



Alpha Omega is a family-owned winery in Rutherford, the heart of Napa Valley. Handcrafting wines from highly regarded Napa vineyards, Alpha Omega's winemakers combine Old World philosophy of balance and structure with New World state-of-the-art techniques. Masterful blending results in wines that uniquely express the essence of the terroir of this legendary wine region. Surrounded by fountains, vineyards and mountains, the beauty of this modern farm-style winery is as captivating as its wine.



ALPHA OMEGA

CABERNET SAUVIGNON DIAMOND MOUNTAIN Napa Valley 2020

VINTAGE NOTES

The 2020 growing season began with a dry winter and mild spring that led to early budbreak. A few heat spells in May pushed the vines through bloom and later at veraison, with perfectly moderate growing conditions in between. Warm, sunny weather prevailed through September and produced red grapes with excellent ripeness and distinct fruit character. Our 2020 red wines are rich, concentrated and show a great depth of flavor.

VINEYARD SOURCES

Alpha Omega's AVA series was born out of our collaboration with celebrated Consulting Winemaker Andy Erickson. The Diamond Mountain AVA is situated west of Calistoga in the Mayacamas Mountains. The name Diamond Mountain is derived from the fine-grained, ash-like soils that contain shards of reflective glass, remnants of the volcanic activity of nearby Mount Konocti. Most of Diamond Mountain's vineyards lie above the fog line, which means ample sunlight for early ripening and much less temperature variation than the valley floor.

WINEMAKING

The 2020 vintage is a blend of 99% Cabernet Sauvignon with 1% Cabernet Franc that adds a floral character to the nose. This wine was 100% barrel fermented in two- and three-year-old French oak barriques, then aged 18 months in 20% new French oak barriques.

Sight Very dark ruby red

Nose Ripe, forward aromas of red plum, raspberry and açaí berry are complemented by

notes of Mediterranean olive, cocoa nib, anise, nutmeg and cigar box.

Palate Complex flavors of Luxardo cherry, peppercorn, rye bread and cocoa powder

are further enhanced by a bold structure and a long, evolving finish.