

ALPHA OMEGA

Cabernet Sauvignon
Beckstoffer To Kalon Vineyard
Oakville
Napa Valley
2017

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

Planted by Napa pioneer Hamilton Crabb in 1868, To Kalon Vineyard is known for the depth of its rocky, well-drained alluvial soil and grapes with ample tannins and bright, natural acidity. Our different blocks include several sections with very high plant density providing natural shade from the afternoon sun resulting in wines with great structure balanced by an inviting fruitiness.



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.

ON THE NOSE Beautiful balance of chocolate, cedar, sandalwood, roasted

coffee beans, dark cherries, paprika, licorice

ON THE PALATE Dense entrance evolving on a structured mid palate, lifted by

granular tannins, notes of sweet, ripe pear, starfruit, redcurrant, fresh cranberry, boysenberry, candied cherry

lingering on a hint of lavender

BLEND 100% Cabernet Sauvignon

FERMENTATION 100% barrel fermented

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