



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 TO KALON VINEYARD
OAKVILLE
Napa Valley
2023

THE VINEYARD

To Kalon's colorful history dates to the late 1860s when it was first planted by viticulturist Hamilton Crabb who had purchased the vineyard from George Yount's son-in-law, E.L. Sullivan. Planted on a large alluvial fan in the Oakville AVA, Andy Beckstoffer's portion is in the southern part of the original vineyard. To Kalon is Greek for "the place of highest beauty," an appropriate description for a vineyard that produces some of the most dramatic and ageable wines in Napa Valley.

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:	19 months in French oak barriques, 30% new
VISUAL:	Opaque ruby with dark red highlights
NOSE:	Complex aromas of cassis and blueberry with notes of incense, cinnamon and fine rich earth
PALATE:	Classic medium full bodied flavors of dark cherry and plum combined with coconut, black tea and dark chocolate