



ALPHA OMEGA

CABERNET SAUVIGNON
OAKVILLE
Napa Valley
2020

VINTAGE NOTES

The 2020 growing season began with a dry winter and mild spring that led to early budbreak. A few heat spells in May pushed the vines through bloom and later at veraison, with perfectly moderate growing conditions in between. Warm, sunny weather prevailed through September and produced red grapes with excellent ripeness and distinct fruit character. Our 2020 red wines are rich, concentrated and show a great depth of flavor.

VINEYARD SOURCES

Alpha Omega's AVA series was born out of our collaboration with our celebrated Consulting Winemaker Andy Erickson. Oakville is situated in the center of Napa Valley, which provides an ideal balance of warm and cool temperatures. The deep, rich soils on the west side give way to rockier, thinner soils on the east side. In 2020, we used grapes from some of our top Single Vineyards on both the east and west sides of Oakville.

WINEMAKING

The 2020 vintage is a blend of 96% Cabernet Sauvignon with 4% Cabernet Franc for added aromatics and texture. This wine was 50% barrel fermented in two- and three-year-old French oak barriques and 50% in stainless steel tanks, then aged 18 months in 20% new French oak barriques.

Sight	Opaque ruby red
Nose	Classic aromas of ripe red cherry and blackberry are complemented by notes of anise, dusty earth and integrated French oak.
Palate	This full-bodied wine has a smooth, balanced entry of rich red and black fruits, white pepper and cedar followed by firm tannins and a long, impactful finish.

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. 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.