



# ALPHA OMEGA

Chardonnay  
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

Our winemaking team blends Chardonnay from multiple, cool-climate sites all with diverse soil to create an elegant Chardonnay. Los Olivos, where temperatures rarely exceed 80°, receives marine winds from the San Pablo Bay as well as the Petaluma Gap to the west while the fog at Razi often lingers until late morning and afternoon breezes are ideal for growing Chardonnay.

### ON THE NOSE

Cotton, apricot, crème brûlée, fresh peach, bay leaf, chalk, brioche, wet clay, powder sugar, red Velvet cake, pear compote, orange peel

### ON THE PALATE

Silky entrance, round evolution lifted by integrated acidity in a balanced palate, notes of white raspberry, green strawberry, litchi, vanilla bean, finished on a hint of caramel

### BLEND

100% Chardonnay

### FERMENTATION

95% barrel fermented, 5% stainless steel tank fermented  
*Sur lies*

### AGING

18 months in French oak, 35% new,  
65% 1-year-old barrels