



ALPHA OMEGA

Chardonnay
Napa Valley
2016



ABOUT ALPHA OMEGA

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

WINEMAKER NOTES

2016 was a near-perfect growing season, giving Napa Valley another winner in a string of historic vintages. Spring budbreak came early due to dry and relatively warm soils from a drought winter. This essentially sped up the entire growing cycle, and we were able to monitor progress in the vineyard without any major heat spikes to cause concern. With time on our side, we had the luxury of operating on our own schedule and we were able to choose our pick dates to ensure ideal ripening. This finesse-driven Chardonnay, naturally fermented, unfinned and unfiltered, embodies Meursault with a California accent.

ABOUT THE VINEYARDS

Our winemaking team blends Chardonnay from multiple, cool-climate sites all with diverse soil to create an elegant Chardonnay. Los Olivos, where temperatures rarely exceed 80°, receives marine winds from the San Pablo Bay as well as the Petaluma Gap to the west while the fog at Razi often lingers until late morning and afternoon breezes are ideal for growing Chardonnay.

ON THE NOSE	Explosion of salted caramel, gingerbread, cedar, licorice, butterscotch, canned pineapples, apricots, orange blossoms
ON THE PALATE	Round entrance evolving on grapefruit, quince, star fruit, honey, white chocolate lingering on toasted brioche, graphite
BLEND	100% Chardonnay
FERMENTATION	100% barrel fermented, <i>sur lies</i>
AGING	16 months, 100% French oak, 65% new, 35% 1-year-old barrels
VINEYARDS	Los Olivos (Napa Valley), Parr (Knights Valley), Razi (Oak Knoll District)