

# ALTA 2012 PINOT NOIR

**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 other growers. For the Alta 2012 Pinot Noir, fruit was sourced from the Moore Vineyard in the Russian River Valley appellation.

Nestled west of Santa Rosa on Occidental Road is Jim Moore’s vineyard. Vintage 2012 was a fairly normal growing season throughout the North Coast and the Russian River Valley appellation. Typical winter rainfall gave way to seasonal spring and summer temperatures. There were few extended periods of high temperatures in the summer and fall. The RRV region’s cooling fogs and winds from the nearby Sonoma Coast slows down the ripening process, allowing for gentle, gradual flavor development; perfect conditions for growing cool-climate loving Pinot Noir. For this limited Alta release, a combination of four clones were picked in early October: Pommard, 114, 115, and 777.

Winemaker Fred Oliai fermented the clones separately in 1.5 ton new Rossueas open top French oak vats. The wine went through secondary malolactic fermentation and was aged for ten months in fifty percent new and fifty percent one year-old French oak cooperage. The Alta Pinot Noir was racked just once and bottled unfiltered and unfiltered. Only 300 cases were made.

This is medium bodied Pinot with great balance and structure. Intensity meets elegance, typical of the best Russian River Valley Pinot Noirs. The palate is warm, rich, and textured. There is tannic strength here, but it is the dark cherry and raspberry notes that linger pleasurably in the mouth. Hints of caramel and coconut linger on the long finish.



#### VINEYARD

Appellation: Russian River Valley  
Vineyard: Moore  
Vinifera: Pinot Noir: Pommard, 114, 115, 777 clones  
Soils: Decomposed Granite, Shaly Loams  
Climate: Region I+ (UCD), Cool  
Harvest: October 2012  
Sugar: 24.5 Brix average

#### WINE

Winemaker: Fred Oliai  
Alcohol: 14.1%  
Acidity / pH: 5.10 / 3.80  
Fermentation: new French oak open top vats  
Cooperage: 10 months, 50% new, 50% one year French oak  
Production: 300 cases  
Release: Spring 2014  
Winery Retail: \$36