



**2006 DOMAINE ALFRED
CHAMISAL VINEYARD
ESTATE 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.

Global warming's effects on grape growing can certainly make winemaking even more interesting....The Central Coast endured a cold and wet spring in 2006, which gave us a late bud-break, followed by a long cool growing season, and capped by a very late harvest. Natural low yields coupled with slow, consistent ripening produced brilliant fruit of great intensity and exceptional balance.

Style: Domaine Alfred AVA: Edna Valley
Vineyard data: Organic & California-lite Biodynamic™ farming, high density planting, VSP trellising, aggressive shoot, leaf & fruit thinning
Harvest info: Brix: 24.5-26.5 ° TA: 7.0 g/L
Picking dates: October 13th - October 30th
Handling: Night picked and hand sorted. 80% de-stemmed, 20% whole cluster
Yeast: Native, Assmanhausen
Fermentation: 2-5 day cold soak followed by 7-10 day ferments in 4 and 7 ton open top fermenters. Two to three punch downs daily
Clones: Pommard, 113, 114, 115, 777, 667, 2A, 828.
Cooperage/ageing: 13 months in French oak. 40% new oak
Case Production: 1830
Retail bottle price: \$ 38.00
Release date: 06/08

Tasting notes: Toasted brioche and Chamisal spice notes waft from the glass to complement the strawberries with cream, mandarin, and black cherry fruit flavors of our estate pinot. Dense, mouth-filling and well-structured, this youthful wine finishes cleanly framed by refined oak and grape tannins, and promises to age gracefully.

Domaine Alfred, 7525 Orcutt Road, San Luis Obispo, CA 93401; Tel: 805-541-WINE (9463); Fax: 805-546-2744;

www.domainealfred.com