



**2004 DOMAINE ALFRED
CHAMISAL VINEYARD
CALIFA SYRAH**

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, coupled with a 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 essentially defined by a heat wave in early September where temperatures peaked at 105°F, very unusual for the Edna Valley. This led to a very condensed harvest, with great fruit ripeness and intensity in the Syrah.

Style: Edna Valley/Northern Rhone
Vineyard Data: VSP trellising, aggressive shoot thinning, leaf pulling and fruit thinning.
Harvest info: Brix: 24.6-26.5° Picking dates: Oct 11th -14th
Yeast: Syrah, Assmanhausen
Fermentation Type: Four & seven ton open top fermenters, Thrice daily punch-downs
Clones: 877, 174, 99
Cooperage: 100% French oak, 60% new oak
Clarification: Unfiltered, unfined
Case Production: 383 cases
Retail bottle price: \$42.00 Release Date: 11/06

Tasting Notes: The most massive syrah yet from the Domaine, under this inky, brooding and “plush as velvet” black fruit wine lurks a rigid core of earth, tar, and tobacco. Beyond the blackberry syrup and the rich cocoa dusting lies the long-lasting minerality that is the trademark “Chamisal spice” for which Domaine Alfred is noted.

Domaine Alfred, 7525 Orcutt Road, San Luis Obispo, CA 93401; Tel: 805-541-WINE (9463); Fax: 805-546-744;

www.domainealfred.com