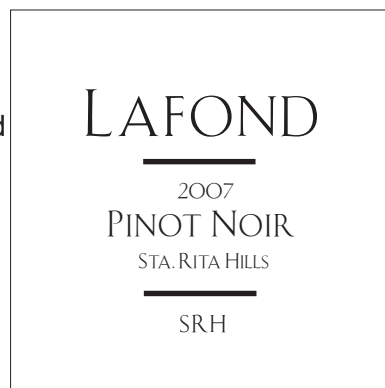




2007 PINOT NOIR SRH

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.



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 2007, Bruce chose 8 clones from 18 vineyard lots (Lafond Vineyard and the nearby Arita Hills Vineyard) picked at ripeness over a four week period.

Vintage 2007 saw crop yields at 1.6 tons acre, about half of the average haul, with very good fruit concentration. Because of the very good quality, Bruce upgraded areas of the vineyard that are usually used for the supple Pinot Noir produced at sister winery Santa Barbara Winery for this bottling. The intensity from this vintage will reward cellaring through 2016 with 2009 being a great year to begin enjoying this wine. 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. 6 to Oct. 6, 2007

Vineyards: 90% Lafond Vineyard,
10% Arita Hills Vineyard

Sugar: 24.2-25.7° Brix

Production: 2,780 cases

Suggested Retail Price: \$27.50

WINE

Barrels: French oak from Burgundy
24% new oak

Total Acid: .66

pH: 3.47

Alcohol: 14.5%

Sugar: Dry

Bottled: August 28 & 29, 2008