



# ALPHA OMEGA

Proprietary Red  
Napa Valley  
2017



## ABOUT ALPHA OMEGA

*Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices and emphasis on unique terroir driven characteristics that reveal a sense of place combined with New World technology and science. The family-owned, boutique winery in the heart of Napa Valley on the Rutherford Bench is honored that its estate is considered one of the top wineries in the region.*

## WINEMAKER NOTES

2017 started out with record precipitation providing vines with sufficient water tables to safely get them through several heat spikes that began as early as June. Temperatures up to 110 degrees in early September prompted several winemakers to begin harvesting red varieties. Our winemaking team held steadfast and patiently waited until end of September before bringing in the first red varieties. Rewarded then with more moderate temperatures, the resulting wines express themselves as both full-bodied and greatly structured. This Cabernet Sauvignon-dominated wine was designed to be a Bordeaux blend with pure Napa Valley pedigree.

## ABOUT THE VINEYARDS

Our Proprietary Red Napa Valley 2017 was handcrafted from fruit grown in premium vineyards that truly express the diversity of terroirs in Napa Valley. This wine showcases flavors from a range of sub-appellations stretching from the mountain slopes of Atlas Peak, Spring Mountain and Howell Mountain to valley floor vineyards in Coombsville and St. Helena blended together to create the essence of Napa Valley.

<b>ON THE NOSE</b>	Cedar, cinnamon sticks, bay leaves, wet iron, tomato stems, black cherries, lemon zest, underbrush
<b>ON THE PALATE</b>	Silky entrance, balanced, integrated acidity framed with granular tannins, notes of hard caramel candy, vanilla ice cream, macerated strawberry, coconut shaving, cigar box, under ripe nectarine, violet candy, cocoa powder
<b>BLEND</b>	79% Cabernet Sauvignon, 10% Merlot, 7% Cabernet Franc, 4% Petit Verdot
<b>FERMENTATION</b>	90% barrel fermented, 10% stainless steel tank fermented
<b>AGING</b>	20 months in French oak, 75% new, 25% 1-year-old barrels
<b>VINEYARDS</b>	Cordes (Atlas Peak), Keller (Coombsville), Newton (Spring Mountain), Stagecoach (Atlas Peak), Partridge (St. Helena), Circle R (Atlas Peak), Soltan (Napa), Clark-Claudon (Howell Mountain)