



ALPHA OMEGA

Cabernet Sauvignon
Stagecoach Vineyard
Atlas Peak
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.

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

Blueberries, boysenberries, blackberries, violets, cotton, gingerbread, underbrush

ON THE PALATE

Fresh entrance evolving on a dense mid palate with integrated tannins lingering on plum, tamarind, pomegranate, grenadine, cassis with hints of clay, crushed rock, fern, black pepper

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

22 months in French oak with 80% new, 20% 1-year-old barrels