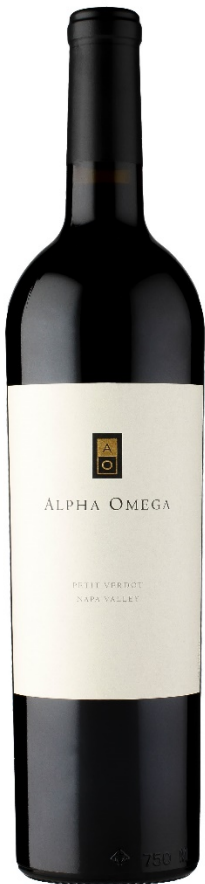




ALPHA OMEGA

Petit Verdot
Napa Valley
2011



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

Napa Valley faced myriad challenges in 2011. A cool and wet spring delayed the growing season and also created major shatter. The positive is it allowed the vine to concentrate its effort into the remaining clusters and give them intense flavors. Summer temperatures rarely rose above 90° F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned. Here at Alpha Omega we decided to pick the vineyards that were not well drained before the rain and the ones that were, after. This decision gave us a diversity of ripeness and profile that truly helped us reach a deep and complex profile.

ABOUT THE VINEYARDS

Alpha Omega Petit Verdot Napa Valley 2011 was handcrafted from fruit grown in premium vineyards ranging from valley floor to mountain to hillside that truly express the diversity of terroirs in Napa Valley. This varietal thrives in Napa Valley where the consistency of the region's hot climate and poor soils, resulting in smaller berries bursting with intense flavor, is the key to this grape growing so well that our winemakers can never resist producing a rare 100% Petit Verdot.

ON THE NOSE

Nice explosion of cedar, chocolate powder, granite, bacon, blackberries with touches of blueberries, lilies, cigar boxes

ON THE PALATE

Round velvety entrance evolving on freshness, structured tannins with touches of black cherry, licorice, lingering on dark chocolate, plum

BLEND

100% Petit Verdot

FERMENTATION

60% barrel fermented, 40% stainless steel tank fermented

AGING

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