



ALPHA OMEGA

RIGHT BANK
Napa Valley
2020

VINTAGE NOTES

The 2020 growing season began with a dry winter and mild spring that led to early budbreak. A few heat spells in May pushed the vines through bloom and later at veraison, with perfectly moderate growing conditions in between. Warm, sunny weather prevailed through September and produced red grapes with excellent ripeness and deep fruit character. Our 2020 red wines are rich, concentrated and show a great depth of flavor.

VINEYARD SOURCES

Our Right Bank Napa Valley 2020, 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.

WINEMAKING

Our winemakers blended 62% Merlot, 21% Cabernet Franc and 17% Cabernet Sauvignon to create a nuanced and complex wine. This wine was fermented 30% in stainless steel tank and 70% in French oak before aging 19 months in 100% French oak, 30% new.

ABOUT ALPHA OMEGA

Alpha Omega is a family-owned winery in Rutherford, the heart of Napa Valley. Handcrafting wines from highly regarded Napa vineyards, Alpha Omega's winemakers combine Old World philosophy of balance and structure with New World state-of-the-art techniques and natural fruit opulence. Masterful blending results in wines that uniquely express the essence of the terroir of this legendary wine region. Surrounded by fountains, vineyards and mountains, the beauty of this modern farm-style winery is as captivating as its wine.

Sight	Medium, deep ruby red
Nose	A complex aromatic blend of elegant black and red fruit, dried herbs and dusty earth are accented by notes of gamey meat and pipe tobacco.
Palate	Flavors of refined and angular currants are complemented by notes of blackberry, cedar, tar and graphite.