



ALPHA OMEGA

Chardonnay
Napa Valley
2015



ABOUT ALPHA OMEGA

Alpha Omega, established in 2006, is a family-owned, boutique winery in the heart of Napa Valley on the Rutherford Bench. Handcrafting wines from historic and estate-farmed vineyards throughout Napa Valley, Alpha Omega's winemakers combine the Old World's philosophy of balance with the New World's state-of-the-art techniques and natural fruit opulence. The results are wines that uniquely express the essence of the terroir of this legendary wine region through prized vineyards and masterful blending.

WINEMAKER NOTES

In 2015, the yields were low, yet the quality was high. The growing period began with uncommonly warm temperatures in the late winter and early spring which resulted in an early bud break and bloom. Most white grapes ripened in late spring, which helped protect the fragrance and acidity of what became very balanced wines. The white wines possess incredible backbones and very well-developed aromatics. We achieve precision and balance by an 18-month aging process in French oak with constant stirring. The result is an elegant and finesse-driven Chardonnay that embodies Meursault with a California accent

VINEYARD NOTES

The integration of several different clones of Chardonnay brings unique characteristics to this multifaceted wine which is naturally fermented, unfinned and unfiltered. At Los Olivos, one of the coldest sites in Napa Valley due to the marine winds from the San Pablo Bay as well as the Petaluma Gap, the temperature protects the exceptional freshness and allows the Wente and Hyde clones to fully express themselves while Caldwell Vineyard brings roundness and depth.

COLOR	Bright yellow with diamond and mercury on the rim
ON THE NOSE	Explosion of apricots, tangerines, match sticks, star anis, brioche, licorice
ON THE PALATE	Bright entrance evolving on minerality with touches of stone fruit, pear, grapefruit, coffee, green apple lingering on orange sorbet, tangerine ice cream
BLEND	100% Chardonnay
FERMENTATION	100% barrel fermented sur lie
AGING	18 months in 100% French oak; 35% new and 65% 1-year-old barrels
VINEYARDS	Los Olivos (Napa Valley), Toyon (Carneros), Razi (Oak Knoll District), Caldwell (Coombsville)