

2014  
SAUVIGNON BLANC

**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 2014 Sauvignon Blanc, fruit was sourced from the Heitz Vineyard in the eastern hills of Napa Valley.

Vintage 2014 was fairly “textbook” throughout the Napa district, though rainfall totals were below normal. 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; it was then clarified using Betonite and lightly filtered. Only 450 cases were made.

New Release Spring ‘15 - Not Yet Reviewed

Previous Vintage - 2013 Release Reviews:



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 2014

Sugar: 24.5 Brix average

**WINE**

Winemaker: Fred Oliai

Alcohol: 13.4%

Acidity / pH: 5.10 / 3.80

Fermentation: 16 stainless steel and French oak barrels

Production: 450 cases

Release: Spring 2015

Winery Retail: \$22

