



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.



ALPHA OMEGA

CABERNET SAUVIGNON
BECKSTOFFER VINEYARD MISSOURI HOPPER
OAKVILLE
Napa Valley
2023

THE VINEYARD

Missouri Hopper was originally part of George C. Yount's estate in Napa Valley. Charles Hopper purchased the land in 1873, planted grapes, and gifted it to his daughter Missouri in 1877—a lively, entrepreneurial woman who built a thriving grape-growing business and ran a hotel in St. Helena. Located in Oakville's cooler, southwest corner in the shadow of the Mayacamas mountains, Missouri Hopper was later redeveloped in the 1950s by architect Bruce Kelham and acquired by Andy Beckstoffer in 1996.

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:	100% Cabernet Sauvignon
FERMENTATION:	90% barrel fermented in French oak barriques, 75% new, 10% Stainless Steel tanks
AGING:	18 months in French oak barriques, 30% new
VISUAL:	Opaque ruby, crimson rim
NOSE:	Forward fruit aromas of ripe dark cherry and fig complimented by notes of mint, gravel and purple flowers
PALATE:	Full bodied, deep, rich flavors of blackberry and raspberry accented by smoke, black pepper and anise