

ALPHA OMEGA

Cabernet Sauvignon Beckstoffer Georges III Vineyard Rutherford 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

Georges III Vineyard, one of the most-heralded vineyards in the Rutherford AVA, dates to 1895. Alpha Omega farms fruit from the renowned F block. This lateripening site, with rocky, sandy and some clay soils, makes for a masculine wine with roundness that balances the powerful tannins.

ON THE NOSE Milk chocolates, baby powder, violets, tobacco, underbrush

ON THE PALATE Soft entrance evolving on a fresh mid palate with granular,

coated tannins, notes of redcurrant, macerated strawberry, starfruit, pomegranate, sweet tomato, blueberry,

coconut shaving

BLEND 100% Cabernet Sauvignon

FERMENTATION 100% barrel fermented

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



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.