



**2005 DOMAINE ALFRED
CHAMISAL VINEYARD
CALIFA PINOT NOIR**

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.

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: Domaine Alfred
Vineyard data: Predominantly high density planting of newer Dijon clones, VSP trellising, aggressive shoot, leaf & fruit thinning
Harvest info: Brix: 25-26.5° TA: 5.8-6.9 gL
Picking dates: Sept 10th - Sept 24th
Handling: Gentle destemming, no crushing, 10% whole cluster
Yeast: Native, Assmanhausen
Fermentation: Four and seven ton open top fermenters, 3-5 day cold soak, thrice daily hand punch-downs. 18-28 days total time in fermenters
Clones: 113, 667, 777, Pommard
Cooperage/ageing: 14 months sur lies in 100% French oak. 60% new oak
Clarification: Unfined, unfiltered
Case Production: 620
Retail bottle price: \$60.00 Release date: 04/7 (Wine Club)

Tasting notes: A potpourri of dried herbs, cedar and exotic “Chamisal spice” dance upon the nose and palate. Toasty oak and vanillins and flavors of slightly tart wild blueberry, blackberry, and cherry fruit are deftly balanced by deeper, earthier notes of tobacco, sarsaparilla and wild mushroom. The tightly wound, very forward tannins carry the long, textured finish to a graceful and elegant conclusion. Consider ageing or decanting.

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