



# ALPHA OMEGA

Sauvignon Blanc 1155

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, but 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. In early October, with the forecast calling for significant rain, growers faced a choice: Pick before the rain and settle for less than optimum ripening or hope the grapes would weather the storm. 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.

## VINEYARD NOTES

Our 1155 estate vineyard which surrounds our terrace and fountains, takes its name from the address of our winery. Twelve feet of heavy clay soil supply a deep and prolific root system that allows for our Sauvignon Blanc to take temperature fluctuations in stride and ripen patiently. This wine bursts with density and a textured mouthfeel. 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 ripe bananas, bubble gum, crushed rocks, vanilla, honey balanced with lemons, mangoes, white chocolate, melons

### ON THE PALATE

Crisp attack evolving on honey, fresh pear, star fruit balanced with citrus, granite rock, persimmon, strawberry

### BLEND

94% Sauvignon Blanc, 6% Semillon

### FERMENTATION

100% barrel fermented

### AGING

16 months, 97% French oak, 3% Acacia, 30% new; *sur lies fine*