



# ALPHA OMEGA

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# 2012

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:

*2012 proved to be a vintage of extremes. This is not because of frost, heat, or rain, but mainly due to the high yield of fruit. Weather 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.*

*-Jean Hoefliger*

**Color:** bright, shiny gold with hints of mercury

**On the nose:** good minerality with touches of pear, quince, honey, vanilla, cherry blossom and banana lingering on bubble gum, grass and chamomile

**On the palate:** soft mineral entrance evolving on bright acidity with touches of pencil shavings and gun powder lingering on pear, orange, grapefruit and hints of hazelnuts

**Blend:** 100% Sauvignon Blanc

**Fermentation:** 45% neutral French oak, 55% stainless steel  
**% of ML:** 0%

**Aging:** 6 months, 55% steel, 45% French oak

**Vineyards:** Alpha Omega Estate, Garvey

**Case Production:** 2,000

**Alcohol by Volume:** 14.2%