

Alpha Omega

Cabernet Sauvignon Beckstoffer Missouri Hopper Vineyard Oakville Napa Valley 2012

WINEMAKER NOTES

2012 proved to be a unique but outstanding vintage. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varietals to ripen to their optimum condition with significant concentration and complexity. The biggest challenge was the management of the tannin structure of the very thick-skinned red vintage. This meant that winemakers who simply applied recipes had a challenging year as tannin levels were at twice the average level.

ABOUT THE VINEYARDS

Missouri Hopper Vineyard was a portion of the historic Vine Hill Ranch located in the Oakville AVA. This is at the hourglass of the Napa Valley, giving it a cooler climate than neighboring To Kalon Vineyard due to the influence of the San Pablo Bay. Missouri Hopper yields Cabernet Sauvignon that has a balance of ripeness with finesse and elegance.

ON THE NOSE	Spicy nose with fennel, clay, roses lingering on hay, black pepper, cherries
ON THE PALATE	Fresh entrance evolving on cherry-infused chocolate, California blueberry lingering on fresh herbs, cotton candy, redcurrant
BLEND	100% Cabernet Sauvignon
FERMENTATION	100% barrel fermented
AGING	22 months in French oak, 80% new, 20% I-year-old barrels



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.