



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
SLEEPING LADY VINEYARD
YOUNTVILLE
Napa Valley
2023

## THE VINEYARD

Situated in the southwestern corner of the Yountville AVA in the shadow of the Mayacamas Mountains, Sleeping Lady Vineyard is named after the silhouette that a lower ridge line makes against the taller Mayacamas ridgeline. The primary soils of Sleeping Lady are rocky alluvial fans, a product of the vineyard's proximity to the Mayacamas. Originally planted in the 1870s, Sleeping Lady Vineyard was purchased and replanted in 2013 by Larry Bettinelli, an acclaimed fifth generation Napa Valley farmer.

## 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: 98% Cabernet Sauvignon, 2% Cabernet Franc

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 a crimson rim

NOSE: Suave, pure flavors of blackberry, black cherry and strawberry

with notes of vanilla pod, gravel and violets

PALATE: Full bodied, layered flavors of blackberry, plum, dark cocoa and

black tea with a long, complex finish