



**2005 DOMAINE ALFRED
CHAMISAL VINEYARD
CALIFA CHARDONNAY**

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.

The winter and spring of 2005 provided almost double the average rainfall and gave us an early burst of vegetative growth. The weather turned warm and dry for flowering and fruit set and the near perfect conditions led to the “bumper crop” vintage of 2005. At Domaine Alfred, we eschew high yields, and we responded by dropping even more fruit than we usually do in order to enhance both balance and intensity.

Style: Edna Valley/Californian
Vineyard data: Predominantly high density planting of newer Dijon clones, VSP trellising, aggressive shoot, leaf & fruit thinning
Harvest info: Brix: 24.5 - 25.5° TA: 6.3-7.6 gL
Picking dates: Sept 28 - Oct 19th
Handling: Whole cluster pressed, cold settled
Yeast: Native, Champagne, Montrachet
Fermentation: 100% barrel fermented, 100% malolactic fermentation
Clones: 76, 352, Chamisal
Cooperage/ageing: 14 months sur lies in 100% French oak. 60% new oak
Clarification: Unfined
Case Production: 163 cases
Retail bottle price: \$ 38
Release date: 02/07

Tasting notes: You’ll begin to get a sense of this wine’s thickness, richness, viscosity and body as you watch the bright golden nectar lazily pour out from the bottle into your glass, the legs languishing around the bowl for what seems like minutes. You’ll be amazed by the initial freshness and crispness of Gala apple aromas and flavors, juxtaposed by the creamy coconut and pineapple notes of a pina colada, completed by a dash of freshly grated nutmeg.

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