

II

II RED 2013

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

“Overall 2013 was an epic Napa vintage. We had limited rain with quite a bit of heat. This forced us to be creative in protecting the fruit from sun exposure through canopy management and irrigation. The red wines in 2013 are ripe and voluptuous. Because it was a hot year in Napa Valley, we reached sugar ripeness quickly. However, we had to be patient in order for the tannins to ripen. Because we didn't have to worry about the rain, we were able to pick at the optimum time. This gave us the ability to produce wines with concentrated aromas and tannins.”

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 and at a higher temperature to reach a darker fruit profile and polished tannins.

BLEND 53% Cabernet Sauvignon, 36% Merlot, 5% Petit Verdot,
4% Cabernet Franc, 2% Malbec

FERMENTATION 100% stainless steel

AGING 16 months in 40% new French oak

CASE PRODUCTION 2,300

ALCOHOL BY VOL 14.8%