



ALPHA OMEGA

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. The 2017 Alpha Omega Cabernet Sauvignon is a dense and very structured wine that is crafted and blended to be enjoyed for decades.

ABOUT THE VINEYARDS

Cabernet Franc, the eccentric father to Cabernet Sauvignon, shows its distinct personality in our Cabernet Franc Napa Valley 2017. Boasting complex aromatics out of the glass and delicious multiple layers on the palate, this 100% Cabernet Franc from vineyards in the AVAs of Rutherford, Oak Knoll District and Yountville is a true expression of what Cabernet Franc should be: a beautiful balance of spices, fruit and acidity.

ON THE NOSE

Elegant nose of black pepper, cinnamon, nutmeg with touches of dark chocolates, thyme, caramel toffees, dried cranberries, wild fresh strawberries, wet rocks, rose petals

ON THE PALATE

Round entrance evolving on dense mid palate with fresh red cherry, Mirabelle plum lingering on a tannic frame with touches of redcurrant, chocolate powder, raspberry, kumquat

BLEND

100% Cabernet Franc

FERMENTATION

50% barrel fermented, 50% stainless steel tank fermented

AGING

18 months in French oak; 60% new, 40% 1-year-old barrels