

## Alfaro Family Vineyards Information Sheet

# 2006 “A” Estate Pinot Noir



Founded in 1998 by Richard and Mary Kay Alfaro, Alfaro Family Vineyards is dedicated to the production of Estate Bottled Pinot Noir and Chardonnay. Our high density, low yielding, hillside vineyards are located less than 4 miles from the cooling influence of the Monterey Bay in the small village of Corralitos.

The grapes used for this wine come from 3 separate Estate Vineyards:

**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.

**Lindsay Paige Vineyard** is named in honor of our daughter. Planted in 1998, the vineyard covers a little more than 7 acres on a northwest facing hillside between 550 and 650 feet elevation. The upper portion is planted to Pinot Noir. This high density planting (almost 2000 vines per acre) consists of clones 113, 114, 115, 667, 777, 828, 359, 475, Pommard 4 and Pommard 5.

**Ryan Spencer Vineyard**, named after our son, was planted in 2001. It is comprised of 7 acres broken into 6 different blocks on a very steep hill between 450 and 800 feet in elevation. **Grandma & Grandpa's** blocks are located on the lower part of the hill and are planted to Pommard clones 4 & 5 Pinot Noir.

### 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 six 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 malolactic fermentation and was aged for 10 months on the lees.

### The Wine

Deep ruby color, aromas of raspberry, spice and vanilla, bold ripe cherry flavors with well-integrated tannins and refreshing acidity.

### Technical Data:

**Production** 807 cases **Yield Per Acre** 1.25 ton

**pH** 3.71 **TA** .60 g/100ml **Release Date** May 1, 2007

**Alcohol** 14.2 % by vol. **Ageing** 10 months in French oak barrels (40 % new)

**Bottle Size** 750 ml **Suggested Retail** \$25.00

**Suggested Food Pairings:** This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood.