



ALPHA OMEGA

Merlot
Napa Valley
2018



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

Primarily sourced from vines grown on steep hillside terraces on the rugged slopes in the Spring Mountain District AVA, this Merlot Napa Valley 2018 is made from old heritage clones. The expression of the mineral-rich soils and the fruity nature of the varietal shine through in this wine.

ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices with New World technology and science. Alpha Omega's winemaking team strives to emphasize the unique terroir driven characteristics that reveal a sense of place that is Napa Valley. The family-owned, boutique winery in the heart of Napa Valley, in the Rutherford AVA, is honored that its estate is considered one of the top wineries in the region.

ON THE NOSE

Soft, integrated red and black plums, boysenberries, violets, subtle earth, roasted herb notes

ON THE PALATE

Seamless, elegant fruit and toasted oak, balanced acidity, silky mouthfeel with a long, inviting finish

BLEND

92% Merlot, 4% Cabernet Sauvignon, 4% Cabernet Franc

FERMENTATION

30% barrel fermented in French oak, 50% new, 50% I-year-old barrels; 70% stainless steel tank fermented

AGING

20 months in French oak, 35% new, 65% I-year-old barrels