

*Howell Mountain,
Napa Valley*

Lamborn Family Wine Company

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Four generations of family farming

Bob "Papa" Lamborn circa 1996

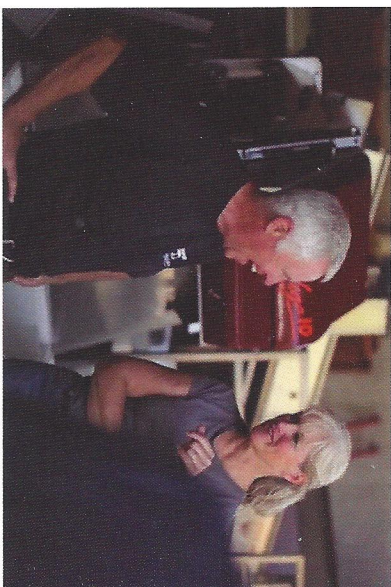


Bob Lamborn first came to Howell Mountain in 1969, years before Napa Valley would garner worldwide respect, and revived a pre-Prohibition Zinfandel vineyard planted by Italian immigrants. A few years later, his son and daughter-in-law, Mike and Terry, would come to the mountain and plant an adjacent Zinfandel vineyard. With our inaugural vintage in 1982, we were exclusively Zinfandel producers until 2001 when we planted our first Cabernet.

As early Howell Mountain pioneers, the father and son team formed Lamborn Family Vineyards, the first "Family Vineyard" label in California. From vine to wine, we continue to do all of the work ourselves, with the exception of winemaking which is done by "Celebrity Winemaker" Heidi Barrett.

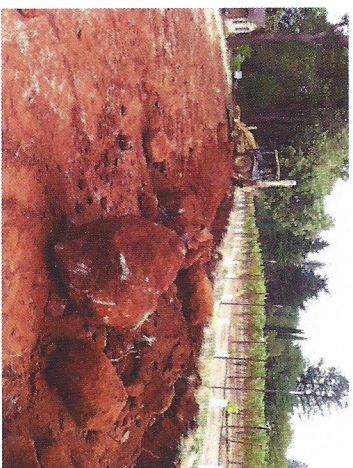


Mike Lamborn with winemaker Heidi Barrett



Dubbed "The First Lady of Wine" by Robert Parker, Heidi Barrett has been our winemaker since 1997.

- Heidi is perhaps best known for making cult Cabernet "Screaming Eagle," for which she received two 100 point scores from Parker.
- Her style reveals amazing multi-dimensional layers and balance, resulting in highly-prized wines for both drinking and cellaring.
- Heidi's goal is to express the unique characteristics of the Lamborn's organic Howell Mountain vineyards.

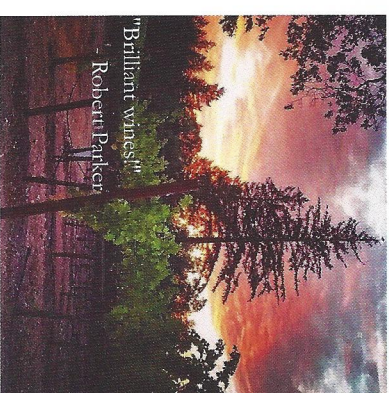


Howell Mountain produces some of Napa Valley's most sought-after fruit.

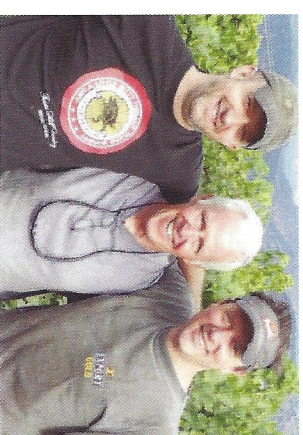
- Our volcanic mountain soil is mineral rich and nutrient poor, perfect for red wines. This creates ideal vine stress, resulting in intensified flavors and high-quality wines.
- Beginning at the 1,400' level and ending at the 2,500' summit, the Howell Mountain appellation lies above the fog which regularly impacts the Valley floor.
- During the growing season our vineyard temperatures average 10 degrees cooler during the day and 20 degrees warmer at night as compared to the Valley floor. This allows for gradual ripening and maximum flavor development.
- We take it one step further by farming our vineyards organically.

Lamborn Family Vineyards sits near the summit of Howell Mountain at 2,200'. We have been farming these soils for over four decades and hope to farm them for decades to come, with the fourth generation of Lamborns now in training. Our wines are produced exclusively from our organic, family farmed vineyards, providing us the quality control which our standards necessitate.

Heidi's style adds a touch of elegance to our wines, making them delicious while young, yet providing them the benefit of extended cellaring. Our Cabernet is a refined example of a substantial mountain wine, showcasing blue fruit and excellent structure (500 cases annually). Our estate red wine blend, 2200', is 70% Cab, 30% Zin, and a 100% richly decadent example of Howell Mountain's best fruit (400 cases). Produced in the same classic style, our Zinfandel is fruit forward and balanced with an attractive pepper and spice component (900 cases). Defying the varietal's reputation, our Zin comfortably cellars for a decade or more. Fermented dry, our Rosé (of Zin) is light, fruity, fun, and extraordinarily delicious (100 cases).



Whether drinking Lamborn wines now or laying down for years to come, please enjoy the fruits of our labor, from our family to yours!



Matt, Mike, and Brian Lamborn