



ALPHA OMEGA

Cabernet Sauvignon
Napa Valley
2018



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

2018 was a dream growing season and harvest for Napa Valley. An abundance of rain in February was followed by continuous days of sunshine and mild temperatures that made for uniform vines and even cluster growth. With no major heat spikes to contend with, there was no need to rush through harvest. Cooler temperatures allowed us to pick when we wanted, without stress and under optimal conditions. The gift from Mother Nature translated to wines that not only have great concentration but also an amazing freshness.

ABOUT THE VINEYARDS

Our Cabernet Sauvignon Napa Valley 2018 was handcrafted from fruit grown in premium vineyards that truly express the diversity of terroirs in Napa Valley. This wine showcases flavors from a range of sub-appellations stretching from the mountain slopes of Atlas Peak, Spring Mountain and Howell Mountain to valley floor vineyards in the Coombsville, St. Helena, Oakville and Oak Knoll District AVAs blended together to create the essence of Napa Valley.

ON THE NOSE	Violets, blackberries, cherry pits, worn leather, match boxes, dusty soil
ON THE PALATE	Boysenberry, currant, anise, rose, espresso bean, elegant French oak, broad on the palate while being both balanced, powerful
BLEND	94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot, 1% Merlot
FERMENTATION	70% barrel fermented, 30% stainless steel tank fermented
AGING	22 months in French oak, 75% new, 25% 1-year-old barrels