



ALPHA OMEGA

Cabernet Sauvignon
Sunshine Valley Vineyard
Oak Knoll District
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

Sunshine Valley Vineyard is on the western side of Highway 29 in the Oak Knoll District AVA. The vineyard is a colder climate site, pushing the grapes to ripen slowly and allowing the aromas and tannins to ripen at the same pace as the brix. The deep soils give amazing complexity and structure.

ON THE NOSE

Explosion of cedar, boysenberries, cassis, cumin lingering on tomato stems, fennel

ON THE PALATE

Soft velvety entrance evolving on round but structured tannins lingering on fresh plum, red cherry, touches of lavender, rose, redcurrant

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

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