



2004 DOMAINE ALFRED CHAMISAL VINEYARD ESTATE 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.

A very mild winter in 2004, featuring much lower than average rainfall, led to an extremely early bud-break and nicely controlled vine growth due to low soil moisture levels. The mellow nature of the 2004 harvest was punctuated by a heat wave in early September when temperatures peaked at 105°F, record heat for the “cool” Edna Valley. This gave a final push to the grapes achievement of their optimal ripeness and maturity.

Style:	Burgundian
Vineyard Data:	Vertical leaf pulling, aggressive canopy management
Harvest Dates:	August 28 th to September 17 th
Fermentation Type:	100% French Oak Barrel
Yeast:	CY 3079, Montrachet, Native
Clones:	352, 75, 76, 96, 4, 5, Chamisal
Cooperage:	70% New French oak, 30% 1 and 2 year old French oak
Clarification:	Unfiltered, Unfined
Case Production:	2230 cases
Release Date:	April 1, 2006
Retail Bottle Price:	\$24.00

Tasting Notes: Aromas of fig, lemon zest, pears and Carambola (star-fruit) lead to the lively green apple, sweet Asian grated spice and pleasing mineral mid-palate texture. The lingering candied citrus peel finish is complemented by a racy, but not shrill tartness. The firm finish makes this wine a versatile food pairing partner.