



2007 DOMAINE ALFRED CHAMISAL VINEYARD ESTATE 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. 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" (by normal we mean perfect) year for the Edna Valley, beginning with "typical" budbreak in early February. 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 showcase classic Domaine Alfred colors, aromas, flavor profiles and Chamisal spice.

Style: Alsatian
Vineyard data: High density planting of two pedigree clones, VSP trellising, aggressive shoot, leaf & fruit thinning
Harvest info: Brix: 24-25.2° TA: 5.7-6.3 g/L
Picking dates: September 25 and October 8th
Handling: Night picked, hand sorted, whole cluster pressed.
Yeast: 71B, VL3
Fermentation: 60% stainless fermented at 55°F. 40% barrel fermented, lees stirred weekly.
Clones: 146, field selection.
Cooperage/ageing: 60% stainless, 40% oak aged for 3 months, 8% new oak
Clarification: Unfined
Case Production: 292
Retail bottle price: \$ 24.00 Release date: 02/08

Tasting notes: Our tantalizing Gris shimmers in the glass with vibrant golden hues and titillates the nose with its bouquet of springtime blossoms. Delicate spice notes supplement the floral aromas. Flavors of sliced Fuji apples and fresh banana are paired with a perfect balance of richness and a crisp acidity in the finish.