



# ALPHA OMEGA

Pinot Noir  
Toyon Vineyard  
Carneros  
Napa Valley 2014

## WINEMAKER NOTES

2014 was the earliest vintage in the past 15 years. This was not only due to heat, but also because of the drought. We started picking white varietals in mid-August, which allowed us to protect the acidity and fragrance of these wines extremely well. Because most white varietals ripened much earlier in the season, they were able to mature without burning the acidity. Therefore, we saw acid levels comparable to 2011. This seems counterintuitive. However, because the grapes ripened so early, we were able to shift the entire process for the whites into a colder growing season—thus permitting an amazing balance.

## ABOUT THE VINEYARDS

Located in the heart of the Carneros region, Toyon Vineyard delivers some of the best Pinot Noir in Napa Valley. The perfect balance between ripeness and acidity is what makes this fruit so special. Aromas of cedar, roast beef, rose candy and violet are followed by dense flavors of fresh picked boysenberries and red cherries.



## 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

Touches of cedar, cherries, roast beef, rose candies lingering on violets, cranberries, strawberries

### ON THE PALATE

Soft, velvety entrance evolving on fresh-picked boysenberry, red cherry

### BLEND

100% Pinot Noir

### FERMENTATION

100% stainless steel tank fermented

### AGING

10 months in 60% new French oak