

Exquisite cabernet thrives on the steep slopes of Lone Canyon Vineyard (top). Built in 1886, Ladera has been completely renovated and restored as a gravity-flow winery (bottom.)



Ladera

A tale of two vineyards – and intense mountain fruit

TWO HISTORIC VINEYARDS, ALMOST AT OPPOSITE ENDS of Napa Valley, provide Ladera with a unique story — and the opportunity to deliver exceptional and distinctive wines. Each vineyard offers its own take on the style of wine you get when you are lucky enough to produce powerful, intense mountain fruit.

Essential Facts Ladera annually produces about 3,625 cases, all from its Howell Mountain and Lone Canyon vineyards. The gently rolling vineyards of the 75-acre Howell Mountain property, at an elevation of 1,800 feet, tend to stay above the fog line in the summer, and temperatures are cooler during the day and warmer at night. That’s a combination which allows cabernet sauvignon to ripen thoroughly every year, resulting in wines that are soft and elegant, with the finesse reminiscent of wines from Bordeaux.

On the other side of Napa Valley is Lone Canyon. At an elevation up to 1,100 feet, it sits high above the manicured lawns and traffic bottlenecks of the valley floor. Up here, on the flank of Mount Veeder, a clear day offers views all the way to Oakland, and bobcats, wild boar, turkeys, white-tailed deer, foxes, falcons and other wildlife far outnumber the handful of vineyard workers who tend vines on the precipitous terrain. Pat Stotesbery and his wife Anne purchased the 480-acre Lone Canyon property in 1997, but most of it is too steep to farm. Only 75 acres are planted, mostly to cabernet sauvignon.

The Wines Ladera focuses on cabernets from the hillside estate vineyards. Howell Mountain Cabernet Sauvignon, referred to as the “Gentleman,” displays its roots with velvety, elegant tannins in combination with rich, full flavors. Lone Canyon Cabernet shows its terroir in its deep, dark quality, with an

Wine Country Wisdom

Pat Stotesbery, owner

Q: What’s your favorite birthday meal?

A: Beef Wellington and our Lone Canyon cabernet.

Q: What do you like to do with your family on a Sunday afternoon?

A: Eat oysters at the beach.

Q: If you could drink only one of your wines, what would it be?

A: Wines, like children, should be loved equally!



extracted bramble fruit aroma and hints of spice and herbal notes. Pat and Anne nicknamed this one “The Cowboy” — an homage to their Montana ranching days, the ruggedness of Lone Canyon and the wine’s intensity.

The Winery Experience Ladera is a “ghost winery,” a remnant of the valley’s pre-Prohibition era.

It has been completely restored and — in a rare occurrence — is once again a winemaking facility as a true “gravity-flow” winery. The original winery was constructed in 1886, built into the side of Howell Mountain so that each floor had a ground-level entrance.

Today, the gravity-flow system plays a key role in the elegance of the finished wine. Visitors can wander through the winery’s quarter-mile of underground caves and taste several wines, some of which never see distribution elsewhere.

Planning Ahead

Ladera Winery
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www.laderavineyards.com

Tastings and Tours: Daily (except Sunday) by appointment, at 10 a.m., noon and 2 p.m.

