



TWO²

Chardonnay 2018
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

2018 was a dream growing season and harvest for Napa Valley. An abundance of rain in February was followed by continuous days of sunshine and mild temperatures that made for uniform vines and even cluster growth. With no major heat spikes to contend with, there was no need to rush through harvest. Cooler temperatures allowed us to pick when we wanted, without stress and under optimal conditions. The gift from Mother Nature translated to wines that not only have great concentration but also an amazing freshness.

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.

ON THE NOSE	Fresh cut flowers, hazelnuts, cotton, marzipan, wet clay, flint, freshly cut red apples, truffle oils, hints of dill
ON THE PALATE	Fresh bright acidity, mandarin, tamarind, oyster sauce, underbrush, fennel, strawberry, white peach, kiwi syrup
BLEND	100% Chardonnay
FERMENTATION	85% stainless steel tank fermented, 15% barrel fermented
AGING	9 months in stainless steel