



ALPHA OMEGA

Cabernet Sauvignon
Atlas Peak
Napa Valley
2018



WINEMAKER NOTES

2018 was a dream growing season and harvest for Napa Valley. An abundance of rain in February was followed by continuous days of sunshine and mild temperatures that made for uniform vines and even cluster growth. With no major heat spikes to contend with, there was no need to rush through harvest. Cooler temperatures allowed us to pick when we wanted, without stress and under optimal conditions. The gift from Mother Nature translated to wines that not only have great concentration but also an amazing freshness.

ABOUT THE VINEYARD

The Alpha Omega Cabernet Sauvignon Atlas Peak 2018 is part of our AVA series collaboration with our celebrated consulting winemaker Andy Erickson. Rugged Atlas Peak sits above the fog line on the western slopes of the Vaca Mountains and stretches to 2,663 feet in elevation. Influenced by the mountains, temperatures here average 10 to 15 degrees cooler than on the valley floor. Volcanic soil with a basaltic red color characterizes the Western-facing vineyards whose fruit Andy and our winemaking team crafted into a wine with impressive texture and density and that is as muscular as its birthplace.

ABOUT ALPHA OMEGA

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

ON THE NOSE

Boysenberries, kirsch, dark chocolates, black olives, volcanic rocks

ON THE PALATE

Savory black fruit, maraschino cherry, fennel, bay leaf, graphite

BLEND

98% Atlas Peak Cabernet Sauvignon, 2% Atlas Peak Petit Verdot

FERMENTATION

100% stainless steel tank fermented

AGING

30 months in French oak, 30% new, 40% 1-year-old, 30% 2-year-old barrels