

II

II CHARDONNAY 2015

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

Because 2015 was so early due to the drought and heat, most whites ended up ripening in colder months which helped protect the fragrance and acidity of what became very balanced wines. Because the acidity levels were much higher than expected, the whites have amazing backbones and very well developed aromatics.

We also had fewer heat spells than in previous warm vintages. Therefore, the plants did not shut down, and we did not burn certain aromas or malic acid. Because the malic acid was not burned, we were able to complete malolactic fermentation and give more roundness to the wines. The early harvest truly saved us by allowing the grapes to ripen when they were more protected in earlier, colder months.

-Jean Hoefliger

ABOUT THE VINEYARDS

Alpha Omega winemaker Jean Hoefliger, 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.

PRODUCTION TECHNIQUES

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

COLOR	Pale yellow gold with touches of beige
ON THE NOSE	Soft marzipan, apricot and pear evolving on a sweet mango with touches of granite, bubblegum, pineapple and white peach
ON THE PALATE	Fresh ripe tangerines with touches of quince lingering on starfruit, orange and lemon pie
VARIETAL	100% Chardonnay
FERMENTATION	50% stainless steel, 50% barrel fermented with 25% new French oak
AGING	Nine months, stainless steel
VINEYARDS	Los Olivos, Godspeed

