

Alpha Omega



Proprietary Red 2014

Napa Valley

This Cabernet Sauvignon-dominated wine was designed to be a Bordeaux blend with pure Napa Valley pedigree. Utilizing various varietals from the Valley floor and mountain fruit from north to south, we created a wine that truly represents the region's tremendous diversity of the different terroir. We consider our Proprietary Red the intellectual offering of our current releases.

WINEMAKER NOTES

"Balanced and elegant wines are the ballmarks of the 2014 vintage, a rock star crop similar to 2012 in terms of the characteristics. The weather was near perfect, and, for the first time, there was no effect of the drought on the vines which by now were accustomed to the dry spring. Harvest began early and by mid-August even the Cabernet Sauvignon had ripened, thus protecting the acidity of the wines.

"We had some heat spikes that delayed the phenolic ripeness and forced us to push extraction quite hard. The ripeness was there, but the color and tannins really took time to come out. Our 2014 red wines are powerful but with great structure. Patience was the key to this vintage."

-Jean Hoefliger

COLOR	deep, dark ruby with touches of Ferrari red on the rim
ON THE NOSE	beautiful notes of toasted brioche, granite and dark cherry with licorice, violet and paprika
ON THE PALATE	soft but balanced entrance evolving on a tannic frame with touches of cherry pit and plum lingering on crème de cassis
BLEND	69% Cabernet Sauvignon, I7% Cabernet Franc, 9% Merlot, 5% Petit Verdot
FERMENTATION	50% barrel fermentation, $50%$ stainless steel tank fermentation
AGING	20 months, 100% French oak with 70% new and 30% I-year-old barrels
VINEYARDS	Cordes, Kan, Leaky Lake, Mill Creek, Soltan, Sacrache, Sklar, Gibson, Newton, Sunshine Valley
CASE PRODUCTION	2,000
ALCOHOL BY VOLUME	15.5%