



## FAMILY UPDATE

With their roots grounded in agriculture and long before the COVID-19 virus cooped us up with the shelter in place order, our daughter, Nicole and her children, Lander and Cheyenne and our son, Dan with his wife, Kacey and sons, Hudson and Otto planned on building coops of their own and raising some chickens.



The Marin flock has 17 chicks that represent eight breeds: Black Australorp, White Plymouth Rock, Barred Plymouth Rock, Splash Ameraucana, Blue Ameraucana, Buff Orpington, Delaware and Speckled Sussex. They are expecting brown and blue eggs in September.

The Napa flock has 22 chicks that represent seven breeds: Cream Legbar, Buff Orpington, Barnevelder, Easter Eggers, Black Copper Marans, Lavender Ameraucana, and Blue Wyandotte. These girls will start laying a rainbow of eggs; brown, blue, olive green, pink and chocolate brown any day now.

They love their chickens, so the grandchildren have named each chick from Eclipse to Watermelon and Bluebell and are busy feeding and tending to them. But it isn't just the chickens; each of the families, including ourselves, have a garden. And some of the greens that we don't eat, the chickens do; wonderful recycling! Fresh from the coop, we will eat those eggs with their bright neon orange yolks.

**CHICKEN MATH**  
I really want 10 chickens but if God wants me to have 20 then 40 will do.

~ Anne Stotesbery, *Proprietor*

## THE RETURN OF TWO OLD FAVORITES

THE HIGH PLATEAU CABERNET SAUVIGNON AND ROSÉ OF PINOT NOIR

When we share our wines with club members and guests, the talk often turns to old favorites and new releases, which is why I'm excited to announce the return of two fan favorites to the Ladera portfolio.

*Cheers!*  
Jade Barrett, WINEMAKER

### 2017 HIGH PLATEAU CABERNET SAUVIGNON



We crafted the first vintage of High Plateau back in 2007. As the name implies, High Plateau has always come from mountain vineyards in the Napa Valley, with different vintages showcasing the character and complexity of sites on Mt. Veeder, Howell Mountain and Diamond Mountain. It's a wine I've always loved to make as each bottling is unique, specific to the site and vintage. In 2017 we sourced Cabernet Sauvignon grapes from a famed, high elevation, high plateau vineyard on Atlas Peak. Crafted from 100% Cabernet Sauvignon, the 2017 High Plateau reveals intense aromatics, silky tannins and rich, flowing layers of blackberry and blueberry fruits. An epic wine that will satisfy any Cabernet purist.

### 2019 ROSÉ OF PINOT NOIR



In 2012, we made our debut rosé using Malbec grapes from Howell Mountain. It was an immediate hit with our members who embraced the joys of a deliciously aromatic and flavorful rosé. After a one-year hiatus in 2018, we are proud to reintroduce the rosé using Pinot Noir grapes, sourced exclusively from our Pillow Road Vineyard in the Russian River Valley. An intentional rosé from the aromatic Swan clone, the 2019 Rosé of Pinot Noir was harvested at lower Brix specifically to make a fun, tantalizing and everyday drinking Rosé.

Keep your eyes peeled for the limited release of our epic 2017 High Plateau Cabernet Sauvignon and the 2020 Rosé of Pinot Noir (the 2019 sold out in a couple of weeks.) Click on the RESERVE NOW! button below to ensure you don't miss out, and let us know how many bottles of each you'd like us to reserve in your name.

**RESERVE NOW!**

## VISIT US AT OUR NEW FOREVER HOME



If you missed our press release, we have finally landed on a new permanent home for Ladera. The address is 3942 Silverado Trail North; just a short five miles north of St. Helena on the Trail. We are finalizing entitlements but have a set of proposed plans for a new winery in a cave and a new tasting building, all of which you can see when you come to visit. We will walk you through what we intend to do so you have a chance to do what many did during our renovation on Howell Mountain; see the future with us and watch the progress. I call it being a part of the before, the during and the after.

We have a tasting facility set up that we think is a new cozy but elegant space befitting the Ladera image. We will do tastings by appointment, but still have the Brasswood facility for those who prefer or require that. You can visit our new website for complete information about tastings, to book a reservation and to find directions.

This is a whole new chapter for our winery and for our customers. We hope everyone gets as excited as we are and can share the vision of the future with us. We can do all this and be safe in the meantime. Hoping the best for all of you and hope to see many of you soon.

