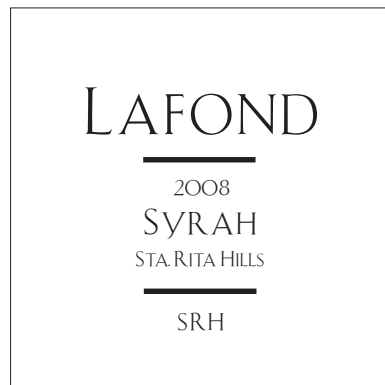




2008 SYRAH SRH

The 'SRH' designation on the Lafond label signals Winemaker Bruce McGuire's intent to blend a selection of vineyards located in the Santa Rita Hills AVA (American Viticultural Area). Located in the western end of the Santa Ynez Valley, Santa Rita Hills is a cool climate region where grapes benefit from a very long growing season. Syrah plantings in this region have a pronounced white pepper and lavender aromatic profile compared to Syrah planted in the Santa Ynez Valley, the warmer inland area in Santa Barbara County.



Syrah yields were down for the third consecutive year. The wine shows the beginnings of a big bodied Syrah needing time to integrate in the bottle to show off concentrated fruit and intense flavors. This wine represents Bruce's selection from seventeen vineyard lots and multiple Syrah clones. Forward cool climate character is evident in this multi-vineyard blend of Syrah. The wine was aged for nine months in 60 gallon French and Hungarian oak barrels, and then bottled. It is noted for its abundant dark berry aromatics, white pepper spice notes, and firm tannins.

One of our favorite wines for pairing with hearty fare and grilled foods, this wine is also fun to match with cheese such as Taleggio. Cellaring will pay dividends in 2011 with maturity most likely in 2014.

HARVEST

Dates: Oct. 17 thru Oct. 24, 2008

Vineyards: 58% Lafond Vineyard
21% Hill Top Ranch
10% Camp Four Vineyard
8% Turner Vineyard

Sugar: 25.4-27.2° Brix

Production: 908 Cases

Suggested Retail Price: \$23.00

WINE

Barrels: 60 gallon Burgundy and
Hungarian Oak
22% new

Total Acid: .73

pH: 3.56

Alcohol: 15.3%

Sugar: Dry

Date Bottled: September 2, 2009