



# ALPHA OMEGA

**Late Harvest  
Napa Valley  
2012**



## WINEMAKER NOTES

2012 proved to be a vintage of extremes. This was not because of frost, heat, or rain, but mainly due to the high yield of fruit. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varietals to ripen to their optimum condition with significant concentration and complexity. The biggest challenges were to find space to ferment and to manage the tannin structure of the very thick-skinned red vintage. This means that winemakers who simply apply recipes had a challenging year as tannin levels were at twice the average level.

ON THE NOSE	Apricots, honey, almonds, vine flowers, Christmas spices, fresh hay, tea leaves
ON THE PALATE	Marmalade, almond paste, cheese rind, coconut, bay leaf, pineapple, canned peach, brioche, caramel, cinnamon, cloves, nutmeg, rich texture, balanced sweetness with good lingering acidity
BLEND	86% Sauvignon Blanc, 14% Semillon
FERMENTATION	70% barrel fermented, 30% stainless steel tank fermented
AGING	8 months in French oak

## 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.*