

SAVEUR'S | THE CONNOISSEUR'S GUIDE TO WINE TRAVEL

# WINE

C O U N T R Y

exclusive wineries  
welcome you

Napa, Sonoma, Dry Creek Valley, Monterey

**How *to* Plan  
Wine & Food  
Adventures**

**Exceptional Dining  
and Lodging Tips**

Fall/Winter 2005-2006



# Lamborn Family Vineyards

*Magical winemaker meets magnificent terroir*

NOW IN THEIR THIRD GENERATION near the summit of legendary Howell Mountain, the Lamborns will tell you that they were the first family producer to actually use the word “family” on their label — it was never just a label name, but a reality. All aspects of the business are handled by family members, with the sole exception of winemaking — which is in the capable hands of the esteemed Heidi Peterson Barrett.

Winner of four perfect 100s from Robert Parker, Heidi has spent her career handcrafting small lots of cabernet, including the cult favorite Screaming Eagle. Her love for scuba diving inspired her own label, the magical La Sirena, meaning “the mermaid.” Heidi is responsible for Lamborn’s long-anticipated cabernet sauvignon, grown on cabernet-friendly Howell Mountain. No wonder we can’t wait for the first vintage (2003) to be released in 2006.

**Essential Facts** Lamborn produces an annual average of 1,600 cases of zinfandel and cabernet sauvignon from their Howell Mountain vineyards. At an elevation of 2,200 feet, the location favors both of the reds. Average daytime temperatures during the growing season are about 10 degrees cooler than those of Napa Valley, and nighttime temperatures are 15 degrees warmer. Steep slopes, a lean supply of groundwater and more sunlight (due to the absence of valley fog) combine to encourage fully ripe fruit of the highest quality and intensity.

**The Wines** Both the cabernet sauvignon and the zinfandel showcase Howell Mountain characteristics. The cabernet is multi-layered and textured with luscious fruit, and the zin reflects dark fruits balanced with a very spicy/pepper compo-

## Wine Country Wisdom

Mike Lamborn

**Q:** What’s really special about Heidi Barrett cabernets?

**A:** They are so well-made — very multi-dimensional and complex, yet elegant and refined.

**Q:** What’s your own favorite wine?

**A:** We think of our zin as one of the daily food groups of our evening meal. That may change when we start drinking our own cabernet.

**Q:** What’s your favorite back-road drive?

**A:** From Howell Mountain through Pope Valley toward Davis.

nent. Be aware: Considering the prestige of Howell Mountain and Heidi Barrett, along with Lamborn’s modest production, these wines can be difficult to locate. Look for them in fine restaurants, or check their availability on the Lamborn Web site (below).

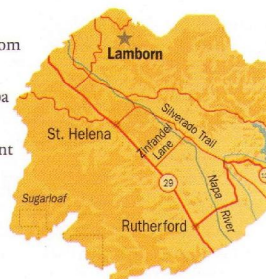
**The Vineyard Experience** The secluded vineyard is worth making some special arrangements to get to. The Lamborns love to walk (and talk) in the vineyards with visitors. Enjoy the view from the deck overlooking Pope Valley. Feel free to bring your dog — Lamborn is perhaps the most dog-friendly winery in Napa Valley.

## Planning Ahead

Lamborn Family Vineyards

Box 1006, St Helena 94574  
707-967-8231  
[www.lamborn.com](http://www.lamborn.com), [www.lasirenawine.com](http://www.lasirenawine.com)

**Tastings and Tours:** Tastings are at Napa Wine Company, 7830-40 St. Helena Highway, Oakville; make an appointment by calling 707-944-1710. The Vineyard is open to the public by appointment; contact Mike Lamborn directly at 707-967-8231 or [mike@lamborn.com](mailto:mike@lamborn.com).







Mike Lamborn, upper left, takes a break from working vineyards to visit with his granddaughter. One of the highest vineyards in Napa Valley, Lamborn enjoys perfect growing conditions, beautiful views.