



ALPHA OMEGA

CABERNET SAUVIGNON

YOUNTVILLE

Napa Valley

2018

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

The Alpha Omega Cabernet Sauvignon Yountville 2018 is part our AVA series collaboration with our celebrated consulting winemaker Andy Erickson – and is a 100% Cabernet Sauvignon from what is considered the birthplace of Napa Valley wine. The moderate-climate AVA on the valley floor boasts cool summer mornings, thanks in part to a cool marine influence and fog, and afternoons filled with strong breezes from the San Pablo Bay. Soils are primarily gravelly silt loam, sedimentary in origin, and gravelly alluvial soils with rock. Restrained ripeness and extended barrel aging have shaped this wine into a sleek and archetypal expression of Yountville Cabernet Sauvignon.

ABOUT ALPHA OMEGA

Alpha Omega is a family-owned winery in Rutherford, the heart of Napa Valley. Handcrafting wines from highly regarded Napa vineyards, Alpha Omega's winemakers combine Old World philosophy of balance and structure with New World state-of-the-art techniques and natural fruit opulence. Masterful blending results in wines that uniquely express the essence of the terroir of this legendary wine region. Surrounded by fountains, vineyards and mountains, the beauty of this modern farm-style winery is as captivating as its wine.

ON THE NOSE

Refined and classic style with red currants, blackberries, tobacco, leather, roasted pecan, baker's chocolate

ON THE PALATE

Silky entrance with red plum and black cherry, cocoa powder, brown button mushroom and long, chewy tannins

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% stainless steel tank fermented

AGING

30 months in French oak, 30% new