

2006 Central Coast Chardonnay

The Vineyards:

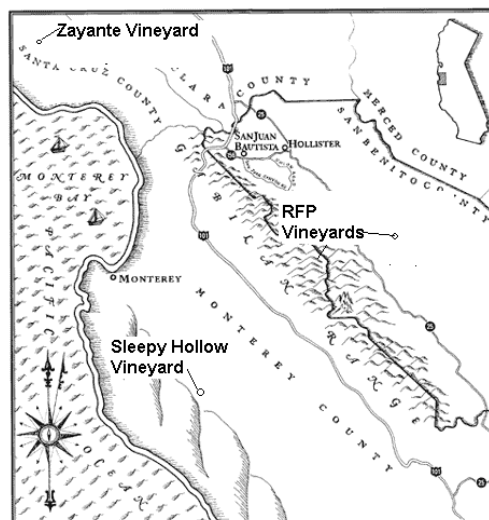
The grapes for this wine were harvested from three vineyards located in the Central Coast Appellation of California. The vineyard sources and their respective locations and percentages are as follows:

- 1, RFP Vineyards, San Benito County (65%)
- 2, Zayante Vineyard, Santa Cruz Mountains (25%)
- 3, Sleepy Hollow Vineyard, Santa Lucia Highlands (10%)

These vineyards are all subject to the cooling influence of Monterey Bay, thus preserving the natural acidity of their grapes, while still allowing them to attain optimal “hang time” and maturity.

Winemaking:

The grapes were 100% de-stemmed, crushed and gently pressed into a tank for cold settling overnight. The next day they were racked into 100% French oak barrels, 40 % 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, citrus and tropical fruits, toasty oak, vanilla, brioche, and a hint of butterscotch. The clean finish is lengthy with moderate acidity. Due to a minimum level of processing, and no filtration this wine may throw a small amount of sediment.

Technical Data:

Production	376 Cases	Release Date	August 14, 2007
Alcohol	14.5 % by vol.	Ageing	11 months in French oak (40% new)
Bottle Sizes	750 ml	Suggested Retail	\$18.00

Suggested Food Pairings: This wine pairs well with fish, shellfish, and poultry or stands alone as an aperitif.

MARTIN ALFARO Winery Information Sheet