



**2005 DOMAINE ALFRED
CHAMISAL VINEYARD
CALIFA SYRAH**

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: Edna Valley/Northern Rhone
Vineyard data: Organically and biodynamically farmed w/ high density planting, VSP trellising, aggressive shoot thinning, leaf pulling and fruit thinning
Harvest info: Brix: 25.5-27.2° Picking dates: Oct 21 and 22
Titrateable acidity: 4.8-5.6 g/L
Handling: 5% whole cluster, 95% gentle de-stemming w/o crushing
Yeast: Native, Syrah
Fermentation: Four and seven ton open top fermenters, 3 day cold soak, Thrice daily hand punch-downs. 16-21 days total time in fermenters
Clones: 383, 877, Estrella
Cooperage/ageing: 9 months sur lies, followed by 8 additional months in 100% French oak (40% new)
Clarification: Unfined, unfiltered
Case Production: 124
Retail bottle price: \$ 42
Release date: October 2007 (Wine Club only)

Tasting notes: This intensely powerful syrah is a study in contrasts, with a character that is brooding, yet bold, wild, yet subdued. Complex dark fruit flavors are framed by our cool-climate Chamisal Vineyard’s legendary potpourri of spices, all held together solidly by a core of slightly aggressive tannins that provide structure and balance. This wine will reward patient cellaring as it gains maturity and depth.