



# ALPHA OMEGA

Malbec  
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

Another reiteration of this original Bordeaux varietal that really thrives in Napa's warm climate. The intense aromatics coupled with dense flavors once again show the charming side of this often over-looked grape. Although the planted acreage in Napa is somewhat scarce, our winemaking team has access to several plantings throughout the valley and were able to choose from several micro fermentations to masterly blend different expressions into a very balanced wine that underlines the juicy structure generally associated with Malbec.

### ON THE NOSE

Ripe black plums, raspberries, truffles, peppercorns, cedar

### ON THE PALATE

Fresh, juicy entrance evolving on a velvety midpalate lifted by rich dense purple fruit, orange peel, Indian spices, fresh hay, almond paste, forest floor, graphite, builds on the palate to a full, structured finish

### BLEND

100% Malbec

### FERMENTATION

40% barrel fermented, 60% stainless steel tank fermented

### AGING

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