



**2004 DOMAINE ALFRED
CHAMISAL VINEYARD
ESTATE 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. The winery produces Pinot Noir, Chardonnay and Syrah wines, along with selective 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: 24.4-26.5°; Picking dates: Oct 7 th – 21 st
Fermentation Type:	Four and seven ton open-top fermenters; Thrice daily hand punch-downs
Yeast:	Syrah, Assmanhausen
Clones:	877, 174, 99, 300, 383, 470, Estrella
Cooperage:	100% French oak, 40% new oak
Clarification:	Unfiltered, Unfined
Case Production:	953 cases
Release Date:	October 2006
Retail Bottle Price:	\$28.00

Tasting Notes: Warm and inviting, this spicy syrah leads with cinnamon, allspice, espresso and licorice tones, underscored with hints of white pepper and dark berry cobbler. The finish is clean, with a moderate grip and length.