

ALPHA OMEGA

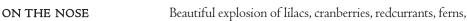
Merlot & Cabernet Franc Napa Valley 2017

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.

VINEYARD NOTES

For our latest vintage of Merlot & Cabernet Franc, our winemakers combined Merlot from the best blocks from Newton Vineyard on Spring Mountain with Merlot from the valley floor and hillside along with Rutherford-grown Cabernet Franc. The slightly shorter growing season for Merlot provided our winemakers with intense flavors to perfectly match the intriguing signature of Cabernet Franc in this Wine Club favorite.



black licorice

ON THE PALATE Velvety but fresh entrance evolving on a lavender, fresh-

fruit midpalate lingering on fine tannins with touches of

macerated dark cherry, elderberry, peach

BLEND 52% Merlot, 48% Cabernet Franc

FERMENTATION 50% barrel fermented, 50% stainless steel tank

fermentation

AGING 18 months in French oak, 60% new,

40% I-year-old barrels



ABOUT ALPHA OMEGA

Alpha Omega, established in 2006, is a family-owned, boutique winery in the heart of Napa Valley on the Rutherford Bench. Handcrafting wines from historic and estate-farmed vineyards throughout Napa Valley, Alpha Omega's winemakers combine the Old World's philosophy of balance with the New World's state-of-the-art techniques and natural fruit opulence. The results are wines that uniquely express the essence of the terroir of this legendary wine region through prized vineyards and masterful blending.