



ALPHA OMEGA

Cabernet Sauvignon
Beckstoffer Georges III Vineyard
Rutherford
Napa Valley
2010



WINEMAKER NOTES

2010 was a very cold vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wines. It allows the aromatics to be a little less ripe and more subtle, fresh and fragile because at no time was the grape burned by heat. The consequences of that are that the wines are well in balance with lower alcohol levels but still the extraction of great Napa Valley terroir.

ABOUT THE VINEYARDS

Georges III Vineyard, one of the most-heralded vineyards in the Rutherford AVA, dates to 1895. Alpha Omega farms fruit from the renowned F block. This late-ripening site, with rocky, sandy and some clay soils, makes for a masculine wine with roundness that balances the powerful tannins.

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

Strawberries, lavender, pipe tobacco, coffee beans, dust, saltiness, cured meats, soy sauce, artichokes

ON THE PALATE

Granular tannins, fresh, nice acidity

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

22 months in French oak, 80% new, 20% 1-year-old barrels