



# ALPHA OMEGA

Chardonnay  
Toyon Vineyard  
Carneros  
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

Toyon Vineyard, in the celebrated Carneros AVA at the crossing of Highways 29 and I2I just southwest of the city of Napa, was first planted to vines in 1996. This site is one of only a few hillside vineyards in the area with southwest exposure, thus allowing it to capture sunlight and retain moderate temperatures in an otherwise cooler climate.

### ON THE NOSE

Nectarines, clementines, fresh orange zest, papaya, peach syrup, coconut shavings, hints of sea salt caramels, pear tarts, wet clay, jasmine

### ON THE PALATE

Sweet juicy entrance, well balanced evolution on bright acidity, notes of jasmine, granite, white strawberry, licorice, white chocolate, lavender, cotton, caraway seed

### BLEND

100% Chardonnay

### FERMENTATION

100% barrel fermented

### AGING

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