



ALPHA OMEGA



ABOUT ALPHA OMEGA

Alpha Omega, established in 2006, is a family-owned, boutique winery in the heart of Napa Valley on the Rutherford Bench. Handcrafting wines from historic and estate-farmed vineyards throughout Napa Valley, Alpha Omega's winemakers combine the Old World's philosophy of balance with the New World's state-of-the-art techniques and natural fruit opulence. The results are wines that uniquely express the essence of the terroir of this legendary wine region through prized vineyards and masterful blending.

Rosé 2017

Napa Valley

WINEMAKER NOTES

Our Rosé is made in the classic saignée style. We harvest the fruit in the early morning hours to preserve freshness and acidity and then transfer the grapes to stainless steel tanks for fermentation. A brief “bleed” takes place with the skins after pressing to give the wine a touch of color and backbone, and then the wine is transferred to a new set of tanks to age for a short period. The goal in the cellar is to respect the terroir of the fruit while also creating a wine that is meant to be youthfully vibrant.

-Jean Hoefliger

VINEYARD NOTES

Early-ripening Merlot blocks on Newton's Spring Mountain estate and cooler sites from Henry Road in Carneros and the Carsi vineyard on the valley floor give us multiple picking options. These sites allow us to harvest at the time we feel our Rosé will be both balanced and easy to drink upon release.

COLOR	Brilliant, shiny orange with touches of salmon and pink
ON THE NOSE	Grenadine, chocolate milk, orange peel, strawberry, tulip, English rose candy, lemon blossom, crushed rocks and anise
ON THE PALATE	Fresh and fragrant entrance with rose water, blood orange, lemon candy and spring leaves
BLEND	72% Merlot, 28% Grenache
FERMENTATION	Four months in 100% stainless steel tanks
VINEYARDS	Newton (Spring Mountain), Henry Road (Carneros) and Carsi (Oak Knoll District)
CASE PRODUCTION	500
ALC. BY VOL.	13.7%