



ALPHA OMEGA

RED WINE

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

The Alpha Omega Red Wine 2018 is part our AVA series collaboration with our celebrated consulting winemaker Andy Erickson and showcases Napa Valley as an appellation. For this unique wine that expresses the diversity of terroirs in the region, our winemaking team blended the five Bordeaux varietals from five distinct sub-appellations ranging from mountain to valley floor. Cabernet Sauvignon from Oakville, Mount Veeder and Atlas Peak, Petit Verdot and Cabernet Franc from Rutherford along with Malbec and Merlot from the Oak Knoll District combine beautifully in this smooth and approachable wine that exemplifies the elegant style for which Andy is known.

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

Integrated red and blue fruit, cassis, charred meat, black olives, mushrooms, fennel

ON THE PALATE

Red berries, pomegranate, graphite, tea leaves, black pepper, firm tannic finish

BLEND

55% Cabernet Sauvignon, 15% Petit Verdot, 15% Malbec, 12% Merlot, 3% Cabernet Franc

FERMENTATION

100% stainless steel tank fermented

AGING

30 months in French oak, 35% new, 65% 1-year-old barrels