



ALPHA OMEGA

Chardonnay
Drew Vineyard
Mt. Veeder
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

Alpha Omega's Drew Vineyard takes its name from George Drew, the first person to buy this property, which he purchased from the U.S. government in 1889. Positioned at an altitude of 1,500 feet in Mount Veeder, this cold-climate site boasts well-drained, rocky and sandy soils which produce smaller berries that result in flavorful Chardonnay high in acidity.

ON THE NOSE

Green pears, vanilla ice cream with caramel syrup, rose buds, Meyer lemon pies, cherry blossoms, orange peels, chocolates, rhubarb

ON THE PALATE

Bright, fresh entrance, evolving on round, coated palate, fresh salty lime, chocolate peanut bar, tea leaf, lavender, strawberry, rosemary, starfruit, coconut shavings, graphite, potpourri, slight hint of chicken broth, potato chip

BLEND

100% Chardonnay

FERMENTATION

100% barrel fermented

AGING

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