



ALPHA OMEGA

Proprietary Red
Napa Valley
2016



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

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 vines' 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.

-Jean Hoefliger

VINEYARD NOTES

Alpha Omega has long term-leases on each of the vineyards that we farm for our Proprietary Red 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 Proprietary Red was handcrafted from fruit from vineyards on the valley floor and in the mountains, stretching from north to south. This wine truly represents the region's tremendous diversity and varying terroir.

COLOR	Deep, dark, black oil with touches of mauve on the rim
ON THE NOSE	Beautiful nose of spices and flowers, such as thyme and lilacs with a touch of roses, dark chocolate cherries and gingerbread
ON THE PALATE	Fresh, fruity entrance evolving on granular integrated tannins lingering on juicy fruit such as black currant, plum and boysenberries
BLEND	73% Cabernet Sauvignon, 13% Merlot, 9% Cabernet Franc, 5% Petit Verdot
FERMENTATION	81% barrel fermented, 19% stainless steel fermented
AGING	22 months in 100% French oak; 75% new, 25% 1-year-old barrels
VINEYARDS	Green Valley (Coombsville), Kan, Mill Creek and Partridge vineyards (St. Helena), Spring Mountain and Newton vineyards (Spring Mountain), Sklar (Oakville)