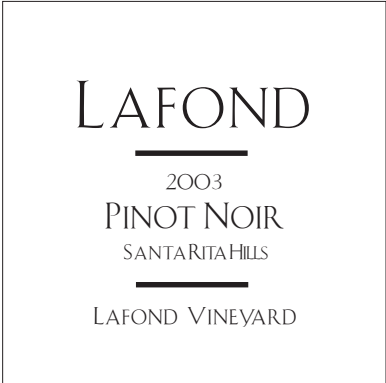




## 2003 PINOT NOIR LAFOND VINEYARD

Nestled in the Santa Rita Hills AVA 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 2003 Pinot Noir was harvested on five days from August 27th to September 10th, in the normal range of the Pinot Noir harvest window. 2003 was also the second dry rain year in a row; giving rise to very small grape clusters consisting of tiny berrys. Bruce chose four clones from five lots (clones 667, 777, 115, and 4) to make this highly structured wine. The 2003 vintage is "tighter" than 2002 meaning the wine will take longer to "open up" and resolve the very concentrated flavors. The potential of this Pinot Noir should start to show it self in 2007/2008. In the mean-time, decanting and "air time" (six 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, and hearty mushroom dishes.

### HARVEST

Dates: Aug. 27,30, Sept. 3,9,10 2003  
Vineyards: 100% Lafond Vineyard, Santa Rita Hills  
Sugar: 24.3 - 25.6° Brix  
Production: 273 Cases  
Suggested Retail Price: \$48.00

### WINE

Barrels: 100% French Burgundy Oak, four coopers  
55% New Barrels.  
Total Acid: .69  
pH: 3.45  
Alcohol: 15.0%  
Sugar: Dry