



ALPHA OMEGA

ERA
Napa Valley
2023

ABOUT ERA

ERA is a wine that defines Alpha Omega's greatest achievement in winemaking each vintage, dramatically illustrating the character and complexity of Napa Valley terroir.

Alpha Omega's first vintage of ERA in 2006 embodied "the new era" of winemaking in Napa Valley and represents our highest level of dedication to handcrafting a wine that serves as the ideal confluence of Old World traditional handcrafted winemaking methods utilizing New World state of the art technology both in the vineyard and in the cellar.

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

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.

VARIETIES:

84% Cabernet Sauvignon, 10% Malbec and 6% Petit Verdot

FERMENTATION:

100% barrel fermented in French oak, 60% new

AGING:

20 months in French oak, 60% new

VISUAL:

Opaque ruby, crimson rim

NOSE:

Pure, deep rich aromas of blackberry, raspberry and plum accented by purple flowers, savory herbs, toasted hazelnuts and new leather

PALATE:

Full bodied, concentrated flavors of cassis and raspberry with notes of dark roast coffee, graphite and toasted oak that leads to long, layered finish