

2006 “Lindsay Paige Vineyard” Estate 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 3.5 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 minimal due to the natural thinning of late spring rains. The cool growing season was interrupted by one intense 3 day heat wave that saw temperature reach over 100 degrees. The grapes were harvested on October 14th.

Winemaking:

The grapes were whole cluster pressed straight into French oak barrels without settling and chilled to 52 degrees. 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:

This is a big full bore Chardonnay that is ultra rich and incredibly deep and focused with lovely flavors and a long lush finish. Hazelnuts and white flowers lead to pure pear and apple fruit, with touches of clove, mineral, honey and vanilla.

Technical Data:

pH	3.45	Production	180 Cases
TA	.74 g/100ml	Release Date	February 14, 2008
Alcohol	14.2 % 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.