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 the region. For the Alta 2013 Sauvignon Blanc, fruit was sourced from the Heitz Vineyard in the eastern hills of Napa Valley.

Vintage 2013 was a a fairly "textbook" year throughout the Napa district. A dry winter gave way to seasonal spring and summer temperatures. Without many heat spikes in late summer and fall, the organically farmed fruit at the Heitz property was allowed to gradually reach full phenolic ripeness and optimal sugar / acid balance. The Sauvignon Blanc grapes arrived at the winery in perfect condition.

Winemaker Fred Oliai allowed the lightly pressed juice to cold settle for 24 hours and used Betonite to reduce solids. Fermentation was conducted in a combination of small stainless steel and used French oak cooperage. Two new Acacia barrels were included (out of sixteen total barrels) to add an additional dimension to the wine's classic herbal - citrus - mineral characters. The wine rested on its lees for seven months before being fined and filtered. Only 450 cases were made.

WINE ENTHUSIAST MAGAZINE

89 Points - Recommended

"The aroma of this sleek, dry wine made from organic grapes is subtly herbal. Flavors suggest crisp green apple and kiwi, and it has a crisp balance, smooth texture and very clean finish. It shows a sophisticated restraint that will pair well with any number of appetizers and seafood courses."

- February 2015 issue

VINEYARD
Appellation: Napa Valley
Vineyard: Heitz
Vinifera: 100% Sauvignon Blanc, organically grown
Soils: Decomposed Granite, Shaly Loams
Climate: Region II (UCD), Moderate
Harvest: October 2013
Sugar: 24.5 Brix average

WINE
Winemaker: Fred Oliai
Alcohol: 14.4%
Acidity / pH: 5.10 / 3.80
Fermentation: 16 stainless steel and French oak barrels
Production: 450 cases
Release: Spring 2014
Winery Retail: $20