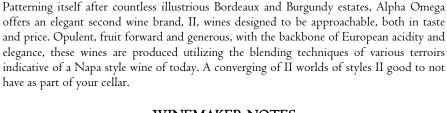


II CHARDONNAY 2016

Napa Valley

by Alpha Omega



WINEMAKER NOTES

2016 was a near-perfect growing season, giving Napa Valley another winner in a string of historic vintages. Spring budbreak came early due to dry and relatively warm soils from a drought winter. This essentially sped up the entire growing cycle, and we were able to monitor progress in the vineyard without any major heat spikes to cause concern. With time on our side, we had the luxury of operating on our own schedule and we were able to choose our pick dates to endure ideal ripening.

ABOUT THE VINEYARDS

Alpha Omega winemakers acquire fruit from younger Napa Valley vineyards that display a silky tannin profile and opulent texture which allow for early accessibility. We have unearthed a range of privately-owned boutique vineyards, hidden gems tucked in secret pockets of Napa Valley, that only Mother Nature and our winemaking team are fortunate enough to touch.

PRODUCTION TECHNIQUES

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

ON THE NOSE Fresh pomegranate, apricot skins, hint of bubblegum,

macerated strawberries, ripe grapefruit, nutmeg,

kiwi, potpourri

ON THE PALATE Round entrance with great balance, fresh acidity, notes of

orange peel, fresh pear, water chestnut, lotus root,

mandarin zest, honey

BLEND 100% Chardonnay

FERMENTATION 75% stainless steel, 25% barrel fermented in I-year-old

French oak barrels

AGING 9 months in stainless steel

VINEYARDS Los Olivos (Carneros), Drew (Mount Veeder)

