

# 2007 “Alfaro Family Vineyard” Estate Pinot Noir

## The Vineyards:

Founded in 1998 by Richard and Mary Kay Alfaro, Alfaro Family Vineyards is dedicated to the production of Estate Bottled Pinot Noir, Chardonnay, Merlot and Syrah. “**Alfaro Family Vineyard**” is our largest vineyard at just over 16 acres and is planted exclusively to Pinot Noir. It consists of 9 different blocks; each block has a different combination of clones and rootstock, including clones 113, 114, 115, 667, 777 and 828. Vine density is 1361 vines per acre. The vineyard is on a south facing hillside between 500 and 650 feet in elevation.

## Winemaking:

The grapes were 100% de-stemmed and the whole berries were placed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for five days. Fermentation was spontaneous. According to traditional methods, Punch downs were performed three times daily by hand. After fermentation the wine was pressed off directly into French oak barrels where it underwent a slow natural malolactic fermentation and was aged for 15 months on the lees.

## The Wine:

Deep garnet color, exploding with intense red and black fruits of the forest, mint with aromas of rich spices and vanilla, finishing with bright acidity and smooth tannins.

## Technical Data:

**Production** 256 cases **Yield Per Acre** 1.25 ton **PH** 3.59 **TA** .71g/100ml **Release Date** July 1, 2009 **Alcohol** 14.2 % by vol. **Aging** 15 months in French oak barrels (66 % new) **Bottle Size** 750ml, 375ml, 1.5 liter **Suggested Retail** \$35.00

## Suggested Food Pairings:

This wine pairs well with grilled meats, ripe cheeses and certain seafoods.



