

ALPHA OMEGA

20II

CABERNET SAUVIGNON
Napa Valley



Blending Cabernet Sauvignon grapes from top flight vineyards such as Beckstoffer To Kalon, Beckstoffer Missouri Hopper and Beckstoffer Las Piedras, we designed this to be enjoyed now or over the next two decades. As the core varietal of Napa Valley, our Cabernet Sauvignon possesses concentration, freshness and acidity

Winemaker Notes:

"Napa Valley faced a myriad of challenges in 2011. A cool and wet spring delayed the growing season and also created major shatter. The positive is it allowed the vine to concentrate its effort into the remaining clusters giving them intense flavors. Summer temperatures rarely rose above 90° F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned. In early October, with the forecast calling for significant rain, growers faced a choice: pick before the rain and settle for less than optimum ripening or hope the grapes would weather the storm. Alpha Omega decided to pick the vineyards that were not well drained before the rain and the ones that were, after. This decision gave us a diversity of ripeness which helped the wine reach a deep and complex profile."

—Jean Hoefliger

Color: deep brilliant black cherry with touches of geranium on the rim

On the nose: explosion of thyme, green pepper, roast beef and chili balanced with fresh blueberries, plums and cherry with hints of bubble gum

On the palate: fresh entrance evolving on ripe fruit with hints of blueberries and boysenberries lingering on blackberries, starfruit and pine

Blend: 76% Cabernet Sauvignon, 20% Merlot, 4% Cabernet Franc Fermentation: 50% barrel, 50% tank

Aging: 22 months, 80% new French oak, 20% in I year old barrels Vineyards: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Beckstoffer Las Piedras, Sklar, Sacrashe, Escher, Sunshine Valley, Stage-

coach, Newton, and Lyons Case Production: 1,800 Alcohol by Volume: 13.8%