

EcoVine EcoEsprit™



**BIODYNAMIC VINEYARD at DOMAINE ALFRED
LIVING AN ECO LIFESTYLE - EVERYDAY**

**DOMAINE ALFRED:
FEATURED WINERY OF THE MONTH.**

Domaine Alfred is a young winery, born from a tradition of excellence, merged with innovative approaches and blessed by the wonders of the Central California Coast environment. Located in the cool Edna Valley of San Luis Obispo County, the winery is able to take advantage of long growing cycles combined with idyllic soil and an ideal climate for its grape varieties. Domaine Alfred's first vintage was in 1998. All Domaine Alfred wines are estate bottled with grapes from its Biodynamically farmed Chamisal Vineyard.

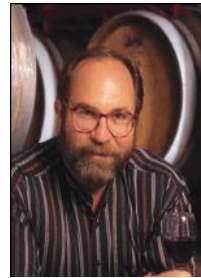


Chamisal, the first vineyard in the Edna Valley, was originally planted in 1972. It was the passion of Norman Goss, the owner of the Stuffed Shirt restaurants in Southern California. His dream was to create a California Montrachet. The site produced tasty wines under the Chamisal Vineyard

label, but after Goss died, the vineyard declined and his heirs sold it. Purchased by Terry Speizer in

1994, the then dormant vineyard was replanted in 1996 with six clones of Pinot Noir on 30 acres and five clones of Chardonnay on 30 acres. In 1999 another Chardonnay clone was added along with four clones of Syrah on 14 acres. In 2000, three Chardonnay acres were grafted over to Grenache and two to Pinot Gris. An additional 8 acres were planted with two new Pinot Noir clones and the original chamisal clone of Chardonnay was reintroduced. With these grapes as the soul of Domaine Alfred's wines, it is great to know that Chamisal has nearly 30 years of history producing world-class grapes, a tradition which Domaine Alfred works hard to continue.

Domaine Alfred's wines have also benefited, according to Speizer, from improvements in winemaking and viticultural practice, things that weren't know when Chamisal was first created.



The winemaking philosophy of owner Terry Speizer is simple – Great Wine Begins on the Vine! Terry explains, "The grapes are the soul of our wine. If we do an exceptional job on the soul, then all we have to do is give it heart."

For its inaugural 1998 vintage, as well as 1999 and 2000, Terry himself was responsible for giving the wine "heart" as the chief winemaker for the winery. In late 2000, Mike Sinor joined Domaine Alfred from Byron Winery. "Mike's experience, techniques and intuitive knowledge have already proved incredibly valuable in taking our Domaine Alfred's wines to the next level," explains Terry.

Vicky Lorelli Founder 

BEYOND ORGANIC TO BIODYNAMIC

The Biodynamic agricultural method was originated in 1924 by Rudolf Steiner in his "Agriculture Course" and developed further in practice and research. Steiner (1861-1925) was an Austrian philosopher, educator and seer. He developed a method of investigating spiritual realities in scientific ways, bringing a unique perspective to many fields including natural science, history, the arts, architecture, medicine, agriculture, curative work for those with disabilities, and education. His work in education resulted in the Waldorf school movement.



Organically grown wines are made entirely from grapes grown in vineyards that follow strict organic farming principles. Synthetic fertilizers, pesticides, fungicides, and herbicides are prohibited. Biodynamic agriculture takes "organic" a step further

restored vitality and life energy to the soil. Biodynamic farming strives to strengthen its own unique closed ecosystem by creating a self-sufficient environment for the plants that result in even more flavorful grapes with increased nutritional value. Biodynamics is a form of viticulture in which all the farming in the vineyard and the making of the wine is in accordance with cycles of the moon and the alignment of the planets. Everything is timed to coincide with the earth's natural rhythms and energies so that the vine is optimally responsive to what the grower is asking it to do.

Wines made from Biodynamically grown grapes are most often certified by regulatory organizations such as Demeter International. Certification of Biodynamic frames and processed products by Demeter, a nonprofit ecological association, began in the late 1920's in Europe and has continued on in Austria, Australia, Brazil, Canada, Denmark, Egypt, England, France, Germany, Holland, the United States and more.



Biodynamics may sound like "hocus pocus" to some, but highly esteemed vintners and winemakers claim it works and are inspired by the results.

Previous disbelieving winemakers are taking notice and are getting on the bandwagon. The proof, they report, is evidenced by the healthy, flavorful grapes and the award winning wines.

OSSO BUCCO *6 Servings*

INGREDIENTS:

- 1 Medium onion, thinly sliced into rings
- 1C Finely chopped celery
- 1C Finely chopped carrot
- 1 Bay leaf
- 4 T Butter
- 1tsp Grated lemon rind
- 1/4 C All purpose flour
- 1/4 tsp Freshly ground pepper
- 1/4 tsp Dried basil and thyme
- 6 Meaty cross-cut veal shanks (6-8ozs ea)
- 3 T Olive oil
- 1 C Red Wine
- 1 C Chicken broth
- 16oz. Can Italian plum or pear tomatoes, Coarsely chopped with liquid
- 2 Glasses of wine for the chef

Preparation Instructions:

Sauté onion, celery, carrots and bay leaf in butter until onion is translucent, about five minutes. Stir in lemon rind. Remove from heat and set aside. Combine flour with seasonings. Roll meat in seasoned flour and shake off excess. Brown meat on both sides in olive oil in large Dutch oven with tight fitting lid over medium-high heat. Add wine and bring to boil. Add broth, reserved vegetables and tomatoes. Return to boil. Cover and place in pre-heated 375° degree oven. Bake until meat is tender, about one hour. Remove bay leaf. Transfer meat to serving platter and keep hot. Over high heat, reduce sauce in pan by one third, stirring frequently. Ladle over meat and serve.