



ALPHA OMEGA

Sauvignon Blanc 1155

Napa Valley

2019



WINEMAKER NOTES

2019 provided us with an unprecedented growing season. In early spring, moderate to cooler temperatures and fairly high levels of moisture in the ground delayed vine growth. On the surface, showers during bloom in May appeared to make for a challenging season. 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. The temperate season and natural retention of malic acid in berries provided ideal conditions for those of our white varietals that do not go through a secondary malolactic fermentation. As a result, the 2019 wines display extra freshness and multi-layered personalities.

VINEYARD NOTES

Taking its name from the address of our Rutherford winery, our 1155 estate vineyard surrounds our terrace and fountains. Twelve feet of heavy clay soil supply a deep and prolific root system that allows for the Sauvignon Blanc grown here to take temperature fluctuations in stride and ripen patiently. The fruit was harvested the first week of September. The wine underwent 36 hours of skin maceration and is California in style. Limited production.

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 with emphasis on 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

White peaches, tangerines, jasmine, green tea leaves, crushed rocks

ON THE PALATE

Balanced and elegant entry with a lively, acidic mid-palate, flavors of Asian pear, lemon oil, honeydew melon, thyme, baking spice with integrated barrel character

BLEND

96% Sauvignon Blanc, 4% Semillon

FERMENTATION

88% barrel fermented, 12% stainless steel tank fermented

AGING

15 months in barrel, 85% French oak (25% new, 75% 1-year-old barrels), 3% new acacia, 12% stainless steel tank, sur lies