~ Pat Stotesbery, *Proprietor*

## THANKS FOR THE TAG!

We love the love! Your social media posts and accolades make doing what we do that much more meaningful. Be sure to follow us @laderavineyards on all the major social media platforms and continue to tag us in your stories, posts and tweets. Below are some of our favorites from the past several months. Enjoy!

Join us on social media!



## RECENT SCORES



**96** PTS

THE TASTING PANEL

2015 Howell Mountain Reserve Cabernet Sauvignon

*“Made with fruit grown at elevations of over 1,600 feet, this wine comprises the vintage's best lots, which were individually aged in 100% French oak for 22 months prior to final blending. The nose is exceptionally inky and deep with black cherry and cocoa-tinged blueberry; on the palate, dark chocolate dolts in broad strokes. This is an assertive red, but the luscious fruit balances out the edge of its mountain bound concentration.”*

2018 Ladera Napa Valley Sauvignon Blanc | 95 Points—Robert Whitley

2017 Ladera Chardonnay, Pillow Road Vineyard | 92 Points—Wine Spectator

2017 Ladera Pinot Noir, Pillow Road Vineyard | 90 Points—Jeb Dunnuck

## EVENTS

All events are subject to change

### 2020 EVENT

**October 17, 18, 24 & 25 | 11AM–1PM or 2PM–4PM**

FALL WINE CLUB PICK-UP LUNCHES (at Silverado Trail)

- Club Members and up to five other guests are invited to a complimentary lunch while picking up their Club Allocations.
- Reservations required/Space is limited.

### 2021 EVENTS

**January 30 | 12PM–3PM**

VIRTUAL TASTE TASTING (at Brasswood)

- A guided tasting through (2010-2015 vintages of Ladera Howell Mountain Cabernets
- Limited to 8 Patriarch Wine Club Members/ Gratis

**February 13 | 12PM–2PM**

SENSORY TASTING (at Brasswood)

- An intimate and in-depth exploration of the sensory elements of Ladera wines. Cost for the event—minimum six bottle purchase per person (minimum discounts apply.)
- Limited to 14 guests.
- Reservations required.

**March 15–22**

Wine Club wines ready for pick-up or shipping (at Silverado Trail)

**May 15 | 12PM–3PM**

LOBSTER LUNCH (at Silverado Trail)

- With proprietors, Pat and Ann Stotesbery and Winemaker, Jade Barrett
- Limited to 16 guests
- Reservations required/\$100 pp

**June 26 | 12PM–3PM**

WINE AND CHEESE PAIRING (at Silverado Trail)

- Taste through a curated pairing of Ladera wines and local artisan cheeses
- Limited seating to Member and Member Guests only/Gratis

**August 14 | 12PM–3PM**

CABERNET AND CHOCOLATE PAIRING (at Silverado Trail)

- Taste through a curated pairing of Ladera wines and local artisan chocolates
- Limited seating to Member and Member Guests only
- Reservations required/Gratis

**October 16 | 12PM–3PM**

HARVEST PARTY AND WINE CLUB PICK-UP (at Silverado Trail)

- Limited seating to Member (Gratis) and Member Guests (\$20/pp) only
- Reservations required

**October 11–18**

Wine Club wines ready for pick-up or shipping (at Silverado Trail)

Contact the winery for reservations and more information.

## EMPLOYEE SPOTLIGHT

As our hospitality administrative associate, Lena brings a sense of energy and positivity to her role running the office, organizing tastings and helping to oversee our wine club. Lena grew up in Allentown, PA, and received her B.A. in archeology from Lycoming College, before going to England to earn her master's in archeology and Mediterranean studies from the University of Nottingham. After several years working in the arts as a curatorial staff member for the Everhart Museum, an operations



**LENA NIEVES**  
Hospitality Administrative Associate

assistant for ArtsQuest, and as a museum technician for the National Parks Service, Lena's love of wine inspired her to move to Northern California and join our team at Ladera. "When I was studying for my master's, I used to give seminars on how wine was made thousands of years ago," says Lena. "Today, I live in a place that is making some of the world's greatest wines. I love being a part of the Napa Valley community, and sharing the joys of this magical place and its wines."

## COME VISIT US AT OUR NEW HOME!

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