



ABOUT ALPHA OMEGA

Founded in 2006 by Robin and Michelle Baggett, Alpha Omega is a family owned, certified sustainable winery situated on Highway 29 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 that combine Old World traditional grape growing and handcrafted winemaking methods utilizing New World state of the art technology.



ALPHA OMEGA

SAUVIGNON BLANC 1155

Napa Valley

2023

VINTAGE NOTES

2023 is an exceptional, high-quality vintage marked by one of the longest growing seasons in over a decade. Significant winter and spring rains led to mild summer weather supported balanced canopy growth through bloom and set. Cooler weather throughout the growing season along with an abundance of sunshine encouraged grapes to develop slowly and evenly. This extended hang time led to perfectly ripe grapes with complex flavors. Our 2023 white wines display freshness, purity and elegance coupled with extraordinary depth of flavors.

VINEYARD SOURCES

Alpha Omega's 1155 Vineyard is located directly in front of the winery along Highway 29. Named for the address of the winery on Mee Lane, this is the one of the vineyards that was kept from the Quail Ridge era after vintners Robin and Michelle Baggett purchased the property in 2006. Planted in 1993 to Sauvignon Blanc - Clone I, these four acres of widely spaced, older vines thrive in the deep, clay soils that are fed by the runoff from the nearby Napa River and were further enhanced by grapes from the cooler Carneros AVA.

WINEMAKER NOTES

The 2023 vintage is a blend of 99% Sauvignon Blanc and 1% Semillon that added body and texture. This wine was 40% barrel fermented in a combination of French acacia and oak puncheons of which 50% were new and 60% in stainless steel tanks. Following partial (20%) malolactic fermentation and periodic lees stirring, the wine was aged for six months in 40% new French oak and acacia puncheons and 60% in stainless steel tanks.

TASTING NOTES

SIGHT	Pale yellow with hints of gold
NOSE	Aromas of yuzu, honeydew melon and lemon verbena are accented by notes of citrus blossom, fresh cut grass and honey.
PALATE	Medium bodied, crisp flavors of grapefruit, lemon lime, and green apple mixed with guava, minerals and golden raisins.