



2003 DOMAINE ALFRED CHAMISAL VINEYARD MORRITO 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.

Warmer winter temperatures led to an early (late January!) bud-break, as well as early flowering and fruit set. This gave the fruit an exceptionally long hang time and opportunity to manifest our classic Chamisal spice. The weather during the bloom period was cooler than usual, and when combined with a small amount of rain in April, contributed to a naturally low crop load.

Varietal(s): 100% Pinot Noir
Vineyard Data: VSP trellising, aggressive shoot thinning, leaf pulling and fruit thinning. Selected from only low yield hillside lots
Harvest Data: Brix: 23.5-24° Picked: Oct. 10th – 30th
Fermentation Data: One and four ton open-top fermenters; Twice daily punch-downs
Yeast: Native, Assmanhausen
Clones: 667, 2A, 828
Cooperage: 100% French oak, 50% new oak
Clarification: Unfiltered, unfined
Case Production: 150 cases
Release Date: April 2006
Retail bottle price: \$80.00

Tasting Notes: This “block designated” Chamisal Vineyard pinot noir features some of the newest and most sensuous Dijon clones made available to America and offers a bevy of berries, from blue to red to black. Gentle handling and delicate oak ageing yielded an exquisitely perfumed nectar possessing both incredible balance and complexity. This inaugural “Morrito” offers an exciting promise of what Domaine Alfred’s most intensely “terroir driven” wines will offer in future years.