

ABOUT ALPHA OMEGA

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.



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CABERNET SAUVIGNON YOUNTVILLE 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 our celebrated Consulting Winemaker Andy Erickson. Yountville's southerly location in the Napa Valley takes advantage of cool winds from Carneros and extended fog cover during the day that makes this region ideal for steady ripening of red grapes. Most vineyards are planted on the valley floor with gravelly silt loams and gravelly alluvial soils. The famed Sleeping Lady Vineyard, located in the southwestern corner of the Yountville AVA and the foothills of the Mayacamas, was the primary source of grapes for this vintage.

WINEMAKING

The 2020 vintage is 97% Cabernet Sauvignon with 2% Malbec for structure and 1% Merlot for richness. This wine was 60% barrel fermented in two- and three-year-old French oak barriques and 40% in stainless steel tanks then aged 18 months in 25% new French oak barriques.

Sight Opaque ruby red

Nose Rich red cherry, boysenberry and black plum aromas are enhanced by notes of

wet asphalt, juniper berry and tobacco leaf.

Palate Concentrated flavors of moyer plum, red velvet cake and dark chocolate are

complemented by notes of hoisin sauce and damp earth, supplemented with an

exciting richness and depth of character.