



# ALPHA OMEGA

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# 2012

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:

*“2012 proved to be a vintage of extremes. This is not because of frost, heat, or rain, but mainly due to the high yield of fruit. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varietals to ripen to their optimum condition with significant concentration and complexity. The biggest challenges were to find space to ferment and to manage the tannin structure of the very thick-skinned red vintage. This means that winemakers who simply apply had a challenging year as tannin levels were at twice the average level.”*

*-Jean Hoefliger*

**Color:** deep shiny yellow gold with touches of diamond

**On the nose:** strong toasted brioche with touches of crème brûlée, caramel and dried apricot lingering on jasmine, mango and pineapple

**On the palate:** soft entrance evolving on persimmon and pear with touches of white cherries, coconut and toasted marshmallows

**Blend:** 100% Chardonnay

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

**% of ML:** 100%

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

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

**Case Production:** 1,500

**Alcohol by Volume:** 14.4%