



ALPHA OMEGA

Cabernet Sauvignon 2014

Napa Valley

Blending Cabernet Sauvignon grapes from premium vineyards that truly express the diversity of terroirs in Napa Valley, we designed this wine to be enjoyed now or over the next two decades. As the core varietal of Napa Valley, our Cabernet Sauvignon possesses depth, concentration and acidity.

WINEMAKER NOTES

“Balanced and elegant wines are the hallmarks of the 2014 vintage, a rock star crop similar to 2012 in terms of the characteristics. The weather was near perfect, and, for the first time, there was no effect of the drought on the vines which by now were accustomed to the dry spring. Harvest began early and by mid-August even the Cabernet Sauvignon had ripened, thus protecting the acidity of the wines.

“We had some heat spikes that delayed the phenolic ripeness and forced us to push extraction quite hard. The ripeness was there, but the color and tannins really took time to come out. Our 2014 red wines are powerful but with great structure. Patience was the key to this vintage.”

-Jean Hoeffliger



COLOR	deep, shiny dark cherry with touches of magenta on the rim
ON THE NOSE	explosion of boysenberry, cassis and ash with touches of potpourri, macerated cherries, herbs de Provence and nutmeg
ON THE PALATE	soft, velvety entrance evolving on dense but soft tannins with touches of plums and blackberries, lingering on clay and blueberry
BLEND	85% Cabernet Sauvignon, 9% Cabernet Franc, 6% Merlot
FERMENTATION	50% barrel fermentation, 50% stainless steel tank fermentation
AGING	20 months, 100% French Oak with 70% new and 30% 1-year-old barrels
VINEYARDS	Cordes, Kan, Leaky Lake, Mill Creek, Soltan, Sacache, Sklar, Gibson, Newton, Sunshine Valley
CASE PRODUCTION	2,400
ALCOHOL BY VOLUME	15.0%