



ALPHA OMEGA

CHARDONNAY
HYDE VINEYARD
CARNEROS
Napa Valley
2020

VINTAGE NOTES

Excellence defines the 2020 growing season for white wines in the Napa Valley. A dry winter and mild spring led to early budbreak. During summer, a few heat spells pushed the vines through the bloom period, and again at the completion of veraison, with perfectly moderate growing conditions in between. Warm, sunny weather through August allowed for an early harvest of white grapes. We captured the ideal maturity window for our Chardonnay blocks, resulting in wines with ideal ripeness, bright, balanced acidity and an abundance of character.

VINEYARD SOURCE

Hyde Vineyards was established in 1979 by Larry Hyde, one of Napa Valley's most respected grape growers and an innovator notable 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 great character and depth of flavor. Alpha Omega's Chardonnay block is in the Home Ranch Vineyard, the oldest Chardonnay planting on the property, originally 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 and natural fruit opulence. 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

This 100% Chardonnay was barrel fermented in 100% French oak, 30% new and 70% neutral, followed by 16 months of aging in French oak with the same barrel composition.

Sight	Translucent lemon with hints of sage green
Nose	Elegant fruit and floral aromas of honeycrisp apples and vine flowers are accented by notes of cashews, toast, farro and dried sage.
Palate	Integrated citrus fruit, mango, tres leches and tarragon flavors are complemented by a balancing acidity and a chalky, mineral finish.