

ALPHA OMEGA

Cabernet Sauvignon
Beckstoffer Georges III Vineyard
Rutherford
Napa Valley
2015

WINEMAKER NOTES

While the yields were low in 2015, 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 fruits' concentration and power. 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 wines.

ABOUT THE VINEYARDS

Georges III Vineyard, one of the most-heralded vineyards in the Rutherford AVA, dates to 1895. Alpha Omega farms fruit from the renowned F block. This late-ripening site, with rocky, sandy and some clay soils, makes for a masculine wine with roundness that balances the powerful tannins.

ON THE NOSE Beautiful touches of spices, fruits with cinnamon, gingerbread, elderberries, strawberries, grenadine

ON THE PALATE

Structured but soft, velvety entrance evolving on acidity with spice, cumin, pepper, balanced with dark cherry preserve

with hints of plum liqueur, paprika, cantaloupe

BLEND 100% Cabernet Sauvignon

FERMENTATION 100% barrel fermented

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



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.