



ALPHA OMEGA

Chardonnay
Napa Valley
2012



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

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.

ABOUT THE VINEYARDS

Our Chardonnay is naturally fermented, unfinned and unfiltered. The integration of six different clones of Chardonnay brings unique characteristics to this multifaceted wine. We achieve precision and balance by an 18-month aging process in French oak with constant stirring. The result is an elegant and finesse driven Chardonnay that embodies Meursault with a California accent.

ON THE NOSE

Strong toasted brioche with touches of crème brûlée, caramels, dried apricots lingering on jasmine, mangoes, pineapples

ON THE PALATE

Soft entrance evolving on persimmon, pear with touches of white cherry, coconut, toasted marshmallow

BLEND

100% Chardonnay

FERMENTATION

100% barrel fermented

AGING

18 months in French oak, 40% new, 60% 1-2-year-old barrels