



**2002 DOMAINE ALFRED
CHAMISAL VINEYARD
DOMAINE 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. The winery produces Pinot Noir, Chardonnay and Syrah wines, along with selective specialty wines. All wines are estate bottled.

The 2002 harvest was our 7th leaf from the replanted vineyard of Chamisal, the first vineyard in the Edna Valley. Rainfall in 2002 was normal – about 19 inches. The real unique quality of this harvest was that it marked the start of our great farming experiment – the transition from conventional farming to organic farming...and beyond. The beyond is bio-dynamic farming which is based on Rudolph Steiner's theories. From the beginning, concentration of flavor in the fruit has been our goal. With this change in farming methodology, we added a few more qualifiers to the equation - vine health, more evening ripening of the fruit, and healing of the earth. Harvest started in October 6, 2002 for chardonnay grapes. One of the ways that we get to work with our clones during harvest is to pick at different ripeness levels, which is a practice we followed with the 2002 chardonnay harvest.

Style:	Burgundian
Vineyard Data:	Vertical trellis of canes, leaf-pulling, aggressive canopy management
Fermentation Type:	Pressed and done in oak
Yeast:	Montrachet, CY3076, Native
Cooperage:	70% new French oak, 30% 1 and 2 year old French oak
Clarification:	Unfiltered, Unfined
Case Production:	1200 cases
Release Date:	April 1, 2004

Wine Maker Notes: Elegant tones of fresh pear and sweet almond introduce a clean, crisp palate of citrus and new fall apples. The lively aromas, texture and lingering finish seem to touch all senses.