



2006 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 cold climate region where grapes benefit from a very long growing season.

After the bountiful 2005 harvest, the Syrah vines rested in 2006. Because of the smaller harvest and Bruce's strict selection criteria from our Lafond Vineyard and the neighboring Hill Top Ranch Vineyard, the production was down by 550 cases. 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. Bruce was also happy with state of the art equipment he purchased for post destemming grape handling. "I am very excited by the pure expression of fruit we are able to retain through our careful handling during the winemaking process," relates Bruce. This Syrah shows the "cool-climate" character found in Syrah grown in the Santa Rita Hills. Flavors are marked by forward dark berry, violets, and terrific white pepper spice intensity.



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.

HARVEST

Dates: Oct. 25 thru Nov. 17, 2006

Vineyards: 78% Lafond, 22% Hill Top

Sugar: 25.1° Brix

Production: 1953 Cases

Suggested Retail Price: \$20.00

WINE

Barrels: French and Hungarian oak
20% new

Total Acid: .71
pH: 3.38
Alcohol: 14.9%
Sugar: Dry