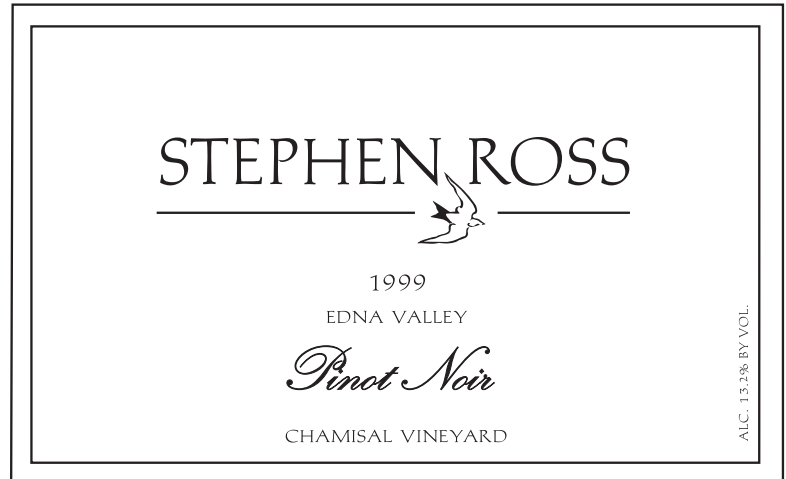


1999

EDNA VALLEY

PINOT NOIR

CHAMISAL VINEYARD



- Harvested by hand on October 5, 1999
- Clone 115
- Juice analysis, 24.2Brix, 8.73 T.A., 3.40 pH
- 100% Destemmed and crushed into small 1.5 ton (4' by 4') fermentation tanks
- 14 Day *cuvaison*/skin contact;
 - 3 Day cold soak @ 58° F
 - 6 Day fermentation, punched down 4 times per day, peak temperature 92° F
 - 5 Day post fermentation and settling
- Aged in French oak barrels 16 months - 50% new French oak, primarily *François Frères*, and small amounts of *Tonnellerie Sirugue* and *Radoux*, and 50% once-used barrels
- Clarified by racking two times and a light filtration prior to bottling
- Wine analysis, 13.2% alcohol, 7.7 T.A., 3.45 pH
- Bottled on February 15, 2001

The grapes for this wine came from the revitalized Chamisal Vineyard, the estate vineyard of Domaine Alfred. There are six new Dijon Pinot Noir clones growing at Chamisal Vineyard, and this wine was made from clone 115. The 1999 growing season was cool and very long with the harvest commencing late in September. Crop yields were significantly lower this year resulting in a very concentrated wine. Fermentation took place in small tanks and the cap was punched down by hand. The wine was racked carefully without pumping, and aged in barrels in a 55° F, humidified cellar. The wine is fresh and youthful, dark ruby in color with flavors of cherries, savory herbs, and anise. Rich, with supple textures and polished tannins is the best way to describe the taste. This is an excellent example of a new clone, a low yielding vineyard, and micro-managed wine-growing.

203 cases produced