

2014

## VIognier

**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 debut Alta 2014 Viognier, fruit was sourced from the Jamieson Ranch.

Vintage 2014 was fairly “textbook” throughout the Napa district, though rainfall totals were below normal. The Jamieson Ranch Vineyards are in the southeast corner of the Napa Valley Appellation. Here the winds move through gaps in the mountain ranges as the ocean air is pulled inland. The 2014 season got off to an early start and finished early as well. There was even flowering and uniform ripening. While the summer offered an abundance of sunshine, temperatures stayed mild throughout the growing season. The Viognier 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. About half of the barrels went through malo-lactic conversion, adding nice roundness to the mouthfeel. The wine rested on its lees for seven months; it was then clarified using Betonite and lightly filtered. Only 150 cases were made.

Viognier is a wonderfully aromatic varietal, responsible for the noble Condrieus of the Rhone Valley. The 2014 Alta Viognier captures the elegant, floral nature the grape is famous for. Moderate climate and cool breezes accentuated the wine’s delicate aromas – apricots, figs, honey with a background of honeysuckle flowers. The mineral texture brings the whole experience into balance and makes the wine excellent with or without food. The acidity is crisp and refreshing and contributes a hint of Meyer lemon to the aromatic profile. Alta’s Viognier will drink well from the summer of 2015 through the next several years while the aromatics are at their peak.

Debut Release Spring ‘15 - Not Yet Reviewed

### VINEYARD

Appellation: Napa Valley  
Vineyard: Jamieson Ranch  
Vinifera: 100% Viognier  
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: 7 stainless steel and French oak barrels  
Production: 150 cases  
Release: Spring 2015  
Winery Retail: \$26

