



**2006 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.

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

Style: Edna Valley
Vineyard data: From mature, high density plantings of predominantly Dijon clones. Aggressive shoot thinning, leaf pulling and fruit thinning. Organically farmed.
Harvest info: Brix: 23.5-25° TA: 5.7-7.7 g/L
Picking dates: October 27th-November 7th.
Handling: 100% whole cluster. 24 hour cold settle.
Yeast: CY 3079, Montrachet, native.
Fermentation: 100% barrel fermented
Clones: Chamisal, UCD 5, Dijon 75, 76, 96 and 352.
Cooperage/ageing: 14 months in French oak. 50% new oak. Sur lies aging and lees stirring.
Clarification: Unfined
Case Production: 2023
Retail bottle price: \$24.00
Release date: 03/08

Tasting notes: Showing the depth and complexity of all seven of our chardonnay clones, this wine expresses the essence of our Chamisal Vineyard. Leading off with a medley of fruits including gooseberry, lime blossom and zest, creamy coconut, Bosc pear and green apple, a French kiss of well-integrated oak complements the cuvee with spicy silkiness. The length of finish is sure to impress.

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