



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.



ALPHA OMEGA

SAUVIGNON BLANC 1155
RUTHERFORD
Napa Valley
2021

VINTAGE NOTES

Late winter rains followed by ideal spring growing conditions set the stage for the 2021 vintage. Mild temperatures punctuated this drought year with only a few heat spikes during the summer months. Early flavor development in our white grapes, coupled with higher acidity levels, allowed us to begin harvest at the end of August with grapes showing exceptional balance and moderate brix levels. The ideal weather of 2021 and overall lower yields produced wines that offer exciting, complex aromatics and flavors.

VINEYARD SOURCES

Alpha Omega's 1155 Vineyard is located directly in front of the winery along Highway 29. Named for the address of the winery on Mee Lane, this is the only vineyard that was kept from the Quail Ridge era after vintners Robin and Michelle Baggett purchased the property in 2006. Planted in 1993 to Sauvignon Blanc - Clone I, these four acres of widely spaced, older vines thrive in the deep, clay soils that are fed by the runoff from the nearby Napa River. In 2021, we also used grapes from two of our Yountville vineyards, giving this wine a lovely freshness and depth.

WINEMAKING

The 2021 vintage is a blend of 98% Sauvignon Blanc and 2% Semillon that added body and texture. This wine was 50% barrel fermented in 25% new French acacia barriques and puncheons and 50% in stainless steel tanks. Following partial malolactic fermentation, the wine was aged in 50% French acacia barriques and puncheons and 50% stainless steel tanks with active lees stirring for the first three months of its 16-month aging regime.

Sight	Pale straw yellow with hints of gold
Nose	Aromas of kiwi, honeydew melon and lime leaf are accented by notes of white flowers, fresh peas, almond and honey.
Palate	Bright, medium bodied flavors of citrus zest, cashew, green apple and tea are framed by lively acidity and chalky minerality.