



ALPHA OMEGA

CABERNET FRANC

Napa Valley

2019



WINEMAKER NOTES

2019 provided us with an unprecedented growing season. Moderate to cooler temperatures in early spring resulted in a delayed start followed by showers during bloom in May. However, continual moderate temperatures from June through August allowed vines to balance their growth. By early August, as cluster size was fully developed and overall growth more harmonious, it was clear that 2019 would be a memorable vintage. A month later, most red grapes showed complexities and flavors that normally would not appear until later in season. The 2019 wines show early approachability and impeccable balance.

ABOUT THE VINEYARDS

Our winemaking team handcrafted the Cabernet Franc Napa Valley 2019 from fruit grown in premium vineyards that truly express the diversity of terroirs in Napa Valley. This 100% Cabernet Franc showcases flavors from a range of sub-appellations stretching from the cool climate Oak Knoll District in the southern end of Napa Valley, over east to the rugged, mountain slopes of Atlas Peak and back up the valley floor with vineyards in Yountville, St. Helena and Rutherford adding their unique personalities to a wine that shows why this varietal has become so popular in Napa Valley.

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.

ON THE NOSE

Rich blackberries and red plums, pipe tobacco, wet asphalt, flashy French oak

ON THE PALATE

Soft and generous mixed berry compote, fresh and dry herbs, powerful, long finish

BLEND

100% Cabernet Franc

FERMENTATION

60% barrel fermented in 50% new, 50% 1-year-old French oak barrels, 40% stainless steel tank fermented

AGING

20 months in French oak, 40% new, 40% 1-year-old, 20% 2-year-old barrels