



ALPHA OMEGA

PROPRIETARY RED
OAK KNOLL DISTRICT of NAPA VALLEY
Napa Valley
2022

VINTAGE NOTES

Significant rain in December and relatively dry, mild conditions through March provided an early bud break. Alternating warm and cool conditions after March led to steady summer conditions that prevailed until the first week of September when temperatures rose significantly. Cooler weather after the heat spell allowed many of our hillside and south valley vineyards to recover from the heat and were harvested in great condition. Overall quality is excellent with wines showing a broad spectrum of aromas and flavors.

VINEYARD SOURCES

Just north of the city of Napa, the Oak Knoll District is one of Napa's widest appellations. The region is dominated by one large alluvial fan extending from the mouth of Dry Creek through the western part of the appellation featuring over twenty different soil types. To the south and east there is less gravel and more silt, clay and loam. Oak Knoll's proximity to San Pablo Bay makes it one of cooler AVAs in the Napa Valley and climatically ideal for all five of the Bordeaux varieties. Grapes for this wine came from several vineyards primarily located in the rockier, western part Oak Knoll District.

WINEMAKING

The Proprietary Red designation enables our winemakers to find the best blend each year regardless of grape variety. In 2022, the blend is 67% Cabernet Sauvignon with 25% Malbec 5% Cabernet Franc and 3% Petit Verdot. These grapes were fermented in 80% French oak barriques of which 40% were new and 20% in stainless steel tanks. The wine was then aged for 18 months in French oak barriques of which 30% were new.

TASTING NOTES

- | | |
|---------------|---|
| Sight | Deep ruby red with a reddish rim |
| Nose | Well defined bright aromas of cassis, plum jam and cherry are accented by notes of black pepper, licorice, sweet potato and purple flowers. |
| Palate | Medium full-bodied with lively, balanced flavors of ripe cherry, cassis and strawberry along with hints of oregano and cedar. |

ABOUT ALPHA OMEGA

Founded by Robin and Michelle Baggett in 2006, Alpha Omega is located in the historic Rutherford appellation of the Napa Valley.

Alpha Omega is a certified sustainable winery and farms prized grapes from its estate and many of Napa Valley's most historic vineyards.

Capturing the essence of this great wine region's terroir, Alpha Omega wines represent the ideal confluence of Old World traditional handcrafted winemaking methods utilizing New World state of the art technology both in the vineyard and in the cellar.