



ALPHA OMEGA

2014

“II” CHARDONNAY
Napa Valley



II is the culmination of the two worlds, the Alpha and the Omega, the Old World and the New World. Winemakers, Jean Hoefliger and Michel Rolland worked to create a wine that is not only opulent, fruit forward and generous, but also has the backbone of European acidity and elegance. A reflection of both worlds, II is a wine that is built to be approachable, both in taste and price, and consumed early.

Winemaker Notes:

“2014 was the earliest vintage in the past fifteen years. This was not only due to heat, but also because of the drought. We started picking white varietals in mid-August, allowing us to protect the acidity and fragrance of these wines extremely well. Because most white varietals ripened much earlier in the season, they were able to mature burning the acidity. Therefore, we saw comparable acid levels in 2014 as 2011. This seems counterintuitive, but because of how early the grapes ripened, we shifted the entire process for the whites into a colder growing season thus permitting an amazing balance.”

-Jean Hoefliger

Color: light bright pale white gold with touches of mercury

On the nose: explosion of bubble gum, pear, dark chocolate and granite with touches of citrus

On the palate: soft candy-like entrance evolving on a sweet acidity with touches of lemon candy, mango and pears lingering on grapefruit and guava

Blend: 100% Chardonnay

Fermentation: 100% Stainless Steel

% of ML: 50%

Aging: Six months

Vineyards: Caldwell, Toyon, Razi and Los Olivos

Case Production: 2,000

Alcohol by Volume: 14.1%