



## **2003 DOMAINE ALFRED CHAMISAL VINEYARD CALIFA CHARDONNAY**

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Domaine Alfred is a young winery, born from a tradition of excellence, merged with innovative approaches and blessed by the wonders of the Central California coast. Domaine Alfred produces Estate Pinot Noir, Chardonnay and Syrah and other select specialty wines.

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The 2003 harvest has got to be the most difficult farming year yet since replanting the Chamisal vineyard, which was the first vineyard planted in the Edna Valley. In 2003, the winter's freezing temperatures and rains were absent and we saw the earliest bud break, in January, which has ever been observed in the Edna Valley. Mildew pressure was the highest ever remembered but our previous year's experiment with compost tea as a fungicide, was so encouraging that it became our only weapon against mildew. Fortunately, it worked!

Style:	California
Vineyard Data:	Vertical leaf-pulling, aggressive canopy management
Harvest Dates:	September 28 <sup>th</sup> to October 15 <sup>th</sup>
Fermentation Type:	100% French Oak Barrel
Yeast:	CY 3079, Montrachet, Native
Clones:	352, 75, 76, 96
Cooperage:	80% new French oak, 30% 1 and 2 year old French oak
Clarification:	Unfiltered, Unfined
Case Production:	890 cases
Release Date:	April 1, 2005
Retail Bottle Price:	\$38.00

Tasting Notes: Subdued aromas of spiced pear, sweet chestnut and citrus blossoms welcome you to the mid-palate silkience layered with honeydew melon and Meyer lemon soufflé. The French oak adds long, sensuous notes of vanilla, and toasted nuts. The lengthy "Chamisal spice" finish beckons you to try yet another taste.