



TWO²

CHARDONNAY 2017
Napa Valley

by Alpha Omega



Patterning itself after the top estates of Bordeaux, Alpha Omega offers a dynamic second wine brand, Two Squared. These wines are designed to be approachable in both flavor and price. Opulent, fruit-driven and generous, with a backbone of acidity and elegance, these wines are produced by masterful blending across terroirs evocative of Napa Valley's modern style. TWO² is the best of both worlds in its inspiration and creation.

WINEMAKER NOTES

In 2017, the vines encountered early heat prior to the berries going through veraison. We usually see natural acidity maintained in white grapes as ripening often happens before the hottest days occur late in season. Aided by naturally thicker skins and the implementation of shade cloth in the vineyard, the early heat events basically left us unaffected. Patience was required as vines tend to slow down at higher temperatures extending the berries' phenolic 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

Orange zest, white nectarines, lavender, coconut shavings, fruit cake, tree bark, tea leaves, talcum, gun powder, cassis buds, apple pie

ON THE PALATE

Fresh entrance with strong evolution carried by a bright acidity, notes of cocoa beans, slate, sawdust, acacia honey, orange peel

BLEND

100% Chardonnay

FERMENTATION

80% stainless steel, 20% barrel fermented in 1-year-old French oak barrels

AGING

9 months in stainless steel