

**A**lta means “height” in Spanish and perfectly describes the mountainside site of Alta Vineyard in the Atlas Peak district of Napa Valley. The dramatic estate sits at 1700 feet above the Valley and provides fruit for owners Fred and Nina Oliai’s own limited Alta releases. Here, warm daytime temperatures are moderated by early shading and breezes from both San Francisco Bay to the south and the Delta to the east. Optimal conditions for growing intense, focused Cabernet Sauvignon.

Vintage 2012 was a fairly textbook year with light winter rains followed by moderate summer and early fall temperatures. Low bunch and weight counts made for beautifully “concentrated” flavors. The mild summer and fall lead to even, gentle development on the vine. Shoot thinning and leaf pulling helped further focus the eventual crop. For this “Oso Malo” (Bad Bear) release, harvesting on the Clone 6 Cabernet blocks took place on October 12.

Winemaker Fred Oliai employed native yeasts and an extended pre and post fermentation maceration of 24 days for maximum extraction, flavor and color. After fermentation, the wine was aged for twenty months in French oak, of which 70% was “new wood” and 30% second year. The 2012 “Oso Malo” was allowed several months of bottle age before release. Only 300 cases were produced.



88 Points - Recommended

“...offers attractive blueberry and mulberry fruit intermixed with floral undertones in its intense aromatics. Savory berry fruit is noticeable on the palate, less earthiness than I expect in an Atlas Peak Cabernet, excellent purity and texture, and a medium to full-bodied mouthfeel. It is not a boisterous, exuberant or overly dramatic effort, but one that relies on restraint and finesse. Drink it over the next 6 to 7 years.”

*-Fall 2014 issue*

## 2012 OSO MALO CABERNET SAUVIGNON



### VINEYARD

Appellation: Napa Valley  
Vineyard: Alta  
Grower: Fred Oliai  
Clones: Cabernet Sauvignon Clone 6  
Elevation: 1700'  
Soils: Decomposed Granite, Shaly Loams  
Climate: Region II (UCD), Cool to Moderate  
Harvest: 12 October 2012  
Sugars: 26.0 Brix average

### WINE

Winemaker: Fred Oliai  
Alcohol: 14.4%  
Acidity / pH: 5.70 g/L / 3.80  
Oak Aging: 20 months French oak, 70% new  
Production: 300 cases  
Release: Spring 2014  
Winery Retail: \$44