



ALPHA OMEGA

**Cabernet Sauvignon
Stagecoach Vineyard
Atlas Peak
Napa Valley
2016**



WINEMAKER NOTES

The effects of this growing season brought a very elegant and feminine counterpart to this wine. 2016 was a near-perfect growing season giving Napa Valley another winner in a string of historic vintages. Spring budbreak came early due to dry, warm soils from a drought winter. This produced a lower count and smaller clusters. The thinner grape population focused the vine's energy into the smaller clusters resulting in very flavorful berries. Minimal heat spells and consistently cool nights across the summer months allowed the clusters to ripen slowly and evenly while protecting their vitally important natural acidity.

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	Beautiful notes of minerals, crushed rocks, ripe fruit with blackberries, graphite, tulips, lilacs, toasted bread
ON THE PALATE	Opulent, velvety entrance, balance of tannins with roundness, blackberry, passion fruit, raspberry candy, prune with lime, marzipan, mulberry jam
BLEND	100% Cabernet Sauvignon
FERMENTATION	100% barrel fermented
AGING	22 months in French oak with 80% new, 20% 1-year-old barrels