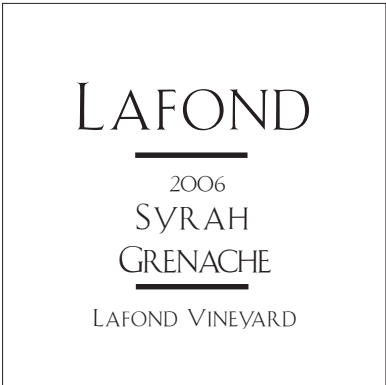




2006 SYRAH GRENACHE

After three decades of wine growing in the Santa Rita Hills of the western Santa Ynez Valley, Pierre Lafond and winemaker Bruce McGuire are still experimenting with unconventional grape varieties in our very cool climate growing region.

The knowledge gained since the first planting of six varieties in 1972 (one of the early vineyards in Santa Barbara County) has led to a focused approach in which varietals are sought out according to Bruce's hypothesis on a grape's potential to exhibit unique character when grown in our area. While this pioneering has led to short term trials like Cabernet Franc, it has also paid off with great success such as the introduction of Syrah to the Santa Rita Hills.



Grenache intrigued Bruce and Pierre for they thought it had the same potential as Syrah to show off spicy character expressed in a different way than the white pepper spice found in our cool climate Syrah. The 2.25 acre planting has paid off in a distinctly bright Grenache exhibiting a hint of black pepper with cinnamon spice and dark red fruit flavors with a whisper of menthol. The blend of these two grapes yields a very pleasing full-bodied wine that invites paring with a wide variety of foods. The wine should be fully integrated in 2010 to 2011.

HARVEST

Dates: Oct. 25, 2006 Grenache
Nov. 10, 2006 Syrah

Vineyards: 100% Lafond Vineyard
in the Sta. Rita Hills AVA

Sugar: 24.7-25.1° Brix

Production: 196 Cases

Suggested Retail Price: 38.00

WINE

Barrels: 8 Burgundy barrels
1 new oak barrel

Total Acid: .72
pH: 3.35
Alcohol: 14.8%
Sugar: Dry