

# SANTA BARBARA WINERY

## 2006 GRENACHE

After three decades of wine growing in Santa Rita Hills, Pierre Lafond and winemaker Bruce McGuire are still experimenting with unconventional varieties in this very cool growing region. Following their successful introduction of Syrah to Santa Rita Hills in the early 1990's, they are now releasing their third Grenache from Lafond Vineyard.

Planted in loose conglomerate (sand and rocks to four inches) in the warmest section of the vineyard allows the fruit to ripen to its full potential throughout its lengthy hang time on the vines.

Historically, Grenache has been grown in the Southern Rhone Valley of France as well as large areas of Spain where it is known as Garnacha. Often used for blending, recent years have seen more Grenache bottled by itself as growers limit yields to make more flavorful wines highlighting the plump, mid-palate flavors that make this multifaceted wine so versatile with food. Its characteristic mouth "grip" is tannic yet plush. Simple, easy to prepare foods are at home with this wine, and the summer of 2009 should see the tannins integrate with fruit to make a most enjoyable quaff. We anticipate this wine aging nicely through 2011.



### HARVEST

Date: October 25, 2006

Vineyard: 100% Lafond Vineyard  
in the Santa Rita Hills

Sugar: 26.4<sup>o</sup> Brix  
Production: 333 cases  
Sugg. Retail Price: \$26.00

### WINE

Barrels: Hungarian oak, 17% new

Total Acid: .71  
pH: 3.34  
Alcohol: 16.2%  
Date Bottled: Mar. 27, 2008  
Residual Sugar: Dry

