



ALPHA OMEGA

Cabernet Sauvignon
Napa Valley
2014

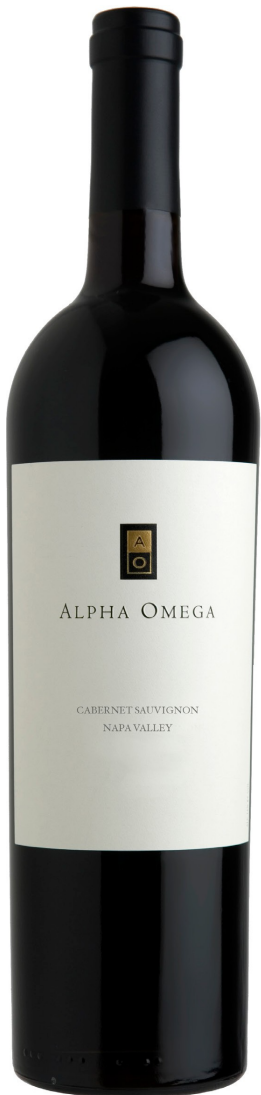
Blending Cabernet Sauvignon grapes from premium vineyards that truly express the diversity of terroirs in Napa Valley, we designed this wine to be enjoyed now or over the next two decades. As the core varietal of Napa Valley, our Cabernet Sauvignon possesses depth, concentration and acidity.

WINEMAKER NOTES

Balanced and elegant wines are the hallmarks of the 2014 vintage, a rock star crop similar to 2012 in terms of the characteristics. The weather was near perfect, and, for the first time, there was no effect of the drought on the vines which by now were accustomed to the dry spring. Harvest began early and by mid-August even the Cabernet Sauvignon had ripened, thus protecting the acidity of the wines.

We had some heat spikes that delayed the phenolic ripeness and forced us to push extraction quite hard. The ripeness was there, but the color and tannins really took time to come out. Our 2014 red wines are powerful but with great structure. Patience was the key to this vintage.

Now aged, this Cabernet Sauvignon 2014 from our Library Series shows expressive, complex aromatics with powerful density of flavor and bright, vibrant acidity. Displaying very fresh fruit and texture that still shows great structure at this age, this wine will continue to age gracefully.



ON THE NOSE	Redcurrants, red and black cherries, French toast, pipe tobacco, rose petals, molasses
ON THE PALATE	Red plum, rhubarb, coffee grinds, chanterelle mushroom, black olive, dark chocolate, potting soil
BLEND	85% Cabernet Sauvignon, 9% Cabernet Franc, 6% Merlot
FERMENTATION	50% barrel fermented, 50% stainless steel tank fermented
AGING	20 months, 100% French oak with 70% new and 30% 1-year-old barrels