



2001 DOMAINE ALFRED CHAMISAL VINEYARD DA RED

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.

With this new red table wine, Domaine Alfred has combined Pinot Noir and Syrah grapes to create a wine that is very high in the “yum” factor. The Pinot nose welcomes you, and then just as it starts to fade it hands you over to the Syrah. It is rich and robust.

The 2001 harvest was our sixth leaf from the replanted Chamisal Vineyard. The rainy season forgot to come, so irrigation began in June rather than the typical August. With the delayed rains, it was prudent to wait on the harvest, as well. Picking began on September 15, 2001. Multiple picks of clones were required to assure the grapes were mature enough to be able to give the flavors and taste that was required. The challenge was to pick high quality fruit, not rotted or decaying grapes. Our farming methodology proved to be wise with diligent scientific techniques used to tackle the main destroyers of the grapes: mildew, botrytis and bunch rot. Leaf pulling and severe canopy maintenance were two main weapons in this fight.

Style:	Domaine Alfred
Vineyard Data:	Vertical trellis, leaf-pulling, aggressive canopy management
Fermentation Type:	Destemmed and cracked berries
Yeast:	Various
Time on skins:	20 days
Cooperage:	70% new French oak, 30% 1 and 2 year old French oak
Clarification:	Unfiltered, Unfined
Case Production:	850 cases
Release Date:	February 28, 2003

Wine Maker Notes: Aromas of freshly jammed boysenberry mix with scents of kirsch and black current. This ruby-colored blend is playful, showing tangy, assorted black fruits and vanilla extract. It is surprisingly approachable, boasting a lusty mouthful.