



ALPHA OMEGA

Sauvignon Blanc *1155*

Napa Valley

2017

WINEMAKER NOTES

In 2017, the vines encountered early heat prior to the berries going through veraison. We usually see natural acidity maintained in white grapes as ripening often happens before the hottest days occur late in season. Aided by naturally thicker skins and the implementation of shade cloth in the vineyard, the early heat events basically left us unaffected. Patience was required as vines tend to slow down at higher temperatures extending the berries' phenolic ripening.

VINEYARD NOTES

Our 1155 estate vineyard surrounds our terrace and fountains and takes its name from the address of our winery. The Sauvignon Blanc grown here was harvested September 5. Our winemaking team crafted this wine to resemble a classic white Bordeaux with a dollop of Sémillon for richness and 12 hours on skin before pressing and barrel fermenting. The complex and aromatic flavor profile features citrus balanced with bright acidity and freshness. This small-production wine, a perfect toast to the warmer weather ahead, always sells out a little sooner than we would like.



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.

ON THE NOSE

Beautiful crushed granite with touches of vanilla, peaches, cassis buds, lychee, roses, pineapples

ON THE PALATE

Entrance on lush acidity lingering on minerality with touches of pear, mango, citrus

BLEND

100% Sauvignon Blanc

FERMENTATION

100% barrel fermented

AGING

16 months, 98% French oak, 2% Acacia, 30% new, 70% 1-year-old barrels