



ALPHA OMEGA

Late Harvest
Napa Valley
2011



WINEMAKER NOTES

Napa Valley faced myriad challenges in 2011. A cool and wet spring delayed the growing season and also created major shatter. The positive is it allowed the vine to concentrate its effort into the remaining clusters and give them intense flavors. Summer temperatures rarely rose above 90° F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned.

ON THE NOSE

Explosion of honey, apricots, marzipan lingering on lemon zest, grass

ON THE PALATE

Round, silky entrance evolving on honey, citrus with touches of orange, cashew

BLEND

69% Semillon, 31% Sauvignon Blanc

ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices and emphasis on unique terroir driven characteristics that reveal a sense of place combined with New World technology and science. The family-owned, boutique winery in the heart of Napa Valley on the Rutherford Bench is honored that its estate is considered one of the top wineries in the region.