



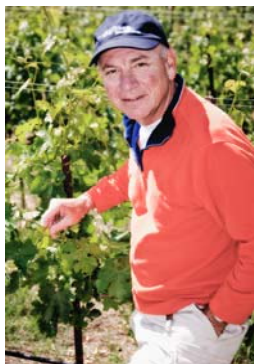
LaTOUR
VINEYARDS
Napa Valley

Volume 3, Issue 1

March 2008

Winestyle

Letter from Tom



Greetings,

Wow, it's already time for the June wine shipment and Newsletter—it seems like I was just getting out the March shipment. But the good thing about being

June is that the vineyard looks spectacular these days. There was a frost in April but due to our elevation (1950 feet) we only lost a few shoots to the cold. Other vineyards were hard hit and there will be a shortage of grapes this year. The flowers on the vine and the subsequent bud set looks very good at the Mt Veeder vineyard, and the Home Vineyard on Greenfield Way looks especially good—which means more great Cabernet for our members.

If you happen to get up our way, please stop by and

check it out for yourself. Also stop by Lynn Mahon's studio and look through his fabulous collection of ceramic items. He'll even pour you a glass of LaTour Chardonnay or Syrah as you browse.

This June's newsletter is full of information about what LaTour Vineyards is up to these days—we're pouring our wines at the annual Napa Valley Wine Auction, we're working with the Mt Veeder Appellation Council and are thrilled that Volo will be serving our Chardonnay at their new, swank airport wine bars.

Finally, it's still about the wine ... and in this club shipment you'll find one of each of our current releases; 2005 Syrah, 2006 Napa Valley Chardonnay, 2006 Heritage Clone and our just released 2006 Willamette Valley Pinot Noir. Enjoy!

Until next time,

Tom



Club News

The Pinot Noir is Back!!! For all of you that were members in the Club in 2007—you recently received two complimentary bottles of our 2006 Willamette Valley Pinot Noir... as thanks for your membership. We hope that you have had a chance to taste the wine—we have and think it's terrific. But, then we do love our Pinot Noirs

New Shipment Option As the price of gasoline increases, so will the cost of

delivering your wine club shipment. Unfortunately, we cannot control this sometimes must pass our cost on. We'd like to offer you an option to reduce this cost and consolidate your shipments into 3 shipments per year. We'll ship you 5 bottles in March and September and 6 in December. The result is a 25% decrease in your shipping cost. Also, for those of you outside the Bay Area, it avoids shipping the wine during hot summer months. If

you'd like to switch to the 3 times per year option, please email **Sam Ryan** at sam@latourvineyards.com.

Club Only Private Vineyard Tours Do you often find yourself taking out-of-town guest to the wine country and wanting to do something unique and special? Why not a private tour of our vineyard on Mt Veeder? **Willy Truman** would be happy to meet you at the vineyard and take you and your guests on a golf cart tour of the vines and explain

the growing process to you. You can visit **Lynn Mahon's** ceramic studio and of course sample our latest LaTour Vineyards wines. Please call Willy at 707.963.0813 for an appointment. He would appreciate a week's advance notice.

New Packaging In an effort to be more environmentally sensitive, you'll notice we've changed our packaging to a bio-degradable corrugated paper.

Winestyles



Club members enjoying our 2006 Harvest Party at our home.

“Wine to me is passion. It’s family and friends. It’s warmth of heart and generosity of spirit. ... I know that wine is, above all else, a blessing, a gift of nature, a joy as pure and elemental as the soil and vines and sunshine from which it springs.”

Robert Mondavi
“Harvest of Joy”

Save the Date ~ September 20th!

Mark your calendars for Saturday, September 20th for our third annual Harvest Party. This year’s event will rotate from the Mt Veeder vineyards to our home on Greenfield Way in St Helena. Come join us for an afternoon of sun, wine, food, music, good friends and a beautiful view. And, don’t forget to bring an

empty trunk so you can stock up on our great Harvest Party wine specials. As our club has grown, we unfortunately need to limit the number of guests, so look for your invitation and sign up early to save your place. As in prior years, this is an event you won’t want to miss!



