



ALPHA OMEGA

Sauvignon Blanc *1155*

Napa Valley

2009

WINEMAKER NOTES

In 2009 we had a very consistent growing season for early ripening varieties like Sauvignon Blanc. 2009 was a great vintage for whites with a little higher acidity due to the lack of heat spikes which tends to decrease the malic acid present. With such great balance between acidity and ripeness, this wine is very elegant. Due to the vintage we were able to push extraction of mouth feel further due to the balance created by the freshness of the acidity. This is a wine with a great aging potential.

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.



ON THE NOSE

Explosion of pears, citrus, vanilla flowers, bubble gum, pineapples, wet rocks, marzipan, apples, jasmine, white peaches

ON THE PALATE

Fresh entrance evolving on soft roundness with touches of grapefruit, almond, white chocolate, balanced with minerality, quinine, Meyer lemon

BLEND

100% Sauvignon Blanc

FERMENTATION

100% barrel fermented

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.