



ALPHA OMEGA

Cabernet Sauvignon
Mt. Veeder
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 VINEYARDS

The Alpha Omega Cabernet Sauvignon Mt. Veeder 2018 is part of our AVA series collaboration with our celebrated consulting winemaker Andy Erickson. As the only Napa Valley mountain appellation that adjoins the cool Carneros district, rugged Mt. Veeder boasts vineyards planted at nearly 2,400 feet, the highest in the region. In ancient times, an island of seabed was pushed into the formation of the mountain where vineyards now sit above the fog line. Andy and our winemaking team blended fruit from three remarkable sites on Mt. Veeder to create this high-elevation sensation.

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. The goal of Alpha Omega's winemaking team is 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	Elegant and expressive with notes of red plums, redcurrants, damp forest floor, pipe tobacco, toasted pecans, bay leaves
ON THE PALATE	Firm, balanced mouthfeel, macerated black cherry, mission fig, cigar box, sarsaparilla, fresh fennel
BLEND	95% Mt. Veeder Cabernet Sauvignon, 3% Mt. Veeder Petit Verdot, 2% Napa Valley Cabernet Sauvignon
FERMENTATION	100% stainless steel tank fermented
AGING	30 months in French oak, 35% new, 35% 1-year-old, 30% 2-year-old barrels