



LATOUR

VINEYARDS

Napa Valley

Wine Club Newsletter

September 2007

Volume 2, Issue 3

Letter from Tom



Greetings,

It's almost harvest time at the vineyard and grapes look exceptionally good this year. The red grapes are in verasion which means turning red and it won't be long before they are ready to be picked.

In addition to tending to the grapes—we're busy getting ready for this year's **Harvest Party**. We think that it's going to be a perfect time of year to have the party in the vineyard— crisp and fall like. We hope that you all can join us on **Saturday, October 6th**. If you haven't already sent in your RSVP—do so soon.

My vision when deciding to make wine was to create an exceptional

wine that was affordable enough that you could enjoy it with friends.

It's been wonderful to hear from many of you how that vision has become a reality. We've dedicated a good portion of this newsletter to your stories about sharing LaTour Vineyard wines with your friends. You'll read about our Pinot and Syrah making their way to a tasting party in Germany, and being enjoyed at the beach on the East Coast. And our wines have become very popular with the yachting and golf set where we've had tastings at two charity golf tournaments and been featured at two yacht club wine events.

LaTour Vineyard wines are also catching the eye (and taste buds) of wine reviewers. We've received excellent reviews from both The

Pinot Report and on the Appellation America website.

In addition to more about these stories, this quarter's newsletter includes the usual updates in **CLUB NEWS** and **Leslie Sbricco** regales us with ideas for great pizza to pair with your LaTour Vineyards wine— what a great way to share your wine with friends!

Finally, let's not forget the wine! This quarter's club shipment includes the newly released 2005 Napa Valley Syrah. As Leslie says in her tasting notes; "Smoky, spicy aromas underscore dark fruit flavors while vibrant acidity makes its appearance on the long, refreshing finish." Along with the Syrah, you'll also be able to enjoy all of our other '05 wines—the Napa Valley Chardonnay, Heritage Clone, and Oregon Pinot Noir.

We hope you enjoy all these wines. We find no greater pleasure than the thought that a bottle of LaTour Vineyards wine is joining you at the table.

Enjoy!

Tom

Club News

Come Celebrate the Harvest: Saturday, October 6th at noon is the date and time for this year's Harvest Party. If you attended last year's event, you know that this is a party worth attending. If you didn't get a chance to attend, you can see last year's fun by looking at the photos (www.latourvineyards.com/pages/events.html).

This year's promises to be even better than the last. Join us our Napa Valley vineyards and see where we grow our Chardonnay, Heritage Clone Chardonnay and

Syrah. Along with our fabulous luncheon and wines there will be vineyard tours and a visit to **Lynn McMahan's** pottery studio. And, expect to find some great values on our 2004 wines.



New Website: As mentioned in our last newsletter, we've redesigned the LaTour Vineyards website. The enhancements include; a secure site for online wine orders and membership signups, downloadable copies of prior newsletters (in case you're looking for last quarter's recipe), the latest information on LTV in the news and past and future events, including photos from last year's Harvest Party. If you haven't done so already, be sure to check it out at www.latourvineyards.com.

Wine Savvy with Leslie Sbrocco

Pizza Perfect

Forget reaching for the cold brew when ordering (or making) your next Friday-night pizza. With its classic trilogy of dough, cheese and sauce, pizza is the perfect wine partner. But, which bottle should you uncork with a steaming hot pie? Think about the toppings.



With LaTour Syrah— Whether it's spicy sausage, pepperoni or ham, Syrah and a heavily loaded carnivorous pie are a match made in culinary heaven.

With LaTour Chardonnay

Simple cheese pizza is a surprisingly great match with Chardonnay. Pizza topped with smoky, intense provolone cheese is an ideal accompaniment to the richness of Napa Chard.

With LaTour Pinot Noir

Vegetable pizza with mushrooms, peppers, fresh herbs and zesty tomato sauce complement the earthiness of Pinot. For a gourmet twist, try the following simple recipe.

Goat Cheese and Wild Mushroom Pizza

Top ready-made pizza crust with olive oil, wild mushrooms that have been slightly sautéed, fresh basil and dollops of goat cheese. Bake until the cheese is bubbly.

You can find Leslie's book "The Simple & Savvy Wine Guide" (William Morrow, \$14.95) at your favorite bookstore or online at www.amazon.com. Leslie can also be seen on Thursday nights on "Check Please" on channel 9 in the San Francisco Bay Area.

"And Noah he often said to his wife when he sat down to dine, 'I don't care where the water goes, if it doesn't get into the wine!'"

G K Chesterton
(1874-1936)

Wine and Water

What the Critics are Saying.....

