



ALPHA OMEGA

Sauvignon Blanc 1155

Napa Valley

2016



ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices and emphasis on unique terroir driven characteristics that reveal a sense of place combined with New World technology and science. The family-owned, boutique winery in the heart of Napa Valley on the Rutherford Bench is honored that its estate is considered one of the top wineries in the region

WINEMAKER NOTES

2016 was a near-perfect growing season thanks to ideal weather conditions, giving Napa Valley another winner in a string of historic vintages. Spring budbreak came early due to dry and relatively warm soils from a drought winter. This essentially sped-up the entire growing cycle, and we were able to monitor progress in the vineyard without any major heat spikes to cause concern. Picking began in early September for our warmer site in Calistoga and stretched out another three weeks into the cooler end of the Valley. We could essentially operate on our own harvest schedule and time our pick dates for ideal ripening. It's never really correct to say that farming is easy, but 2016 was pretty close to stress-free.

VINEYARD NOTES

Our 1155 estate vineyard which surrounds our terrace and fountains, takes its name from the address of our winery. Twelve feet of heavy clay soil supply a deep and prolific root system that allows for our Sauvignon Blanc to take temperature fluctuations in stride and ripen patiently. This wine bursts with density and a textured mouthfeel. This small-production wine, a perfect toast to the warmer weather ahead, always sells out a little sooner than we would like.

ON THE NOSE

Beautiful explosion of white flowers, jasmine, lychee, peaches, mangoes pineapples with touches of daffodils, boxwoods, meringue

ON THE PALATE

Fresh but coated entrance lingering on acidity with touches of straw, orange peel, quince, honeysuckle lingering on nectarine, white currant

BLEND

100% Sauvignon Blanc

FERMENTATION

97% French oak, 3% French acacia; 30% new, 70% 1-year-old barrels

AGING

9-month sur lies with battonage