There’s always lots of wine for you to take home.

Auction Napa Valley

The granddaddy of charity wine auctions, the Auction Napa Valley was held June 5th through 8th and we were excited to be part of this prestigious and worthy event. The four day event began with an auction eve kick-off on Thursday followed by the E-Auction and Taste of Napa on Friday, leading up to the live auction party on Saturday and farewell party on Sunday.

LaTour Vineyards participated in both the E-Auction and the Taste of

Napa. Our E-Auction lot was a rare case of our 2005 Cabernet Sauvignon from our home vineyard on Howell Mountain (remember, only 16 cases were produced) paired with a vineyard lunch for ten. **Barbara and Tom, Sam Ryan** and her husband, **Ron, Diane and Jack Anderson** and **Willy and Deb Truman** all helped pour at the Taste of Napa at Trinchero Family Estate on Friday. This festival focuses on all the best Napa Valley has to

offer; its people, hospitality, food and of course wine from over 100 Napa Valley wineries.

It’s too early to have the final results of this year’s event, but the Auction has given nearly \$78 million to the Napa Valley community over its 27 year history. In 2007 the Napa Valley Vintners pledged \$2.4 million for “strategic community initiatives” over and above the \$6.4 million given in grants to local non-profits.



Vino Volo in Seattle is the perfect place to relax when waiting for your plane.

Taking Flight with Vino Volo and LaTour Vineyards

We all know how uncomfortable and inconvenient air travel can be these days, including the airport. But, our friends at **Vino Volo** are working hard to make travel more enjoyable and LaTour Vineyards is helping them.

Vino Volo (wine flight in Italian) has opened wine bars in Dulles Airport—

Washington, DC, Baltimore/Washington Int’l Sacramento and Seattle/Tacoma airports. They are sophisticated retreats from airport madness where you can enjoy a flight of wine paired with small, gourmet dishes. And, you can purchase wine to take home.

As someone that is always on the road, I am excited to

be part of this terrific (and welcomed) airport service. LaTour Vineyards is working with Vino Volo to have our Chardonnay featured in each of their stores. So, next time you’re flying if you see Vino Volo, stop and enjoy a glass of our favorite Chardonnay.

Mt Veeder—The Napa Valley at its Height!

LaTour Vineyards has teamed together with the other 17 vintners on Mt Veeder in the Mt Veeder Appellation Council. The mission of the council is educate and promote the appellation and its outstanding wines. The unique appellation is only 25 square miles but it produces colossal wines of mountainous fame. The

climate is warmer at night and cooler during the day than the valley floor which results in more intense wines with more ageability. Low yields give red wines a firm, tannic structure with strong earth-berry aromas and rich, but powerful flavors. Chardonnay flavors are mineral, apple, and even citrus with good acidity.

The Council's cooperative efforts will include a new website, promoting the wines at various tastings and other events that will introduce the public to the bounty of Mt Veeder.

Our next event will be a tasting at Copia on September 13th. Come join us!



LaTour Vineyards
Perched at the top of Mt
Veeder

Wine Country Cooking Heirloom Tomatoes with Bacon, Blue Cheese and Basil

It's summer and that means it's time for our favorites—delicious tomatoes. We thought this recipe from the 2003 issue of Gourmet Magazine was especially inviting. We hope you enjoy it as well.

- 6 slices Firm, white sandwich bread
- 1/4 lb Sliced Bacon (about 5 slices)
- 6 tbsls Olive Oil
- 1/4 cup Finely chopped shallot
- 3 tbsps Sherry vinegar
- 4 Assorted medium heirloom tomatoes (2 lb total), cut into 1/4—1/3 inch slices
- 30 Small fresh basil leaves
- 1 1/2 oz Blue cheese (preferably Maytag Blue, crumbled, at room temperature)

Special equipment: a 3-inch round cookie cutter

Garnish: Very small heirloom cherry or currant tomatoes

Cut 1 round from each bread slice with cookie cutter.

Cook bacon in a 10-inch heavy skillet over moderate heat until crisp, then transfer to paper towels to drain.

