

MERRIMAN'S

KAPALUA

WINES BY THE GLASS

Apr 5, 2023

WHITE

Alma 4, Brut Blanc de Blancs, Uco Valley, Mendoza, Argentina, 2017, \$20/gls, \$80/btl



This is a rather luxurious Champagne-styled chardonnay that costs about half what you'd expect once you drink it. Best friends Agustín Lopez, Mauricio Castro, Marcela Manini and Sebastian Zuccardi met at Liceo Agrícola & Enológico (an agriculture and winemaking *high school*) in Mendoza when they were 17; they started the Alma 4 project in 1998 to prove their hometown's potential for fine fizz and – 25 years later – have more than made their case with this flagship wine.

Their sustainably farmed vineyards in the Tupungato and Tunuyan subregions of the Uco Valley stretch from 2,600 to over 4,200 feet above sea level (think of acres of vines growing just shy of halfway up Haleakalā). This elevation coupled with Uco's limestone soils gives the finished wine some serious acidity!

- **Grape:** 100% chardonnay
- **Winemaking:** 80% fermented in stainless steel, 20% fermented in neutral 500L French oak barrels. No malolactic fermentation! Aged for 50 months on the lees in bottle.
- **Profile:** Crisp, energetic, and easy to love. Bright notes of Granny Smith apple, lemon, and refrigerated almonds (everyone likes warm nuts but cold nuts are crunchier). Bears a faint flavor of croissant. Lip-smacking, mineral-driven finish that dials up the sophistication.