

# II

## II SAUVIGNON BLANC 2016

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

2016 was a near-perfect growing season thanks to ideal weather conditions, 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. Picking for white varieties began in late August. We could essentially operate on our own harvest schedule and time our pick dates for ideal ripening. It's never really correct to say that farming is easy, but 2016 was pretty close to stress-free.

*-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.

### PRODUCTION TECHNIQUES

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COLOR	Brilliant, shiny gold with touches of diamond and platinum
ON THE NOSE	Beautiful explosion of apricot, mango, cantaloupe, crushed rocks, fresh fennel, vanilla cream, peach and cotton candy
ON THE PALATE	Round but fresh entrance evolving on jasmine, grapefruit and kumquat lingering on a beautiful minerality and star fruit
VARIETAL	100% Sauvignon Blanc
FERMENTATION	100% stainless steel
AGING	5 months in stainless steel
VINEYARDS	Crossroads and Barnoli