



# ALPHA OMEGA

---

# 2013

CHARDONNAY  
Napa Valley



Our Chardonnay is naturally fermented, unfinned and unfiltered. The integration of six different clones of Chardonnay brings unique characteristics to this multifaceted wine. We achieve precision and balance by an 18-month aging process in French oak with constant stirring. The result is an elegant and finesse driven Chardonnay that embodies Meursault with a California accent.

#### Winemaker Notes:

*“Overall 2013 was a typical Napa vintage. We had limited rain and quite a bit of heat. This forced us to be creative in protecting the fruit from heat and sun exposure through canopy management and irrigation. The white wines in 2013 are very expressive due to the great ripeness of the vintage. 2013 was about managing the heat and protecting the acidity of the grapes to balance the wine’s great ripeness and powerful fruit profile.”* *-Jean Hoefliger*

**Color:** bright yellow gold with hints of buttermilk and mercury

**On the nose:** explosion of brioche, gingerbread and crème brûlée with touches of apricot, quince and tomato stems lingering on citrus, honey, soap and butterscotch

**On the palate:** fresh entrance evolving on salted caramel with hints of butterscotch and citrus lingering on nutmeg, fresh pears and candied peaches

**Blend:** 100% Chardonnay

**Fermentation:** 100% barrel fermented in French oak  
**% of ML:** 100%

**Aging:** 18 months in 40% new French oak,  
60% 1 to 2-year-old barrels

**Vineyards:** Hudson Vineyard, Caldwell Vineyard, Toyon Vineyard  
and Los Olivos Ranch

**Case Production:** 2,600

**Alcohol by Volume:** 14.5%