



ALPHA OMEGA

Sauvignon Blanc *1155*

Napa Valley

2008

WINEMAKER NOTES

In 2008 California faced one of its most dramatic growing seasons in years: 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. This Sauvignon Blanc is an amazing vintage because we had a mild summer kept the acidity quite high. The concentration allowed us to protect the great finesse of the varietal with very exotic fruit on the nose.

VINEYARD NOTES

Our 1155 estate vineyard surrounds our terrace and fountains and takes its name from the address of our winery. The complex and aromatic flavor profile features citrus balanced with bright acidity and freshness. This small-production wine, a perfect toast to the warmer weather ahead, always sells out a little sooner than we would like.



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.

ON THE NOSE

Explosion of fresh apricots, citrus, pineapples, fresh cut hay balanced with caramels, nuts, toasted bread, vanilla yogurt, matchboxes, pears, tulips, a hint of granite rock

ON THE PALATE

Fresh entrance evolving on citrus, grapefruit with a velvety touch of vanilla flower, white peach lingering on caramel, oak, yellow cherry, tangerine

BLEND

100% Sauvignon Blanc

FERMENTATION

100% barrel fermented