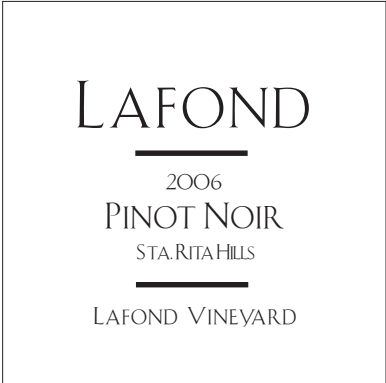




## 2006 PINOT NOIR LAFOND VINEYARD

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. The Lafond Vineyard Pinot Noir is Winemaker Bruce McGuire's selection of those vines that fully express the character found in our vineyard.



The 2006 Pinot Noir was harvested on ten days from September 24 th to October 2nd. 2006 yielded an average crop size with small clusters. Bruce chose four clones from five of the least vigorous vineyard lots (clones 667, 777, 115, and 4) to make this highly structured wine. He experimented with parallel shoot positioning, which showed very well, increasing succulence and fruit intensity. The potential of this Pinot Noir should start to show itself as soon as 2009 with aging rewarded through 2013.

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

### HARVEST

Dates: Sept. 24 to Oct. 2, 2006

Vineyards: 100% Lafond Vineyard, Santa Rita Hills

Sugar: 24.6 - 25.8° Brix

Production: 351 Cases

Suggested Retail Price: \$48.00

### WINE

Barrels: 100% French Burgundy Oak, 15 60 gallon barrels (40% New)

Total Acid: .63

pH: 3.46

Alcohol: 15.0%

Sugar: Dry