ALPHA OMEGA

CABERNET SAUVIGNON
CORDES VINEYARD
ATLAS PEAK
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

Located atop Atlas Peak, Cordes Vineyard sits firmly on rocky, volcanic sub-soils covered with sand and clay. Aided by its southern exposure and natural drainage, this site ripens concentrated, deeply colored, aromatic grapes with hints of dry herbs from the surrounding wild rosemary. "We incorporated some barrels that showed flashy aromatics but did not interfere with the mountain, volcanic structure inherent to these grapes."

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	Concentrated blackberries, cherry and plum skins, mocha, charred meats, sandalwood, toasted walnuts
ON THE PALATE	Huckleberry, espresso bean, grilled portobello, thyme, cigar box
BLEND	100% Cabernet Sauvignon
FERMENTATION	80% barrel fermented, 20% stainless steel tank fermented
AGING	20 months in French oak, 55% new, 45% 1-year-old barrels