

FAMILY UPDATES

On June 15th, our daughter Laura and her husband Marco welcomed their second child (and our sixth grandchild!) into the world, when Laura gave birth to Cesare Lamoine Martin in nearby St. Helena. Cesare is a beautiful little boy, with a sweet, loving personality, and our entire family has been enjoying getting to know him. Along with his two-year-old sister Letizia, and our four other wonderful grandchildren, it's so exciting to see a new generation of our family growing, and flourishing. As some of you know, Laura was our assistant winemaker for several years, and while it's too soon to tell if Cesare or Letizia will ever be a part of Ladera, we can always hope!

Pat & Anne Stotesbery



EMPLOYEE SPOTLIGHT

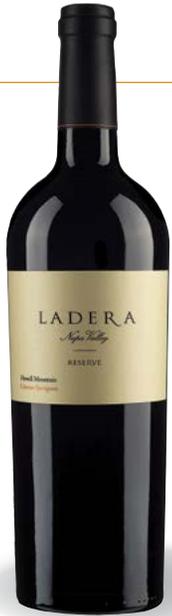


As our new director of hospitality, **Jan Spitzka** has a simple philosophy. “People care about a winery, when the winery cares about them.” Whether Jan is planning a special event, or helping a member plan a visit to wine country, her goal is to create a memorable experience for each guest. “We are a small, family-run winery, so our approach to hospitality comes directly from our founders—it’s warm and gracious, and about making personal connections. Great wines are always at the heart of our experience, but it is the trust and friendships we earn that define us.”

Jan’s grandparents farmed grapes, and she spent most of her life within two hours of Napa Valley. While earning degrees in both Italian and international business, she fell under the spell of wine. At Ladera, Jan oversees every aspect of our hospitality experience, while also helping to guide our wine club and marketing programs. “This is my dream job,” adds Jan. “It’s all about making people happy.” And because pizza and chocolate generally make people very happy, Jan recently unveiled Pizza Wednesdays featuring artisan wood-fired pizzas from Brasswood, and a new Wine & Chocolate event that includes a prized vertical tasting of Ladera Cabernet Sauvignon (see below).



FALL CLUB RELEASES



2016 Ladera Reserve Cabernet Sauvignon

The 2016 Ladera Reserve Cabernet Sauvignon exhibits beautiful aromas of ripe blackberry, black cherry and dark chocolate, with accents of cassis and fresh mint. The opulent palate is plush and elegant, with harmoniously integrated flavors of ripe black fruits, sweet oak spice and fine-grained tannins that linger through the finish. A statement wine that delivers ample energy, enjoy now or confidently cellar for years to come to unlock its full potential.

2016 Ladera Estate Cabernet Sauvignon

Robust and beautifully structured, the 2016 Ladera Estate Cabernet Sauvignon displays ripe fruit aromas of blackberry, black currant and plum, with sophisticated hints of vanilla, clove and spice. On the palate, there is a lovely underlying intensity that frames the pure, black fruit flavors, with ripe, supple tannins carrying the wine to a long, resonant finish. A real crowd pleaser, this wine can be enjoyed now, but will age beautifully for at least the next decade.



UPCOMING EVENTS



Ladera Cabernet and Chocolate Pairing

SATURDAY, NOVEMBER 9TH, 11 AM TO 1 PM

Experience a rare vertical of Ladera Cabernet Sauvignon decadently paired alongside a variety of local, artisan chocolates. This complimentary tasting experience is exclusively for Ladera club members (and their guests), and will be available to the first 24 people who make a reservation. To RSVP for this delectable event, email jan@laderavineyards.com.

Holiday Gift Giving – The Ladera Way!

One of the great joys of fine wine is sharing it with the ones you love. This is especially true during the holidays. To help you make this year's celebrations merry and memorable, we have created a new Ladera Holiday Catalog featuring an array of festive gift sets—each elegantly packaged in a complimentary etched-wood Ladera keepsake box. Watch your inbox for our 2019 Holiday Catalog, which will arrive soon!





