



**2004 DOMAINE ALFRED
CHAMISAL VINEYARD
PINOT GRIS**

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.

The 2004 harvest started out as a text book harvest. As we went into September the heat came on reaching 105°F which is highly unusual for our cool valley. It became a race to see how quickly we could get the Pinot Noir in. In 2004 the winter freezing temperatures and rains were absent. Bud break was in February, which is normal for the Edna Valley. Mildew pressure was high but our Compost Tea used as a fungicide the preceding year, was encouraging enough that it became our main weapon against mildew for the 2004 season.

Harvest started on August 28, 2004.

Style:	Alsatian
Vineyard Data:	Vertical leaf-pulling, aggressive canopy management
Fermentation Type:	100% French Oak Barrel
Yeast:	Native
Clones:	146, AH
Cooperage:	3 Year old French oak
Clarification:	Unfiltered, Unfined
Case Production:	300 cases
Release Date:	April 1, 2005
Retail Bottle Price:	\$24.00

Wine Maker Notes:

Forward fragrances of fresh almonds, lemon zest, white peach and lychees guide you to a mineral mid-palate and a refreshingly full texture. Clean, bright flavors and good acidity give it the versatility to pair with fresh shellfish as well as spicy foods.