

2005 Estate Noir “Alfaro Family Vineyard”

The Vineyard:

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 bottling comes from the 16 acre “Alfaro Family Vineyard”. It has nine different blocks planted to different clone/rootstock combinations including clones 113, 114, 115, 667, 777 and 828. The southwest facing hill is between 500 and 650 feet of elevation.



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 September 16th.

Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for four to six days.. According to traditional methods, punch downs are performed daily by hand. After fermentation the wine was pressed off directly into French oak barrels where it underwent malo-lactic fermentation and was aged for 15 months on the lees.

The Wine:

Deep inky purple color, exploding with red and black fruits and complex aromas of cola, spice and vanilla; perfectly balanced.

Technical Data:

pH	3.71	Production	144 cases
TA	.60 g/100ml	Release Date	May 1, 2007
Alcohol	14.2 % by vol.	Ageing	15 months in French oak barrels (50 % new)
Bottle Size	750 ml, 375ml	Suggested Retail	\$33.00

Suggested Food Pairings:

This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood items.