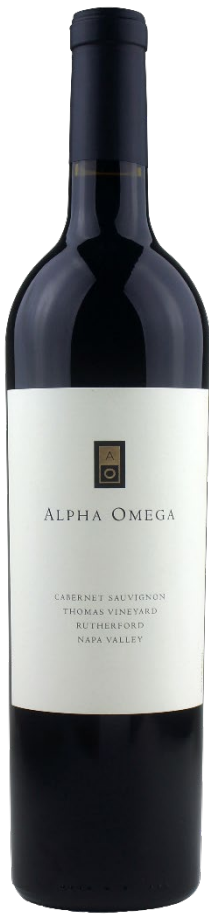




# ALPHA OMEGA

Cabernet Sauvignon  
Thomas Vineyard  
Rutherford  
Napa Valley  
2015



## 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

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

Recently acquired by Alpha Omega, Thomas Vineyard is named after former owner and engineer Don Thomas. Located in viewing distance of our Rutherford winery, it is situated on a hillside west of Highway 29. This early-ripening site boasts rocky soils with high contents of sandy loam. The site is set up as a vineyard laboratory with leaf-evaporation sensors, sap-flow probes and temperature measurements throughout the blocks to provide our viticulture and winemaking team with detailed knowledge of overall vine health.

<b>ON THE NOSE</b>	Touches of cedar, tapenades, pistachios, redcurrants, chocolate truffles, thyme, cherries, roast beef, ashes, candied pecans
<b>ON THE PALATE</b>	Soft, round entrance evolving on a nice layered tannic structure with candied/macerated strawberry, pine, underbrush, lingering on plum, kirsch
<b>BLEND</b>	100% Cabernet Sauvignon
<b>FERMENTATION</b>	100% barrel fermented
<b>AGING</b>	22 months in French oak with 80% new, 20% 1-year-old barrels