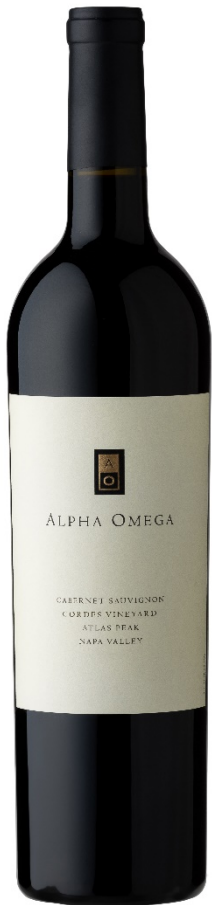




ALPHA OMEGA

Cabernet Sauvignon
Cordes Vineyard
Atlas Peak
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

2017 started out with record precipitation providing vines with sufficient water tables to safely get them through several heat spikes that began as early as June. Temperatures up to 110 degrees in early September prompted several winemakers to begin harvesting red varietals. Our winemaking team held steadfast and patiently waited until end of September before bringing in the first red varietals. Rewarded then with more moderate temperatures, the resulting wines express themselves as both full-bodied and greatly structured.

ABOUT THE VINEYARDS

Alpha Omega's Cordes Vineyard is named after Jackie Cordes, who purchased the undeveloped Atlas Peak land and began development in 2007. Cordes sits above the fog line overlooking the natural amphitheater of Stagecoach Vineyard and basks in afternoon sunshine throughout the growing season. Rocky, volcanic soil with a hint of sand and clay and exceptional natural drainage help create deeply colored and concentrated Cabernet Sauvignon.

ON THE NOSE

Oregano, bay leaves, maple syrup, violets, Jordan almonds, cigar box, coffee grounds, black pepper, rose petals

ON THE PALATE

Fresh, dense, velvety entrance evolving on granular tannins, lingering on cedar, blackcurrant, coconut shaving, blackberry, boysenberry, pear, starfruit, s'more, clove, unripe

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

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