



ALPHA OMEGA

PROPRIETARY RED

Napa Valley

2019



WINEMAKER NOTES

2019 provided us with an unprecedented growing season. Moderate to cooler temperatures in early spring resulted in a delayed start followed by showers during bloom in May. However, continual moderate temperatures from June through August allowed vines to balance their growth. By early August, as cluster size was fully developed and overall growth more harmonious, it was clear that 2019 would be a memorable vintage. A month later, most red grapes showed complexities and flavors that normally would not appear until later in season. The 2019 wines show early approachability and impeccable balance.

ABOUT THE VINEYARDS

Our Proprietary Red Napa Valley 2019 was handcrafted from fruit grown in premium vineyards that truly express the diversity of terroirs in Napa Valley. This wine showcases flavors from a range of sub-appellations stretching from the mountain slopes of Atlas Peak, Spring Mountain and Mount Veeder to valley floor vineyards in the Oak Knoll District, Rutherford, Oakville, Coombsville, St. Helena and Yountville blended together to create the essence of Napa Valley.

ABOUT ALPHA OMEGA

Established in 2006, Alpha Omega's mission is to create artisanal wines drawing on Old World vineyard handcrafted practices with New World technology and science. Alpha Omega's winemaking team strives to emphasize the unique terroir driven characteristics that reveal a sense of place that is Napa Valley. The family-owned, boutique winery in the heart of Napa Valley, in the Rutherford AVA, is honored that its estate is considered one of the top wineries in the region.

ON THE NOSE

Combination of black to red fruit, including wild cherries and blackberries, Chinese five spice, cedar, hint of menthol

ON THE PALATE

Full bodied and concentrated with a sensational fruit core, graham cracker, worn leather, sweet tobacco

BLEND

40% Cabernet Sauvignon, 27% Merlot, 21% Malbec, 8% Petit Verdot, 4% Cabernet Franc

FERMENTATION

55% barrel fermented, 45% stainless steel tank fermented

AGING

18 months in French oak, 30% new, 70% 1-year-old barrels