



L A B Y R I N T H

2016 Harvest

Continuing a theme of the past few years, the drought still plagues vineyards throughout the Central Coast. Water is still a 'hot button' topic with wells drying up that had produced water for decades and some vineyards dying as more people move to the Central Coast needing water.

Luckily, with good vineyard management practices, the grapes from our contract vineyards were abundant with great flavors and water didn't become a problem for us.

Many of you have asked us "How has the drought effected wine production?" Vineyards are reporting an almost normal harvest based on tonnage and we're excited by the quality of the fruit. The Zinfandel and Tempranillo are especially looking and tasting great.

Also, this harvest is one of the longest ones we've had in years. We had fruit arrive in September, October and received 1 ton of Merlot just last week! It's been nonstop action at the winery with Rick acting as conductor keeping everything moving as it should.

Photos from the Haunted HalloWINE Ball can be found at <http://www.labyrinthwinery.com/2016-haunted-hallowine-ball>.

Haunted Halloween Ball
Recap

If you missed the Haunted HalloWINE Ball, you missed a great party!

18 different wines were poured including 2-barrel samples (Cab Franc and Zinfandel). Tacos, made-to-order, and an assortment of appetizers and desserts were available.

Thank you to IGNITION! who rocked and had everyone on the dance floor!

And lastly congratulations to the winners of the costume contests! We hope you enjoy the gifts!



Tasting Room Updates

We continue with special events and new classes. Though popular, we stopped our monthly Cork Crafting nights, but may bring it back just for November and/or December as we love making these cork reindeers!



We love your suggestions and are researching a few of them including:

- Advanced Wine Appreciation Class
- Wine Club Trip to France or Italy or ?
- Blind Tasting Class
- Wine Club local boat cruise
- Wine trivia night

Just 2 weeks ago, we changed providers and connected the TV to cable, so expect us to host Oscar parties and the like in the future.

If there's something you'd like us to do in the tasting room, let us know!

Fall Shipment

Available in Tasting Room

Delivery of wines will start this week. If not having wines shipped to you, please pick-up in the tasting room during normal business hours.

For this Fall's shipment, we released our 2014 Cabernet Sauvignon. Those who attended the Haunted HalloWINE Ball were the first to try it. Based on the response, our new Cab Sauv is a hit!



Your Fall shipment includes:

- 2013 Viognier
- 2013 Pinot Noir – Rancho La Vina Vyd
- 2014 Cabernet Sauvignon

For those choosing "All Reds", you're getting the 2013 Tempranillo – Paso Robles instead of the Viognier.

If interested in a special treat, please read "Magnums Available" below. These are the two-barrel sample wines poured at the Haunted HalloWINE Ball.

Magnums Available!



Get your Cabernet Franc and Zinfandel before the holidays AND before anyone else! You must order before Nov. 15 and tell us your choice of either Zinfandel or Cab Franc and how many of each you want. Each magnum is only \$50 (that's a \$17 off each one!) and only available this one time!

To order, [CLICK HERE](#) and include your choice of wine(s) and quantity of each one in the body of your email. We will charge your credit card on file and let you know when you can pick them up.

Please note: magnums will only be available for pick-up in the tasting room.

POS System Upgrade

When your credit card has expired or been replaced (as is happening now with the new chip cards) we email and call you for updated information. This delays wine shipments by weeks! To improve this process AND keep your credit card information secure, we will store your billing information on our point-of-sale (POS) system, Square.



Not only will Square keep your information safe and secure, it will email you when your data needs to be updated! Square will email you a link to their secure website where you can update your billing information. Square already gets this information when you purchase items from us or other vendors that use Square, but now they'll do the legwork to keep your information current and safe.

With credit card fraud and identity theft being a multi-billion dollar problem, Square is a safe and secure way to maintain your information.



Upcoming Classes

Intimate, informative and fun! If you're not taking these classes, you're not fully utilizing your Wine Club membership!

- [Intro to Wine Tasting & Appreciation – Nov. 13](#)
- [Great Sparkling Wines of the World – Dec. 11](#)
- [Wines of Italy – Jan. 08](#)
- [Wines and Chocolates – Feb. 12](#)

All classes are from 5 to 7:30 PM.

When you complete 3 classes, you'll earn a diploma with the title "Certified Wine-Know" as well as certificate to show off your wine knowledge. There are more than 30 of you that can claim the title of "Certified Wine-Know"! You should be one too!

Thank you...

- To our great **Volunteers and Staff (aka Team Labyrinth)**, without you, we wouldn't be able to have our pick-up parties and classes
- **Rick Hill**, for masterfully synthesizing the science, art and magic that is winemaking year after year
- And of course, all of you wonderful **Wine Club Members**, without your support, we wouldn't be able to stay in Ventura and do what we love doing!