

ALPHA OMEGA

CHARDONNAY

NAPA VALLEY 2010

TECHNICAL INFORMATION

VARIETALS

100% Chardonnay

FERMENTATION

100% French Oak, with 100% ML

AGING

17 months, 70% New French Oak, 30% in 1-2 year old barrels

VINEYARDS

Hudson Vineyard (Carneros), Maldonado Vineyard (Jameson Canyon), and Caldwell Vineyard (Coombsville)

CASE PRODUCITON

1500

WINEMAKER NOTES

This Chardonnay was naturally fermented, unfined and unfiltered. It is a blend of six different clones of Chardonnay (76, 95, Wente, Hyde, Rued, and Robert Young) that each bring their own characteristics to this multifaceted wine.

Despite its long aging process in 70% new French Oak, the wine reaches a great balance due to a lot of stirring, which gives it a California Meursault feel. This wine brings elegance and finesse into a great traditional California Chardonnay.

SUGGESTED RETAIL

\$62



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