



ALPHA OMEGA

CHARDONNAY
HYDE VINEYARD
CARNEROS
Napa Valley
2021

VINTAGE NOTES

Late winter rains followed by ideal spring growing conditions set the stage for the 2021 vintage. Mild temperatures punctuated this drought year with only a few heat spikes during the summer months. Early flavor development in our white grapes, coupled with higher acidity levels, allowed us to begin harvest at the end of August with grapes showing exceptional balance and moderate brix levels. The ideal weather of 2021 and overall lower yields produced wines that offer exciting, complex aromatics and flavors.

ABOUT THE VINEYARD

One of the iconic vineyards in the Napa Valley, Hyde Vineyards was established in 1979 by Larry Hyde, an innovator at the time for planting a unique variety of clones and meticulously orienting the row direction to suit the rolling hills of the Carneros AVA. Cool afternoon breezes from the Petaluma Gap lead to a long growing season that produces grapes with exceptional character and depth of flavor. Alpha Omega's Chardonnay comes from the oldest Chardonnay vineyard on the property, planted in 1978 to the Old Wente clone and replanted in 1994 with the same clone.

ABOUT ALPHA OMEGA

Alpha Omega is a family-owned winery in Rutherford, the heart of Napa Valley. Handcrafting wines from highly regarded Napa vineyards, Alpha Omega's winemakers combine Old World philosophy of balance and structure with New World state-of-the-art techniques. Masterful blending results in wines that uniquely express the essence of the terroir of this legendary wine region. Surrounded by fountains, vineyards and mountains, the beauty of this modern farm-style winery is as captivating as its wine.

WINEMAKING

Our winemakers barrel fermented this Chardonnay in 100% French oak, 33% new and 67% neutral puncheons. The wine went through partial malolactic fermentation before being aged for 18 months "sur lies fines" in 33% new and 67% neutral French oak puncheons.

Sight	Medium yellow with hints of gold
Nose	Complex aromas of green apple, peach, melon, and baking spices accent hints of sea spray, minerality and lemon thyme.
Palate	Intricate layers of fruit and floral flavors mix with enticing notes of dried grains, wild grass, melon, brioche and gun smoke.