



## ABOUT ALPHA OMEGA

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

## ALPHA OMEGA

CABERNET SAUVIGNON
BECKSTOFFER TO KALON VINEYARD
OAKVILLE
Napa Valley
2019

## WINEMAKER NOTES

2019 provided us with an unprecedented growing season. Moderate to cooler temperatures in early spring resulted in a delayed start followed by showers during bloom in May. However, continual moderate temperatures from June through August allowed vines to balance their growth. By early August, as cluster size was fully developed and overall growth more harmonious, it was clear that 2019 would be a memorable vintage. A month later, most red grapes showed complexities and flavors that normally would not appear until later in season. The 2019 wines show early approachability and impeccable balance.

## 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. "On the heels of our 100-point 2018 vintage, this new growing year, combined with slight modifications to our barrel fermentation program, resulted in a wine with similar density but even slightly more aromatic expression."

ON THE NOSE Bing cherries, grapefruit rinds, papayas, tarragon, worn leather,

fresh-cut oak

ON THE PALATE Goji berry, pomegranate, carob, clove, pastry cream

BLEND 100% Cabernet Sauvignon

FERMENTATION 75% barrel fermented, 25% stainless steel tank fermented

AGING 20 months in French oak, 50% new, 50% I-year-old barrels