



# ALPHA OMEGA

## CABERNET SAUVIGNON

Oak Knoll  
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

The Alpha Omega Cabernet Sauvignon Oak Knoll 2019 is part of our AVA series that began with the 2018 vintage as a collaboration with our celebrated consulting winemaker Andy Erickson. Our winemaking team blended fruit grown in the Oak Knoll District, which boasts the longest growing season in the valley, due in part to its position at the southern end of Napa Valley. A strong marine influence from the San Pablo Bay provides foggy mornings and cool summer nights. This wine displays the pure and expressive red fruit characters from the cooler climates that benefit the vineyards in this AVA.

### 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	Fresh and vibrant red and black cherries, cedar, molasses, leather, venison
ON THE PALATE	Focused red fruits, sarsaparilla, savory dry herbs, seamless flow
BLEND	94% Cabernet Sauvignon, 5% Malbec, 1% Cabernet Franc
FERMENTATION	50% barrel fermented in 60% new, 40% 1-year-old French oak barrels, 50% stainless steel tank fermented
AGING	20 months in French oak, 30% new, 50% 1-year-old, 20% 2-year-old barrels