



# ALPHA OMEGA

Chardonnay  
Reserve  
Napa Valley  
2014



## 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

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

The pinnacle of our Chardonnay program, our rare Reserve bottling undergoes the same meticulous and painstaking selection process that produces our ERA. Each vintage, our winemaking team goes through all individual lots in the cellar multiple times, carefully evaluating every single barrel to cultivate the finest Chardonnay Reserve cuvée. Guided by credence and expression of the vintage, only the most extraordinary barrels make the rigorous cut.

### ON THE NOSE

Explosion of brioche, pears, peaches, beeswax with touches of granite, cedar, honeydew, soap

### ON THE PALATE

Fresh citrus entrance evolving on orange peel, Meyer lemon with hints of crème brûlée lingering on bubblegum, pineapple, tangerine

### BLEND

100% Chardonnay

### FERMENTATION

100% barrel fermented, *sur lies*

### AGING

18 months in French oak, 60% new, with weekly bâtonnage for initial 12 months plus 2 months in stainless steel (to preserve freshness)