

ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices with New World technology and science. Alpha Omega's winemaking team strives to emphasize the unique terroir driven characteristics that reveal a sense of place that is Napa Valley. The family-owned, boutique winery in the heart of Napa Valley, in the Rutherford AVA, is honored that its estate is considered one of the top wineries in the region.



Alpha Omega

Cabernet Sauvignon Napa Valley 2015

WINEMAKER NOTES

While the yields were low in the 2015 vintage, the quality was high. The growing period began with uncommonly warm temperatures in the late winter and early spring which resulted in an early bud break and bloom. Alpha Omega started and completed harvest the earliest in its history. The beauty of this vintage is that a limited number of 100+-degree days bolstered the concentration and power of our fruit. The vintage left us with a round, voluptuous profile, which we complemented by extracting plenty of tannin to support it. The results are very complex and full-bodied wines.

ABOUT THE VINEYARD

Alpha Omega has long term-leases on each of the vineyards that we farm for our Cabernet Sauvignon 2015. Farming by our Alpha Omega Vineyard Management team allows for the level of control vital to our mission of producing world-class wine. For this vintage, our Cabernet Sauvignon was handcrafted from fruit from a range of exceptional Napa Valley terroirs in the sub-appellations of Rutherford, Spring Mountain, St. Helena and Coombsville.

ON THE NOSE	Polished cherry plums, kirsch, fresh herbs, red licorice, sarsaparilla, truffles
ON THE PALATE	Angular red fruit, rhubarb, bay leaf, integrated toasted oak, hoisin sauce
BLEND	92% Cabernet Sauvignon, 3% Cabernet Franc, 3% Merlot, 2% Petit Verdot
FERMENTATION	50% barrel fermented, 50% stainless steel fermented
AGING	22 months, I00% French oak; 80% new, 20% I-year-old barrels