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Winery Overview

Richard Alfaro and his wife Mary Kay enjoy the fruits of their labor. After a satisfying career as the founders of a restaurant and the wholesale baking company known under their own name - Alfaro's Micro Bakery - the couple shifted gears in 1997, acquiring an aging 75 acre apple farm south of Santa Cruz in Corralitos, California, which they subsequently transformed into Alfaro Family Vineyards & Winery. With 56 acres currently under vine, the most-recently planted 8 acres was CCOF Certified Organic in 2010.

The hillside vineyards are located less than 4 miles from the cooling influence of the Monterey Bay in the southern end of the Santa Cruz Mountains appellation.

The Vineyards

The Alfaro Family farms five estate vineyards:

Lindsay Paige Vineyard is named after the Alfaro's daughter. Planted in 1998, the vineyard covers a little more than 7 acres on a north west facing hillside between 550 and 650 feet elevation. It is planted to Chardonnay and Pinot Noir.

Alfaro Family Vineyard is the largest vineyard at just over 16 acres and was planted exclusively to Pinot Noir in 1999. Vine density is 1361 vines per acre. The vineyard is on a south facing hillside between 500 and 650 feet in elevation.

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 & Grampa's blocks are located on the lower part of the hill and are planted to Chardonnay and Pinot Noir. Billy K block is planted to one acre of Merlot. La Escalera is a terraced hillside block planted to Hermitage clones of Syrah. On the top of the hill is Mrs. K's block, which is planted to Syrah.

Mary Katherine Vineyard stretches to the summit of the property, at 850 feet in elevation, on a steep terrace with an ocean view. The vineyard is evenly split between Pinot Noir and Chardonnay. This vineyard is named after vintner/winegrower Richard's wife and best friend with whom he has been partners in crime with for 31 years.

La Playita Vineyard- Named for its sandy loam soil, La Playita Vineyard ("little beach" in Spanish) encompasses 1.25 acres. South facing and sitting at approximately 500' elevation next to a seasonal stream, the vineyard is at the coolest spot on the Alfaro farm. When planted in 2008, there were only about 10 acres of Gruner Veltliner in all of California, and La Playita Vineyard was the first one that was CCOF Certified Organic in the state.



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Alfaro Family Vineyards **'A' Estate Chardonnay**

The Vineyards:

The grapes for this bottling come from the Grandma & Grandpa's blocks of the Ryan Spencer Vineyard, the Lindsay Paige Vineyard, the Howard Vineyard and the Trout Gulch Vineyard.

The Ryan Spencer and Lindsay Paige vineyards are located in Corralitos, at the southern end of the Santa Cruz Mountains Appellation less than 4 miles from the cooling influence of the Monterey Bay.

The Howard Family Vineyard and the Trout Gulch Vineyard are located in nearby Aptos.



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 malolactic fermentation. After 8 months of barrel age, the wines were racked, blended, settled and then bottled by gravity without fining or filtration. 1800 cases were produced.

The Wine:

Light straw in color. The intense flavors of pear, apple and white peach are followed by a hint of lemon curd and honeyed oak. Enjoy with fish, shellfish, poultry, or serve as an aperitif.



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Alfaro Family Vineyards **'A' Estate Pinot Noir**

The Vineyards:

Alfaro Family Vineyard is our largest vineyard at just over 16 acres and is planted exclusively to Pinot Noir. 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.

Ryan Spencer Vineyard, named after the Alfaro's son, was planted in 2001. It is comprised of 7 acres 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 Pinot Noir.



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 8 months on its lees, and bottled unfinned and unfiltered. 3000 cases were produced.

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. Pinot Noir has been called the "ultimate food wine" because it is so versatile – pair it with your favorite foods.



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Alfaro Family Vineyards **'A' Estate Syrah**

The Vineyards:

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.

This syrah is sourced from 2 of the blocks: La Escalera is a terraced hillside block planted to Hermitage clones of Syrah. On the top of the hill is Mrs. K's block. It is planted to Syrah clones 470, 877 and 174 with a vine density of over 2300 vines per acre.



