

II

II SAUVIGNON BLANC 2015

Napa Valley

by Alpha Omega



Patterning itself after countless illustrious Bordeaux and Burgundy estates, Alpha Omega offers an elegant second wine brand, II, wines designed to be approachable, both in taste and price. Opulent, fruit forward and generous, with the backbone of European acidity and elegance, these wines are produced utilizing the blending techniques of various terroirs indicative of a Napa style wine of today. A converging of II worlds of styles II good to not have as part of your cellar.

WINEMAKER NOTES

The saying of big things come in small packages is true when it comes to the 2015 vintage. While the yields were low, the quality was high. The growing period began with uncommonly warm temperatures in the late winter and early spring which resulted in an early bud break and bloom. Alpha Omega started and completed harvest the earliest in its history. Most white grapes ripened in the winter, which helped protect the fragrance and acidity of what became very balanced wines. The white wines possess incredible backbones and very well-developed aromatics.

-Jean Hoefliger

ABOUT THE VINEYARDS

Alpha Omega winemaker Jean Hoefliger, being the sleuth that he is, sought to acquire fruit from younger Napa Valley vineyards that display a silkier profile with less tannin and structure to reach the desired profile. He discovered privately-owned boutique vineyards, hidden gems tucked in secret pockets of Napa Valley that only Mother Nature, Jean and his winemaking team are fortunate enough to touch.

PRODUCTION TECHNIQUES

Handpicked grapes are fermented only in stainless steel tanks at Alpha Omega winery in Rutherford.

COLOR	bright, brilliant gray gold with touches of mercury
ON THE NOSE	explosion of green apple, toasted brioche, apricot, grapefruit with hints of almond paste and crushed rocks
ON THE PALATE	velvety entrance evolving on a coated palate with touches of vanilla, crème brûlée, lingering on lychee, jasmine and dried mango
BLEND	100% Sauvignon Blanc
FERMENTATION	100% stainless steel, cool fermentation
% of ML	0%
AGING	5 months in stainless steel
VINEYARDS	Crossroads
CASE PRODUCTION	600
ALCOHOL BY VOLUME	14.1%