



ALPHA OMEGA

2014

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:

“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: brilliant, shiny white gold with hints of diamond

On the nose: explosion of pear, granite and bubble gum with touches of white pepper, persimmon, mango and white chocolate

On the palate: bright, fresh entrance evolving on lemon, grapefruit and white peach lingering on minerality, quince and jasmine

Blend: 100% Chardonnay

Fermentation: 100% stainless steel

Aging: 6 months “sur lie”

% of ML: 0%

Vineyards: Toyon, Razi

Case Production: 1,500

Alcohol by Volume: 14.6%