ALPHA OMEGA

Cabernet Sauvignon
Beckstoffer Missouri Hopper Vineyard
Oakville
Napa Valley
2014

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

Missouri Hopper Vineyard was a portion of the historic Vine Hill Ranch located in the Oakville AVA. This is at the hourglass of the Napa Valley, giving it a cooler climate than neighboring To Kalon Vineyard due to the influence of the San Pablo Bay. Missouri Hopper yields Cabernet Sauvignon that has a balance of ripeness with finesse and elegance.

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	Nice, subtle touches of dough with hints of iodine, candied strawberries, touches of cedar with fruit paste, apples
ON THE PALATE	Fresh entrance evolving on dense granular tannins with touches of blackberry lingering on acidity, fresh-cut dark cherries
BLEND	100% Cabernet Sauvignon
FERMENTATION	100% barrel fermented
AGING	22 months in French oak, 80% new, 20% 1-year-old barrels