



# ALPHA OMEGA

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# 2013

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:

*“Overall 2013 was a typical Napa vintage. We had limited rain and a quite a bit of heat. This forced us to be creative in protecting the fruit from heat and sun exposure through canopy management and irrigation. The white wines in 2013 are very expressive due to the great ripeness of the vintage. 2013 was about managing the heat and protecting the acidity of the grapes to balance the wine’s great ripeness and powerful fruit profile.”*

*-Jean Hoefliger*

**Color:** bright shiny gold with hints of silver

**On the nose:** explosion of pear, granite and almond evolving on coconut, guava and lemon yogurt with white chocolate, cassis and fresh cut grass

**On the palate:** crisp entrance of apricot and vanilla with touches of citrus and rose, lingering on grapefruit

**Blend:** 100% Sauvignon Blanc

**Fermentation:** 30% oak (20% new French, 80% neutral) 70% Stainless Steel. There was a small amount of Acacia wood (less than 1%) to add fatness on palate and honey-like aromas.

**% of ML:** 0%

**Aging:** The 30% was in oak for 6 months

**Vineyards:** Alpha Omega Estate, Perret, Garvey

**Case Production:** 2,000

**Alcohol by Volume:** 14.2%