



## 2006 PINOT NOIR CLONE 115

Nestled in the Santa Rita Hills of the western Santa Ynez Valley, Lafond Vineyard is ideally situated to produce Pinot Noir exhibiting the unique and exotic flavor profile one finds in only a few regions of the world. Specific areas within our vineyard exhibit elevated concentration and complexity due to soil and exposure to the elements. We have also planted eight distinct clones of Pinot Noir, each with subtle differences in flavor and aroma.

After several years of working with the eight Pinot Noir clones planted in Lafond Vineyard, Bruce has become very familiar with the attributes of each particular clone and uses them accordingly in each of the Pinot Noirs he makes. Bruce felt that the vines were now old enough for small batches of individual clones to be bottled, thus showing off their character and the flavor profile each brings to the blending regimen. Clone 115 was grown across the river from its' sister bottling, Clone Martin Ray. The soils are different but, farming and vinification are identical. The comparison of these two clones from the same vintage gives one the winemaker's view of a rather new element in winemaking as the availability of many Pinot Noir clones is a viticultural story less than twenty years old in North America.

The complexity and depth of flavor make this Pinot Noir a great match with savory foods such as lamb, Copper River salmon, and hearty mushroom dishes.



### HARVEST

Dates: Oct. 2, 2006  
Vineyard: 100% Lafond Vineyard, Santa Rita Hills  
Sugar: 25.6° Brix  
Production: 191 Cases  
Suggested Retail Price: \$45.00

### WINE

Barrels: 100% French Burgundy Oak  
8 barrels  
(one new, the rest all 1 or 2 years old)  
Total Acid: .73  
pH: 3.37  
Alcohol: 15.3%  
Sugar: Dry