



ABOUT ALPHA OMEGA

Founded in 2006, Alpha Omega is a family owned, certified sustainable winery located in the historic Rutherford region of Napa Valley. Alpha Omega's mission is to handcraft wines that serve as the optimal confluence of Old World traditional hand tending of vines and winemaking methods like French oak barrel fermentation and New World state-of-the-art technology in the vineyard and in the cellar.



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CABERNET SAUVIGNON
BECKSTOFFER BOURN VINEYARD
ST. HELENA
Napa Valley
2023

THE VINEYARD

Situated on hallowed terroir on the west side of St. Helena with Las Piedras and Dr. Crane Vineyard as neighbors, Beckstoffer Bourn Vineyard is part of a vineyard planted in 1872 by William Bowers Bourn II. Bourn was the owner of the Empire Gold Mine in California, who also built Greystone Cellars in 1889. The rocky soils in this twelve-acre vineyard are part of an alluvial fan originating from the Mayacamas Mountains on the vineyard's western edge.

THE VINTAGE

2023 is an exceptional vintage marked by one of the longest growing seasons in over a decade. Significant winter rains followed by a warm dry spring supported healthy canopy growth through bloom. Cooler weather prevailed throughout the rest of the growing season aided by abundant sunshine that enabled grapes to ripen slowly and reach perfect maturity. The long growing season and extended "hang time" for grapes has produced wines with stunning, complex flavors and the structure for long term aging.

WINEMAKER NOTES

VARIETIES:	99% Cabernet Sauvignon, 1% Merlot 100% Cabernet Sauvignon
FERMENTATION:	90% barrel fermented in French oak barriques, 75% new, 10% Stainless Steel tanks
AGING:	19 months in French oak barriques, 30% new
VISUAL:	Opaque, blackish ruby, magenta rim
NOSE:	Alluring aromas of blackberry and plum meshed with black pepper, cocoa nibs and tea leaf
PALATE:	Medium- full bodied, concentrated flavors of cassis and strawberry accented by balsamic, bittersweet chocolate and dark earth with a long finish