



ALPHA OMEGA

Cabernet Sauvignon
Sunshine Valley Vineyard
Oak Knoll District
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

Sunshine Valley Vineyard is on the western side of Highway 29 in the Oak Knoll District AVA. The vineyard is a colder climate site, pushing the grapes to ripen slowly and allowing the aromas and tannins to ripen at the same pace as the brix. The deep soils give amazing complexity and structure.

ON THE NOSE

Explosion of nutmeg, sage, cedar with touches of blackcurrants, cherries

ON THE PALATE

Fresh entrance evolving on lush fruit with cherry, plum, boysenberry lingering on kirsch

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

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