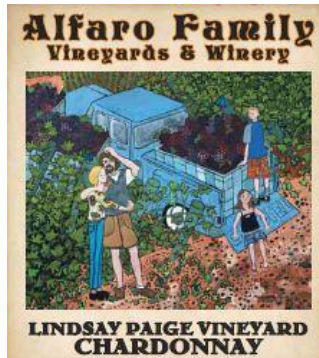


2016 “Lindsay Paige Vineyard” Estate Chardonnay



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:

The 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 7, 2016.

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 10 months of barrel age, the wines were racked, blended, settled and then bottled by gravity, without fining or filtration.

Technical Data:

pH	3.35	Production	200 cases
TA	.7	Release Date	Summer 2017
Alcohol	13.5%	Aging	10 months in 38% new French oak
Bottle Sizes	750 ml	Suggested Retail	\$30