



ALPHA OMEGA

CABERNET SAUVIGNON

TENCH VINEYARD

OAKVILLE

Napa Valley

2023

THE VINEYARD

Tench Vineyard is owned by Margaret Tench and Rem Reigersman. Margaret's family came to California in 1846, found gold and started the Napa Journal newspaper. Originally a cattle ranch, Tench was planted to grapes in the late 1960's. Located on the renowned eastern side of Oakville AVA, in the shadow of the Vaca Mountains and next door to the celebrated Screaming Eagle Vineyard, Tench Vineyard is known for its low rolling hills and red volcanic soils.

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:	92% Cabernet Sauvignon, 6% Cabernet Franc, 2% Petit Verdot
FERMENTATION:	95% barrel fermented in French oak barriques, 75% new, 5% Stainless Steel tanks
AGING:	19 months in French oak barriques, 30% new
VISUAL:	Opaque ruby with a crimson rim
NOSE:	Seductive, pure aromas of black cherry and cassis complimented by notes of pencil shavings, roasted coffee and vanilla
PALATE:	Rich, deep flavors of fig, raspberry and cassis combined with orange peel, black pepper and gravel