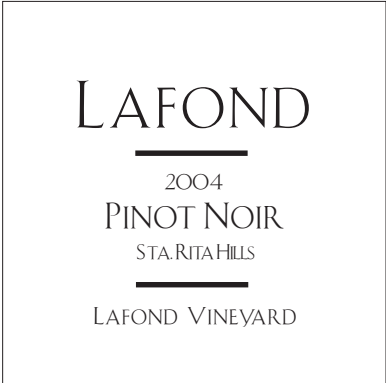




2004 PINOT NOIR LAFOND VINEYARD

Nestled in the Santa 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. The Lafond Vineyard Pinot Noir is Winemaker Bruce McGuire's selection of those vines that fully express the character found in our vineyard.



The 2004 Pinot Noir was harvested on five days from August 26th to September 6th, in the normal range of the Pinot Noir harvest window. 2004 was also the third dry rain year in a row; giving rise to 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 2004 vintage is a little more supple and forward than the tightly wound 2003, enabling the concentrated flavors to "open up" at an earlier age. The potential of this Pinot Noir should start to show itself as soon as 2007 with aging rewarded through 2012. 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, and hearty mushroom dishes.

HARVEST

Dates: Aug. 26 to Sept. 6, 2004
various days

Vineyards: 100% Lafond Vineyard,
Santa Rita Hills

Sugar: 25.5 - 25.6° Brix

Production: 325 Cases

Suggested Retail Price: \$45.00

WINE

Barrels: 100% French Burgundy Oak,
four coopers
46% New Barrels.

Total Acid: .74

pH: 3.55

Alcohol: 15.2%

Sugar: Dry