Winemaking:

The grapes were 100% de-stemmed into small open-topped fermenters and left as whole berries. Next, the grapes were cold soaked in the fermenters for six days. Fermentation was spontaneous. No punch downs were performed, and the cap was kept moist by draining off the juice and redistributing over the cap. After fermentation the wine was pressed off directly into French oak barrels where it underwent malo-lactic fermentation and was aged for 13 months on the lees. This wine was bottled unfiltered and unfiltered. 422 cases were produced.

The Wine:

This is a beautiful and darkly rich Syrah that has intense ripe fruit and exotic spiciness. It is lush with blackberry, pepper and spice, licorice flavors and smoky layers. Firm tannins and mouthwatering acidity combine for a long finish.



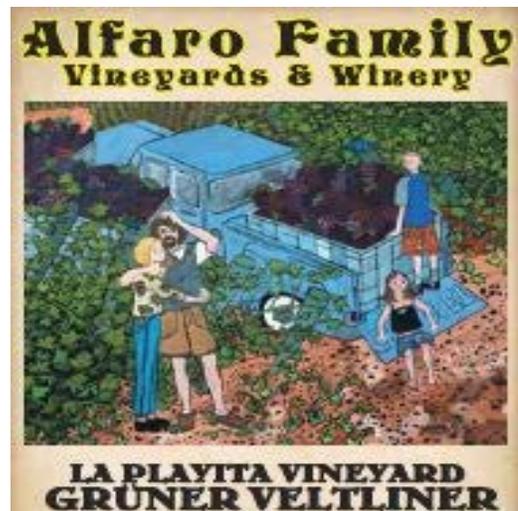
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Alfaro Family Vineyards

La Playita Vineyard Gruner Veltliner

The Vineyard:

Named for its sandy loam soil, La Playita Vineyard (“little beach” in Spanish) encompasses 1.25 acres. South facing and sitting at approximately 500’ elevation next to a seasonal stream, the vineyard is at the coolest spot on the Alfaro farm. When planted in 2008, there were only about 10 acres of Gruner Veltliner in all of California; today there are approximately 150 acres planted -- and La Playita Vineyard was the first one that was CCOF Certified Organic in the state.



Winemaking:

The grapes were whole cluster pressed into a stainless steel tank and fermented at 55 degrees for 4 weeks. Fermentation was spontaneous and slow due to the low fermentation temperature. Upon finishing primary fermentation the wine was prohibited from going through secondary fermentation to preserve its natural acidity. At this point the wine was racked into neutral oak barrels and aged for 6 months. Following this, the wine was racked once again and aged for 8 months in stainless steel barrels. Finally, the wine was bottled, unfinned and lightly filtered. 94 cases were produced.

The Wine:

This dry, crisp and zesty white wine is made from the most widely planted grape in Austria. Medium bodied and pale green colored, it boasts the citrusy flavors of lime, lemon zest and grapefruit, with savory notes of white pepper. It’s a sommelier favorite for pairing with tricky vegetables like asparagus and artichokes --try this wine with Asian dishes, lighter meats like poultry, pork or veal, seafood, shellfish, savory soups and vegetable dishes.



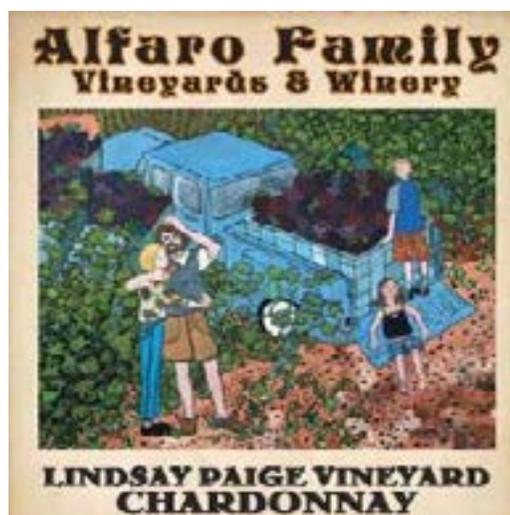
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Alfaro Family Vineyards

Lindsay Paige Vineyard 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.



