



2006 DOMAINE ALFRED STAINLESS 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 bud-break, 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, showing both brilliant freshness and exceptional balance.

Style:	Stainless
Vineyard data:	Sourced from our Estate vineyards as well as two select premium local vineyards.
Harvest info:	Brix: 23.5-25° TA: 6.5-7.3 gL
Handling:	70% whole cluster, 30% crushed fruit for increased fruit character.
Yeast:	VL1, VL 3, QA-23
Fermentation:	Stainless fermented at 55°F, 20% malolactic fermentation
Clones:	UCD 4, UCD 5, Wente.
Cooperage/ageing:	7 months in Stainless. No lees contact.
Clarification:	Unfined
Case Production:	1035
Retail bottle price:	\$20
Release date:	10/07

Tasting notes: Brilliant and bright, DA Stainless is sleek and stylish inside and out. Unencumbered by oak, our chardonnay lithely walks the tightrope bridging the chasm between lean and rich. Deftly balanced flavors of crisp Fuji apple and softer Bartlett pear are finished with familiar, comforting light spices.

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