



# RIPE Wine Imports

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## Alta Orsa

# Cabernet Sauvignon

Hopland, CA, USA

### Wine Notes

Evokes fresh niçoise olives and black tea, with earthy components. Chewy and structured, yet vibrant, with notes of bittersweet chocolate, spice, and venison. It finishes with elegant hickory and dark fruits.

### Alta Orsa

With a background in the art of old-world winemaking and a deep connection to the spirit of California's North Coast, winemaker Martin Bernal-Hafner stewards the Alta Orsa estate vineyard and winery in the Mendocino highlands. The estate vineyards have been farmed with beyond-organic methods since planting in the late 1980s, with a recent move to more regenerative practices. Martin, a native of Colombia, started his journey by diving right into terroir-driven winemaking and biodynamic grape-growing at M. Chapoutier in the Rhône Valley. He later joined the Viña Cobos team for harvest – marking the beginning of his seven-year tutelage under Paul Hobbs. Eventually, Martin teamed up with Roger Peng and Ricardo Garcia to create Alta Orsa Winery, crafting elegant and balanced wines from the estate vineyards and fruit sourced from organic or regeneratively farmed vineyards in Mendocino and Sonoma. Alta Orsa wines highlight the unique expressions of single vineyards, while the Orsa wines are a genuine representation of the North Coast appellations. Both efforts celebrate a balance between tradition, minimal intervention, experimentation, and the natural rhythm of the vines and fruit.



#### Farming:

Full regenerative organic practices  
Not certified



#### Harvest Method:

Hand harvested



#### Varietal:

Cabernet Sauvignon



#### Age of Vineyard:

Planted late 1980's



#### Vessel:

Aged in barrel for 23 months, 20% new French oak



#### Vineyard Yield:

1.5 tons/acre



#### Soil Type:

Shale & sandstone



#### Annual Production:

6600 bottles



#### Vinification:

Hand harvested in late September at an average of 23.8 Brix. Fully destemmed and table sorted. Cold-soaked for 5 days followed by a 27 day fermentation. Combination of punch down and pump overs based on flavors and fermentation stage. One aerated racking post malolactic to improve mouthfeel but kept fairly reductive to ensure aging potential thereafter. Aged in barrel for 23 months, 20% new French oak.