



ALPHA OMEGA

Merlot
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

Our winemaking team has intimate knowledge of Newton Vineyard on Spring Mountain, the primary grape source of the Merlot Napa Valley 2017 and where Sir Peter Newton was the first person in Napa Valley to plant Merlot grapes. The goal of the winemakers is always to allow the unique structured nature of hillside fruit shine in this wine. For this vintage, the winemakers have crafted a wine that while supple and elegant in its core also has the complexity to warrant further aging in the cellar.

ON THE NOSE

Pomegranates, coffee grounds, cedar, cigar tobacco, black cherries, damp earth, hint of caramels

ON THE PALATE

Cherry, macerated strawberry, red licorice, bay leaf, dark chocolate, pork roast, grenadine, hint of leather, Earl Grey tea, slightly unripe banana, gooseberry, vanilla bean, raspberry jam

BLEND

100% Merlot

FERMENTATION

75% barrel fermented, 25% stainless steel fermented

AGING

22 months in French oak, 70% new, 30% 1-year-old barrels