

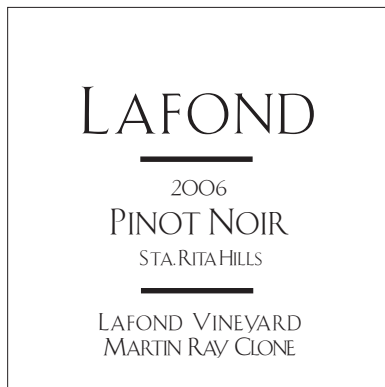


2006 PINOT NOIR MARTIN RAY CLONE

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 type and exposure to the elements. We have 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. The Martin Ray Clone was the first Pinot Noir planted in the Lafond Vineyard back in 1982, on the north side of the Santa Ynez River. These 24-year-old vines and different soils make a nice contrast to the sister bottling in 2006, Clone 115. 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: October 6, 2006

Vineyard: 100% Lafond Vineyard,
Santa Rita Hills

Sugar: 24.9° Brix

Production: 174 Cases

Suggested Retail Price: \$48.00

WINE

Barrels: 100% French Burgundy Oak,
7 barrels (one new barrel)

Total Acid: .71

pH: 3.31

Alcohol: 15.1%

Sugar: Dry