



ALPHA OMEGA

RIGHT BANK
Napa Valley
2019



WINEMAKER NOTES

2019 provided us with an unprecedented growing season. Moderate to cooler temperatures in early spring resulted in a delayed start followed by showers during bloom in May. However, continual moderate temperatures from June through August allowed vines to balance their growth. By early August, as cluster size was fully developed and overall growth more harmonious, it was clear that 2019 would be a memorable vintage. A month later, most red grapes showed complexities and flavors that normally would not appear until later in season. The 2019 wines show early approachability and impeccable balance.

ABOUT THE VINEYARDS

Our Right Bank Napa Valley 2019, which pays homage to Bordeaux's Right Bank, was handcrafted from fruit grown in premium vineyards that truly express the diversity of terroirs in Napa Valley. Although this wine showcases flavors from a range of sub-appellations stretching from the mountain slopes to valley floor to create the essence of Napa Valley, nearly 80 percent of the fruit comes from cooler climate sites in the Spring Mountain District, Coombsville and Oak Knoll District AVAs, resulting in a stylistic wine that displays complexity, structure and ageability.

ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices with New World technology and science. Alpha Omega's winemaking team strives to emphasize the unique terroir driven characteristics that reveal a sense of place that is Napa Valley. The family-owned, boutique winery in the heart of Napa Valley, in the Rutherford AVA, is honored that its estate is considered one of the top wineries in the region.

ON THE NOSE	Refined and nuanced aromas of red plums, orange peel, Mediterranean olives, almonds, cardamom
ON THE PALATE	Perfumed strawberry and cranberry, dusty earth, dried herbs, gamey meat, allspice
BLEND	54% Merlot, 19% Cabernet Franc, 15% Cabernet Sauvignon, 9%, Malbec, 3% Petit Verdot
FERMENTATION	40% barrel fermented in 50% new, 50% 1-year-old French oak barrels, 60% stainless steel tank fermented
AGING	18 months in French oak, 35% new, 35% 1-year-old, 30% 2-year-old barrels