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ERA Napa Valley



ERA, Alpha Omega's flagship wine, represents the highest level of dedication to handcrafting a wine which serves as the confluence of Old World traditions and New World techniques. Our Winemaker, Jean Hoefliger, and Consulting Winemaker, Michel Rolland, work together to blend a wine which highlights the exceptional diversity of Napa Valley terroir. ERA is a blend of Cabernet Sauvignon from seven award winning and historic vineyards in Napa Valley and is handcrafted, barrel-fermented with its natural wild yeast, and is not fined or filtered. Alpha Omega's unique style of blending Cabernet Sauvignons from various terroirs crafts a wine with the perfect balance of depth, intensity and elegance.

Winemaker Notes:

"For the first time in the history of ERA, the 2011 is 100% Cabernet Sauvignon. This is because 2011 was the coldest vintage in 25 years, yielding wines with lower alcohol and higher acidity. In order to maintain ripeness, concentration and complexity, we blended Cabernet Sauvignon from all of our Single Vineyards into ERA 2011. This wine represents an amazing balance and has a great potential for aging." -Jean Hoefliger

Color: ruby red with touches of dark cherry and violet

On the nose: soft cedar wood ending on dark cherry, cassis, gingerbread and bergamot, lingering on lilac, geranium, and cloves

On the palate: soft, velvety entrance evolving on ripe dark fruit like cassis and black cherries with plums, blueberries, and starfruit lingering on kirsch, lavender, and roses

Blend: 100% Cabernet Sauvignon Fermentation: 100% barrel fermented Aging: 22 months in 80% new French oak, 20% in I year old barrels Vineyards: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Beckstoffer Dr. Crane, Beckstoffer Las Piedras, Stagecoach, Newton Case Production: 800 Alcohol by Volume: 14.1%