



ALPHA OMEGA

Cabernet Sauvignon
Beckstoffer Georges III Vineyard
Rutherford
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

Balanced and elegant wines are the hallmarks of the 2014 vintage, a rock star crop similar to 2012 in terms of the characteristics. The weather was near perfect, and, for the first time, there was no effect of the drought on the vines which by now were accustomed to the dry spring. Harvest began early and by mid-August even the Cabernet Sauvignon had ripened, thus protecting the acidity of the wines. We had some heat spikes that delayed the phenolic ripeness and forced us to push extraction quite hard. The ripeness was there, but the color and tannins really took time to come out. Our 2014 red wines are powerful but with great structure. Patience was the key to this vintage.

ABOUT THE VINEYARDS

Georges III Vineyard, one of the most-heralded vineyards in the Rutherford AVA, dates to 1895. Alpha Omega farms fruit from the renowned F block. This late-ripening site, with rocky, sandy and some clay soils, makes for a masculine wine with roundness that balances the powerful tannins.

ON THE NOSE

Beautiful English rose candies, grenadine with touches of rosemary, roses, lilacs, lingering on maple syrup, jelly-beans

ON THE PALATE

Soft but fresh entrance evolving on dense granular tannins with fresh elderberry, boysenberry, lingering on starfruit

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

22 months in French oak, 80% new, 20% 1-year-old barrels