



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

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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.

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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: 24.5-26° TA: 5.8-6.9 gL  
Picking dates: Sept 3 - Sept 24th  
Handling: Gentle destemming (10% whole cluster) No crushing  
Yeast: Native, Assmanhausen  
Fermentation: Four and seven ton open-top fermenters; 3-5 day cold soak; 2-3 x daily hand punch-downs; 18-24 days total time in fermenters  
Clones: 113, 114, 115, 667, 777, 2A, 828, Pommard  
Cooperage/ageing: 10 months sur lies in 100% French oak. 60% new oak  
Clarification: Unfined, unfiltered  
Case Production: 3423  
Retail bottle price: \$ 38  
Release date: 03/07

Tasting notes: A potpourri of savory herbs and exotic “Chamisal spice” dance upon the nose and palate. Toasty oak and vanillins and red, slightly tart cherry fruit are deftly balanced by deeper, earthier tobacco, sarsaparilla and wild mushroom flavors which slowly and seamlessly give way to an elegantly long, textured finish.