

ALPHA OMEGA

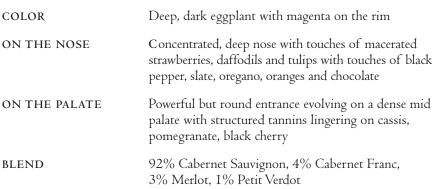
Cabernet Sauvignon Napa Valley 2016

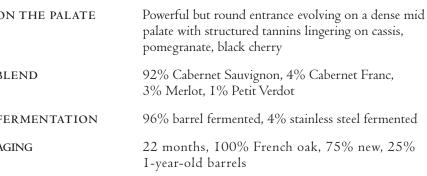
WINEMAKER NOTES

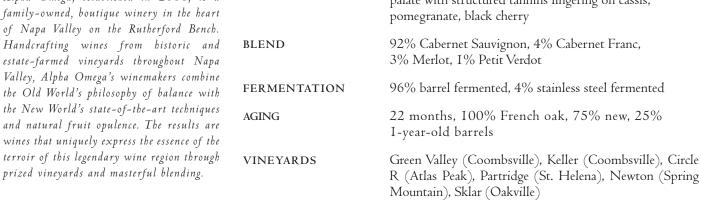
2016 was a near-perfect growing season thanks to ideal weather conditions, giving Napa Valley another winner in a series of historic vintages. Spring budbreak came early due to dry and relatively warm soils from a drought winter. There was a slight carry-over effect of that advanced timing in producing a low flower count and lighter fruit set (fewer potential grapes and smaller clusters at maturity). However, the thinner grape population was actually beneficial as it focused the vine's flavor energy on fewer bunches. Minimal heat spells and consistently cool nights across the summer months allowed the clusters to ripen slowly and evenly while protecting their vitally important natural acidity.

VINEYARD NOTES

Alpha Omega has long term-leases on each of the vineyards that we farm for our Cabernet Sauvignon 2016. Farming by our Alpha Omega Vineyard Management team allows for the level of control vital to our mission of producing world-class wine. For this vintage, our Cabernet Sauvignon was handcrafted from fruit from a range of exceptional Napa Valley terroirs in the sub-appellations of Coombsville, Atlas Peak, Spring Mountain and Oakville.









ABOUT ALPHA OMEGA

Alpha Omega, established in 2006, is a