



**2006 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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Global warming certainly makes winemaking more interesting....The cold wet spring of 2006 gave a late budbreak, followed by a long cool growing season, leading to a very late harvest. Low natural yields coupled with slow, consistent ripening produced fruit of great intensity, brilliant fruit and exceptional balance.

Style: Classically Califian  
Vineyard data: From mature, high density plantings of predominantly Dijon clones. Aggressive shoot thinning, leaf pulling and fruit thinning. Organically farmed.  
Harvest info: Brix: 24-24.8° TA: 6.3-7.7 g/L  
Picking dates: November 2<sup>nd</sup> -November 7<sup>th</sup>.  
Handling: 100% whole cluster. 24 hour cold settled.  
Yeast: CY 3079, Montrachet, Native.  
Fermentation: 100% barrel fermented  
Clones: Chamisal, Dijon 75, 76 and 352.  
Cooperage/ageing: 14 months in French oak. 60% new oak. Sur lies aging and lees stirring.  
Clarification: Unfined  
Case Production: 648  
Retail bottle price: \$ 38.00  
Release date: 03/08

Tasting notes: Whereas our Estate chardonnay bottling is an harmonic orchestral symphony , the 2006 Califa offers a focused profile of Chamisal spiced fruit. Imagine a parfait of freshly baked coconut macaroons, grilled pineapple and creamy cherimoya custard. To be enjoyed now or in the next few years, this wine is seamless.

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