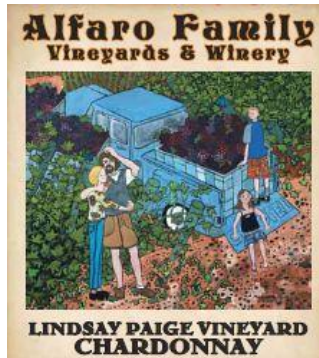


2015 “Lindsay Paige Vineyard” Estate Chardonnay



The Vineyard:

Founded in 1998 by Richard and Mary Kay Alfaro, Alfaro Family Vineyards is dedicated to the production of estate bottled Chardonnay and Pinot Noir. This Chardonnay comes from a 3.5 acre own-rooted vinifera block of the Wente clone planted in 1998. A small amount of the Musque clone #809 of Chardonnay is included in the blend to add complexity.

The Vintage:

Faced with spring time rain during flowering, the result was that Lindsay Paige Vineyard produced less than half the normal amount of fruit. But the small amount of fruit developed full ripe flavors while retaining excellent natural acidity. Cool conditions throughout the harvest season allowed us to pick the fruit at the moment of optimal maturity. The grapes were harvested on September 23, 2015.

Winemaking:

The grapes were whole cluster pressed directly into French oak barrels for fermentation. 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 aging process they were occasionally stirred and underwent complete malo-lactic fermentation. After 9 months of barrel age, the wines were racked, blended, settled and then bottled by gravity, without fining or filtration.

Technical Data:

pH	3.3	Production	200 cases
TA	.72	Release Date	Summer 2017
Alcohol	13.5%	Aging	9 months in 38% new French oak
Bottle Sizes	750 ml	Suggested Retail	\$30