



**2004 DOMAINE ALFRED
MORRITO
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.

A very mild winter in 2004, featuring much lower than average rainfall, led to an extremely early bud-break and nice controlled vine growth due to low soil moisture levels. The nature of the 2004 harvest was punctuated by a heat wave in early September when temperatures peaked at 105°F, record heat for the Edna Valley. This resulted in the grapes achieving their optimal ripeness and maturity.

Style: "Terroir-driven"
Vineyard Data: VSP trellising, aggressive leaf pulling, shoot and fruit thinning.
Harvest Data: Selected from only low yield hillside lots.
Brix: 24.5-25.5° Picking dates: Sept 2nd -11th
Fermentation Type: One and four ton open top fermenters, Punched down twice daily.
Yeast: Assmanhausen, Native
Clones: 113, 115, 667, 777
Cooperage: 100% French oak, 60% new oak
Clarification: Unfiltered, Unfined
Case Production: 198 cases
Release Date: November 2006
Retail bottle price: \$80.00

Notes: Subdued floral and brambly fruit aromas lead to a central core of dark red berry flavors solidly framed by creamy mocha and toasted oak notes. The grip is firm and lengthy with slightly drying tannins and an elegant, persistent minerality.

* If you choose to consume this nectar while it is still youthful, please decant and serve in appropriately large stemware. Proper cellaring for 5 to 7 years will be rewarded.