

ALTA 2013 PINOT NOIR

Alta 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 2013 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 2013 was a fairly typical growing season throughout the North Coast and the Russian River Valley appellation. Lighter than normal 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 great Pinot Noir. For this limited Alta release, a combination of four clones were picked in mid September: 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 once and bottled unfiltered and unfiltered. Only 400 cases were made.

The 2013 Alta Russian River Pinot Noir has a wonderfully rich, creamy mouthfeel with red cherry fruit in every sip. The nose is like smelling a fresh baked cherry tart with Bavarian cream on a hot crust. It literally melts in your mouth, as the flavors unravel and reveal themselves, one by one. The wine further expresses its complexity and identifies its terroir with earthy notes, quintessential to Sonoma Coast. All together, this wine is bright and well knit. It is drinking well now, with good aging potential. Drink now through 2018.



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: September 2013
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: 400 cases
Release: Spring 2015
Winery Retail: \$38