



ALPHA OMEGA

Petit Verdot & Cabernet Franc
Napa Valley
2017



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

2017 started out with record precipitation providing vines with sufficient water tables to safely get them through several heat spikes that began as early as June. Temperatures up to 110 degrees in early September prompted several winemakers to begin harvesting red varietals. Our winemaking team held steadfast and patiently waited until end of September before bringing in the first red varietals. Rewarded then with more moderate temperatures, the resulting wines express themselves as both full-bodied and greatly structured.

ABOUT THE VINEYARDS

Cabernet Franc and Petit Verdot, two Bordeaux varietals often used in small quantities in red blends, pair perfectly in our Petit Verdot & Cabernet Franc Napa Valley 2017. Framed by the very dense and structured Petit Verdot, a myriad of aromas in Cabernet Franc blend beautifully to create a multi-layered wine of big proportions, yet still balanced. Fruit from the valley floor, hillside and mountain are featured in this winning combination, always a favorite for our Wine Club members and staff.

ON THE NOSE

Cigar tobacco, lilacs, black plums, roses, bay leaves, lavender, chalk, great fruit lift with depth

ON THE PALATE

Balanced entrance builds incrementally towards a silky finish; notes of macerated strawberry, pomegranate, quince, red cherry, kumquat, coconut, tarragon, dark chocolate, eggplant with hints of zucchini, grenadine

BLEND

65% Petit Verdot, 35% Cabernet Franc

FERMENTATION

92% barrel fermented, 8% stainless steel tank fermented

AGING

20 months in French oak; 75% new, 25% 1-year-old barrels