



# ALPHA OMEGA

CHARDONNAY

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. To retain freshness, concentration and protect the supple flavors in our Chardonnay grapes, we harvested some vineyards slightly earlier than usual, resulting in incredibly balanced wines.

## ABOUT THE VINEYARDS

Our winemaking team blends Chardonnay from multiple, cool-climate sites, all with diverse soil, to create an elegant Chardonnay. Cooling breezes from the San Pablo Bay help preserve the acidity and allow for even ripening patterns at these vineyards located in a variety of sub-appellations, including steep-sloped Mount Veeder and Los Carneros, where daytime temperatures rarely exceed 80 degrees.

## 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

Ripe Bartlett pears, golden delicious apples, blanched almonds, ginger, lifted French oak

### ON THE PALATE

Integrated cantaloupe and green apple, caramel, nutty oak finish

### BLEND

100% Chardonnay

### FERMENTATION

75% barrel fermented, 25% stainless steel tank fermented

### AGING

18 months in French oak, 30% new, 70% 1-year-old barrels