



ALPHA OMEGA

Cabernet Sauvignon

Beckstoffer Missouri Hopper Vineyard

Oakville

Napa Valley 2013



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.

WINEMAKER NOTES

Overall, 2013 was an epic Napa vintage. We had limited rain with quite a bit of heat. This forced us to be creative in protecting the fruit from sun exposure through canopy management and irrigation. The red wines in 2013 are ripe and voluptuous. Because it was a hot year in Napa Valley, we reached sugar ripeness quickly. However, we had to be patient in order for the tannins to ripen. Because we didn't have to worry about the rain, we were able to pick at the optimum time. This gave us the ability to produce wines with concentrated aromas and tannins.

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

Powerful touches of wood, cedar, rose candies, cassis with violets, blueberries

ON THE PALATE

Soft, velvety entrance lingering on granular tannins with touches of star fruit, blueberry, red cherry

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

22 months in French oak, 80% new, 20% 1-year-old barrels