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 7 months of barrel age, the wines were racked, blended, settled and then bottled by gravity, without fining or filtration. 485 cases were produced.

The Wine:

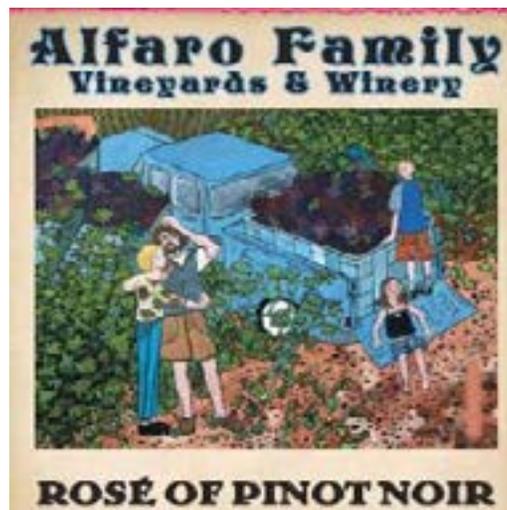
The nose suggests notes of lemon peel, apple and spice. On the palate the wine shows hints of pear, apple and pineapple with just a hint of citrus as well. There is nice balance between the fullness of the wine and the cut of acidity on the mid and back palate. There is great freshness and purity of fruit. The wine finishes with a very intriguing lemon custard note. Enjoy with lighter meat dishes, like poultry or pork.



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Alfaro Family Vineyards

Rosé of Pinot Noir



Winemaking:

The grapes were de-stemmed and placed in tanks where the grapes' own weight did the crushing. After 20 hours on their skins, the grapes were pressed and the juice was cold-fermented in stainless steel for 4 weeks. Next the wine was aged 4 months in both neutral oak and stainless steel. 193 cases were produced.

The Wine:

Delicate pink in color, dry in style, with the essence of fresh raspberries, watermelon, and strawberries on the palate. This rose is a light bodied wine that is wonderful by itself as an aperitif and pairs well with poultry, fish and most meats. Best served chilled.



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Alfaro Family Vineyards

Dragon Slayer

The Vineyards:

50% Old Vine Zinfandel from Gimelli Vineyards, Cienega Valley.
29% Old Vine Carignane from Wirz Vineyard, Cienega Valley.
13% Old Vine Sangiovese from Gimelli Vineyards, Cienega Valley.
8% Syrah from Alfaro Family "Ryan Spencer" Estate Vineyard, Santa Cruz Mountains

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 17 months in 20% new French and American oak, and bottled unfiltered and unfiltered. 400 cases were produced.



The Wine:

Deep, dark purple in color, medium in body. Bright cherry, raspberry and mocha notes on the nose, with abundant baked dark fruit, stewed tomatoes, and hints of cinnamon and pepper on the palate. This wine has well-integrated tannins and is fresh and lively on the tongue, with a zesty, vivid acidity. Try it with sharp cheeses, beef, pork, sausage, meatballs, pizza and tomato sauces.

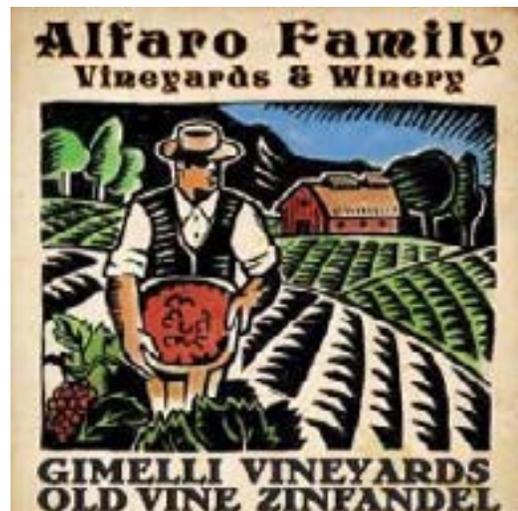


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Alfaro Family Vineyards **Gimelli Vineyards Old Vine Zinfandel**

