



ALPHA OMEGA

2014

CHARDONNAY
Napa Valley



Our Chardonnay is naturally fermented, unfined 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:

“2014 was the earliest vintage in the past 15 years. This was not only due to heat, but also because of the drought. We started picking white varieties in mid-August, which allowed us to protect the acidity and fragrance of these wines extremely well. Because most white varieties ripened much earlier in the season, they were able to mature without burning the acidity. Therefore, we saw acid levels comparable to 2011. This seems counterintuitive. However, because the grapes ripened so early, we were able to shift the entire process for the whites into a colder growing season—thus permitting an amazing balance.”

-Jean Hoefliger

Color: shiny, rich yellow gold with hints of beige and diamond

On the nose: marzipan and persimmon with chocolate, coconut, quince and apricot evolving on nutmeg and cumin

On the palate: dense entrance evolving on fresh grapefruit, citrus and yellow cherries lingering on pineapple, mango and canned peaches

Blend: 100% Chardonnay

Fermentation: 100% barrel fermented sur lies

Aging: 18 months, 100% French oak, 30% new oak
% of ML: 100%

Vineyards: Caldwell, Parr, Los Olivos, Razi

Case Production: 3,000

Alcohol by Volume: 14.5%