

OPTIMA

Optima is a family owned and operated winery that specializes in making limited-production wines. Located in the heart of Healdsburg, we are blessed to be at the center of some of the best appellations in the world. It's been said many times, "great wines begin with great grapes." We only source the absolute best of each vintage; this allows us to be able to meticulously follow our passion to preserve the unique characteristics of each vineyard. To do this, the harvested grapes are handled separately in "small lots" throughout fermentation. This allows Mike the winemaker and our talented cellar crew to bring the individual lots to their fullest potential before the final blending.



OPTIMA WINERY

HOUSE 101 Grant Ave Ste G
Healdsburg, CA 95448
Nicol@optimawinery.com
707.431.8222
F 707.431.7828

TASTING ROOM – THE POUR

4791 Dry Creek Road
Healdsburg, CA 95448
info@thepourhouse707.com
Phone: 707.433.0100



PO BOX 1691, HEALDSBURG, CA 95448 | 707.431.8222

optimawinery.com

OPTIMA

Mike Duffy- Owner - Winemaker

For Mike, owning a winery was the culmination of a labor of love and a dream fulfilled. It was apparent at an early age that he was destined to pursue a career in the wine business. His father was an avid home winemaker and Mike was fascinated by the process and would often help his dad. For Mike, this became his calling, a life-long ambition that began in the family garage. There, Mike would take any fruit he could get his hands on and craft it into wine. He once raided the neighbor's bushes to produce a rose petal champagne. While just a sophomore in high school, Mike declared his intentions to major in enology at UC Davis, the Princeton of winemaking.



In 1980, during his last year at Davis Mike landed an opportunity to intern at Trefethen Winery in the Napa Valley, where he worked during an annual crush. He was soon offered a job as their Assistant Winemaker, and so moved by his enthusiasm, he decided to accelerate his education to finish his last year in two quarters.

In 1983, Mike moved to Sonoma County to continue his pursuit of one day owning a winery. After several offers, he accepted the winemaker position at Balverne a start-up winery in Sonoma County, which specialized in white wines. In 1998, Mike wanted to get his hands on Alexander Valley fruit, so he gladly took the position of head winemaker at Field Stone. There he worked alongside Andre' Tchelistcheff, America's most influential post-Prohibition winemaker. He stayed at Field Stone for nine years while crafting a Cabernet Sauvignon for his newly launched Optima label. By 1997, Optima received high praise and had become self-supporting growing from 400 cases to 4,000, enabling Mike to devote all his attention to his life-long dream.

This year will mark Mike's 35th year making wine. His approach is simple, making wine that combines art and practicality. He loves the honesty and hard work of agriculture and to him, winemaking is the ultimate fusion of agriculture and art.

OPTIMA

The Family

Two families that had similar background joined together to create one happy family. Mike, met his first wife Tina in college, after dating several years they married and moved to Napa after both landing jobs in the wine business. They had three robust boys Danny, Chris and Will. As their family grew so did the winery. Tina was a beautiful artist and helped Mike design and create the Optima label. In 2001 Tina unfortunately lost her battle with cancer leaving Mike to raise their family alone.



Nicol, born and raised in Santa Rosa, also found herself a widow at a very young age. With her degree in Accounting she knew she could go anywhere. She made the bold move to leave Santa Rosa, where she and her son Tyler made a life. They then purchased property in Healdsburg in hopes of starting over. Tyler decided he wanted to play soccer so he tried out for the local team. Who was the coach? Mike Duffy.

Mike and Nicol met on the soccer field and had an instant connection. One night Nicol invited Mike over to dinner. Not knowing what Mike did for a living, she asked Mike if he wanted a glass of wine. The wine you ask? Optima Chardonnay! You can guess the rest of the story.

Today the entire Duffy clan pours heart and soul into Optima. Mike runs the day-to-day winemaking and Nicol runs the office and markets the wines from California to New York. Danny their oldest is attending UC Davis in hopes of being the next generation, Tyler and his wife Leesha come on weekends from Sacramento to help during bottling and special events, and Will who is just 15 would also like to attend UC Davis and work alongside his big brother.

For them, it's a family affair. Each bottle that leaves the winery represents their hard work, dreams and devotion to each other.

OPTIMA

The Vineyards

For a wine to be exceptional it must be intrinsic to the grapes. Given this simple fact, we strive to work with only the best vineyards, vineyards that consistently produce grapes of quality and distinction vintage after vintage.