LaTour Vineyards has been receiving a lot of very favorable press lately and we thought we'd share it with you. We've always felt we make great wine but it is nice to see that the critics agree with us.

The Pinot Report is a monthly newsletter for people passionate about Pinot Noir. All tastings are blind and done by the editor.

Appellation America is a communication enterprise serving the wine industry and promoting distinct wine growing regions.

The 2004 Chardonnay and Pinot Noir are both still available for sale at www.latourvineyards.com.

PINOTREPORT

for people passionate about western pinot noir

SMART BUY!

"Rich and full..."

Medium ruby color; black cherry, rich, smoky aromas; rich and ripe cherry, spice, smoky flavors; silky texture; great structure and balance; long finish. Rich and full of smoky cherry flavors; this Pinot really calls out for roasted meats.

96 cases made

\$46

Score: **92**



WINE RECOMMENDATION

2004 Chardonnay

Golden yellow and viscous, this delicious white has aromas of freshly baked apple pie, lemon meringue pie, lemon drop candy, violet, honey and peach. On the palate the wine is round and silky, like Chantilly cream and has rich, honeyed and banana notes. The finish is dry and lemony... A wine as seductive as this would be a great choice as cocktail or date night.

2004 Syrah

As one might expect from Syrah, this wine is opaque purple to crimson at the rim and fairly viscous. Varietally expressive on the nose as well, it has notes of plum, currant, white pepper, smoke, tar, brush, and slate. As the wine opens with aeration, woody and floral notes come out. On the palate, it is a medium-bodied, supple, full and lusciously fruity.

Sharing and Enjoying LaTour Vineyards Wines

LaTour Vineyard wines are designed to be shared and enjoyed and we love to hear when our wine club members tell us of their fun times sharing their wine with friends. We hope you enjoy the stories also!



Help us share LaTour Vineyards wines.

Submit an idea for a “virtual tasting” and if we can make it happen—you’ll win a case of wine.

Submit your suggestions to barbara.latour@sbcglobal.net

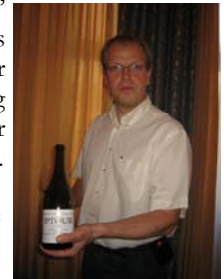
LaTour Vineyards at the Beach on Rhode Island. Sharon Krinsky and her family make an annual trek from the West Coast to a beach house on the Rhode Island shore. This year they took a case of LaTour Vineyards wines to enjoy during their two week stay. Here’s a picture they sent of LTV on the beach—looks like fun to us.



LTV Hosts Kimpton Hotel’s VIP. The LaTour Vineyards was the destination requested by **Mike Shepanek**, winner of the Kimpton Hotel’s “frequent user” program to help him celebrate his parent’s 50th wedding anniversary. Mike, his parents and other family members and friends were hosted to a tour of the vineyard and **Lynn McMahon** artist’s studio, followed by wine and nibbles at the June 1st late afternoon event. In addition, each couple received a large “goody bag” filled with “all things Napa Valley” - including LaTour fleece vests and ball caps.

An International Success David Saunders, who works for the SGL Group—The Carbon Company—was returning to Germany to work with a multi-national group of colleagues from his company and they all agreed to bring back something to drink that was “local” to their part of the world. David, who had enjoyed many bottles of LTV wine, took some of our Pinot Noir and Syrah. He wrote us to say “Your wines were a huge hit with the entire group, which included contingents from the US, UK, Germany, France, Spain and Poland. My friends from France were probably the most emphatic in their praise for your wines; they said both the Pinot and the Syrah were some of the best they ever tasted!” Dave, thanks so much for spreading the LaTour news abroad.

Fabrice Ménage
SGL France



LaTour Vineyards’ Virtual Tastings

The best way to introduce people to LaTour Vineyards is by giving them an opportunity to taste the wine. Since we don’t have a tasting room, this can be a challenge and we’re always looking for opportunities to present our wines to new people. Here’s some of the “virtual” tastings that LaTour Vineyards has participated in this past quarter

Napa Valley Wine Auction In June, LTV participated in the Friday “Barrel Tasting program, one of the key events of the Napa Valley Wine Auction. **Willy Truman** and his wife, **Deb**, and **Barbara and Tom** all took turns at pouring our wine at the event. With 110 wineries participating and 2500 participants—it was a fun and energetic day. Beautiful weather, great charity cause and a true Napa Valley experience.

