



ALPHA OMEGA

**Chardonnay
Napa Valley
2018**



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

2018 was a dream growing season and harvest for Napa Valley. An abundance of rain in February was followed by continuous days of sunshine and mild temperatures that made for uniform vines and even cluster growth. With no major heat spikes to contend with, there was no need to rush through harvest. Cooler temperatures allowed us to pick when we wanted, without stress and under optimal conditions. The gift from Mother Nature translated to wines that not only have great concentration but also an amazing freshness.

ABOUT THE VINEYARDS

Our winemaking team blends Chardonnay from multiple, cool-climate sites all with diverse soil, to create an elegant Chardonnay. Cooling breezes from the San Pablo Bay help preserve the acidity and allow for even ripening patterns at these vineyards located in a variety of sub-appellations, including steep-sloped Mount Veeder, Coombsville on the valley floor and Los Carneros, where daytime temperatures rarely exceed 80 degrees.

ON THE NOSE

Fuji apples, honeysuckles, pastry cream, hazelnuts, shortbread cookies

ON THE PALATE

Zesty lemon custard, fresh-baked sourdough, walnut, hint of clove on a long, flavorful finish

BLEND

100% Chardonnay

FERMENTATION

85% barrel fermented, 15% stainless steel tank fermented

AGING

16 months in French oak, 35% new, 65% 1-year-old barrels, *sur lies fines*