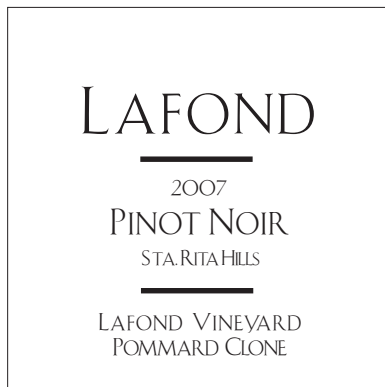




2007 PINOT NOIR POMMARD CLONE

Nestled in the Sta. 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. Clonal designated Pinot Noir bottlings from our vineyard showcase the tremendous versatility and range that this varietal offers.



Weather conditions decreased the crop size in 2007, with yields being about half of the average. The smaller amount of berries coming off the vine led to an intense concentration typical of the vintage in the Sta. Rita Hills. Another factor of the low yields was the vibrant acidity reached in the Pinot Noir. The Pommard clone is known to work great as a “stand alone” clone, and it expresses itself through very dark fruits and elegance. It’s youthful aromas and rich depth of flavor are enhanced by supple tannins on the palate. The potential of this Pinot Noir should start to show itself as soon as 2009 with aging rewarded through 2014. In the mean-time, decanting and “air time” (four plus hours) are very much in order.

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

Date: Sept. 13, 2007
Vineyards: 100% Lafond Vineyard, Sta. Rita Hills
Sugar: 25.0° Brix
Production: 188 Cases
Suggested Retail Price: \$50.00

WINE

Barrels: 100% French Burgundy Oak, 8 Barrels (1 New Barrel)
43% New Barrels.
Bottling Date: Aug. 26 2008
Total Acid: .67
pH: 3.54
Alcohol: 14.8%
Sugar: Dry