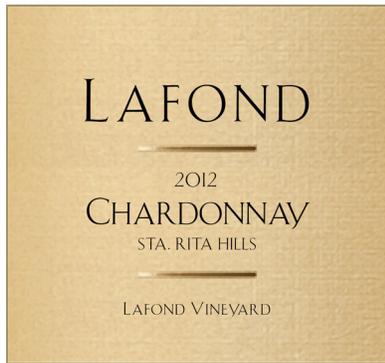


Lafond Winery & Vineyards

Wine Description and Statistics



HARVEST

Dates: Oct. 23, 2012

Sugar: 24.2 Brix

VINEYARDS

100% Lafond Vineyard

Santa Rita Hills

WINE

100% barrel fermented

100% malolactic

8 French Oak Barrels

25% new oak

100% Malolactic

'Sur lie' 9 months
with regular 'batonnage'

Total Acid: .67

pH: 3.51

Alcohol: 14.8%

Sugar: Dry

Production: 190 Cases

Date Bottled: Aug. 6, 2013

Santa Rita Hills

Lafond Vineyard

2012 Chardonnay

The Santa Rita Hills is a small appellation at the western end of the Santa Ynez Valley that has gained national recognition for its Pinot Noir, Chardonnay and Syrah.

The Valley runs west to east permitting the late afternoon ocean fog to roll into the Santa Rita Hills, where it lingers until early morning. The surrounding hills trap the fog before it is dissipated in the wider Santa Ynez Valley.

In the spring when frost is our biggest concern a layer of fog over the vineyard can provide protection. In the summer the fog moderates the normally warm days of the valley, cooling the grapes at night. Warm days and cool nights are essential for the making of fine Chardonnay.

The grapes, which are picked at night, are pressed as whole clusters, stems and all, the stems create channels for the juice to escape, otherwise, the skins would quickly block the openings. The juice is then fermented in barrels.

After fermentation the wine is left on its 'lies', a combination of yeast cells and sediment, periodically stirred, allowed to go through malolactic fermentation, racked and bottled almost a year later. The oak barrels, the yeast cells, the sediment all add complexity to the wine.

Winemaker Comments: The block we use for our Lafond Vineyard Chardonnay consistently produces our best Chardonnay. It is a Southwest facing slope of marine sand with an outcrop of fossilized clamshells at the top of the slope. It produces a wine of great complexity and depth.

91 Points 2015 Wine Enthusiast

Gold Medal 2015 Pacific Rim Wine Competition

Suggested Retail Price: 40.00