



# ALPHA OMEGA

## Late Harvest Reserve Napa Valley 2008



### WINEMAKER NOTES

In 2008 California faced one of its most dramatic growing seasons in years; including, the worst frost in 30 years, heat waves, wildfire smoke and early rain. Warm temperatures, combined with the low yields due to frost, created great concentration. In retrospect, 2008 ended up being an exceptional year for quality, but the year will not be remembered for abundance. If you didn't get hit by frost in April, heat during bloom in May, or dehydration due to heat in August, it was a lovely growing season. We had great botrytis on the late harvest varietals, and due to the low yield year with small berry size, we had very high concentration in this vintage. This concentration allowed us to protect the great finesse of these varietals with very exotic fruit on the nose.

ON THE NOSE	Explosion of apple cider, apricots, quince, mangoes, fresh cut grass, honey, fresh basil, tea leaves
ON THE PALATE	Tender entrance evolving on a soft mouth feel balanced with fresh acidity, touches of quince, apricot, pineapple lingering on tangerine, white nectarine, honey, orange
BLEND	55% Semillon, 45% Sauvignon Blanc
FERMENTATION	70% barrel fermented, 30% stainless steel fermented
AGING	8 months in French oak

### 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.*