



## 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.*



# ALPHA OMEGA

## CHARDONNAY

Napa Valley

2022

### VINTAGE NOTES

Significant rain in December and relatively dry and mild conditions through March provided an early bud break followed by alternating warm and cool periods through June, highlighted by a rare hailstorm in early May. Fortunately, flowering was not affected in our vineyards and steady summer weather settled in. Drought conditions in previous years and the early start to this vintage provided excellent physiological development in Chardonnay grapes that possess bright acidity and freshness, along with concentrated, textured flavors.

### VINEYARD SOURCES

Vineyards in the southern portion of the Napa Valley that include the cool-climate sub-appellations of Carneros, Mount Veeder and Coombsville provided the grapes for this wine. Breezes from San Pablo Bay are particularly helpful for cooling our Carneros and Coombsville vineyards, while higher altitudes provide cooler conditions in our Mount Veeder vineyard. In addition to cool growing conditions, each of these vineyards possess unique soils planted to a variety of clonal selections which add complexity to this classic expression of Napa Valley Chardonnay.

### WINEMAKING

After whole cluster pressing, fermentation took place in 100% French oak of which 30% were new barrels. To soften the impact of oak and preserve freshness, 60% of the barrels were 500-gallon puncheons and 40% barriques. Partial (30%) malolactic fermentation provides a richer and fuller aspect to the wine that was then aged in the same composition of puncheons and barriques for 20 months with periodic stirring of the lees.

### TASTING NOTES

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|---------------|------------------------------------------------------------------------------------------------------------------------------------|
| <b>Sight</b>  | Medium yellow with golden highlights                                                                                               |
| <b>Nose</b>   | Rich aromas of golden delicious apple, pineapple and lemon lime supported by notes of toasted almond, brioche, cedar and hazelnut. |
| <b>Palate</b> | Fresh, integrated flavors of peach, nectarine and ripe apple, with hints of toffee, custard, brown butter and ocean spray.         |