

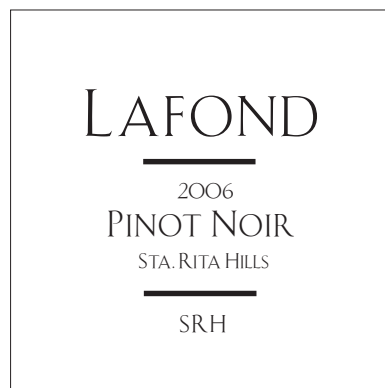


2006 PINOT NOIR SRH

Rising in the middle of the western Santa Ynez Valley, the Santa Rita Hills are the distinguishing feature of our AVA, home of Lafond Vineyard and a wonderful area to grow Pinot Noir. The long, very cool growing season of this area is exemplified by February bud break and September harvest, a long period for vine physiology. We feel this long growing season is what imparts the complexity of flavor and fruit intensity to our Pinot Noir.

A tremendous amount of effort has gone into fine tuning the vineyard to coax this fickle grape into producing the exotic, elusive flavors only pampered Pinot Noir will reveal. Winemaker Bruce McGuire chooses very specific sites in the vineyard for each of his Pinot Noir selections. Several different Pinot Noir clones, some planted as early as 1983, add to the palette of flavor and texture from which to craft each Pinot Noir. In 2006, Bruce chose 6 clones from 16 vineyard lots (Lafond Vineyard and the nearby Arita Hills Vineyard) picked at ripness over a four week period.

Vintage 2006 saw crop yields a little lighter than 2005, with very good fruit concentration. The Pinot Noir harvest was also exactly a month later than in 2005. The wine was aged in French oak from Burgundy (25% new oak) and bottled in August 2007. The complexity of flavor found in Pinot Noir from Lafond Vineyard is a wonderful match with savory foods and a classic with grilled salmon or mushrooms.



HARVEST

Dates: Sept. 23 to Oct. 23, 2006

Vineyards: 92% Lafond Vineyard,
8% Arita Hills Vineyard

Sugar: 24.6° Brix

Production: 3,544 cases

Suggested Retail Price: \$26.00

WINE

Barrels: French oak from Burgundy
25% new oak

Total Acid: .69

pH: 3.39

Alcohol: 13.8%

Sugar: Dry