



ALPHA OMEGA

Proprietary Red
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 Proprietary Red 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 Coombsville and St. Helena blended together to create the essence of Napa Valley.

ON THE NOSE

Concentrated gooseberries, redcurrants, Mirabelle plum jam, cedar, violet candies, underbrush, cassis, coffee grinds, red velvet cake, sea salt caramels, licorice powder

ON THE PALATE

Silky, soft, round entrance, evolving on elegant tannins, notes of fresh cantaloupe, juicy pear, wild strawberry, watermelon, hint of Espelette pepper, blackberry, cherry, hint of fennel, bitter orange zest, tomato stem, ripe nectarine, grenadine, lavender, pork roast

BLEND

79% Cabernet Sauvignon, 10% Merlot,
7% Cabernet Franc, 4% Petit Verdot

FERMENTATION

78% barrel fermented, 22% stainless steel tank fermented

AGING

22 months in French oak, 75% new, 25% 1-year-old barrels