THE VARIATION OF VERAISON

Crafting world-class wines is like an elegant dance between Mother Nature, the winegrower and the winemaker, with each step flowing into the next important movement. One of the most important of these steps is veraison, when red grapes begin to change color, signaling a change from berry growth to berry ripening (incidentally, white grapes also go through veraison, but with no effect on color; they stay green but do get softer!). If the year starts out very warm (or even hot), veraison can begin much earlier than in cooler years. You can find numerous articles and opinions about the technicalities that occur in the softening and color change during veraison but I will stay away from a lecture. Growing grapes at higher altitudes—as we do—can also have an effect, since higher altitudes are generally cooler. For example, on Howell Mountain, veraison usually occurs at least two weeks later than on the warmer valley floor.

In 2019, a cool start to the season led to a late veraison. There were some people suggesting we would never catch up, but to my experience, we always manage to catch up. And I think these folks were talking more

about ripeness than the mere completion of veraison. And therein lies a whole different point. Completion of veraison does not necessarily mean that the grapes are ripe. Or better said, ripe enough. Let's not confuse veraison with phenolic ripeness (the ripeness you taste), because they do not go hand in hand. Although you can't have ripeness without veraison, you can have totally purple grapes without harvest-ready ripeness. Finally, what about those grapes, or more accurately, clusters, that are underdeveloped or unevenly ripened? At Ladera, we drop clusters that have green berries later in the season, as we do not want their hard green flavors in our wines. Even if the clusters would have later fully completed veraison and all turned red, we know that some of those berries were relatively recently green. And, after they all turn color, there is no way to know which of the clusters may be under-developed. So drop 'em early and eliminate the green. This drop, which of course is more costly, is one thing that will differentiate a great wine from an everyday wine (or worse!). Green might be good for the bank account, but not for a Ladera wine.

Pat Stotesbery, Proprietor & Vintner

MEMORIES OF OUR

There is something wonderfully festive about a great lobster feed! With tables heaping with lobster, potatoes, corn, shrimp and sausage, and not a fork in sight, it's messy, delicious fun, and an invitation for guests to rub shoulders and make new friends.



2019 LOBSTER FEED!

In addition to the amazing food, the great music from Austin & Owens and a lively trivia game made this year's Ladera Lobster Feed a day to remember. If you weren't able to join us, we hope you'll be able to make it next year!



RECENT PRESS

2014 Howell Mountain Reserve Cabernet Sauvignon

96
POINTS Rich Cook, *Wine Review Online*

94
POINTS Virginie Boone, *Wine Enthusiast*
“**Superb; a great achievement**”

93
POINTS Josh Greene, *Wine & Spirits*
“**Year’s Best U.S. Cabernets**”

2015 Ladera Pillow Road Vineyard Pinot Noir

94
POINTS Virginie Boone, *Wine Enthusiast*

91
POINTS Mary Ewing-Mulligan,
Wine Review Online

“**Wines of the Week**”

Brian Freedman, *Forbes.com*

“**Ladera winemaker Jade Barrett crafted a stunning Pinot Noir from the Pillow Road Vineyard in 2015.**”

2015 Ladera Pillow Road Vineyard Chardonnay

94
POINTS Meredith May, *The Tasting Panel*

93
POINTS Rusty Gaffney, *PinotFile*

93
POINTS Rich Cook, *Wine Review Online*

90
POINTS Virginie Boone, *Wine Enthusiast*

“**Top California Picks**”

Cathy Huyghe, *Forbes*

2017 Ladera Napa Valley Sauvignon Blanc

92
POINTS Robert Whitley, *Creators.com*

91
POINTS MaryAnn Worobiec,
Wine Spectator “**Outstanding**”

2017 Ladera Malbec Rosé (Sold Out)

91
POINTS Robert Whitley, *Creators.com*
“**10 End-of-Summer Beauties**”

90
POINTS Josh Greene, *Wine & Spirits*
“**Year’s Best Rosés**”

90
POINTS Virginie Boone, *Wine Enthusiast*

“**Wine of the Week**”

Peg Melnik, *The Press Democrat*

“**One of the best Malbec rosés produced.**”

Denman Moody,
Houston Lifestyles & Homes



COME VISIT US!

We look forward to hosting you in our
Winemaker’s Den in Saint Helena.

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