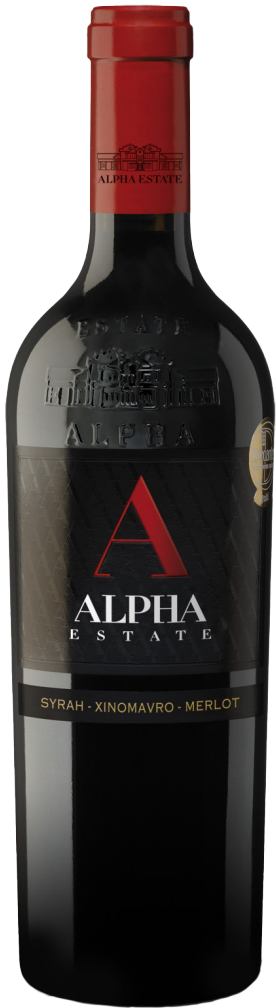


ALPHA ESTATE

S.M.X.



HISTORY -

Alpha Estate is presided over by winemaker Angelos Latridis and vinegrower Makis Mavridis. Angelo studied in Bordeaux and is considered by many to be Greece's most promising winemaker. Together they cultivate international varieties as well as indigenous Greek varieties, and all the wines are crafted in Alpha's state-of-the-art gravity-flow winery. Alpha is considered one of the most cutting-edge producers in Greece and has established one of the most technologically advanced vineyards in the viticulture world. They always strive for precision grape-growing and focused terroir-driven wines that are bold and exciting.

ECOSYSTEM -

The privately owned vineyard of the estate is situated on a plateau at an altitude exceeding 2,034 feet with a northwest exposure. The local climate is characterized by cold winters and dry summers. Additionally, two neighboring lakes contribute to the existence of a mild semi-continental climate. The sandy-clay texture of the soil, assuring an ideal drainage producing wines of exquisite quality and rich aromas.

VINIFICATION -

Destemming, light crushing, cold soak - skin contact under controlled conditions, alcoholic fermentation in stainless steel tanks with gradual increase in temperatures, maintenance of wine "sur lie" for many months with regular stirring. Grape varieties are vinified separately then blended.

AGEING -

The wine spends 18 months minimum in new Allie, Bertrange & Jupille French Oak casks, medium toast and 12 months minimum in bottle. No treatment or filtration before bottling.

TASTING NOTES -

Deep ruby color with purple hints. Powerful, pungent aromas of sweet cherry, candied plum and toasty vanillin oak. Full bodied and deep in dark fruit flavors, with a peppery and strong oak spicy accents background. The solid tannins build through the finish but there is plenty of supporting depth of fruit here, not to mention a bright acid lift on the back that adds energy. A "Vin de Garde" with a great future.

COMPOSITION - 60% Syrah, 20% Merlot, 20% Xinomavro

ALTITUDE - 2,034-2,329 ft

REGION - Florina - Amyndeon

IRRIGATION - Rootzone, R.D.I.

CLASSIFICATION - P.G.I. Florina

ALCOHOL % - 14.42%

AGE OF VINES - Planted in 1995

PH - 3.41

VINE TRAINING - Double Cordon VSP. 3.700 shoots/ha

TOTAL ACIDITY - 6.40 grams/liter

SOIL PROFILE - Sandy Clay Over Limestone, Excellent Drainage