



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

THOMAS VINEYARD

RUTHERFORD

Napa Valley

2023

THE VINEYARD

What began as a chance meeting between Alpha Omega Vintner Robin Baggett and Engineer Don Thomas at the local post office eventually led to the purchase of Thomas' eponymous vineyard by Alpha Omega in 2015. Tucked back into the foothills of the Mayacamas Mountains above the famed Rutherford Bench, this seven-acre vineyard was originally developed in 2003 and is divided into 15 blocks planted to low yielding vines on a variety of steep slopes and aspects with alluvial, rocky loam 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

VARIETIES:	99% Cabernet Sauvignon, 1% Merlot
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, dark red rim
NOSE:	Alluring aromas of blackberry and plum mixed with notes of earl grey tea, cardamon and soft dark earth
PALATE:	Medium full-bodied flavors of dark cherry and blackberry enhanced by graham cracker, river rock and nutmeg