



TWO²

RED 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

2017 started out with record precipitation providing vines with sufficient water tables to safely get them through several heat spikes that began as early as June. Temperatures up to 110 degrees in early September prompted several winemakers to begin harvesting red varieties. Our winemaking team held steadfast and patiently waited until end of September before bringing in the first red varieties. Rewarded then with more moderate temperatures, the resulting wines express themselves as both full-bodied and greatly structured.

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

ON THE NOSE

Explosion of fresh cherries, violets, hints of marzipan, cherry pits, Campari, vanilla beans, almond milk chocolate, cloves, tomato stems, lemongrass

ON THE PALATE

Fresh entrance opening to structuring granular tannins, notes of chocolate sauce, cookie dough, fresh cherry, root beer, wild blueberry, candied red cherry, pencil shaving, hint of Meyer lemon meringue

BLEND

71% Cabernet Sauvignon, 13% Merlot, 10% Cabernet Franc, 4% Petit Verdot, 2% Malbec

FERMENTATION

100% stainless steel

AGING

10 months in French oak; 65% new, 35% 1-year-old barrels