Friday Night in the Valley Just about every Friday night, you’ll find Willy Truman busy pouring LaTour Vineyard wines at one of the local hotels in Napa Valley. He’s become a favorite at the Harvest Inn and has also been seen at the Villaggio and Vintage Inn. The guest love the opportunity to enjoy a glass of wine before their dinner and Willy is making new friends for the Wine Club.

Ahoy there Sailor LaTour Vineyard wines have become very popular among the yachting set. Willy Truman poured at a recent Wine Tasting at the San Francisco Yacht Club in Belvedere and **Barbara, Tom, Sam Ryan and Willy** all helped at the recent St Francis Yacht Club Vintners Night. There were over 400 people who enjoyed the event—and they raved about both our chardonnay and pinot noir. **Stuart and Helen Reilly**

won a one year membership in the Wine Club which was doubly lucky for them since they had already signed up earlier in the evening. Welcome to the club Stu and Helen!

Helping Kids LaTour Vineyards is committed to helping out when possible and one way is to donate wine to charity auctions and events. We recently poured at two local, charity golf tournaments. The first was the University of the Pacific Arthur A Dugoni School of Dentistry’s Kid in the Clinic Golf Classic. The tournament, attended by over 150 alumnae and friends of the University, benefits the Hutto Patterson Pediatric Clinic. LTV also participated in this year’s YMCA Pro Am at Pasatiempo which benefits the Mission YMCA and chaired by wine club member, **Hank Bannister**. What could be better—golf and wine!

2005 L^ATOUR VINEYARDS CHARDONNAY

Tasting Notes:

The classy 2005 vintage speaks eloquently in this Chardonnay. Appealing lemon crème and spiced aromas are layered with ripe tropical fruit flavors. The richness is balanced beautifully with a taut ping of acidity. Drink alongside grilled wild salmon or with soft, creamy cheeses.

Appellation:	Mt. Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards:	LaTour Vineyards, Wente clone vines planted in 1980
Fermentation/Aging	100% malolactic fermented in 70% new French Oak, using natural yeast.
Alcohol:	14.2%
Release Date:	March 2007
Cases Produced:	580 cases
Winemaker:	Peter Luthie, consulting winemaker from Trefethen Vineyards

2005 L^ATOUR VINEYARDS HERITAGE CLONE CHARDONNAY

Tasting Notes:

If you are a lover of white Burgundy—especially from the Puligny-Montrachet area—you will adore this Chardonnay. Pear, melon and vanilla bean aromas complement the ultra-smooth texture making it the definition of suave. Watch a sunset with a glass of this elegant white in your hand.

Appellation:	Mt. Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards:	LaTour Vineyards, Hyde clone vines planted in 1999
Fermentation/Aging	100% malolactic fermented in 70% new French Oak, using natural yeast.
Alcohol:	14.2%
Release Date:	March 2007
Cases Produced:	295 cases
Winemaker:	Peter Luthie, consulting winemaker from Trefethen Vineyards

2005 L^ATOUR VINEYARDS PINOT NOIR

Tasting Notes:

Pinot is all about personality and this beauty has a big one. Lush black cherry aromas are tempered with earthy, smoky complexity that's a signature of Willamette Valley. Backed up with fruit richness and a velvety texture on the palate. LaTour's Pinot Noir is the intersection of style and substance.

Appellation:	Willamette Valley, Oregon, Lazy River Vineyard, Yamhill
Vineyards:	Lazy River Vineyard, vines planted in 1991
Fermentation/Aging	Open top vats with manual punch-down, 12 months in French Oak barrels
Alcohol:	13.5%
Release Date:	March 2007
Cases Produced:	199 cases
Winemaker:	Mike Stevenson, consulting winemaker from Lazy River Vineyard

2005 L^ATOUR VINEYARDS SYRAH

Tasting Notes:

Syrah's allure is apparent the minute you pour this wine. Its deep purple hue hints at the wine's intensity and richness. Smoky, spicy aromas underscore dark fruit flavors while vibrant acidity makes its appearance on the long, refreshing finish

Appellation:	Mt. Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards:	LaTour Vineyards, vines planted in 1995
Fermentation/Aging	100% barrel fermented in 70% new French Oak, using natural yeast.
Alcohol:	14.8%
Release Date:	September 2007
Cases Produced:	700 cases
Winemaker:	Peter Luthie, consulting winemaker from Trefethen Vineyards

"According to local legend, the great French white Burgundy, Corton-Charlemagne, owes its existence, not to the emperor Charlemagne, but to his wife. The red wines of Corton stained his white beard so messily that she persuaded him to plant vines that would produce white wines. Charlemagne ordered white grapes to be planted. Thus: Corton-Charlemagne!