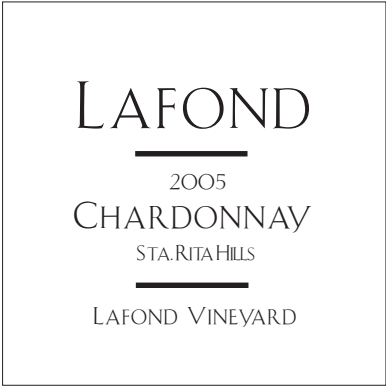




2005 CHARDONNAY LAFOND VINEYARD

This limited bottling of Chardonnay is grown in a two acre, low vigor section of the Lafond Vineyard's 6 acre Wente Clone Block that was planted in 1976. The age of the vines and the difficult growing conditions (low nutrient marine sand and gravel that retains very little water) combined with one of the world's best microclimates for Chardonnay sets the stage for a powerful expression of depth and fruit intensity.



The grapes were picked on September 30th, just over two weeks later than average. 2005 was finally a harvest of bountiful grape yields and we able to harvest a more normal amount of fruit from this vineyard section where yields are always meager. Not only is this a vineyard selection, but it is also winemaker Bruce McGuire's selection of barrels showing the greatest flavor intensity from our Wente Clone Block. The wine was aged 10 months in eleven barrels, unracked and sur lees.

Chardonnay showing the depth and richness of this wine is a special treat with rich foods such as pork roast, lobster or salmon. Also try it as an appetite inducing pre-meal delicacy. This wine should show full development in 2009 and be a delight through 2011.

HARVEST

Dates: September 30, 2005

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

Sugar: 25.4^o Brix

Production: 261 Cases
Suggested Retail Price: \$40.00

WINE

Barrels: 100% barrel fermented, 100% malolactic in Burgundy barrels from three coopers 45% new wood.

Total Acid: .73
pH: 3.31
Alcohol: 15.4%
Sugar: Dry

Bottled: August 3, 2006