



ALPHA OMEGA

LATE HARVEST

Napa Valley

2013

VINTAGE NOTES

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening. The overall dry season made for a short harvest and one of the earliest and most condensed on record, however cooler, sunny weather throughout October allowed for longer hang time as grapes developed more phenolic and flavor maturities with sugar levels remaining steady.

VINEYARD SOURCES

Produced only in select vintages, Alpha Omega Late Harvest is produced in the classic style of the great Sauterne wines from Bordeaux. Utilizing late picked botrytis affected grapes from select vineyards, the small amount of juice in each grape has a tremendous concentration of flavor, sugar and acid. The finished wines are sweet, without being cloying with tremendous aging capabilities.

WINEMAKING

Produced with 80% Sauvignon Blanc and 20% Semillon. Fermentation and aging took place in neutral French oak barriques. The wine was bottled after 18 months of aging with a residual sugar of 140 grams per liter or 14% by volume.

TASTING NOTES

Sight	Medium, orange gold
Nose	Resolved aromas of baked apricot, pineapple and papaya are enlivened by notes of toffee, ginger, lily and macadamia nut.
Palate	Medium sweet with rich, medium full bodied flavors of candied pear, vanilla custard, orange marmalade and cashew butter that leads to long, balanced finish.

ABOUT ALPHA OMEGA

Alpha Omega was founded by Robin and Michelle Baggett in 2006 in the historic Rutherford appellation of the Napa Valley.

Capturing the essence of this great wine region's terroir, Alpha Omega's mission is to produce world class wines utilizing a combination of traditional handcrafted techniques and modern technology both in the vineyards and in the cellar.

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