



# ALPHA OMEGA

SAUVIGNON BLANC 1155

Napa Valley

2020



## VINTAGE NOTES

Excellence defines the start of the 2020 growing season in Napa Valley. A dry winter and mild spring led to early budbreak. During summer, a few heat spells pushed the vines through the bloom period, and again at the completion of veraison, with perfectly moderate growing conditions in between. Warm, sunny weather through August allowed for an early harvest of white grapes. We captured the ideal maturity window for our Sauvignon Blanc and Chardonnay blocks, resulting in wines with beautiful ripeness, bright, balanced acidity and an abundance of character.

## VINEYARD SOURCES

Taking its name from the address of our Rutherford winery, our 1155 estate vineyard surrounds our terrace and fountains. Twelve feet of heavy clay soil supply a deep and prolific root system that allows for the Sauvignon Blanc grown here to take temperature fluctuations in stride and ripen patiently.

## WINEMAKING

Our winemakers blended 2% Semillon into the Sauvignon Blanc to add body and texture. Unique to our Sauvignon Blanc program, this wine is 50% barrel fermented in 25% new acacia with the other 75% older acacia and traditional French oak. We aged for 14 months in the same barrel composition, bringing high levels of complexity to the fresh, expressive fruit aromatics.

## ABOUT ALPHA OMEGA

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

<b>Sight</b>	Brilliant straw yellow with a hint of silver-green
<b>Nose</b>	Meyer lemon peels, caramelized pineapples and lemongrass are accented by notes of kiwis and honeydew melons
<b>Palate</b>	Bright acidity is complemented by citrus, white peach, Fuji apple and subtle pie crust