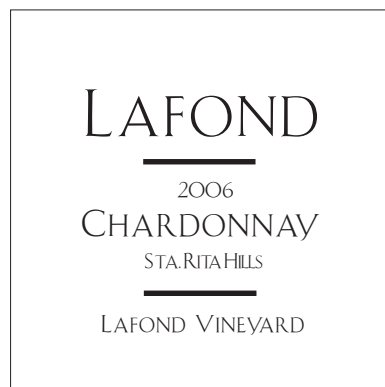




## 2006 CHARDONNAY LAFOND VINEYARD

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 October 12<sup>th</sup>, about a month later than average. 2006 was a harvest of average to below average grape yields with this section of the vineyard being well below average. 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 ten 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 2010 and be a delight through 2012.

### HARVEST

Dates: October 12, 2006  
Vineyards: 100% Lafond Vineyard located in the Sta. Rita Hills AVA  
Sugar: 24.4<sup>o</sup> Brix  
Production: 237 Cases  
Suggested Retail Price: \$40.00

### WINE

Barrels: 100% barrel fermented, 100% malolactic in ten Burgundy barrels 50% new wood.  
Total Acid: .66  
pH: 3.41  
Alcohol: 14.7%  
Sugar: Dry  
Bottled: August 23, 2007