



ALPHA OMEGA

CHARDONNAY
STRICKER VINEYARD
MOUNT VEEDER

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

Stricker Vineyard (formerly known as Drew Vineyard) traces its lineage back to George Drew, who originally purchased the property in 1889 from the U.S. government. Renowned architect Larry Stricker acquired the property in 1986 and developed a 17-acre vineyard before selling it to Alpha Omega in 2015. At altitudes of 1,000 to 1,500 feet, this dramatic terraced vineyard in the Mount Veeder AVA boasts steep inclines and rocky, well-drained soils surrounded by tall redwoods which provide morning and afternoon shade and overall cooler temperatures. Our older Chardonnay blocks, planted to the Wente clone in the 1990s, produce small berries with concentrated flavors and a wine with rich fruit character and buoyant acids.

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. This 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	A pure and distinct aromatic profile of white peach, pear and Fuji apple heightens notes of white flowers, dried apricot, roasted nuts and lemon custard.
Palate	Vibrant and poised flavors of citrus zest, pineapple and honeycomb mix with subtle hints of pistachio and flinty minerality.