

# ALTA 2012 CHARDONNAY

**A**lta means “height” in Spanish and perfectly describes the mountainside site of the Alta home vineyard in the Atlas Peak district of Napa Valley, as well as owners’ Fred and Nina Oliai’s aspirations to craft only the best possible, limited release wines from the region. For the Alta 2012 Chardonnay, fruit was sourced from the Beard Vineyard in the Yountville district of Napa Valley.

Vintage 2012 was a fairly normal growing season throughout Napa Valley. Typical winter rainfall gave way to seasonal spring and summer temperatures. There were few extended periods of high temperatures in the summer and fall; ripening was allowed to proceed gently and gradually. Sugar / acid balance at harvest was ideal. Lack of mildew pressure insured very high quality, “clean” fruit arriving at the winery.

Winemaker Fred Oliai allowed the lightly pressed juice to cold settle for 24 hours and used Bentonite to reduce solids. Fermentation was conducted in a combination of small stainless steel and second-year French oak cooperage. The wine rested on its lees for six months before being fined and filtered. Only 300 cases were made.



## 90 Points - Exceptional

“A deep gold color combines with ripe fruit aromas and assertive, seductive oak flavors like vanilla and nutmeg in this full-bodied, lush-textured, unapologetic California Chardonnay. A layer of the tasty oak flavors stays strong on the finish.”

- February 2015 issue



### VINEYARD

Appellation: Napa Valley  
Vineyard: Beard  
Vinifera: 100% Chardonnay  
Soils: Decomposed Granite, Shaly Loams  
Climate: Region II (UCD), Moderate  
Harvest: October 2012  
Sugar: 24.5 Brix average

### WINE

Winemaker: Fred Oliai  
Alcohol: 14.4%  
Acidity / pH: 5.80 / 3.77  
Fermentation: 13 stainless steel and French oak barrels  
Production: 300 cases  
Release: Spring 2014  
Winery Retail: \$26