



ALPHA OMEGA

Chardonnay
Reserve
Napa Valley
2018



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

2018 was a dream growing season and harvest for Napa Valley. An abundance of rain in February was followed by continuous days of sunshine and mild temperatures that made for uniform vines and even cluster growth. With no major heat spikes to contend with, there was no need to rush through harvest. Cooler temperatures allowed us to pick when we wanted, without stress and under optimal conditions. The gift from Mother Nature translated to wines that not only have great concentration but also an amazing freshness.

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.

ON THE NOSE

Tea leaves, heady, liquified rocks, matchboxes, strawberries, gooseberries, cassis buds, sandalwood, white chocolate mousse, sweet orange cantaloupe, toasted marshmallows, icing sugar, vanilla beans

ON THE PALATE

Glazed cinnamon, strawberry, raspberry, artichoke, tapenade, coconut water, mustard flower, violet, pear smoothie, orange preserve, crêpes Suzette

BLEND

100% Chardonnay

FERMENTATION

100% barrel fermented

AGING

16 months in French oak, 30% new, 70% 1-year-old barrels, *sur lies fines*