

## ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard bandcrafted 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 familyowned, boutique winery in the heart of Napa Valley, in the Rutherford AVA, is bonored that its estate is considered one of the top wineries in the region.



## Alpha Omega

CABERNET SAUVIGNON RUTHERFORD Napa Valley 2019

## WINEMAKER NOTES

2019 provided us with an unprecedented growing season. Moderate to cooler temperatures in early spring resulted in a delayed start followed by showers during bloom in May. However, continual moderate temperatures from June through August allowed vines to balance their growth. By early August, as cluster size was fully developed and overall growth more harmonious, it was clear that 2019 would be a memorable vintage. A month later, most red grapes showed complexities and flavors that normally would not appear until later in season. The 2019 wines show early approachability and impeccable balance.

## ABOUT THE VINEYARDS

Alpha Omega Cabernet Sauvignon Rutherford, part of our AVA series and the second vintage from our home appellation, features 100% Rutherford fruit. Our winemakers blended Cabernet Sauvignon and a touch of Malbec for enhancement from historically significant and ultra-premium vineyards on the valley floor and hillside, each possessing a unique terroir, to make a full-bodied wine that expresses the classic characteristics of the Rutherford appellation to perfection.

ON THE NOSE	Concentrated dark red fruit, cassis, espresso beans, dusty earth, anise
ON THE PALATE	Red cherry, black plum skin, cocoa nib, molasses, leather, pot de crème
BLEND	95% Cabernet Sauvignon, 5% Malbec
FERMENTATION	60% barrel fermented in 50% new, 50% I-year-old French oak barrels, 40% stainless steel tank fermented
AGING	18 months in French oak, 50% new, 50% I-year-old barrels