



ALPHA OMEGA

Cabernet Sauvignon
Sunshine Valley Vineyard
Oak Knoll District
Napa Valley
2017



ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices and emphasis on unique terroir driven characteristics that reveal a sense of place combined with New World technology and science. The family-owned, boutique winery in the heart of Napa Valley on the Rutherford Bench is honored that its estate is considered one of the top wineries in the region.

WINEMAKER NOTES

2017 started out with record precipitation providing vines with sufficient water tables to safely get them through several heat spikes that began as early as June. Temperatures up to 110 degrees in early September prompted several winemakers to begin harvesting red varietals. Our winemaking team held steadfast and patiently waited until end of September before bringing in the first red varietals. Rewarded then with more moderate temperatures, the resulting wines express themselves as both full-bodied and greatly structured.

ABOUT THE VINEYARDS

Sunshine Valley Vineyard is on the western side of Highway 29 in the Oak Knoll District AVA. The vineyard is a colder climate site, pushing the grapes to ripen slowly and allowing the aromas and tannins to ripen at the same pace as the brix. The deep soils give amazing complexity and structure.

ON THE NOSE

Fruit forward with touches of elderberries, blueberries with notes of bubblegum, granite, rose petals, lilacs, vanilla beans, macerated strawberries

ON THE PALATE

Soft entrance with sweet mid palate; dense, granular tannins with notes of blackberry, lime zest, cassis, hints of fern

BLEND

100% Cabernet Sauvignon

FERMENTATION

100% barrel fermented

AGING

22 months in French oak, 80% new, 20% 1-year-old barrels