



**2005 DOMAINE ALFRED
CHAMISAL VINEYARD
ESTATE GRENACHE**

The winter and spring of 2005 provided almost double the average rainfall and gave us an early burst of vegetative growth. The weather turned warm and dry for flowering and fruit set and the near perfect conditions led to the “bumper crop” vintage of 2005. At Domaine Alfred, we eschew high yields, and we responded by dropping even more fruit than we usually do in order to enhance both balance and intensity.

Style:	Edna Valley/”Cool climate”	
Vineyard data:	Organically and bio-dynamically farmed, high density planting, VSP trellising, aggressive shoot thinning, leaf pulling and fruit thinning.	
Harvest info:	Brix: 24.8-26.4°	Picking date: November 2nd
	Titratable acidity: 6.8 g/L	
Handling:	Gentle destemming, no crushing.	
Yeast:	Native, L2056	
Fermentation:	Four and seven ton open top fermenters, 3 day cold soak, 2-3x daily hand punch-downs. 16-21 days total time in fermenter	
Clones:	Alban, Noir	
Cooperage/ageing:	14 months sur lies, followed by a further 6 months in 100% French oak. 30% new oak	
Clarification:	Unfined, unfiltered	
Case Production:	283	
Retail bottle price:	\$28.00	
Release date:	05/08	
Tasting notes:	Domaine Alfred’s first ever varietal bottling of Grenache unfolds with a panoply of flowers, from roses to lavender to violets. Brimming with bright blueberry, fresh red plum and red raspberry flavors, spicy hints of white pepper and dried herbs play out on the palate. Silky tannins highlight the supple, elegant and lengthy finish. This wine promises to age gracefully for another decade.	

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