



ALPHA OMEGA

2013

CHARDONNAY
UNOAKED
Napa Valley



Made exclusively in stainless steel tanks, this is the Chablis of our Chardonnay lineup. Fresh aromas of green apple and pear are followed by a crisp and clean palate-sensation with a strong backbone of acidity. Wine Club Members who have attended our Lobster Feasts know this is the perfect pairing for shellfish.

Winemaker Notes:

“Overall 2013 was a typical Napa vintage. We had limited rain and a 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: shiny yellow gold with hints of diamond

On the nose: strong minerality with touches of bubblegum, Meyer lemon, granite and black pepper with touches of camphor and lemoncello

On the palate: gentle entrance evolving on a great balance of acidity with touches of crème brûlée and quinine lingering on star fruit and peaches

Blend: 100% Chardonnay

Fermentation: 100% stainless steel

% of ML: 0% ML

Aging: 6 months “sur lie”

Vineyards: Toyon, Razi

Case Production: 1,600

Alcohol by Volume: 14.1%