

ALPHA OMEGA

PROPRIETARY RED WINE

NAPA VALLEY 2012

TECHNICAL INFORMATION

VARIETALS

61% Cabernet Sauvignon, 32% Merlot, 7% Cabernet Franc

FERMENTATION

50% barrel fermented, 50% tank

AGING

22 months in barrels

VINEYARDS

To Kalon, Missouri Hopper, Las Piedras, Sacrashe, Sunshine Valley, Stagecoach, Newton, and Lyons

CASE PRODUCTION

2,500

WINEMAKER NOTES

2012 proved to be a unique but outstanding vintage. This is not because of frost, heat or rain, but mainly due to bountiful harvest. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varietals to ripen to their optimum condition with significant concentration and complexity. The biggest challenge was the management of the tannin structure of the very thick-skinned red vintage. This meant that winemakers who simply applied recipes had a challenging year as tannin levels were at twice the average level.



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