



# ALPHA OMEGA

Cabernet Sauvignon  
Stagecoach Vineyard  
Atlas Peak  
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

The Krupp family began developing Stagecoach Vineyard in Atlas Peak in 1995. At 1,800 feet in altitude, the rocky, volcanic terroir and well-drained soils are perfect growing conditions for hillside fruit. The vineyard creates extracted yet well-balanced wines that are powerful and tannic due to the soil's high iron content. Stagecoach is the most masculine of all our wines. Massive amounts of volcanic rocks translate into a perfectly structured wine with strength.

## 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 maple syrup with touches of canned blackberries, cherries with hints of lilacs, truffle salts

### ON THE PALATE

Big bold but velvety entrance evolving on framed tannins with clay, cherry liqueur, crème de cassis, almond paste

### BLEND

100% Cabernet Sauvignon

### FERMENTATION

100% barrel fermented

### AGING

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