



**2004 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. The winery produces Pinot Noir, Chardonnay and Syrah wines, along with selective specialty wines.

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As we went into September, the heat came on, reaching 105°F, which is highly unusual for our cool valley. It became a race to see how quickly we could get the Pinot Noir in. The rest of the harvest was text book in nature. Chardonnay was harvested in a leisurely manner. Syrah is last to harvest and we were excited by it's color, taste and aroma.

In 2004, the winter freezing temperatures and rains were absent. Bud break was in February, which is normal for the Edna Valley. Mildew pressure was high but our Compost Teas used as a fungicide the preceding year, was encouraging enough that it became our main weapon against mildew for the 2004 season.

Harvest started on September 28, 2004.

Style:	California
Vineyard Data:	Vertical leaf-pulling, aggressive canopy management
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:	850 cases
Release Date:	April 1, 2006
Retail Bottle Price:	\$38.00
<b>Wine Maker Notes:</b>	<b>This wine is rich and opulent with layers of pear, fig, apricot and melon. Fruit is focused by sweet oak influences that welcome you to the mid-palate silkience of sensuous nuances of vanilla, spice and nuts. The finish beckons you to another taste.</b>

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