

II

II SAUVIGNON BLANC 2013

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

“Overall 2013 was a typical Napa vintage. We had limited rain and a quite a bit of heat. This forced us to be creative in protecting the fruit from heat and sun exposure through canopy management and irrigation. The white wines in 2013 are very expressive due to the great ripeness of the vintage. 2013 was about managing the heat and protecting the acidity of the grapes to balance the wine’s great ripeness and powerful fruit profile.”

-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.

BLEND	100% Sauvignon Blanc
FERMENTATION	100% Stainless Steel
% OF ML	0%
AGING	9 months, stainless steel
CASE PRODUCTION	488
ALCOHOL BY VOL	14.2%