



ALPHA OMEGA

Chardonnay
Reserve
Napa Valley
2017



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

In 2017, the vines encountered early heat prior to the berries going through veraison. We usually see natural acidity maintained in white grapes as ripening often happens before the hottest days occur late in season. Aided by naturally thicker skins and the implementation of shade cloth in the vineyard, the early heat events basically left us unaffected. Patience was required as vines tend to slow down at higher temperatures extending the berries' phenolic ripening.

ABOUT THE VINEYARDS

The pinnacle of our Chardonnay program, our rare Reserve bottling undergoes the same meticulous and painstaking selection process that produces our ERA. Each vintage, our winemaking team goes through all individual lots in the cellar multiple times, carefully evaluating every single barrel to cultivate the finest Chardonnay Reserve cuvée. Guided by credence and expression of the vintage, only the most extraordinary barrels make the rigorous cut. "Style-wise a close iteration of the previous vintage, our winemaking team was again inspired by the structure found in the great whites of Burgundy while using the riper and denser expressions that only cooler climate vineyards from Napa can provide."

ON THE NOSE

Red velvet cakes, mineral flint, granny smith apple pies, rose petals, poppies, Campari, resting crêpe batter, orange-flavored cotton candies, Marseille soap

ON THE PALATE

Dense entrance, gradual evolution on acidity lingering on a long, juicy finish, fruit salad, coconut, bay leaf, cantaloupe, pear compote, fresh mango, peach syrup, white mocha, raspberry bud

BLEND

100% Chardonnay

FERMENTATION

100% barrel fermented

AGING

16 months in French oak, 30% new, 70% 1-year-old barrels