



ALPHA OMEGA

CHARDONNAY RESERVE

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

The pinnacle of our Chardonnay program, our rare Reserve bottling undergoes the same meticulous and painstaking selection process that produces our ERA. Each vintage, our winemaking team goes through all individual lots in the cellar multiple times, carefully evaluating every single barrel to cultivate the finest Chardonnay Reserve cuvée. Guided by credence and expression of the vintage, only the most extraordinary barrels make the rigorous cut. “There’s added restraint and classiness in this 2019 vintage. This Chardonnay possesses more site expression and nuances due to using less new oak in combination with lees stirring, resulting in added softness and richness.”

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

Powerful aromas of apple cobbler, cantaloupes, crème brûlée, savory dry grains, honeysuckle

ON THE PALATE

Viscous entry with caramel apple, rambutan, nectarine, toffee, rich finish

BLEND

100% Chardonnay

FERMENTATION

100% barrel fermented

AGING

18 months in French oak, 50% new, 50% 1-year-old barrels, *sur lies fines*