



# ALPHA OMEGA

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# 2012

CHARDONNAY  
UNOAKED  
Napa Valley



Made exclusively in stainless steel tanks, this is the Chablis of our Chardonnay lineup. Fresh aromas of thyme and nutmeg are followed by a crisp and clean palate-sensation with a strong backbone of acidity.

**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.”*

*-Jean Hoefliger*

**Color:** brilliant grey gold with touches of yellow gold on the rim

**On the nose:** beautiful spices like thyme, nutmeg and cinnamon with touches of flowers, bubble gum and peaches

**On the palate:** round, soft entrance evolving on vanilla and canned pear lingering on apricot and Meyer lemon

**Blend:** 100% Chardonnay

**Fermentation:** 100% stainless steel  
**% of ML:** 0%

**Aging:** 6 months sur lie

**Vineyards:** Toyon, Los Olivos Ranch

**Case Production:** 800

**Alcohol by Volume:** 12.9%