



ALPHA OMEGA

2012

ERA
Napa Valley



ERA, Alpha Omega's flagship wine, represents the highest level of dedication to handcrafting a wine which serves as the confluence of Old World traditions and New World techniques. Our Winemaker, Jean Hoefliger, and Consulting Winemaker, Michel Rolland, work together to blend a wine which highlights the exceptional diversity of Napa Valley terroir. ERA is a blend of Cabernet Sauvignon from seven award winning and historic vineyards in Napa Valley and is handcrafted, barrel-fermented with its natural wild yeast, and is not fined or filtered. Alpha Omega's unique style of blending Cabernet Sauvignons from various terroirs crafts a wine with the perfect balance of depth, intensity and elegance.

Winemaker Notes:

"The 2012 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. In addition, the season allowed us to pick at a great level of maturity and acidity, giving us the ability to craft exceptional wines. ERA 2012 is extremely concentrated with an amazing silkiness balanced by acidity."

-Jean Hoefliger

Color: deep, dark black with touches of ruby on the rim

On the nose: dark fruit with touches of cedar, cinnamon and paprika evolving on ripe blackberries, cassis and rosemary, lingering on strawberry jam and violet

On the palate: gigantic entrance progressing on silky tannins with touches of blackberry, blueberry and cassis, lingering on violet, lavender and dark chocolate

Blend: 94% Cabernet Sauvignon, 4% Cabernet Franc, 2% Merlot

Fermentation: 100% Barrel Fermented

Aging: 22 months, 80% new French oak, 20% 1 year old barrels

Vineyards: Beckstoffer Missouri Hopper, Beckstoffer To Kalon, Beckstoffer Las Piedras, Beckstoffer Dr. Crane, Sunshine Valley Vineyard and Stagecoach Vineyard

Case Production: 750

Alcohol by Volume: 15.1%