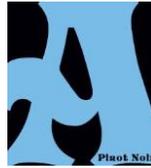


Alfaro Family Vineyards

2015 “A” Estate Pinot Noir



The grapes used for this wine come from 4 separate Estate Vineyards:

Alfaro Family Vineyard is our largest vineyard at just over 16 acres. The Pinot Noir is in 8 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 the Alfaro’s 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, Mt. Eden, Swan, Pommard 4 and Pommard 5.

Ryan Spencer Vineyard, named after the Alfaro’s 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.

Trout Gulch Vineyard was established in 1980. This dry-farmed vineyard is nestled in the Santa Cruz Mountains near the coastal town of Aptos. Its proximity to the sea assures the grapes receive the cooling influence of the Monterey Bay, which is so desirable when crafting this premium wine.

Winemaking: 80% of the grapes were de-stemmed and 20% were left as whole clusters. Then they were placed into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and cold soaked for seven days. Fermentation occurred spontaneously. No punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the wine was pressed off directly into French oak barrels where it was allowed to undergo a natural malo-lactic fermentation. It was then aged for 9 months on its lees, and bottled unfinned and unfiltered.

The Wine: Ruby in color, medium in body. Bright cherry and raspberry notes on the nose, with abundant Bing cherry, spice and vanilla flavors on the palate. This wine has well-integrated tannins and refreshing acidity.

Technical Data:

Production	1608 cases	Release Date	Fall 2016
Alcohol	13.5 % by vol.	Aging	9 months in French oak barrels (20% new)
Bottle Size	750 ml	Suggested Retail	\$25.00