



2007 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.

DA's early adoption of now fashionable biodynamic farming has allowed us to see how our vineyard responds to a variety of climatic conditions. In terms of winegrowing, 2007 was somewhat of a fairly "normal" year for the Edna Valley, beginning with a typical early February bud-break. Ensuing temperatures and rainfall were less than historical averages, and our regimen of deficit irrigation, canopy management, and aggressive thinning achieved DA's desired result ~ VERY concentrated grapes. The wines of 2007 represent classic Domaine Alfred colors, aromas, flavor profiles and Chamisal spice.

Style:	New Zealand/Stainless (Unoaked)	
Vineyard data:	Several noted Central Coast chardonnay vineyards.	
Harvest info:	Brix: 24.8°- 26.2 °	TA: 7.3-8.1 g/L
	Picking dates: September 26/28 th & October 26 th	
Handling:	Hand picked, hand sorted, whole cluster pressed.	
Yeast:	VIN13, QA 23	
Fermentation:	100% stainless fermented at 55°F. No malo-lactic	
Clones:	Wente, Dijon 76, Dijon 96.	
Clarification:	Unfined (No lees contact)	
Case Production:	1719	
Retail bottle price:	\$18.00	Release date: 03/08

Tasting notes: This is splashy Central Coast chardonnay in its unabashed glory. Unadorned (and untainted) by oak to better showcase the pure freshly picked florals and flavors, this golden nectar presents a full range of bright fruits from white peach with cardamom to juicy melons and snappy apples to the essence of fragrant Meyer lemon flowers, juice and zest, all powered by juicy ripe pineapple. Think DA **Stainless** with appetizers, salads, seafood, chicken , sushi, crudo and other times when an oaky white just *won't* do!