



## ALPHA OMEGA

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# 2015

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:

*“Because 2015 was so early due to the drought and heat, most whites ended up ripening in colder months which helped protect the fragrance and acidity of what became very balanced wines. Because the acidity levels were much higher than expected, the whites have amazing backbones and very well developed aromatics. We also had fewer heat spells than in previous warm vintages. Therefore, the plants did not shut down, and we did not burn certain aromas or malic acid. Because the malic acid was not burned, we were able to complete malolactic fermentation and give more roundness to the wines. The early harvest truly saved us by allowing the grapes to ripen when they were more protected in earlier, colder months.”*

*-Jean Hoefliger*

**Color:** shiny yellow gold with touches of mercury

**On the nose:** subtle wet rock with touches of strawberry, roses, bubblegum and toasted bread lingering on citrus, nutmeg and pineapple

**On the palate:** round but fresh entrance evolving on guava, pineapple and mango with touches of canned peaches and white cantaloupe

**Blend:** 100% Chardonnay

**Fermentation:** 100% stainless steel

**Aging:** 6 months, stainless steel  
**% of ML:** 0%

**Vineyards:** Caldwell, Razi and Toyon

**Case Production:** 2,000

**Alcohol by Volume:** 13.4%