Pour off bacon fat from skillet and reserve fat (do not clean skillet).

Heat 1 1/2 tablespoon oil in skillet over moderate heat until hot but not smoking, then toast 3 bread rounds, turning over once, until golden brown, about 3 minutes.

Transfer toast to a rack to cool and season with salt and pepper.

Toast remaining 3 bread

rounds in 1 1/2 tablespoon more oil in same manner.

Cook shallot in 2 tablespoons reserved bacon fat and remaining 3 tablespoons oil in a small heavy saucepan over moderate heat, stirring, until softened, about 2 minutes.

Add vinegar and simmer, whisking, until emulsified, about 1 minute. Season dressing with salt and pepper and keep warm, covered.

Crumble bacon.

Arrange bread rounds on 6 plates and divide tomato slices among them, stacking slices and sprinkling some basil and bacon between slices. Sprinkle cheese and remaining basil and bacon over and around tomatoes. Spoon some of warm bacon dressing over and around tomatoes and season with salt and pepper.

Upcoming Events!

- JUNE 5 TO 8—
NAPA VALLEY
AUCTION
- AUGUST 12TH—ST
FRANCIS YACHT
CLUB
- AUGUST 23RD—
SAN FRANCISCO
YACHT CLUB
- SEPTEMBER 13—MT
VEEDER TASTING AT
COPIA
- SEPTEMBER 20—
LATOURE VINEYARDS
HARVEST PARTY



Business Office:
5 Montague Place
San Francisco, CA 94133
Vineyard:
7111 Dry Creek Road
Napa, CA 94556
Phone: 415.381.3935
Fax: 415.398.2059
E-mail:
info@latourvineyards.com

We're on the web:
www.latourvineyards.com



2006 LATOUR VINEYARDS CHARDONNAY

Tasting Notes:

Hailing from the hillsides of our Mt Veeder vineyard planted with 25-year old Wente clone vines, this year's Napa Valley Chardonnay is pure LaTour. With alluring toasty oak notes followed by tropical fruit flavors, this lush white embraces its full-bodied beauty.

Winemaker: Peter Luthi, winemaker for Trefethen Vineyards

Appellation: Mt Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards: LaTour Vineyards, Wente (planted in 1980) and Hyde clone (planted in 1999) vines.
Fermentation/Aging: 100% barrel fermentation in 70% new French Oak, using natural yeast.
Alcohol: 14.5%
Release Date: February 2008
Cases Produced: 483 cases

2006 LATOUR VINEYARDS HERITAGE CLONE CHARDONNAY

Tasting Notes:

While channeling the spirit of elegant white Burgundy, this stylish Chardonnay is true to its California heritage. Ripe pineapple and melon flavors are layered with just the right amount of spicy notes from the deft use of oak. With a streak of vibrant acidity shining through its smooth, sultry texture, this wine has personality.

Winemaker: Peter Luthi, winemaker for Trefethen Vineyards

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: February 2008
Cases Produced: 486 cases

2006 LATOUR VINEYARDS PINOT NOIR

Tasting Notes:

With a depth of color alluding to the richness of the wine, this velvety Pinot Noir entices with aromas of pancetta and dark cherry and follow through with ripe plum notes and spicy, lingering finish.

Winemaker: Mike Stevenson, consulting winemaker from Panther Creek Winery

Appellation: Willamette Valley, Oregon, Lazy River Vineyards is just three miles from Yamhill.
Vineyards: Lazy River Vineyard, vines planted in 2001
Fermentation/Aging: Open top vats with manual punch-down, 12 months in French Oak barrels, using natural yeast.
Alcohol: 14.8%
Release Date: May 2008
Cases Produced: 98 cases

2005 LATOUR 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.

Winemaker: Peter Luthi, winemaker for Trefethen Vineyards

Appellation: Mt Veeder, on Oakville Cross Road—Napa Valley, California
Vineyards: LaTour Vineyards, Barossa vines planted in 1995.
Fermentation/Aging: 16 months in 50% new French Oak barrels, using natural yeast.
Alcohol: 14.8%
Release Date: June 2007
Cases Produced: 599 cases