



ALPHA OMEGA

Right Bank
Napa Valley
2018



ABOUT ALPHA OMEGA

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

WINEMAKER NOTES

2018 was a dream growing season and harvest for Napa Valley. An abundance of rain in February was followed by continuous days of sunshine and mild temperatures that made for uniform vines and even cluster growth. With no major heat spikes to contend with, there was no need to rush through harvest. Cooler temperatures allowed us to pick when we wanted, without stress and under optimal conditions. The gift from Mother Nature translated to wines that not only have great concentration but also an amazing freshness.

ABOUT THE VINEYARDS

Our Right Bank Napa Valley 2018 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 Spring Mountain to valley floor vineyards in the Rutherford, Oak Knoll District and St. Helena AVAs blended together to create the essence of Napa Valley.

ON THE NOSE

Blonde roasted coffee, peach cobbler, licorice candies, canned pears, taffies, white pepper, tomato stems, moss, black tea, blueberries, oyster sauce, lavender, lignum vitae

ON THE PALATE

Nice, juicy, salty entrance, sugarless-sweet evolution, dark fruit, cumin, dragon fruit, grenadine, macerated cherry

BLEND

59% Merlot, 41% Cabernet Franc

FERMENTATION

80% barrel fermented, 20% stainless steel tank fermented

AGING

22 months in French oak, 80% new, 20% 1-year-old barrels