Mounts Vineyard

The Dry Creek Valley is the keeper of our hearts for Zinfandel and Petite Sirah. Quality through sacrifice is Mounts top priority. With this philosophy of excellence passing through three generations totaling 60 years of wine-grape growers how can we go wrong? Every block brings together the unique orientation of hillside exposure, soil type and depth. From Mounts dedication, we achieve the highest quality fruit possible.



Bermudes Ranch

The stunning Alexander Valley vineyard is our hidden jewel that creates our Optima Cabernet. The vineyard is situated on a terraced knoll. The soil is comprised primarily of a gravelly loam soil. The slope direction provides excellent exposure of the grape clusters and allows for long “hang time.” This provides us with perfectly formed small bunches of grapes that possess optimal ripeness and fully developed varietal characters. The vines produce 2-3 tons per acre which deliver rich, concentrated flavors.



Duffy Vineyards

The vineyard is from our small half acre in Alexander Valley, where each spring a carpet of green covers the vineyard floor. Our family cares it for from planting to harvest through vinification. The exceptional combination of climate, exposure, and soil in the Alexander Valley appellation stamps its signature on this classic varietal. 75 cases produced.



Bocce Vineyards

Some of the most notable winery’s purchase grapes off this vineyard. We purchase the entire vineyard of Cabernet which is located just north of Calistoga and east of Alexander Valley, on the foothills of Mt St. Helena. The soil consists of well-drained, gravelly and sandy loams, which is a perfect formula for growing Cabernet Sauvignon. 100% solar



OPTIMA

Optima 2019 Gewürztraminer, Dry Creek Valley, Sonoma County

A feast for the senses. A beautiful pale, light straw in color, this dry Alsatian style wine has delicate floral aromas of rose petal, ripe pears, tropical fruit. Peach blossoms, and spice complement the 2019 vintage's mouth-filling and rounded texture. The rich, crisp dry Gewürztraminer has explosive flavors of creamy peach, lychee, and honeydew melon. The mid-palate brings up spice notes with honey and ginger and a pinch of nutmeg. The wine finishes dry with a crisp acidity.

Optima 2016 Zinfandel, Dry Creek Valley, Sonoma County

A voluptuous sexy wine, which has some serious power. The wine delivers the region's classic robust wild berry fruit, balanced by coffee and creamy vanilla. The tannins are smooth and round and the expansive mid-palate leads to a firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food.

Optima 2016 Petite Sirah, Dry Creek Valley, Sonoma County

A dense, full flavored rendition of one of Sonoma County's most scarce and special red wine grapes. It boasts blackberry and blueberry aromas balanced by rich sweet oak and vanilla. The intense berry fruit is integrated into a lush background of youthful tannins, and the flavors blend together in a rich, broad, mouth filling finish.

Optima 2015 Cabernet Sauvignon, Alexander Valley, Sonoma County

Luxurious and intense yet backed up by a classic expression of acidity and tannin, it hits the palate with richness. Bright dark fruits soar from the glass showing its sexy personality. Floral notes add to the long finish with integrated elements of caramel, coffee and vanilla. With a round rich middle the wine is simply a rich, silky, powerful wine.

Optima 2016 Cabernet Sauvignon, Knights Valley, Sonoma County

Beautiful scents of rose petal, cocoa, dark cherry and raspberry which float from dark, inky, ruby red body. The tannins are all – encompassing along with vibrant acidity, work towards perfect balance and finesse. Beautiful notes of cherries, raspberries, leather, tobacco, vanilla, clove, and anise. The long finish is marked by a touch of dark chocolate and caramel which provide a perfect balance. This is a Cab built for the long haul, best enjoyed after decanting will age 5-15 years in the cellar.

OPTIMA

Optima 2015 Duffy Reserve, Cabernet Sauvignon, Alexander

Tremendously concentrated, with massive flavors. Aromas of blackberry, dark chocolate, and maple accented with black pepper, roasted coffee, and notes of cedar. This wine stays rich and big on the palate. This well-structured wine promises to age for decades.

Optima Winery

- Owner/winemaker Mike Duffy studied under legendary Andre' Tchelistcheff
- Steak House wines
- Producing wines that rival the best Alexander Valley has to offer
- Alexander Valley hillside Vineyard Cabernet Sauvignon, <2000 cases made
- Traditional style Dry Creek Zin, 50 year old head pruned vines
- Perfectly aged Petite Sirah from old Dry Creek vines