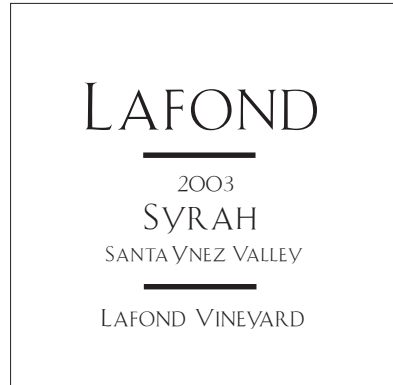




2003 SYRAH LAFOND VINEYARD

The Santa Rita Hills located in the western Santa Ynez Valley imparts a distinct “cool-climate” character to Syrah grown in the region. This character expresses itself with complex floral notes reminiscent of lavender and a spicy component highlighted by distinct white pepper notes. Our Lafond Vineyard Syrah represents select vineyard areas where the grapes exhibit the most intensity of flavor. This concentration allows the forward, dense floral character and dark fruit to complement the spicy component of the wine.

A dry winter and spring in ‘03 set the stage for the development of small grape clusters and tiny berries. Winemaker Bruce McGuire harvested just one lot for this wine: the four rows in the northwest corner of our oldest block of Syrah. The Syrah clone selected for this wine is 100% “Estrella Clone” for spicy density and a persistent finish to fill out and balance the wine. The wine was aged for 14 months in French oak barrels, 75% were new barrels. A fine choice for rustic, hearty fare and your favorite “stinky” cheese such as Taleggio from Italy or aged Red Hawk from California.



HARVEST

Dates: October 27, 2003
Vineyards: 100% Lafond Vineyard in the Santa Rita Hills AVA
Sugar: 25.2° Brix
Production: 87 Cases
Suggested Retail Price: 38.00

WINE

Barrels: Bugundy barrels 3 coopers
75% new oak
Total Acid: .73
pH: 3.43
Alcohol: 15.2%
Sugar: Dry