

ALPHA OMEGA

Petit Verdot 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

Alpha Omega Petit Verdot Napa Valley 2018 was handcrafted from fruit grown in premium vineyards ranging from valley floor to mountain to hillside that truly express the diversity of terroirs in Napa Valley. This varietal thrives in Napa Valley where the consistency of the region's hot climate and poor soils, resulting in smaller berries bursting with intense flavor, is the key to this grape growing so well that our winemakers can never resist producing a rare 100% Petit Verdot.

ON THE NOSE Warm tar, cedar, vanilla beans, canelés, blueberries, cigar boxes,

wet clay, bay leaves, chocolates, pumpkin seeds, frangipane, hints

of cinnamon

ON THE PALATE Dense, full-bodied, red pear, raspberry, tobacco, blackberry,

wild strawberry, almond paste, bitter chocolate, banana peel,

starch, bitter orange, vermouth

BLEND 100% Petit Verdot

FERMENTATION 80% barrel fermented, 20% stainless steel tank fermented

AGING 22 months in French oak, 80% new,

20% I-year-old barrels



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.