

2005 Chardonnay

The Vineyards:

Founded in 1998 by Richard and Mary Kay Alfaro, Alfaro Family Vineyards is dedicated to the production of Estate Bottled Pinot Noir and Chardonnay. This Chardonnay comes from a three and a half acre own-rooted vinifera block of vines planted in 1998. A small amount of the muscat clone (#809) of Chardonnay is included in the blend to add complexity.



The Vintage:

Fruit set was moderate due to the natural thinning of late spring rains. The cool growing season was interrupted by two distinct heat waves that sent the winemakers scrambling. The grapes were harvested on October 16th.

Winemaking:

The grapes were 100% de-stemmed, partially crushed and gently pressed into a tank for cold settling overnight. The next day they were racked into 100% French oak barrels, 50 % of which were new. Each barrel from that point on was treated individually. Using a variety of cultured and indigenous yeasts the wines were fermented to dryness. The barrels were then topped up and aged on their lees. During the ageing process they were routinely stirred and underwent complete malo-lactic fermentation. After 11 months of barrel age, the wines were racked, blended, settled and then bottled without fining or filtration.

The Wine:

Golden Straw color, aromas of lemon curd and other citrus and tropical fruits, toasty oak, vanilla and a hint of butterscotch. Refreshing acidity and a lengthy finish.

Technical Data:

pH	3.35	Production	137 Cases
TA	.80 g/100ml	Release Date	December 1, 2006
Alcohol	14.0 % by vol.	Aging	11 months in French oak (50% new)
Bottle Sizes	750 ml	Suggested Retail	\$25.00

Suggested Food Pairings:

This wine pairs well with fish, shellfish, poultry or as an aperitif.