

# SANTA BARBARA WINERY

## 2006 LAGREIN

Lagrein is one of the indigenous grapes grown around the town of Bolzano in the Alto Adige; Italy's northern most wine growing region. Locally known for its big, rich tannins and very dark color, this is a remarkable food wine. The key is a richness of fruit character, instead of hard tannins that delights and surprises the mouth at the same time. "This grape yields the darkest, most saturated wine I've experienced", remarked Winemaker Bruce McGuire.

Mr. Andrew Joughin, who also happens to be the vineyard manager at our Lafond Vineyard, planted the Joughin Vineyard. It was his idea to look for unusual grape varieties from around the world that would be suitable for his soils and Los Olivos climate. Of course Bruce was happy to offer some suggestions that would also add to the wide variety of wines he makes for Santa Barbara Winery. We got Andrew to plant a couple more rows because we continue to be impressed by this varietal.

The seven tons of fruit from this four acre section gave us a concentrated, lush, and fruit forward, wine. Pair with polenta and stewed meats as well as pasta in light tomato garlic sauce. This is also a great wine to taste with cheeses such as Camembert, Fontina, semi-hard Gouda, or your own selection in the fresh goat's milk category. This wine should age nicely through 2010.



### HARVEST

Date: October 27, 2006

Vineyard: 100% Joughin Vineyard

Sugar: 26.4° Brix

Production: 402 cases

Sugg. Retail Price: \$30.00

### WINE

Barrels: French Burgundy barrels  
25% new oak

Total Acid: .67

pH: 3.46

Alcohol: 14.8%

Date Bottled: May 14, 2008

Residual Sugar: Dry

