

II

II CHARDONNAY 2014

Napa Valley

by Alpha Omega



Patterning itself after countless illustrious Bordeaux and Burgundy estates, Alpha Omega offers an elegant second wine brand, II, wines designed to be approachable, both in taste and price. Opulent, fruit forward and generous, with the backbone of European acidity and elegance, these wines are produced utilizing the blending techniques of various terroirs indicative of a Napa style wine of today. A converging of II worlds of styles II good to not have as part of your cellar.

WINEMAKER NOTES

“2014 was the earliest vintage in the past fifteen years. This was not only due to heat, but also because of the drought. We started picking white varietals in mid-August, allowing us to protect the acidity and fragrance of these wines extremely well. Because most white varietals ripened much earlier in the season, they were able to mature burning the acidity. Therefore, we saw comparable acid levels in 2014 as 2011. This seems counterintuitive, but because of how early the grapes ripened, we shifted the entire process for the whites into a colder growing season thus permitting an amazing balance.”

-Jean Hoeffliger

ABOUT THE VINEYARDS

Alpha Omega winemaker Jean Hoeffliger, being the sleuth that he is, sought to acquire fruit from younger Napa Valley vineyards that display a silkier profile with less tannin and structure to reach the desired profile. He discovered privately-owned boutique vineyards, hidden gems tucked in secret pockets of Napa Valley that only Mother Nature, Jean and his winemaking team are fortunate enough to touch.

PRODUCTION TECHNIQUES

Handpicked grapes are fermented only in stainless steel tanks at Alpha Omega winery in Rutherford.

COLOR	Light bright pale white gold with touches of mercury On the nose: explosion of bubble gum, pear, dark chocolate and granite with touches of citrus
ON THE PALATE	Soft candy-like entrance evolving on a sweet acidity with touches of lemon candy, mango and pears lingering on grapefruit and guava
BLEND	100% Chardonnay
FERMENTATION	100% Stainless Steel
% OF ML	50%
AGING	10 months in 50% French oak, 30% new
VINEYARDS	Caldwell, Toyon, Razi and Los Olivos
CASE PRODUCTION	2,000
ALCOHOL BY VOL	14.1%