



# ALPHA OMEGA

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# 2015

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:

*Because 2015 was so early due to the drought and heat, most whites ended up ripening in colder months which helped protect the fragrance and acidity of what became very balanced wines. Because the acidity levels were much higher than expected, the whites have amazing backbones and very well developed aromatics. We also had fewer heat spells than in previous warm vintages. Therefore, the plants did not shut down, and we did not burn certain aromas or malic acid. Because the malic acid was not burned, we were able to complete malolactic fermentation and give more roundness to the wines. The early harvest truly saved us by allowing the grapes to ripen when they were more protected in earlier, colder months.* -Jean Hoefliger

**Color:** extremely shiny white gold with a hint of diamonds

**On the nose:** explosion of pear, crushed rocks, vanilla, honeydew and jasmine lingering on white chocolate, citrus and tulips

**On the palate:** soft entrance evolving on Meyer lemon with hints of fresh cut grass, papaya and guava

**Blend:** 100% Sauvignon Blanc

**Fermentation:** 85% stainless steel, 15% barrel fermented (25% in new French oak)

**Aging:** 9 months, stainless steel  
% of ML: 0%

**Vineyards:** Crossroads and Knights Bridge

**Case Production:** 437

**Alcohol by Volume:** 14.5%