



ALPHA OMEGA

2014

SAUVIGNON BLANC
Napa Valley



A balance between Bordeaux-style Sauvignon Blanc, which is barrel fermented to give more of a mouth feel, and a New Zealand-style Sauvignon Blanc, which is crisp, fresh and expressive. Its complex and aromatic flavor profile features tropical fruit balanced with crisp acidity.

Winemaker Notes:

“2014 was the earliest vintage in the past 15 years. This was not only due to heat—but also because of the drought. We started picking white varieties in mid-August, allowing us to protect the acidity and fragrance of these wines extremely well. Because most white varieties ripened much earlier in the season, they were able to mature without burning the acidity. Therefore, we saw acid levels comparable to 2011. This seems counterintuitive. However, because the grapes ripened so early, we were able to shift the entire process for the whites into a colder growing season—thus permitting an amazing balance.”

-Jean Hoefliger

Color: bright white gold with touches of green

On the nose: apricot, white chocolate and lemon flower with hints of green banana, guava and persimmon

On the palate: fresh entrance of Meyer lemon and starfruit lingering on granny smith apple, apricot, pear and pineapple

Blend: 100% Sauvignon Blanc

Fermentation: 85% tank, 15% barrel fermented in new French oak

Aging: 4 months

% of ML: 0%

Vineyards: Crossroads

Case Production: 900

Alcohol by Volume: 14.1%