The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Zinfandel. Sunny days are interrupted by cooling ocean breezes from the Monterey Bay. Our Gimelli Vineyards Old Vine Zinfandel comes from the original dry-farmed vines that were first planted by Dr. Harold Ohrwall in 1908. Now, under the ownership of the Gimelli Family, these vines continue to flourish in the warm climate of the Gabilan Range below Mount Harlan.



Winemaking:

The grapes were de-stemmed and the whole berries 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 rack-and-returns via gravity were performed. After fermentation the wine was pressed off directly into French oak barrels where it was allowed to undergo malo-lactic fermentation. Bottled unfiltered and unfiltered. 488 cases were produced.

The Wine:

Deep, dark purple in color. Rich, full and flavorful, with notes of blackberry jam, raspberry, and dark cherry. This wine is deep and lush with loads of intense flavor. Enjoy this wine with anything hearty, from barbeque to ribs, burgers, grilled steak, lamb, tomato-based dishes or classic Italian fare.



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Alfaro Family Vineyards

Billy K Merlot

The Vineyard:

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. Billy K block is planted to one acre of Merlot.

Winemaking:

The wine was made from 100% whole berries. The grapes were placed into small open-topped fermenters; the must was chilled to 50 degrees Fahrenheit and cold soaked for five days. Fermentation occurred via indigenous yeasts. Punch downs were performed 3 times a day during fermentation. After fermentation, the wine was pressed off directly into French oak barrels where it underwent spontaneous malolactic fermentation and was aged for 19 months on the lees. The wine was bottled without fining or filtration. 171 cases were produced.



The Wine:

Billy K Merlot is dedicated to Richard Alfaro's late father-in-law and friend William "Billy K" Kempker. The label is taken from a treasured family photo featuring young Bill in his heyday, sport fishing off the Gulf of Mexico, in the 1950's.

Deep ruby in color with an expressive, fruit-forward nose. The palate is round and full of dark fruit and spice notes. The wine is rich but balanced, with elegant tannins and a lasting finish. Enjoy with grilled meats or tomato-based dishes.



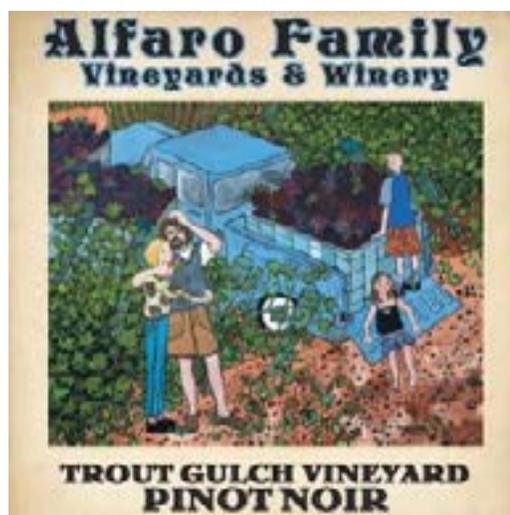
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Alfaro Family Vineyards

Trout Gulch Vineyard Estate Pinot Noir

The Vineyard:

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:

Harvested on September 13, 30 & October 4; 80% of the grapes were de-stemmed and 20% were left as whole clusters. They were placed into small open-topped fermenters; the must was chilled to 50 degrees Fahrenheit and cold soaked for five 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. Bottled unfinned and unfiltered. 20 barrels were produced.

