



# ALPHA OMEGA

Cabernet Sauvignon  
Beckstoffer Las Piedras Vineyard  
St. Helena  
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

Las Piedras, or “tiny pebbles”, was the first vineyard planted in the St. Helena AVA. In 1983, Beckstoffer Vineyards purchased the property and planted it to two clones of Cabernet Sauvignon. The scarcity of water at this gravelly and early-ripening site combined with limited air circulation creates the most extreme conditions of any vineyard we utilize. The small, thick-skinned grapes make for wines high in concentration and thick tannins.

### ON THE NOSE

Nice touches of toffee, mocha with fresh tarragon, cherries, ashes lingering on junipers, slate, paprika

### ON THE PALATE

Velvety, soft entrance evolving on juicy ripe blackberry, cherry lingering on fresh plum

### BLEND

100% Cabernet Sauvignon

### FERMENTATION

100% barrel fermented

### AGING

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