

## 2008 “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 Pinot Noir and Chardonnay. This Chardonnay comes from a 3.5 acre own-rooted vinifera block of Wente clones planted in 1998. A small amount of the muscat clone (#809) of Chardonnay is included in the blend to add complexity.



### The Vintage:

Fruit set was minimal due to the natural thinning of late spring rains. The growing season was cool and long producing ripe grapes with deep flavors and crisp acidity. The grapes were harvested on October 2nd..

### Winemaking:

The grapes were whole cluster pressed, chilled to 52 degree, settled overnight and placed 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 routinely stirred until they underwent complete malo-lactic fermentation. After 11 months of barrel age, the barrels were then racked into a stainless steel tank, blended, settled and then bottled by gravity without fining or filtration.

### The Wine:

#### Technical Data:

<b>pH</b>	3.4	<b>Production</b>	256 Cases
<b>TA</b>	.73g/100ml	<b>Release Date</b>	February 14, 2010
<b>Alcohol</b>	14.2 % by vol.	<b>Aging</b>	11 months in French oak (36% new)
<b>Bottle Sizes</b>	750 ml & 1.5 liter	<b>Suggested Retail</b>	\$25.00