The Wine:

Alfaro Trout Gulch Vineyard Pinot Noir is ruby in color with floral aromas and flavors of cherries, raspberries and strawberries. It has a silky texture with mild tannins and bright acidity. A most versatile wine, it pairs well with salmon, chicken, game birds, most meats, and mushroom dishes.

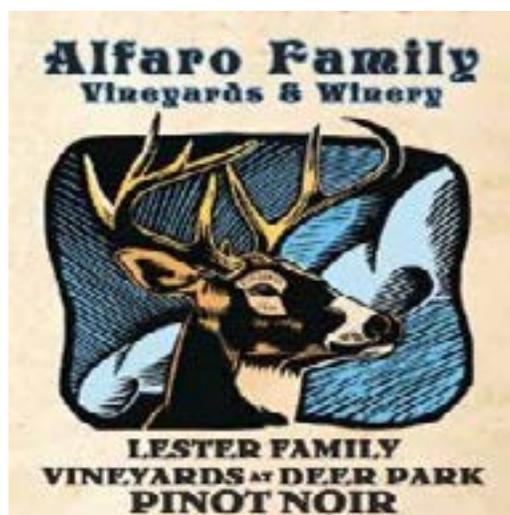


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Alfaro Family Vineyards **Lester Family Vineyards Pinot Noir**

The Vineyard:

Located in the Santa Cruz Mountains near the town of Aptos, the Lester Family Vineyards at Deer Park are owned by the Dan and Pat Lester Family. This vineyard is planted to Pinot Noir. Because of the close proximity of the Monterey Bay, the grapes are able to attain full physiological ripeness without excessive brix levels, resulting in wines of exceptional intensity and balance.



Winemaking:

80% of the grapes were de-stemmed and 20% were left as whole clusters. Then they were placed into a small open-topped fermenter. The must was chilled to 50 degrees Fahrenheit and cold soaked for five 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. 8 barrels were produced.

The Wine:

Medium ruby color, with the delicate aroma of rose petals on the nose, ripe strawberry, cranberry and cherry fruits on the palate. Elegant and juicy, with a good backbone of acidity and a long finish. Enjoy on its own, or with lighter meat dishes.



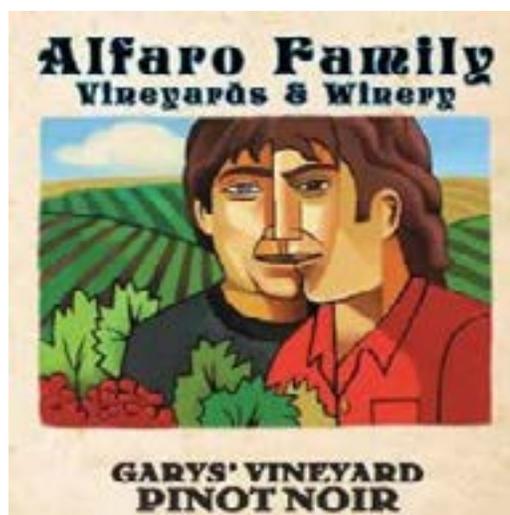
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Alfaro Family Vineyards

Gary's Vineyard Pinot Noir

The Vineyard:

Garys' Vineyard, a collaboration between Gary Pisoni and Gary Franscioni, is located in the Santa Lucia Highlands AVA. The Santa Lucia Highlands is a raised bench of land that overlooks the Salinas Valley, due west of the town of Gonzales. It is an interesting viticultural area because of the strong winds that consistently blow in off the Monterey bay every afternoon, which cool the vineyards and prolong the grapes hang-time. This 42 acre vineyard is planted to the Pisoni clone of Pinot Noir, a selection from the Côte de Nuits district of Burgundy.



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 five 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 12 months on its lees, and bottled unfinned and unfiltered. 7 barrels were produced.

The Wine:

This wine has medium ruby color; aromas of black cherry, blackberry, ripe plum, spice, toast and smoke. Velvety texture and a rich mouthfeel is backed up by moderate tannins and good acid balance. Enjoy with grilled meats.



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