



# ALPHA OMEGA

Late Harvest  
Napa Valley  
2006



## 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

2006 was a fairly mild year with some heavy rain in late December. The temperatures were moderate through spring, which led to a 12-day heat spell in July with record temperatures. The vines shut down and it took the entire crop a little more time to ripen, especially after rain in October. Overall temperatures were mild and harvest was two weeks late. The slow ripening gave wine with a lot of aromas and beautiful acidity (the malic acid was well preserved). We could extract quite a bit while keeping a very elegant wine.

### ON THE NOSE

Explosion of dried apricots, white peaches, pineapples, mangoes balanced with roasted cashews, orange zest, marzipan with quince, rosemary

### ON THE PALATE

Sensual entrance evolving on a bright acidity lingering on a coated palate with touches of quinine, honey, grapefruit, strawberry reduction

### BLEND

70% Sauvignon Blanc, 30% Semillon

### FERMENTATION

70% barrel fermented, 30% stainless steel fermented

### AGING

8 months in French oak