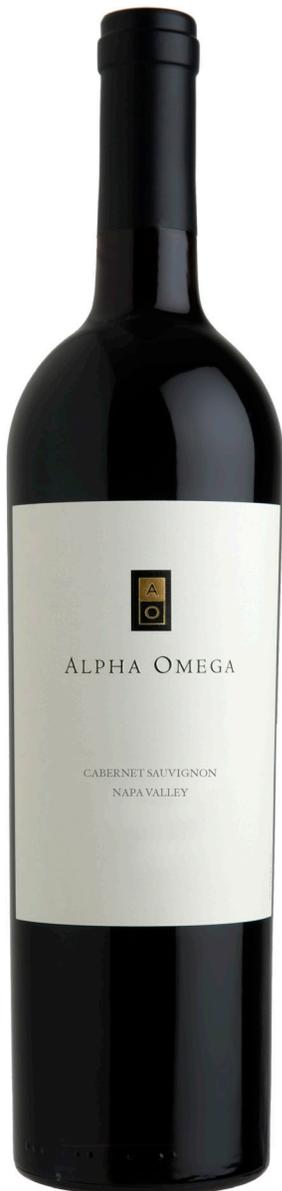




ALPHA OMEGA

2012

CABERNET SAUVIGNON
Napa Valley



Blending Cabernet Sauvignon grapes from top flight vineyards such as Beckstoffer To Kalon, Beckstoffer Missouri Hopper and Beckstoffer Las Piedras, we designed this to be enjoyed now or over the next two decades. As the core varietal of Napa Valley, our Cabernet Sauvignon possesses concentration, freshness and acidity

Winemaker Notes:

“2012 proved to be a unique but outstanding vintage. This is not because of frost, heat or rain, but mainly due to bountiful harvest. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varietals to ripen to their optimum condition with significant concentration and complexity. The biggest challenge was the management of the tannin structure of the very thick-skinned red vintage. This meant that winemakers who simply applied recipes had a challenging year as tannin levels were at twice the average level.”

-Jean Hoefliger

Color: deep purple with touches of mazarine

On the nose: violet, dark cherry, milk chocolate and cedar with touches of blueberry, cherry pie and dark maple syrup

On the palate: soft velvety entrance evolving on plums, blackberries and dark cherries with hints of star fruit and boysenberries

Blend: 76% Cabernet Sauvignon, 10% Merlot, 9% Petit Verdot, 5% Cabernet Franc

Fermentation: 50% barrel, 50% tank, average of 35 days on skins
Aging: 22 months, 70% new French oak, 30% in 1 year old barrels

Vineyards: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Beckstoffer Las Piedras, Sklar, Sacrashe, Sunshine Valley, Stagecoach, Newton, and Lyons

Case Production: 3,000 cases

Alcohol by Volume: 14.8%