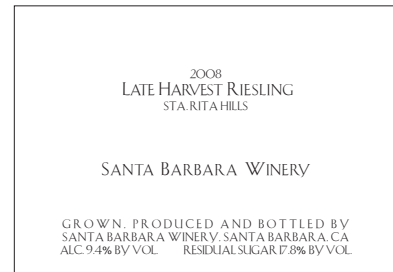


SANTA BARBARA WINERY

2008 LATE HARVEST RIESLING

Lafond Vineyard's Riesling vines were originally planted in 1972. Our long, cool growing season enables firm acids to develop which highlight the flavor intensity that makes this a wonderful full-bodied example of a noble grape we feel is underappreciated in the world. Extended hang time on the vines helped to produce a wonderfully rich, yet elegant and clean dessert wine with an extraordinary balance of acids and sugars.

Riesling is a popular late harvest dessert wine when grown in the right conditions that will allow sugars to develop, while also maintaining the necessary acidity, very low pH, to keep the resulting wine fresh. Alcohol is kept low to showcase the purity of fruit courtesy of the Sta. Rita Hills' long growing season. In its youth, the 08 Late Harvest Riesling showcases aromas of orange blossom, honeyed pear, and burnt sugar. On the palate, stone fruits intermingle and rich viscosity is balanced by crisp acidity. The finish is long and mouth coating, leaving behind a clean feeling that is far from cloying. Serve slightly chilled in small glasses with a Rustic Peach or Pear Tart.



HARVEST

Date: October 23, 2009

Vineyards: 100% Lafond Vineyard,
located in the Santa Rita Hills
section of the western Santa
Ynez Valley.

Sugar: 31.0° Brix

Production: 251 cases
Sugg. Retail Price: \$28.00 (375ml)

WINE

Cooperage: Stainless steel, cool
fermentation

Total Acid: .97
pH: 3.06
Alcohol: 9.4%
Residual Sugar 17.8%

