



ALPHA OMEGA

Cabernet Sauvignon
Oakville
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 Oakville 2018 marks the debut of our AVA series collaboration with our celebrated consulting winemaker Andy Erickson. Because he knows the personalities of the vineyards from this heralded appellation, nestled between the Vaca and Mayacamas mountain ranges in the heart of Napa Valley, we were afforded enviable access to Oakville vineyards. Combining small blocks near the intersection of Oakville Cross Road and the Silverado Trail, Andy and our winemakers crafted a wine that exudes the essence of Oakville, which is as famous for its unique combination of soil, topography and climate as it is for the fruit grown here.

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	Black plums, chocolate covered cherries, coffee beans, roasted pecans, sandalwood
ON THE PALATE	Smooth, elegant entry with notes of redcurrant, pastry cream, wet leaves, baking spice and a seamless, flavorful finish
BLEND	85% Oakville Cabernet Sauvignon, 7% Oakville Malbec, 4% Rutherford Cabernet Sauvignon, 4% Mount Veeder Cabernet Sauvignon
FERMENTATION	100% stainless steel tank fermented
AGING	30 months in French oak, 40% new, 30% 1-year-old, 30% 2-year-old barrels