



# ALPHA OMEGA

Left Bank  
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 with New World technology and science. Alpha Omega's winemaking team strives to emphasize the unique terroir driven characteristics that reveal a sense of place that is Napa Valley. The family-owned, boutique winery in the heart of Napa Valley, in the Rutherford AVA, 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 VINEYARD

Our winemakers, influenced by their winemaking experience in the heralded region of Bordeaux, blended five distinct varietals most commonly used in Médoc in deliberate proportions for our Left Bank Napa Valley 2018. The Cabernet Sauvignon, the dominant grape in this wine, hails from a variety of appellations, including St. Helena, Rutherford, Atlas Peak, Oakville and Yountville. Each sub-AVA brings its own unique terroir and characteristics, thus allowing our winemakers to craft a wine with complex and rich aromatics and lingering flavors.

### ON THE NOSE

Complex aromatics of rich red and black berries, Crème de cassis, anise, French toast, savory forest mushrooms and underbrushes

### ON THE PALATE

Angular black fruit, marmalade, cocoa bean, saddle leather, wet stone, chewy tannin on a long flavorful finish

### BLEND

60% Cabernet Sauvignon, 28% Cabernet Franc, 7% Merlot, 3% Malbec, 2% Petit Verdot

### FERMENTATION

40% barrel fermented in French oak, 50% new, 50% 1-year-old barrels; 60% stainless steel tank fermented

### AGING

30 months in French oak, 30% new, 40% 1-year-old, 30% 2-year-old barrels