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Alta Orsa

Chardonnay

Hopland, CA, USA

Wine Notes

Grapefruit, moist gravel, and granny smith apple. A racy entry dominated by citrus flavors is followed by a balanced and round mid-palate reminiscent of Meyer lemon sorbet. An electric finish, with slight green melon and ocean spray.

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:

In conversion – practicing conservation tillage (no-till every other row), no herbicides, fish-friendly farming, and Sonoma County sustainable certified.



Harvest Method:

Hand and mechanical with dual Pellanc fruit sorter.



Varietal:

Chardonnay



Age of Vineyard:

Various: 1990's, 2000's



Vessel:

½ stainless, ½ neutral French oak



Vineyard Yield:

4 tons/acre



Soil Type:

Very gravelly alluvial fans



Annual Production:

1200 bottles



Vinification:

Harvested on September 1st at 22.1 Brix. Fermented and aged in 50% neutral oak barrels and 50% stainless steel at low temperatures to retain elegance and keep malolactic bacteria at bay. Stirred lees for one month after fermentation to balance acid and mouthfeel. Minimal sulfites used. No malolactic fermentation to retain freshness.