firm, focused backbone. Aged in half new, half neutral French oak with only halfway complete malo-lactic fermentation preserving the liveliness of the acidity and downplaying the buttery role.

Appellation: Mt Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards: LaTour Vineyards, 50% Wente Clone vines planted in 1980 and 50% Hyde clone vines planted in 1999
Fermentation/ Aging: 50% barrel fermented in new French Oak for 9 months with 50% fermented in tanks for 6 months than finished in neutral oak.
Alcohol: 14.5%
Release Date: October 209
Cases Produced: 209 cases

2008 LATOUR VINEYARDS PINOT NOIR

Unfiltered and unmanipulated winemaking permits notable sediment, so decanting is suggested. The wine's presentation belies the brilliantly clear aromas of vibrant and intriguing singed orange peel, mountain strawberries, complex and savory elements of Veeder terroir (is it Bay Laurel? Douglas-fir?) and all layered upon a deeply satisfying foundation of roasted meats and specifically bacon fat; the wine evokes forests and wild animals. The texture is more granular than the typical silky tannins of California Pinot Noir, but the plushness is very characteristic of the variety.

Appellation: Mt Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards: LaTour Vineyards
Fermentation/ Aging: Aged in 40% new French oak.
Alcohol: 14.4%
Release Date: October 2009
Cases Produced: 119 cases

2006 LATOUR VINEYARDS SYRAH

Successful Syrah matches ripe, dark-berry fruit character with a vibrant backbone and peppery finish. Our Mt Veeder Syrah is the marriage of New World intensity with Old World white spice and smoky notes. Serve this sexy sipper alongside grilled meats, hearty minestrone soup, crispy bacon-wrapped dates stuffed with goat cheese, or even decadent chocolate.

Appellation: Mt Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards: LaTour Vineyards, Barossa vines planted in 1995.
Fermentation/ Aging: Aged 16 months in 50% new French Oak.
Alcohol: 14.8%
Release Date: August 2008
Cases Produced: 410 cases

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