



ALPHA OMEGA

2014

GRENACHE & SYRAH
Napa Valley



Because Grenache is the secret ingredient in many popular American blends, Jean Hoefliger decided to make a wine he would be proud of regardless if he was on French or American soil. Cranberry and plum notes collide with undertones of grenadine, cigar and vanilla. Wild cherry flavors dance on the palate with mouth-cleansing freshness and acidity. This inaugural release is Jean's representation of a Châteauneuf-du-Pape from the Rhône Valley with a Northern California dialect.

Winemaker Notes:

"2014 was a dream vintage—with quality along the lines of 2012 and 2013. Everything ripened in early- to mid-August, including Cabernet Sauvignon, which usually ripens much later. Napa Valley's harvest was unusually early, not surprising given the state's ongoing drought, which was so extreme that the cover crops in many vineyards never took hold. Substantial rain in late February and early March relieved most of the stress and set the vines up for a vigorous start. 'Early' was the key word all season, from bud break to veraison to harvest. The vintage proved to be a balance between 2012 and 2013. 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 Hoefliger

Color: dark jam with hints of scarlet and crimson

On the nose: balance of tobacco and rose with hints of granite, cherry and geranium leaves with touches of roast beef, cigars and vanilla

On the palate: fresh entrance with grenadine, rose and red meat with touches of fresh plum, cranberry, cherry and mango

Blend: 60% Grenache, 40% Syrah

Fermentation: 80% Tank, 20% Neutral Oak

Aging: 12 months

Vineyards: Krupp Brothers, Henry Ranch and Carsi Vineyard

Case Production: 589

Alcohol by Volume: 14.1%