

Alpha Omega

Cabernet Sauvignon Rutherford 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 inaugural vintage of Alpha Omega Cabernet Sauvignon Rutherford would make André Tchelistcheff proud for it was this late, famed winemaker who said, "It takes Rutherford dust to grow great Cabernet." Our winemakers blended Cabernet Sauvignon from historically significant and ultra-premium vineyards on the valley floor and hillside, each possessing a unique terroir, to make a wine that expresses the characteristics of the Rutherford appellation to perfection.

ON THE NOSE	Clove oil, marzipan, vanilla beans, yogurt pretzels, sage, rose petals, cherry blossoms, dragées
ON THE PALATE	After Eight mint, banana chantilly, beef jerky, tapenade, artichoke, chicon, blackberry jam, macerated strawberry, peach iced tea, quiche, lychee, cotton candy, clementine peel, pine resin, hint of creamed honey
BLEND	100% Cabernet Sauvignon
FERMENTATION	70% barrel fermented, 30% stainless steel tank fermented
AGING	22 months in French oak, 75% new, 25% 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.